## **Bachelor of Bio-Resource Management**

# Food Industry Management



## **ABOUT THE PROGRAM**

The Food Industry Management co-op major bridges food science and business. Combining business practice and industry and market analysis with the science of food safety, processing and food composition. Food industry management graduates ensure the success of food businesses.

Professionals in food industry management have broad career options with the ability to focus on either the processing or business side of the industry. They understand the impact of changing a single ingredient on both a product's flavour and the company's bottom line. This program is offered and administered by both the Department of Food Science and the Department of Food, Agricultural and Resource Economics.

## WHY CO-OP?

As a co-op student, you will gain relevant work experience, build professional networks, and develop essential interpersonal skills needed to succeed in the workplace, all while getting paid and earning your university degree. Guelph's co-op program is unique due to the exceptional level of support provided, including an online co-op preparatory course, a personal connection with Co-op Coordinators to assist you during the employment process, and access to senior student mentors.

## **COURSE SEQUENCING**

In the Food Industry Management co-op program, you will participate in three or four co-op work terms in addition to eight academic semesters throughout your five years at the University of Guelph. This sequencing is viewable below:

YEAR	FALL	WINTER	SUMMER
ONE	Academic	Academic	Off
TWO	Academic	Academic	Work
THREE	Academic	Academic	Work
FOUR	Work	Work	Off
FIVE	Academic	Academic	



#### **SAMPLE JOBS**

There is a diverse selection of jobs made available to Food Industry Management co-op students, in government, academia, and the private sector. Students may conduct research, participate in literature searches, assist in data collection and analysis, and/or may formulate, prepare, and analyze food samples. Students may work in a laboratory, on a production or manufacturing floor, or in an office setting. Below are some examples of positions that may be held by Food Industry Management co-op students:

## **Quality Assurance Co-op Student**

Students will be responsible for recommending and implementing changes within the production process to improve internal controls and departmental efficiencies, work with Quality Manager & Quality Systems Supervisor to develop methods and SOPs for the plant operations & cleaning practices, and provide compliance reports

## **Junior Project Analyst**

Gain hands-on knowledge as to how the provincial government functions, including exposure to finance, program design and delivery, measurement and analysis, and individual ministry decision-making processes. This includes analyzing business proposals, reconciling financial data, and developing communications materials

## **Research & Development Intern**

In this role, students will assist the R&D Manager in product development, developing specifications for all new and enhanced ingredients, products and packaging, conduct plant trials and first productions and subsequent formal product evaluations. Student will also develop specifications for all new and enhanced ingredients, products and packaging

Additional Sample Jobs: Oilseed Marketing Co-op Student, Sensory Assistant, Technical Support Associate, Assistant

#### **SAMPLE EMPLOYERS\***

- Maple Leaf Foods
- Canadian Food Inspection Agency
- Bunge Canada
- Mondelez International
- Agricorp
- · Canadian Mist Distillers
- RBC

\*Sample co-op employer list only. Employers will vary depending on recruitment needs. Students are encouraged to be actively engaged during a job search by applying to various job opportunities through the Experience Guelph job posting system. In addition, students are supported in establishing and maintaining their own personal contacts.

## **SALARY INFORMATION**

Students receive compensation from their employer for co-op work terms. The rate of pay will vary depending on a number of factors including the industry, the student's program of study, and work term level. For your reference, a Co-operative Education Salary Guide is available on our website, which provides hourly rates (averages and ranges) for each degree program.

#### **ABILITIES & KNOWLEDGE ACQUIRED**

- Strong background in food science, economics and business, mixing theoretical and applied study
- Well-developed written and verbal communication and interpersonal competencies
- Advanced skills in presentation delivery