2014-2015 Diploma Program Calendar

The information published in this Diploma Calendar outlines the rules, regulations, curricula, programs and fees for the 2014-2015 academic year, including the Summer Semester 2014, the Fall Semester 2014 and the Winter Semester 2015.

For your convenience the Diploma Calendar is available in PDF format.

If you wish to link to the Diploma Calendar please refer to the Linking Guidelines.

Campus d'Alfred

Kemptville Campus

Guelph Campus

Ridgetown Campus

The University is a full member of:

• The Association of Universities and Colleges of Canada

Contact Information:

University of Guelph Guelph, Ontario, Canada N1G 2W1

519-824-4120

Revision Information:

Date	Description
May 1, 2014	Initial Publication



Disclaimer

University of Guelph 2014

The information published in this Diploma Calendar outlines the rules, regulations, curricula, programs and fees for the 2014-2015 academic year, including the Summer Semester 2014, the Fall Semester 2014 and the Winter Semester 2015.

The University reserves the right to change without notice any information contained in this calendar, including fees, any rule or regulation pertaining to the standards for admission to, the requirements for the continuation of study in, and the requirements for the granting of degrees or diplomas in any or all of its programs. The publication of information in this calendar does not bind the University to the provision of courses, programs, schedules of studies, or facilities as listed herein.

The University will not be liable for any interruption in, or cancellation of, any academic activities as set forth in this calendar and related information where such interruption is caused by fire, strike, lock-out, inability to procure materials or trades, restrictive laws or governmental regulations, actions taken by faculty, staff or students of the University or by others, civil unrest or disobedience, or any other cause of any kind beyond the reasonable control of the University.

In the event of a discrepancy between a print version (downloaded) and the Web version, the Web version will apply,

Published by: Undergraduate Program Services

Introduction

Collection, Use and Disclosure of Personal Information

Personal information is collected under the authority of the University of Guelph Act (1964), and in accordance with Ontario's Freedom of Information and Protection of Privacy Act (FIPPA) http://www.e-laws.gov.on.ca/index.html. This information is used by University officials in order to carry out their authorized academic and administrative responsibilities and also to establish a relationship for alumni and development purposes. Certain personal information is disclosed to external agencies, including the Ontario Universities Application Centre, the Ministry of Training, Colleges and Universities, and Statistics Canada, for statistical and planning purposes, and is disclosed to other individuals or organizations in accordance with the Office of Registrarial Services Departmental Policy on the Release of Student Information. For details on the use and disclosure of this information call the Office of Registrarial Services at the University at (519) 824-4120 or see http://www.uoguelph.ca/registrar/registrar/rindex.cfm?index.

Statistics Canada - Notification of Disclosure

For further information, please see Statistics Canada's web site at http://www.statcan.ca.

Address for University Communication

Depending on the nature and timing of the communication, the University may use one of these addresses to communicate with students. Students are, therefore, responsible for checking all of the following on a regular basis:

Email Address

The University issued email address is considered an official means of communication with the student and will be used for correspondence from the University. Students are responsible for monitoring their University-issued email account regularly. See Section I --Statement of Students' Academic Responsibilities for more information.

Home Address

Students are responsible for maintaining a current mailing address with the University. Address changes can be made, in writing, through the Registrar's office.

Name Changes

The University of Guelph is committed to the integrity of its student records, therefore, each student is required to provide either on application for admission or on personal data forms required for registration, his/her complete, legal name. Any requests to change a name, by means of alteration, deletion, substitution or addition, must be accompanied by appropriate supporting documentation.

Student Confidentiality and Release of Student Information Policy Excerpt

The University undertakes to protect the privacy of each student and the confidentiality of his or her record. To this end the University shall refuse to disclose personal information to any person other than the individual to whom the information relates where disclosure would constitute an unjustified invasion of the personal privacy of that person or of any other individual. All members of the University community must respect the confidential nature of the student information which they acquire in the course of their work.

Complete policy at http://www.uoguelph.ca/policies.

Table of Contents

Table of Contents			
X. Associate Diploma Programs	38		
Program Information			
ASSOCIATE DIPLOMA PROGRAMS AND LOCATIONS			
Associate Diploma in Agriculture	38		
Areas of Study			
Required Courses			
Restricted Electives	38		
Electives Courses	39		
Associate Diploma in Environmental Management			
Required Courses			
Associate Diploma in Equine Care and Management			
Required Courses			
Electives			
Associate Diploma in Food, Nutrition and Risk Management			
Required Courses Offered			
Electives			
Associate Diploma in Food Science and Quality Management			
Required Courses			
Restricted Electives			
Associate Diploma in Horticulture	40		
Required Courses			
Electives	41		
Associate Diploma in Turfgrass Management			
Required Courses			
Electives			
Associate Diploma in Veterinary Technology			
Option 1 - Conventional Program (4 semesters over 2 years)			
Option 2 - Alternative Program (9 semesters over 3 years)			
Degree Transfer Option			
Distance Education			
Distance Education / Open Learning			
1 2			

X. Associate Diploma Programs

X. Associate Diploma Programs

Program Information

As a result of an enhanced contract agreement between the University of Guelph and the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) effective April 1, 1997, the Agricultural Colleges at Alfred (French Language), Kemptville and Ridgetown now operate as Campuses of the University of Guelph. Two-year diploma programs are offered at the Ontario Agricultural College, University of Guelph and at the three regional Campuses with financial support from OMAFRA.

