HONOURS BACHELOR OF SCIENCE IN FOOD SCIENCES - FOOD TECHNOLOGY OPTION

- The foods we eat are essential to maintaining the health of individuals and populations. Students in the Honours Bachelor of Science in Food Sciences will have an in-depth knowledge of the sciences underlying the production, consumption and metabolism of food, as well as their effects on health, disease prevention and management.

- This program focuses on the acquisition of knowledge in physico-chemical and sensory properties of food, microbiology and food safety, as well as the transformation and development of food products, preparing graduates for careers in the agri-food sector such as agri-food industries, businesses, food science research centres and government departments. As the only food science training offered in the context of a faculty of health sciences in Canada, this option places greater emphasis on the health impact of food.

- It offers multiple educational opportunities to actively participate in experiential learning projects. Several optional courses on currently relevant subjects, as well as internship opportunities in research, public institutions and industrial settings are integrated into the curriculum.

- The Honours Bachelor of Science in Food Sciences is offered in French and English.

- A Dietetic training is offered in French for students who wish to pursue a career as dieticians. Please see the French website (https://catalogue.uottawa.ca/fr/premier-cycle/bsc-specialise-nutrition-dietetique/#exigencesduprogrammetext) for details.

Vision
Nutrition and food innovation are key to achieving global health and wellness. Our programs aspire to create and mobilize leading-edge food and nutrition knowledge for enabling healthy lifestyles.

Mission
To educate tomorrow's professional leaders in food and nutrition sciences within a bilingual environment.

Program Requirements
French immersion is available with this program.

The passing grade for some NUT courses is C+.

Compulsory courses at the 1000 level

- ANP 1111 Essentials of Human Anatomy and Physiology I 3 Units
- ANP 1115 Essentials of Human Anatomy and Physiology II 3 Units
- BIO 1140 Introduction to Cell and Molecular Biology 3 Units
- CHM 1311 Principles of Chemistry 3 Units
- CHM 1321 Organic Chemistry I 3 Units
- NUT 1104 Food Sciences I 3 Units
- NUT 1124 Food Sciences II 3 Units
- NUT 1150 Food Psychology 3 Units

Compulsory courses at the 2000 level

- HSS 2381 Quantitative Methods in Health Sciences: Continuous Variables 3 Units
- NUT 2103 Laboratory Techniques in Food Sciences 3 Units
- NUT 2110 Principles of Management in Nutrition 3 Units
- NUT 2125 Management of Food Services 3 Units
- NUT 2304 Introduction to Research Methods in Food and Nutrition 3 Units
- NUT 2331 Food Carbohydrates 3 Units
- NUT 2333 Nutritional Biochemistry 3 Units

Compulsory courses at the 3000 level

- NUT 3107 Food Microbiology 3 Units
- NUT 3130 Micronutrients and Phytochemicals 3 Units
- NUT 3131 Food Lipids 3 Units
- NUT 3132 Food Proteins 3 Units
- NUT 3140 Food Analysis 3 Units
- NUT 3141 Food Transformation 3 Units

Compulsory courses at the 4000 level

- NUT 4141 Food Biophysics 3 Units
- NUT 4183 Food Safety and Regulatory Affairs 3 Units
- NUT 4184 Global Food Systems, Security and Sustainability 3 Units
- NUT 4185 Food Toxicology 3 Units

9 optional course units from:

- NUT 3110 Selected Topics in Food Sciences 3 Units
- NUT 4107 Functional Foods and Nutraceuticals 3 Units

30 elective course units 30 Units

Total: 120 Units