

Food Science (Honours) (3061)

Food Science and Nutrition (FOODKH)

T1 Entry 2024 Sample Plan

Year 1		Year 2		Year 3		Year 4	
Term 1	CHEM1811 Engineering Chemistry 1A	Term 1	CHEM2921 Food Chemistry	Term 1	FOOD3010 Food Products & Ingredients Tech	Term 1	CEIC4007 Product Design Project Thesis A
	MATH1131 Mathematics 1A <u>OR</u> MATH1141 Higher Mathematics 1A <u>OR</u> MATH1031 Mathematics for Life Sciences		MICR2011 Microbiology 1		FOOD3020 Food Properties & Functions Lab		FOOD3220 Nutrition
	PHYS1121 Physics 1A <u>OR</u> PHYS1131 Higher Physics 1A <u>OR</u> PHYS1111 Fundamentals of Physics		PHSL2101 Physiology 1A		PHCM2001 Epidemiology		CEIC6711 Complex Fluids Microstructure & Rheology
Term 2	CHEM1821 Engineering Chemistry 1B	Term 2	BIOC2101 Principles of Biochemistry (Advanced)	Term 2	FOOD3030 Food Safety & Quality Assurance	Term 2	CEIC4008 Product Design Project Thesis B
	FOOD1120 Introduction to Food Science		PHSL2201 Physiology 1B		FOOD3060 Food Processing Principles		FOOD4403 Advanced Nutrition
	MATH1231 Mathematics 1B <u>OR</u> MATH1241 Higher Mathematics 1B <u>OR</u> MATH1041 Statistics for Life and Social Sciences		Discipline Elective		General Education		CEIC6789 Data-driven Decision Making
Term 3	FOOD1130 Sustainable Food Product Manufacturing	Term 3	BIOC2201 Principles of Molecular Biology	Term 3	General Education	Term 3	* CEIC4000 Environment and Sustainability
	ENGG1811 Computing for Engineers		FOOD2320 Food Microbiology		Discipline Elective		FOOD4110 Advanced Food Chemistry
	BABS1201 Molecules, Cells and Genes		CHEM2041 Analytical Chemistry				

NOTES

* Students can also choose to study **PHCM3001** (Environment & Sustainability/ Ethics in Public Health), however it may not fit within their study plan.

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.

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T2 Entry 2024 Sample Plan

Year 1		Year 2		Year 3		Year 4	
Term 2	FOOD1120 Introduction to Food Science	Term 2	CHEM1821 Engineering Chemistry 1B	Term 2	PHSL2201 Physiology 1B	Term 2	FOOD3030 Food Safety & Quality Assurance
	PHYS1121 Physics 1A <u>OR</u> PHYS1131 Higher Physics 1A <u>OR</u> PHYS1111 Fundamentals of Physics		BIOC2101 Principles of Biochemistry (Advanced)		FOOD3060 Food Processing Principles		FOOD4403 Advanced Nutrition
	MATH1131 Mathematics 1A <u>OR</u> MATH1141 Higher Mathematics 1A <u>OR</u> MATH1031 Mathematics for Life Sciences				Discipline Elective		CEIC4008 Product Design Project Thesis B
Term 3	BABS1201 Molecules, Cells and Genes	Term 3	BIOC2201 Principles of Molecular Biology	Term 3	FOOD4110 Advanced Food Chemistry	Term 3	* CEIC4000 Environment and Sustainability
	ENGG1811 Computing for Engineers		CHEM2041 Analytical Chemistry		General Education		General Education
	FOOD1130 Sustainable Food Product Manufacturing		FOOD2320 Food Microbiology		Discipline Elective		
Term 1	CHEM1811 Engineering Chemistry 1A	Term 1	CHEM2921 Food Chemistry	Term 1	FOOD3010 Food Products & Ingredients Tech	Term 1	PHCM2001 Epidemiology
	MATH1231 Mathematics 1B <u>OR</u> MATH1241 Higher Mathematics 1B <u>OR</u> MATH1041 Statistics for Life and Social Sciences		MICR2011 Microbiology 1		FOOD3020 Food Properties & Functions Lab		CEIC6711 Complex Fluids Microstructure & Rheology
	PHSL2101 Physiology 1A		FOOD3220 Nutrition		CEIC4007 Product Design Project Thesis A		

NOTES

* Students can also choose to study **PHCM3001** (Environment & Sustainability/ Ethics in Public Health), however it may not fit within their study plan.

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.

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T3 Entry 2024 Sample Plan

Year 1		Year 2		Year 3		Year 4	
Term 3	FOOD1130 Sustainable Food Product Manufacturing	Term 3	BIOC2201 Principles of Molecular Biology	Term 3	General Education	Term 3	FOOD4110 Advanced Food Chemistry
	MATH1131 Mathematics 1A <u>OR</u> MATH1141 Higher Mathematics 1A <u>OR</u> MATH1031 Mathematics for Life Sciences		General Education		Discipline Elective		CEIC4000 <u>OR</u> * Environment and Sustainability
	PHYS1121 Physics 1A <u>OR</u> PHYS1131 Higher Physics 1A <u>OR</u> PHYS1111 Fundamentals of Physics		FOOD2320 Food Microbiology		Discipline Elective		
Term 1	MATH1231 Mathematics 1B <u>OR</u> MATH1241 Higher Mathematics 1B <u>OR</u> MATH1041 Statistics for Life and Social Sciences	Term 1	CHEM2921 Food Chemistry	Term 1	FOOD3010 Food Products & Ingredients Tech	Term 1	CEIC4007 Product Design Project Thesis A
	BABS1201 Molecules, Cells and Genes		MICR2011 Microbiology 1		FOOD3020 Food Properties & Functions Lab		* PHCM3001 Environment & Sustainability/ Ethics in Public Health
	CHEM1811 Engineering Chemistry 1A		PHSL2101 Physiology 1A		PHCM2001 Epidemiology		FOOD3220 Nutrition
Term 2	CHEM1821 Engineering Chemistry 1B	Term 2	BIOC2101 Principles of Biochemistry (Advanced)	Term 2	FOOD3030 Food Safety & Quality Assurance	Term 2	CEIC4008 Product Design Project Thesis B
	FOOD1120 Introduction to Food Science		PHSL2201 Physiology 1B		FOOD3060 Food Processing Principles		FOOD4403 Advanced Nutrition
	ENGG1811 Computing for Engineers						CEIC6789 Data-driven Decision Making

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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.