FOOD SCIENCE
explores how raw commodities are processed into healthy, safe and appealing foods, with a focus on either business or science.
CHOOSE YOUR FOCUS
This program covers everything in the world of food science, from food safety to microbiology to food engineering to sensory science.

Learn how raw agricultural materials can be processed and formulated into safe and attractive consumer-ready food products.

Science Option
Learn the science and technology of food processing, packaging, and food preservation.

Business Option
Explore the business and economics of food production, including marketing and finance.

WHERE IT CAN TAKE YOU
Quality Assurance
Data Analysis
Food Processing
Commodity Trading
Laboratory Technician
Food Product Development
Grain Purchasing
Food Safety
Food Facility Operations
Food Business Ownership
COURSE HIGHLIGHTS

Food Product Development
Food Microbiology
Cheese and Fermented Dairy Products
Frozen Dairy Products
Food Engineering
Introduction to Agrifood Systems
Food Safety and Regulations
Human Resource Management
Quality Control in Foods
Functional Foods and Nutraceuticals

DID YOU KNOW?

The Dairy Pilot Plant features production rooms for making a variety of dairy products, like cheese and ice cream. Students take classes here on frozen and fermented dairy products.

The George Weston Ltd. Sensory Food Research Lab explores issues in sensory analysis, consumer acceptance and flavor science.

The Richardson Centre for Functional Foods and Nutraceuticals is an innovative research hub focused on developing nutritious products and functional foods. Many of our students find jobs and co-op placements here.
Want a Campus Tour?
aginfo@umanitoba.ca

Program Questions?
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