



UM | Faculty of Agricultural
and Food Sciences

Syllabus

FOOD4510/ HNSC4280: Food Product Development
(Winter 2022)



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COURSE DETAILS

Course Title & Number:	Food Product Development. FOOD 4510/HNSC 4280
Number of Credit Hours:	3
Class Times & Days of Week:	Remote learning via Cisco Webex, until February 25, followed by in-person meetings afterwards (subject to change as per University guidelines at the time) 3 contact hours per week (Monday and Wednesday 11.30 am – 12.45 pm)
Location for classes/labs/tutorials:	Remote learning delivered through Webex and UMLearn (until February 25), followed-by in-person classes (subject to change as per University guidelines at the time) If the instructor falls sick/needs to self-isolate, the course will be delivered online (temporarily)
Pre-Requisites:	MKT 2210, STAT 2000 or equivalent, plus either FOOD 3010 or HNSC 3330. The marketing course is required as knowledge of market requirements and marketing products is critical to the success of new products. The statistics course provides the background for designing experiments and evaluating data for variables associated with new products. Knowledge of food ingredients and how they react in food systems is also important in product development and therefore, FOOD 3010 or HNSC 3330 are required.

Instructor Contact Information

Instructor(s) Name & Preferred Form of Address:	Dr. Maneka Malalgoda
Office Location:	Room 246, Ellis Building
Office Hours or Availability:	By appointment (please email to schedule an appointment). Available for questions from 12.45 pm – 1.00 pm after every class (exceptions may apply)
Office Phone No.	204-474-9837
Email:	Maneka.malalgoda@umanitoba.ca <i>Note:</i> All email communication must conform to the Communicating with Students university policy.

Contact:	Email/Virtual appointments via Webex or Teams/ In-person appointments (in-person appointments subject to change as per University guidelines at the time)
Teaching Assistant	Kavitha Koti
Office location	Ellis 260
Office hours	By appointment
Contact	Via email at kotik@myumanitoba.ca

Course Description

U of M Course Calendar Description

This course will allow the student to gain an understanding of the product development procedure as it relates to the food industry. Emphasis will be on application of basic knowledge of foods and food processing in designing a new product.

General Course Description

The course should provide some insight into the development of food products within a food processing company while giving students a chance to see one way to apply what they have learned in their program.

In addition to the technical aspects of prototype development, students will learn the relevant aspects of

supply chain management, marketing and business plan development.

This is a required course for all students in the Food Science Program (both science and business options)

as well as students in the Food Option or Food Industry Option in Human Nutritional Sciences. It can be taken as an elective.

Human Nutritional Science students in other options who have a desire to learn about developing new products. Students from other programs with the necessary background are also welcome to take this course.

Course Goals

1. Know the principles of new product design
2. Apply previous knowledge of food chemistry, food microbiology, food processing and nutrition in the development of a new product.
3. Apply knowledge of sensory Science to Food Product Development
4. Apply knowledge of statistics in relation to development of a new product
5. Communicate effectively both in writing and orally
6. Utilize a variety of resources (including library) to effectively determine issues to be addressed in developing a new product.
7. Function in a group of people with diverse backgrounds.
8. Incorporate the input of different disciplines in product design. e.g. finance and economics
9. Learn how to function as a team
10. Develop collaborative leadership

Course Learning Objectives

1. Explain what is meant by new products and identify reasons for product development.
2. Explain the role of market research and marketing efforts in the product development process.
3. Convert market research into technical product requirements.
4. Create an appropriate marketing plan for your product.
5. Evaluate the technical requirements associated for a new product.
6. Explain raw ingredient to its role in your new product.
7. Analyze product for potential pathogens.
8. Create a plan to deal with quality and safety issues.
9. Apply the appropriate processing technology to create a new product.
10. Produce a prototype, including properly labeled package, for a new food product.
11. Distinguish which sensory test to use for a given application.
12. Conduct a sensory analysis appropriate for a food product.
13. Explain the use of experimental design as applied to new product development.
14. Interpret statistical data to optimize prototype variables.
15. Prepare a timeline for completion of group project.
16. Write a report that integrates all aspects of food product development for a specific product.
17. Demonstrate the use of appropriate requirements and technologies applied to food product development.
18. Manage obligations in doing group work.
19. Deal with conflict when working with a multidisciplinary team.
20. Present orally the technical aspects of a project within the class

Foundational Knowledge Content Areas for Dietetics Education:

This dietetic education program is an accredited program recognized by the Partnership for Dietetic Education and Practice (PDEP) and prepares students for eligibility for registration with a provincial dietetics regulatory body.

