

## Food Science (Honours) (3061)

Food Science and Technology (FOODJH)

## T1 Entry 2025 Sample Plan



Year 1		Year 2		Year 3		Year 4	
Term 1	<b>CHEM1811</b> Engineering Chemistry 1A	Term 1	<b>CHEM2921</b> Food Chemistry	Term 1	<b>FOOD3010</b> Food Products & Ingredients Tech	Term 1	<b>CEIC4007</b> Product Design Project Thesis A
	<b>MATH1131</b> Mathematics 1A <u>OR</u> <b>MATH1141</b> Higher Mathematics 1A <u>OR</u> <b>MATH1031</b> Mathematics for Life Sciences		<b>MICR2011</b> Microbiology 1		<b>FOOD3020</b> Food Properties & Functions Lab		<b>CEIC6711</b> Complex Fluids Microstructure & Rheology
	<b>PHYS1121</b> Physics 1A <u>OR</u> <b>PHYS1131</b> Higher Physics 1A <u>OR</u> <b>PHYS1111</b> Fundamentals of Physics		<b>CHEM2041</b> Analytical Chemistry		<b>FOOD3220</b> Nutrition		<b>PHCM3001</b> <u>OR</u> * Ethics in Public Health
Term 2	<b>CHEM1821</b> Engineering Chemistry 1B	Term 2	<b>BIOC2101</b> <u>OR</u> * Principles of Biochemistry (Advanced) <u>OR</u> <b>Discipline Elective</b>	Term 2	<b>FOOD3030</b> Food Safety & Quality Assurance	Term 2	<b>FOOD3801</b> Unit Operations in Food Processing
	<b>FOOD1120</b> Introduction to Food Science		<b>ENGG1811</b> Computing for Engineers		<b>FOOD3060</b> Food Processing Principles		<b>CEIC4008</b> Product Design Project Thesis B
	<b>MATH1231</b> Mathematics 1B <u>OR</u> <b>MATH1241</b> Higher Mathematics 1B <u>OR</u> <b>MATH1041</b> Statistics for Life and Social Sciences						<b>CEIC6789</b> Data-driven Decision Making
Term 3	<b>FOOD1130</b> Sustainable Food Product Manufacturing	Term 3	<b>BIOC2201</b> Principles of Molecular Biology	Term 3	<b>General Education</b>	Term 3	* <b>CEIC4000</b> Environment and Sustainability
	<b>BABS1201</b> Molecules, Cells and Genes		<b>FOOD2320</b> Food Microbiology		<b>General Education</b>		<b>FOOD4110</b> Advanced Food Chemistry
			* <b>BIOC2181</b> Fundamentals of Biochemistry <u>OR</u> <b>Discipline Elective</b>		<b>Discipline Elective</b>		<b>Discipline Elective</b>

**NOTES**

This is intended as a guide only. Courses do not need to be studied in the exact structure that they appear her. Please consult the handbook for term offerings and pre-requisite information before deviating from the recommended sequence.

Students must take 18 UoC of Discipline Electives. The list of electives can be found in the Handbook. Students must also take 12 UoC of General Education Courses.



Year 1		Year 2		Year 3		Year 4	
Term 2	<b>FOOD1120</b> Introduction to Food Science	Term 2	<b>CHEM1821</b> Engineering Chemistry 1B	Term 2	<b>BIOC2101 OR*</b> Principles of Biochemistry (Advanced) <u>OR</u> <b>Discipline Elective</b>	Term 2	<b>FOOD3030</b> Food Safety & Quality Assurance
	<b>PHYS1121</b> Physics 1A <u>OR</u> <b>PHYS1131</b> Higher Physics 1A <u>OR</u> <b>PHYS1111</b> Fundamentals of Physics		<b>General Education</b>		<b>FOOD3060</b> Food Processing Principles		<b>FOOD3801</b> Unit Operations in Food Processing
	<b>MATH1131</b> Mathematics 1A <u>OR</u> <b>MATH1141</b> Higher Mathematics 1A <u>OR</u> <b>MATH1031</b> Mathematics for Life Sciences		<b>Discipline Elective</b>		<b>CEIC6789</b> Data-driven Decision Making		<b>CEIC4008</b> Product Design Project Thesis B
Term 3	<b>BABS1201</b> Molecules, Cells and Genes	Term 3	<b>BIOC2201</b> Principles of Molecular Biology	Term 3	<b>FOOD4110</b> Advanced Food Chemistry	Term 3	* <b>CEIC4000 OR</b> Environment and Sustainability
	<b>ENGG1811</b> Computing for Engineers		<b>CHEM2041</b> Analytical Chemistry		* <b>BIOC2181</b> Fundamentals of Biochemistry <u>OR</u> <b>Discipline Elective</b>		<b>General Education</b>
	<b>FOOD1130</b> Sustainable Food Product Manufacturing		<b>FOOD2320</b> Food Microbiology		<b>Discipline Elective</b>		<b>Discipline Elective</b>
Term 1	<b>CHEM1811</b> Engineering Chemistry 1A	Term 1	<b>CHEM2921</b> Food Chemistry	Term 1	<b>FOOD3010</b> Food Products & Ingredients Tech	Term 1	<b>CEIC6711</b> Complex Fluids Microstructure & Rheology
	<b>MATH1231</b> Mathematics 1B <u>OR</u> <b>MATH1241</b> Higher Mathematics 1B <u>OR</u> <b>MATH1041</b> Statistics for Life and Social Sciences		<b>MICR2011</b> Microbiology 1		<b>FOOD3020</b> Food Properties & Functions Lab		<b>FOOD3220</b> Nutrition
					<b>CEIC4007</b> Product Design Project Thesis A		* <b>PHCM3001 OR*</b> Ethics in Public Health

