

Food Science (Honours) (3061)

Food Science and Nutrition (FOODKH)

T1 Entry 2025 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		* PHCM3001 Ethics in Public Health <u>OR</u> General Education
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						
Term 3	FOOD1130 Sustainable Food Product Manufacturing	Term 3	BIOC2201 Principles of Molecular Biology	Term 3	CHEM2041 Analytical Chemistry	Term 3	* CEIC4000 Environment and Sustainability <u>OR</u> General Education
	BABS1201 Molecules, Cells and Genes		FOOD2320 Food Microbiology		General Education		FOOD4110 Advanced Food Chemistry
			ENGG1811 Computing for Engineers		Discipline Elective		Discipline Elective

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 12 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 Nutrition (FOODKH)

T2 Entry 2025 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		ENGG1811 Computing for Engineers		Discipline Elective		CEIC4008 Product Design Project Thesis B
Term 3	BABS1201 Molecules, Cells and Genes	Term 3	CHEM2041 Analytical Chemistry	Term 3	FOOD4110 Advanced Food Chemistry	Term 3	* CEIC4000 Environment and Sustainability <u>OR</u> General Education
	FOOD1130 Sustainable Food Product Manufacturing		FOOD2320 Food Microbiology		BIOC2201 Principles of Molecular Biology		General Education
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		* PHCM3001 Ethics in Public Health <u>OR</u> General Education
	PHSL2101 Physiology 1A		FOOD3220 Nutrition		CEIC4007 Product Design Project Thesis A		Discipline Elective

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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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Year 1		Year 2		Year 3		Year 4	
Term 3	FOOD1130 Sustainable Food Product Manufacturing	Term 3	BIOC2201 Principles of Molecular Biology	Term 3	CHEM2041 Analytical Chemistry	Term 3	FOOD4110 Advanced Food Chemistry
	MATH1131 Mathematics 1A <u>OR</u> MATH1141 Higher Mathematics 1A <u>OR</u> MATH1031 Mathematics for Life Sciences		ENGG1811 Computing for Engineers		Discipline Elective		* CEIC4000 Environment and Sustainability <u>OR</u> Discipline Elective
	PHYS1121 Physics 1A <u>OR</u> PHYS1131 Higher Physics 1A <u>OR</u> PHYS1111 Fundamentals of Physics		FOOD2320 Food Microbiology		General Education		General Education
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 Ethics in Public Health <u>OR</u> Discipline Elective
	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

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