Highest level achieved: 1= demonstrate broad knowledge; 2= demonstrate comprehension; 3 = analyze, interpret and apply knowledge

Content Area	Foundational Knowledge	Cognitive Complexity Level
Communication	Communication channels and techniques, and their appropriate usage	3
Food	Physical properties and chemical composition of food	2
	Food preservation, storage and packaging	3
	The role of ingredients and their interaction in food preparation	3
	Application of dietary requirements, guidelines, and guidance tools to food planning	2
	Food modification to address therapeutic, textural or other needs	3

	Sensory evaluation of food	2
	Food labeling	2
Food Service Systems	Recipe development, standardization and evaluation	3
	Quantity food production and distribution	1
	Cost control	1
	Human resource, financial, technical and equipment needs	2
	Hazard Analysis and Critical Control Points (HACCP)	3
Human Nutrition across the Lifespan	Nutrition recommendations and guidelines	2
	Effect of deficiencies and toxicities of nutrients	2
	Food sources of nutrients and dietary supplements	1
	Role of nutrients and other food components in health	1
Interprofessional Collaboration Management	Team Functioning	3
	Collaborative leadership	3
	Interprofessional conflict resolution	3
Management	Financial management	1
	Strategic and operational planning including needs assessment, goal setting and outcome assessment	3
	Organizational behaviour and development	2
	Project management	2
	Marketing	2
Microbiology	Microbes in food safety	3
Population Food Systems and Food Security	Food consumption patterns and trends	2
Professional Practice in Dietetics	Ethical conduct	3
	Decision making	2
	Time and workload management	2
	Technological applications used in practice	2

Textbook, Readings, and Course Materials

There are no required text books for this course.

Notes will be posted on UMLearn by the instructor

Supplementary readings – A number of helpful references are available on-line on UMLearn or the University of Manitoba Libraries. They include:

Beckley, J.H. 2007. Accelerating new food product design and development. Blackwell Pub. (e resource)

Carpenter, R.P., Lyon, D.H. and Hadsell, T.A. 2000. Guidelines for sensory analysis in food product development and quality control. Aspen Pub. Gaithersburg, MD. Sci and Tech TP 372.5G85 2000.

Cooper, R.G. 1993. Winning at new products: accelerating the process from idea to launch. Addison-Wesley, Reading Mass. Management Library. HF 5415.153 C65.

Moskowitz, H.R. Beckley, J.H and Resurreccion, A.V.A. 2012 Sensory and consumer research in Food Product Design and Development. Blackwell Publishing TX546.M68 2012 (e resource)
http://www.umanitoba.ebib.com/EBLWeb/patron/?target=patron&extendedid=P_859300_0

Moskowitz, H.R. , Saguy, I.S. and Straus, T. 2009. An integrated approach to new food product development. Boca Raton: CRC press (e resource).

Saarela, M. 2011. Functional Food: concept to product. Woodhead Pub. Sci and Tech Library RM 216F945 2011 Side, C. 2002. Food product development based on experience. IFT Symposium Series. Iowa State Press. Dafoe TP620 F628 2002.

Smith, J. 2010. Functional food product development. Wiley Blackwell. Dafoe QP 144 F85 F853 2010

Using Copyrighted Material

Please respect copyright. We will use copyrighted content in this course. I have ensured that the content I use is appropriately acknowledged and is copied in accordance with copyright laws and university guidelines. Copyrighted works, including those created by me, are made available for private study and research and must not be distributed in any format without permission. Do not upload copyrighted works to a learning management system (such as UM Learn), or any website, unless an exception to the *Copyright Act* applies or written permission has been confirmed. For more information, see the University's Copyright Office website at <http://umanitoba.ca/copyright/> or contact um_copyright@umanitoba.ca.

