**Food Industry Expertise That Works**

Food Science is an applied discipline that draws on all areas of science: chemistry, physics, engineering, biology and nutrition. Food scientists are involved in the transformation of raw agricultural products into various consumer products.

A tremendous amount of technical training is required to develop and formulate safe, nutritious foods, manufacture and package them, preserve their quality, and supply the consumer with a wide variety of menu items and snack foods.

In our state-of-the-art facilities, students will gain these technical competencies and will apply this knowledge to industrial processes.

**University of Guelph Advantage**

- The only accredited university Food Science program in Ontario
- A leader in this area since the start of the 20th century

Our co-op process responds to your needs. Employers can post, interview and hire throughout the semester and our students are available for 4, 8, or 12 month work terms. The Experience Guelph hiring tool makes hiring Guelph co-op students easy!

**Student Strengths**

- Effective communication abilities developed through oral presentations and report writing
- Experience working independently and on a team when completing assignments
- Strong analytical skills developed as students complete extensive research projects

recruit@uoguelph.ca
519-824-4120 ext. 52323
uoguelph.ca/coop
# Food Science Course Sequencing

<table>
<thead>
<tr>
<th>YEAR</th>
<th>FALL (SEPT-DEC)</th>
<th>WINTER (JAN-APRIL)</th>
<th>SUMMER (MAY-AUG)</th>
</tr>
</thead>
</table>
| **ONE** | • GENERAL CHEMISTRY I  
  • INTRODUCTION TO MOLECULAR & CELLULAR BIOLOGY  
  • ELEMENTS OF CALCULUS I  
  • PHYSICS FOR LIFE SCIENCES  
  • 1 LIBERAL EDUCATION ELECTIVE | • BIOLOGICAL CONCEPTS OF HEALTH  
  • GENERAL CHEMISTRY II  
  • ELEMENTS OF CALCULUS II  
  • PHYSICS FOR LIFE SCIENCES II  
  • 1 LIBERAL EDUCATION ELECTIVE | OFF |
| **TWO** | • INTRODUCTION TO BIOCHEMISTRY  
  • PHYSICAL CHEMISTRY  
  • INTRODUCTION TO NUTRITIONAL AND FOOD SCIENCE  
  • INTRODUCTION TO CO-OPERATIVE EDUCATION  
  • INTRODUCTION TO MICROBIOLOGY  
  • 1 ELECTIVE | • COMMUNICATION IN FOOD SCIENCE  
  • FOOD ENGINEERING PRINCIPLES  
  • FUNDAMENTALS OF NUTRITION  
  • STATISTICS I  
  • 1 ELECTIVE | WORK TERM ONE |
| **THREE** | • FOOD CHEMISTRY I  
  • FOOD PROCESSING I  
  • FOOD MICROBIOLOGY  
  • 1 ELECTIVE | • FOOD PROCESSING II  
  • FOOD CHEMISTRY II  
  • INDUSTRIAL MICROBIOLOGY  
  • SENSORY EVALUATION OF FOODS  
  • 1 ELECTIVE | WORK TERM TWO |
| **FOUR** | WORK TERM THREE | WORK TERM FOUR | OFF |
| **FIVE** | • ADVANCED FOOD ANALYSIS  
  • FOOD PRODUCT DEVELOPMENT I  
  • 3 ELECTIVES | • FOOD PRODUCT DEVELOPMENT II  
  • 4 ELECTIVES | |

Based on the 2022/23 Undergraduate Calendar.

Please see the current undergraduate calendar for more information.

uoguelph.ca/coop