**NOTES**

This is intended as a guide only, however due to limited term offerings it is recommended that courses are studied in the above sequence. Please consult the handbook for term offerings and pre-requisite information before deviating from the above.

Students must take 18 UoC of Discipline Electives. The list of electives can be found in the Handbook. Students must also take 12 UoC of General Education Courses.

## Food Science (Honours) (3061)

Food Science and Technology (FOODJH)

## T3 Entry 2025 Sample Plan



Year 1		Year 2		Year 3		Year 4	
Term 3	<b>FOOD1130</b> Sustainable Food Product Manufacturing	Term 3	<b>BIOC2201</b> Principles of Molecular Biology	Term 3	<b>General Education</b>	Term 3	<b>FOOD4110</b> Advanced Food Chemistry
	<b>MATH1131</b> Mathematics 1A <u>OR</u> <b>MATH1141</b> Higher Mathematics 1A <u>OR</u> <b>MATH1031</b> Mathematics for Life Sciences		<b>CHEM2041</b> Analytical Chemistry		* <b>BIOC2181</b> Fundamentals of Biochemistry <u>OR</u> <b>Discipline Elective</b>		<b>CEIC4000</b> <u>OR</u> * Environment and Sustainability <u>OR</u> <b>Discipline Elective</b>
	<b>PHYS1121</b> Physics 1A <u>OR</u> <b>PHYS1131</b> Higher Physics 1A <u>OR</u> <b>PHYS1111</b> Fundamentals of Physics		<b>FOOD2320</b> Food Microbiology				<b>Discipline Elective</b>
Term 1	<b>MATH1231</b> Mathematics 1B <u>OR</u> <b>MATH1241</b> Higher Mathematics 1B <u>OR</u> <b>MATH1041</b> Statistics for Life and Social Sciences	Term 1	<b>CHEM2921</b> Food Chemistry	Term 1	<b>FOOD3010</b> Food Products & Ingredients Tech	Term 1	<b>CEIC4007</b> Product Design Project Thesis A
	<b>BABS1201</b> Molecules, Cells and Genes		<b>MICR2011</b> Microbiology 1		<b>FOOD3020</b> Food Properties & Functions Lab		<b>CEIC6711</b> Complex Fluids Microstructure & Rheology
	<b>CHEM1811</b> Engineering Chemistry 1A		<b>ENGG1811</b> Computing for Engineers		<b>FOOD3220</b> Nutrition		* <b>PHCM3001</b> Ethics in Public Health <u>OR</u> <b>Discipline Elective</b>
Term 2	<b>CHEM1821</b> Engineering Chemistry 1B	Term 2	* <b>BIOC2101</b> <u>OR</u> * Principles of Biochemistry (Advanced) <u>OR</u> <b>Discipline Elective</b>	Term 2	<b>FOOD3030</b> Food Safety & Quality Assurance	Term 2	<b>CEIC4008</b> Product Design Project Thesis B
	<b>FOOD1120</b> Introduction to Food Science		<b>General Education</b>		<b>FOOD3801</b> Unit Operations in Food Processing		<b>CEIC6789</b> Data-driven Decision Making
					<b>FOOD3060</b> Food Processing Principles		

**NOTES**

This is intended as a guide only. Courses do not need to be studied in the exact structure that they appear her. Please consult the handbook for term offerings and pre-requisite information before deviating from the recommended sequence.

Students must take 18 UoC of Discipline Electives. The list of electives can be found in the Handbook. Students must also take 12 UoC of General Education Courses.