Course Technology

You should check that technical requirements such as software and system requirements (i.e., operating system, web browser, user programs), hardware (i.e., hard disk drive, graphic card, sound card, memory) & peripherals (i.e., webcam, microphone), subscriptions or plug-ins (i.e., Adobe Flash Player, QuickTime Player, Java) that are needed for course completion are available. Please contact the department or UofM IST Service desk if you need assistance. These will be needed for the online portion of the course.

For course management, I will be using UM Learn.

In addition, the use of other technology (i.e., tablets, cellphones, laptops, etc.) are allowed in the classroom. It is the general University of Manitoba policy that all technology resources are to be used in a responsible, efficient, ethical and legal manner.

Expectations: I Expect You To

The student is expected to participate actively in the course. Active participation means: actively listening and responding to questions in class; staying on top of lecture material and assignments and seeking help on course material that is not clear. PowerPoint presentations summarize only a portion of the knowledge content that needs to be covered in class. For the rest of the content, you are expected to read the related resources.

I expect students to connect on time and to be prepared to learn. If you connect late, I expect you to enter Webex (during virtual classes) or the class quietly.

I expect that you will appreciate the diversity of our campus and respect the rights of each member of the class.

Attendance and participation are essential elements to the student's success in this course. Attendance is not mandatory. However, you will not get credit for an in-class assignment if you are absent on the day it is given.

I will be in class for 15 minutes after the class, if you need to ask a quick question or talk to me about any issue related to the class.

I will treat you with respect and would appreciate the same courtesy in return. See [Respectful Work and Learning Environment Policy](#).

I expect you to follow these policies around Class Communication, Academic Integrity, and Recording Class Lectures.

The policies and services students are expected to follow/utilize:

Class Communication:

You are required to obtain and use your University of Manitoba email account for all communication between yourself and the university. All communication must comply with the Electronic Communication with Student Policy:

http://umanitoba.ca/admin/governance/governing_documents/community/electronic_communication_with_students_policy.html.

Academic Integrity:

Each student in this course is expected to abide by the University of Manitoba [Academic Integrity principles](#). Always remember to reference the work of others that you have used. Also be advised that you are required to complete your assignments independently unless otherwise specified. If you are encouraged to work in a team, ensure that your project complies with the academic integrity regulations. You must do your own work during exams. Inappropriate collaborative behavior and violation of other Academic Integrity principles, will lead to the serious [disciplinary action](#). Visit the [Academic Calendar](#), [Student Advocacy](#), and [Academic Integrity](#) web pages for more information and support.

Refer to specific course requirements for academic integrity for individual and group work such as:

- I. Group projects are subject to the rules of academic dishonesty;
- II. Group members must ensure that a group project adheres to the principles of academic integrity;
- III. Students should also be made aware of any specific instructions concerning study groups and individual assignments;
- IV. The limits of collaboration on assignments should be defined as explicitly as possible; and
- V. All work should be completed independently unless otherwise specified.

Recording Class Lectures:

No audio or video recording of lectures or presentations is allowed in any format, openly or surreptitiously, in whole or in part without permission. Course materials (both paper and digital) are for the participant's private study and research.

Student Accessibility Services:

The University of Manitoba is committed to providing an accessible academic community. [Students Accessibility Services \(SAS\)](#) offers academic accommodation supports and services such as note-taking, interpreting, assistive technology and exam accommodations. Students who have, or think they may have, a disability (e.g. mental illness, learning, medical, hearing, injury-related, visual) are invited to contact SAS to arrange a confidential consultation.

Student Accessibility Services
 520 University Centre
 Phone: (204) 474-7423
 Email: Student_accessibility@umanitoba.ca

Expectations: You Can Expect Me To

You can expect me to be on time and prepared for class.

You can expect me to be available for consultation regularly.

Email is my preferred method of communication and you can expect to receive a response to any email Within a reasonable time.

If you have a question that cannot wait, you may send an email. I will be happy to answer it, however make sure you are asking a relevant question (i.e. you could not find the answer or get an understanding of the material after reviewing the class notes or textbook). I will be glad to offer brief advice about class material or an assignment.

