

Careers in the Food Industry

- Consumer Applications Analyst
- Food Development Consultant
- Food Product Marketer
- Food Production Supervisor
- Food Safety Coordinator
- Marketing Analyst
- Product Control Manager
- Quality Assurance Specialist
- Quality Laboratory Supervisor
- Sensory Research Scientist



Contact Info

If you are interested in enrolling in the Faculty of Human Ecology, or would like more information, contact:

Faculty of Human Ecology
209 Human Ecology Building

Phone: (204) 474-6686

Fax: (240) 474-7592

Email: human_ecology@umanitoba.ca

http://www.umanitoba.ca/faculties/human_ecology



UNIVERSITY
OF MANITOBA

Entrance Requirements

24 credit hours of University level work with a gpa of 2.0 or higher including 6 credit hours of Arts and 6 credit hours of Science course work.

The top 80 applicants will be selected in each program.

Our application deadline is June 1 of each year.



Food Industry Option



Food Industry Option

This option integrates health and nutrition perspectives into the operation of food industries through application of knowledge in food development, food quality, food safety, nutrition and management. All students complete the core course requirements and choose one of 3 Concentrations:

- Quality Assurance
- Food Product Development
- Food Industry Management

Benefits of the FIO Program:

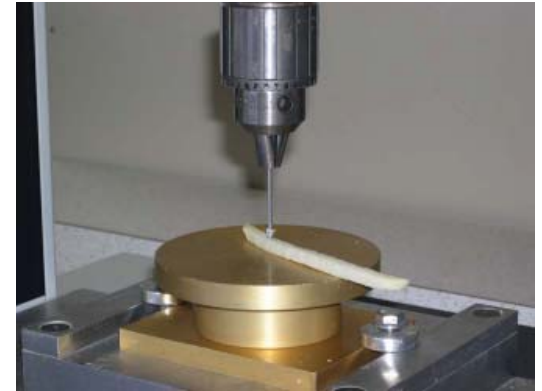
- Apply and integrate classroom knowledge in real life situations and projects with the local food industry
- Develop leadership and managerial skills
- Exposure to career opportunities in the food sector
- Establish networks with potential employers



Students must apply to the Department of Human Nutritional Sciences to get into this option.

For a complete list of courses, look on the Faculty of Human Ecology web site:

http://www.umanitoba.ca/faculties/human_ecology/foods/programs.shtml



Food Industry Practicum

In the final year of the program, students will gain practical experience in the food industry through completion of **HNSC 4364 Food Industry Option Practicum**. This course involves supervised application of food quality, safety, and management principles in a commercial or government setting. Students will 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 term in which it is offered (fall and winter terms at present; summer is a possibility).

