FOOD INDUSTRY OPTION: Required Courses (prerequisites in parentheses)[1]

Year 1 (Normally taken in University I)		Credits
_____HNSC 1200	Food: Facts and Fallacies	3
_____HNSC 1210	Nutrition for Health & Changing Lifestyles	3
_____CHEM 1300	University I: Structure & Modeling in Chemistry (Math 40S, Chemistry 40S)	3
_____CHEM 1320	University I: Introduction to Organic Chemistry[2] ('C' in CHEM 1300)[2]	3
_____ZOOL 1320	Anatomy of the Human Body[3] ***OR***	3-6
_____BIOL 1020	Biology 1 and	
BIOL 1030	Biology 2 [3]	
_____ZOOL 1330	Physiology of the Human Body[4] ('C' in ZOOL 1320 ***OR*** Biology 1 and Biology 2)	3
_____PSYC 1200	Introduction to Psychology or	6
or SOC 1200	Introduction to Sociology	
_____ _____ ____	Free Elective[7]_____	3
_____ _____ ____	Free Elective[7]_____	3

Year 2		
_____HNSC 2130	Nutrition Through the Lifecycle (HNSC 1210)	3
_____HNSC 2140	Basic Principles of Human Nutrition ('C' in CHEM 2770, HNSC 1210, HNSC 1200)	3
_____HNSC 2150	Composition, Functional & Nutritional Properties of Food (HNSC 1200, HNSC 1210, CHEM 1320)	3
_____HNSC 2160	Food Preparation & Preservation (HNSC 1200, CHEM 1320)	3
_____CHEM 2770	Elements of Biochemistry I[5] ('C' in CHEM 1320, BIOL 1020 and BIOL 1030 ***OR*** ZOOL 1320 and ZOOL 1330)	3
_____CHEM 2780	Elements of Biochemistry II[5] ('C' in CHEM 2770)	3
_____HMEC 2030W	Human Ecology: Perspectives and Communication	3
_____STAT 1000	Basic Statistical Analysis I	3
_____MKT 2210	Fundamentals of Marketing	3
_____GMGT 2070	Introduction to Organization Behaviour	3

Year 3		
_____HNSC 3310	Macronutrients & Human Health ***OR*** Vitamins and Minerals in Human Health	3
or HNSC 3300	(HNSC 2140, CHEM 2780, or CHEM 2370 and ZOOL 1330 or ZOOL 2540)	
_____HNSC 3330	Ingredient Technology for Designed Foods (CHEM 2780 or CHEM 2370 and HNSC 2150, or CHEM 2220 and FOOD 2500).	3
_____HMEC 2050	Introduction to Research in Human Ecology (HMEC 2030W, STAT 1000)	3
_____HMEC 3100	Communication for Professional Practice (HMEC 2030W, 54 credit hours)	3
_____FOOD 4150	Food Microbiology	3
_____STAT 2000	Basic Statistical Analysis II ('C' in STAT 1000)	3
_____ _____ _____	Concentration Elective[6]_____	3
_____ _____ _____	Concentration Elective[6]_____	3
_____ _____ _____	Free Elective[7]_____	3
_____ _____ _____	Free Elective[7]_____	3

Year 4		
_____HNSC 3260	Food Quality Evaluation (HNSC 2160 OR FOOD 3010, and STAT 2000)	3
_____HNSC 4160	Seminar in Foods & Nutrition (4th year Department Majors) (84 credit hours & HMEC 3100)	3
_____HNSC 4280	Food Product Development (MKT 2210, STAT 2000, HNSC 3330 or consent from instructor)	3
_____FOOD 4310	Introduction to HACCP (pre or co-requisite FOOD 4150)	3
_____ _____ _____	Concentration Elective[6]_____	3
_____ _____ _____	Concentration Elective[6]_____	3
_____ _____ _____	Concentration Elective[6]_____	3
_____ _____ _____	Free Elective[7]_____	3

_____HNSC 4364	****Food Industry Option Practicum**** (HNSC 3260, HNSC 3330, FOOD 4150 and one	6

of GMGT 2030, 2070, or 2080; 84 credit hours & consent of Instructor)
Students must complete 360 hours of work related to the field experience. Given the intensive experience and time commitment, students should be prepared to take no more than this course in the fall or winter term. Please see Student Advisor for more info.

see reverse…./2

***You must have the prerequisites for any course you take. We will not override prerequisites in order to allow you to progress more quickly.**

NOTES:

[1]For prerequisites, consult the University Calendar for former course number or other equivalent.