All assignments handed in on time will be graded and returned within 2 weeks of the due date; late assignments will be graded as my time permits.

You can expect me to treat all of your questions and comments with respect and to take your concerns seriously. If you are having a problem, don't hesitate to talk to me about it. Don't wait until the last moment to realize that you need some marks to pass the course! I won't be able to help you at this point.

CLASS SCHEDULE AND COURSE EVALUATION

This schedule is subject to change at the discretion of the instructor and/or based on the learning needs of the students but such changes are subject to [Section 2.8 of ROASS](#).

Class schedule: January 24 to April 20 2022 as of January 15th, 2022

Date	Class Content & Teaching Strategies
January 25, 2022	1. Introduction and general information /networking and group

	designation
January 27, 2022	2. Team work
February 1, 2022	3. Food product development introduction and considerations 3.1. Food product development
February 3, 2022	3.2. Classes of new food products 3.3. Project planning
February 8, 2022	4. Market Research in the Development of New Food Products
February 10, 2022	5. Test Market: Factors influencing final evaluation of product
February 15, 2022	5. Test Market
February 17, 2022	6. Financial Analysis in Product Development: Dr. Charles Grant
February 22, 2022	<i>Winter term break</i>
February 24, 2022	<i>Winter term break</i>
March 1, 2022	8. Experimental design in product development
March 3, 2022	9. Sensory testing
March 8, 2022	10. Sensory testing
March 10, 2022	11. Sensory testing
March 15, 2022	Mid-term exam
March 17, 2022	12. Other considerations in product development
March 22, 2022	13. Remaining time to finish lectures
March 24, 2022 – April 7 2022	14. Class time to work on projects
April 12, 2022	Group presentations
April 14, 2022	Group presentations
April 19, 2022	Group presentations
April 21, 2022	Group presentations
TBD	Final paper due

¹Additional classes maybe added, or classes maybe cancelled based on extenuating circumstances

Date	Class Content & Teaching Strategies	Required Readings or any Pre-class Preparation	Evaluation		
			Type of Assessment	Due Date	Value of Final Grade
	Lectures, teamwork		Assignment 1: group report draft		10%
	Lectures, teamwork, Q&A		Mid-term		25%
	Teamwork		Final report and presentation		30%
	Lectures, teamwork and Q&A		Final exam	TBD	35%
					100%

Lab Expectations

N/A

Lab Schedule

N/A

Grading

As indicated on the grading scale below.

Letter Grade	Percentage out of 100	Grade Point Range	Final Grade Point
A+	95-100	4.25-4.5	4.5
A	86-94	3.75-4.24	4.0
B+	80-85	3.25-3.74	3.5
B	72-79	2.75-3.24	3.0
C+	65-71	2.25-2.74	2.5
C	60-64	2.0-2.24	2.0
D	50-59	Less than 2.0	1.0
F	Less than 50		0

Voluntary Withdrawal

Last date to drop Winter Term/ Summer Term spanning courses with refunds: February 4th 2022

Winter term voluntary withdrawal deadline: April 25th 2022

Please refer to the [Registrar's Office](#) web page for more information.

ASSIGNMENT DESCRIPTIONS

Go to UMLearn and review the folder: Group assignment (under table of contents), to find detailed assignment descriptions and rubrics.

Referencing Style

Referencing style: APA format

Students are encouraged to use reference management software such as EndNote and Mendeley

Assignment Feedback

Formative and summative feedback will be provided electronically or in class. Feedback will be provided based on the evaluation rubrics for each assignment

Assignment Extension and Late Submission Policy

Late Assignments:

Assignment Due Dates: Unless otherwise stated, due dates will be two weeks after the assignment has been distributed. Marks will be reduced by 10% of the value of the assignment for each business day the assignment is late. The late deduction will apply to all group members. There will be class time to work on assignments. This information posted on UMLearn concerning the proper use of references in all assignments and the final project. Peer evaluation during final exam may affect mark received for group work.

Note: Be aware of the folders assigned for each assignment in UML; if you use a different folder by mistake that will be your responsibility to load the assignment in the right folder and it will be marked as late. Notice that I won't accept assignments through email.

