

HONOURS BACHELOR OF INTEGRATED FOOD SCIENCES IN PARTNERSHIP WITH LE CORDON BLEU

At this time, we are not accepting applications.

This program, offered in partnership with LCB, will provide a unique education in culinary expertise combined with food and nutrition sciences and client service with an emphasis on innovation and creativity. Using a multidisciplinary approach, the curriculum provides courses in culinary techniques, nutrition, food sciences, microbiology, psychology and food service management. The program will prepare future Integrated Food Sciences specialists to take on major roles and responsibility in restaurants, the food industry or health care institutions in order to provide nutritious, safe, appetizing foods that meet the client specific needs including cultural beliefs, allergies, food intolerances and disease related diet restrictions.

This program is only offered in English only.

Program Requirements

Some courses will be offered at Le Cordon Bleu Ottawa Culinary Arts Institute.

Requirements for this program have been modified. Please consult the 2020-2021 calendars (<http://catalogue.uottawa.ca/en/archives/>) for the previous requirements

Compulsory courses at the 1000 level

AHL 1120	Food Studies: A Humanities Perspective	3 Units
ANP 1111	Essentials of Human Anatomy and Physiology I	3 Units
ANP 1115	Essentials of Human Anatomy and Physiology II	3 Units
CHM 1321	Organic Chemistry I	3 Units
HSS 1101	Determinants of Health	3 Units
NUT 1104	Food Sciences I	3 Units
NUT 1124	Food Sciences II	3 Units
NUT 1150	Food Psychology	3 Units
NUT 1151	Culinary Techniques I	3 Units
NUT 1304	Introduction to Nutrition	3 Units

Compulsory courses at the 2000 level

HSS 2381	Quantitative Methods in Health Sciences: Continuous Variables	3 Units
NUT 2161	Culinary Techniques II	3 Units
NUT 2163	Fundamentals of Food Metabolism	3 Units
NUT 2164	Foundations of Menu Planning and Design	3 Units
NUT 2165	Communication, Education and Technology	3 Units
NUT 2211	Integration Experience	6 Units
NUT 2301	Nutrition Through the Life Stages	3 Units
NUT 2361	Culinary Techniques III	3 Units
NUT 2364	Advanced Menu Planning	3 Units
SOC 2102	Sociology of Food and Eating	3 Units

Compulsory courses at the 3000 level

NUT 3107	Food Microbiology	3 Units
NUT 3171	Culinary Techniques: Alternative Diets	3 Units
NUT 3376	Food Service Theories	3 Units
NUT 3377	Food Tasting: The Epicurean Experience	3 Units
NUT 3378	Functional Foods	3 Units
NUT 3379	Foundations of Food Biophysics	3 Units

Compulsory courses at the 4000 level

NUT 4130	Nutrition, Behaviour and Mental Health	3 Units
NUT 4180	Food Marketing	3 Units
NUT 4181	Advanced Gastronomy Trends	3 Units
NUT 4182	Nutrition and Public Health	3 Units
NUT 4183	Advanced Food Safety and Regulatory Issues	3 Units
NUT 4384	Food Service Administration and Management	3 Units
NUT 4385	Topics in Cooking and Gastronomy-Seminar	3 Units
NUT 4386	Foods: Myths and Evidence	3 Units
NUT 4411	Practicum Placement in Integrated Food Sciences	6 Units

Optional Courses

3 course units from	3 Units
NUT 3172	Food Business
NUT 3173	Food Service Operations Management
NUT 3174	Wine and Beverages
6 course units from	6 Units
NUT 3172	Food Business
NUT 3173	Food Service Operations Management
NUT 3174	Wine and Beverages
NUT 4170	Introduction to Food-Drug Interactions

Total: 120 Units