[2]Students can take either CHEM 1320 (University 1: Introduction to Organic Chemistry) or CHEM 1310 (University 1: Introduction to Physical Chemistry).

[3]Students must take ZOOL 1320 Anatomy of the Human Body **or** BIOL 1020 and BIOL 1030 Biology 1 and Biology 2 ***AND*** require ZOOL 1330 Physiology of the Human Body (3 credits) in order to take HNSC 3310 Macronutrients and Human Health and HNSC 3300 Vitamins and Minerals in Human Health. Free electives must be used to meet this requirement for ZOOL 1330, if BIOL 1020 and BIOL 1030 have already been taken.

[4]Students can take either ZOOL 1330 (Physiology of the Human Body) or ZOOL 2530 (Human Physiology 1) and ZOOL 2540 (Human Physiology 2).

[5]Students can take either CHEM/MBIO 2770 (Elements of Biochemistry 2) or CHEM/MBIO 2360 (Biochemistry 1: Bio-molecules and an Introduction to Metabolic Energy. Also students can take either CHEM/MBIO 2780 (Elements of Biochemistry 2) or CHEM/MBIO 2370 (Biochemistry 2: Catabolism, Synthesis, and Information Pathways).

[6]Students in the Food Industry Option must complete **one** of the following concentrations (15 credit hours). Select 15 credit hours of course work from the list that follows:

Quality Assurance		
AGRI 2190	Toxicology Principles (BIOL 1020 & BIOL 1030 and CHEM 1310 *or* CHEM 1320)	1.5
ANSC 2530	Nutritional Toxicity (AGRI 2190)	1.5
FOOD 4280	Food Microbiology II (FOOD 4150)	3
FOOD 4500	Food Safety and Regulations (FOOD 4150 *or* FOOD 4300)	3
HNSC 4270	Sensory Evaluation of Food (HNSC 2160 *or* FOOD 3010 *or* ENTM 3240 and STAT 2000)	3
STAT 3170	Statistical Quality Control (STAT 2000)	3
Food Product Development		
FOOD 4500	Food Safety and Regulations (FOOD 4150 *or* FOOD 4300)	3
FOOD 4520	The Packaging of Food (FOOD 3010 or consent of instructor)	3
HNSC 4270	Sensory Evaluation of Food (HNSC 2160 *or* FOOD 3010 *or* ENTM 3240 and STAT 2000)	3
HNSC 4290	Food Nutrition and Health Policies (HMEC 2050, HNSC 2130, HNSC 2150 and STAT 2000)	3
HNSC 4540	Functional Foods & Nutraceuticals (CHEM 2770 or CHEM 2360)	3
Food Industry Management		
ACC 1100	Introductory Financial Accounting	3
GMGT 2080	Introduction to Management and Organization Theory	3
GMGT 3010	Management Decision-Making (GMGT 2030 or GMGT 2070 or GMGT 2080)	3
HRIR 2440	Human Resource Management	3
MKT 3220	Marketing Research (MKT 2210 and STAT 1000)	3

[7]Free Electives are the student's choice. Please review course prerequisites.

Suggested electives related to Quality Assurance and Food Product Development		
HNSC 3350	Culture and Food Patterns	3
FOOD 4160	Food Analysis I	3
STAT 3130	Statistical Analysis of Designed Experiments	3
STAT 3120	Topics in Regression Analysis	3
CHEM 2470	Introduction to Analytical Chemistry	3
MBIO 1220	Essentials of Microbiology	3
MBIO 2100	Microbiology A	3
MBIO 3010	Mechanisms of Microbial Disease	3
Suggested elective related to Food Industry Management		
ECON 1200	Principles of Economics	6

HNSC 3342	Management for Food and Nutrition Professionals	3
ACC 1110	Introductory Managerial Accounting	3
ENTR 3100	Small Business Management	3
MKT 3230	Consumer Behaviour	3
MKT 3250	Marketing Strategy	3
MKT 3300	International Marketing	3
PHIL 2830	Business Ethics	3
GMGT 2120	Business/Government Relations	3
GMGT 3080	Issues in Technological Change	3
INTB 2200	International Management	3

***In the event of discrepancies with this document and the *General Calendar*, the *General Calendar* will prevail.**