Group Work Policies: You are expected to complete group work in a professional fashion. You will be given an opportunity to provide a peer evaluation of group members at the time of the final exam. Marks may be adjusted based on this feedback. Completion of the peer evaluation request should be done in a fair and reasonable fashion. It is unlikely that all group members warrant a perfect peer rating.

Important note: in the case of having group activities, they are scheduled from the beginning of the semester, therefore, students missing the activities will have deducted marks (15% out of the total), unless they have major reasons justifying their absence, such as health issues or compassionate reasons. This also applies to group work, if a group member is failing to meet with their group, group members should inform the instructor. The student must also provide written evidence such as a Doctor's note if he/she is continuously missing group work. We will use the time in the classroom for group discussions. Therefore, students must be there to add their contributions at that time and to excessive and acquire team work skills, and also to discuss strategies for further discussions.

Make up exams or absence:

Attendance is essential to student success in this course. Attendance will be taken each class period using TopHat. Make-up exams, assignments or absence on required days will be given only with the professor's permission.

Arrangements should be made with the professor for excused absences or in the case of missed exams or in-classroom activities.

Note: If the student misses the midterm, due to health or family tragedy reasons (compassionate reasons), in order to ensure fairness to all students, the instructor will request documentation (written) sustaining such reasons. The date to write the missed exam will be at convenience of the instructor's time, therefore the student should write the exam the date and time designated by the instructor.

In the case of final exams, be advised that only the Dean's Office, not individual instructors or Departments, are in a position to grant deferred examinations.

UNIVERSITY SUPPORT OFFICES & POLICIES

Academic support available to students:

Writing and Learning Support

The Academic Learning Centre (ALC) offers services that may be helpful to you throughout your academic program. Through the ALC, you can meet with a learning specialist to discuss concerns such as time management, learning strategies, and test-taking strategies. The ALC also offers peer supported study groups called Supplemental Instruction (SI) for certain courses that students have typically found difficult. In these study groups, students have opportunities to ask questions, compare notes, discuss content, solve practice problems, and develop new study strategies in a group-learning format.

You can also meet one-to-one with a writing tutor who can give you feedback at any stage of the writing process, whether you are just beginning to work on a written assignment or already have a draft. If you are interested in meeting with a writing tutor, reserve your appointment two to three days in advance of the time you would like to meet. Also, plan to meet with a writing tutor a few days before your paper is due so that you have time to work with the tutor's feedback.

These Academic Learning Centre services are free for U of M students. For more information, please visit the Academic Learning Centre website at: <http://umanitoba.ca/student/academiclearning/>

You can also contact the Academic Learning Centre by calling 204-480-1481 or by visiting 205 Tier Building.

University of Manitoba Libraries (UML)

As the primary contact for all research needs, your liaison librarian can play a vital role when completing academic papers and assignments. Liaisons can answer questions about managing citations, or locating appropriate resources, and will address any other concerns you may have, regarding the research process. Liaisons can be contacted by email or phone, and are also available to meet with you in-person. A complete list of liaison librarians can be found by subject: <http://bit.ly/WcEbA1> or name: <http://bit.ly/1tJ0bB4>. In addition, general library assistance is provided in person at 19 University Libraries, located on both the Fort Garry and Bannatyne campuses, as well as in many Winnipeg hospitals. For a listing of all libraries, please consult the following: <http://bit.ly/1sXe6RA>. When working remotely, students can also receive help online, via the Ask-a-Librarian chat found on the Libraries' homepage: www.umanitoba.ca/libraries.

Mental health support available to students:

For 24/7 mental health support, contact the Mobile Crisis Service at 204-940-1781.

Student Counselling Centre

Contact SCC if you are concerned about any aspect of your mental health, including anxiety, stress, or depression, or for help with relationships or other life concerns. SCC offers crisis services as well as individual, couple, and group counselling. *Student Counselling Centre:*

<http://umanitoba.ca/student/counselling/index.html>

474 University Centre or S207 Medical Services

(204) 474-8592

Student Support Case Management

Contact the Student Support Case Management team if you are concerned about yourself or another student and don't know where to turn. SSCM helps connect students with on and off campus resources, provides safety planning, and offers other supports, including consultation, educational workshops, and referral to the STATIS threat assessment team.

Student Support Intake Assistant <http://umanitoba.ca/student/case-manager/index.html>

520 University Centre

(204) 474-7423

University Health Service

Contact UHS for any medical concerns, including mental health problems. UHS offers a full range of medical services to students, including psychiatric consultation.

University Health Service <http://umanitoba.ca/student/health/>

104 University Centre, Fort Garry Campus

(204) 474-8411 (Business hours or after hours/urgent calls)

Health and Wellness

Contact our Health and Wellness Educator if you are interested in [peer support from Healthy U](#) or information on a broad range of health topics, including physical and mental health concerns, alcohol and substance use harms, and sexual assault.

Health and Wellness Educator <https://umanitoba.ca/student/health-wellness/welcome-about.html>

britt.harvey@umanitoba.ca

Live Well @ UofM

For comprehensive information about the full range of health and wellness resources available on campus, visit the Live Well @ UofM site:

<http://umanitoba.ca/student/livewell/index.html>

A notice with respect to copyright:

All students are required to respect copyright as per Canada's *Copyright Act*. Staff and students play a key role in the University's copyright compliance as we balance user rights for educational purposes with the rights of content creators from around the world. The Copyright Office provides copyright resources and support for all members of the University of Manitoba community. Visit <http://umanitoba.ca/copyright> for more information.

University and Unit policies, procedures, and supplemental information available on-line:

Your rights and responsibilities

As a student of the University of Manitoba you have rights and responsibilities. It is important for you to know what you can expect from the University as a student and to understand what the University expects from you. Become familiar with the policies and procedures of the University and the regulations that are specific to your faculty, college or school.

The [Academic Calendar](http://umanitoba.ca/student/records/academiccalendar.html) <http://umanitoba.ca/student/records/academiccalendar.html> is one important source of information. View the sections *University Policies and Procedures* and *General Academic Regulations*.

While all of the information contained in these two sections is important, the following information is highlighted.

- If you have questions about your grades, talk to your instructor. There is a process for term work and final **grade appeals**. Note that you have the right to access your final examination scripts. See the Registrar's Office website for more information including appeal deadline dates and the appeal form <http://umanitoba.ca/registrar/>

- You are expected to view the General Academic Regulation section within the Academic Calendar and specifically read the **Academic Integrity** regulation. Consult the course syllabus or ask your instructor for additional information about demonstrating academic integrity in your academic work. Visit the Academic Integrity Site for tools and support <http://umanitoba.ca/academicintegrity/> View the **Student Academic Misconduct** procedure for more information.

- The University is committed to a respectful work and learning environment. You have the right to be treated with respect and you are expected to conduct yourself in an appropriate respectful manner. Policies governing behavior include the:
Respectful Work and Learning Environment

http://umanitoba.ca/admin/governance/governing_documents/community/230.html

Student Discipline

http://umanitoba.ca/admin/governance/governing_documents/students/student_discipline.html and,

Violent or Threatening Behaviour

http://umanitoba.ca/admin/governance/governing_documents/community/669.html

- If you experience **Sexual Assault** or know a member of the University community who has, it is important to know there is a policy that provides information about the supports available to those who disclose and outlines a process for reporting. The **Sexual Assault** policy may be found at:

http://umanitoba.ca/admin/governance/governing_documents/community/230.html

More information and resources can be found by reviewing the Sexual Assault site

<http://umanitoba.ca/student/sexual-assault/>

- For information about rights and responsibilities regarding **Intellectual Property** view the policy http://umanitoba.ca/admin/governance/media/Intellectual_Property_Policy_-_2013_10_01.pdf

For information on regulations that are specific to your academic program, read the section in the Academic Calendar and on the respective faculty/college/school web site

<http://umanitoba.ca/faculties/>

Contact an **Academic Advisor** within our faculty/college or school for questions about your academic program and regulations <http://umanitoba.ca/academic-advisors/>

Student Advocacy

Contact Student Advocacy if you want to know more about your rights and responsibilities as a student, have questions about policies and procedures, and/or want support in dealing with academic or discipline concerns.

<http://umanitoba.ca/student/advocacy/>

520 University Centre

204 474 7423

student_advocacy@umanitoba.ca