The diploma programs will continue to offer a blend of the theoretical and practical courses designed to prepare graduates to assume a broad range of positions in the agricultural and food industries. All programs offer courses in applied science, business management, production and marketing. Specific diploma programs offered at more than one Campus have standardized core curricula to ensure common standards are maintained. Common core courses are supplemented with electives at all Campuses with specific regional specializations. Students may elect to spend a semester (or more) at a different location to access special electives, or to access degree courses at the University

All programs are offered on a standardized schedule at all four locations. The programs run for two semesters beginning in September until late April followed by a one semester summer break. Second year classes resume in the following semester and students graduate in the Spring with an Associate Diploma.

ASSOCIATE DIPLOMA PROGRAMS AND LOCATIONS

A: Alfred (French Language); G: Guelph; K: Kemptville; R:Ridgetown.

Associate Diploma Programs and Locations

Program	A	G	K	R
Agriculture	X		X	X
Agri-Food Leadership			X	
Environmental Management	X			X
Food, Nutrition and Risk Management	X		X	
Horticulture			X	X
Turfgrass Management		X		
Veterinary Technology				X

Associate Diploma in Agriculture

This program provides a practical, skills-oriented approach to agricultural production systems and affords its students an opportunity to improve their business and managerial skills. Diploma in Agriculture students integrate practical experience in agricultural production with the technical and scientific information that is required to successfully operate modern food production enterprises. Business management, computer skills, and problem solving activities provide students with the abilities they require as self-employed managers of production systems, and as technical/sales employees of agri-business firms, commodity boards, and other agencies related to the agri-food system.

Alfred, Kemptville and Ridgetown Campuses offer a general program that includes the core course requirements for the Diploma supplemented with elective courses with specialization in particular areas of study available as shown in the table. Students have the option of moving to one of the other campuses for one or two semesters of study. Students at all Campuses have access to the general curriculum and students at each campus receive the same diploma at graduation. Semester 3 is normally the best semester to study at another campus, particularly if it has a specialization and additional courses in which a student is interested. Students will be encouraged to consider these intercampus transfer opportunities with their program counsellor.

Areas of Study

A: Alfred (French Language); K: Kemptville; R:Ridgetown

Areas of Study

Program	A	K	R	
Animal Production, Business and Field Crops	X	X	X	
Fruit and Vegetable Crops		X	X	
International Development	X			

Required Courses Semester 1 - Fall

DAGR*1000	[0.50]	Livestock Systems			
DAGR*1200	[0.50]	Applied Plant Science			
DAGR*1300	[0.50]	Soil Principles			
DAGR*1350	[0.50]	Agricultural Mechanization and Safety (Alfred)			
DAGR*1600	[0.50]	Applied Mathematics			
DAGR*1070	[0.50]	Introduction to Business Management (Ridgetown &			
		Kemptville)			
DAGR*1090	[0.50]	Communications & Software Applications I			
Semester 2 -	Winter				
DAGR*1070	[0.50]	Introduction to Business Management (Alfred)			
DAGR*1350	[0.50]	Agricultural Mechanization and Safety (Ridgetown &			
		Kemptville)			
DAGR*2000	[0.50]	Animal Science			
DAGR*2020	[0.50]	Financial Management (Ridgetown & Kemptville)			
DAGR*2090	[0.50]	Communications & Software Applications II			
DAGR*2210	[0.50]	Applied Weed Science			
0.50 restricted electives (1.00 electives or restricted electives at Alfred)					
0 4 3					

Semester 3 - Fall

DAGR*2020	[0.50]	Einanaial Managament (Alfred)
DAGK*2020	[0.30]	Financial Management (Alfred)
DAGR*3060	[0.50]	Agricultural Economics (Ridgetown & Kemptville)
DENM*3150	[0.50]	Agriculture and Environmental Stewardship
One of:		
DAGR*3200	[0.50]	Corn and Oilseed Management
DACD#2260	[0.50]	Vt-1-1- Du-dt (A16d)

Vegetable Production (Alfred)

1.50 electives or restricted electives

Semester 4 - Winter

DAGR*3060	[0.50]	Agricultural Economics (Alfred)
DAGR*4600	[0.50]	Human Resource Management
2.50 elective or r	estricted ele	ectives (2.00 electives at Alfred)

Restricted Electives

Students must take a total of at least 3.00 restricted electives from the following lists: Some restricted electives courses require prerequisites. Students should check the course descriptions for prerequisite requirements and consult with their program advisor when planning their program.

1. Students must take at least 0.50 credits from:

DAGR*4450	[0.50]	Student Managed Enterprise II (Kemptville)
DAGR*4610	[0.50]	Business Project
DAGR*4650	[0.50]	Farm Project

2. Students must take at least 0.50 credits from:

[0.50]

DAGK 3000	[0.50]	Marketing
DAGR*4100	[0.50]	Commodity Marketing (Kemptville & Ridgetown)

3. Livestock Production

DACD#2000

DAGR*2070	[0.50]	Livestock Evaluation and Selection
DAGR*3000	[0.50]	Beef Production *
DAGR*3010	[0.50]	Dairy Production I
DAGR*3040	[0.50]	Pork Production (Alfred & Ridgetown)
DAGR*3450	[0.50]	Student Managed Enterprise I (Kemptville)
DAGR*4010	[0.50]	Animal Health
DAGR*4020	[0.50]	Poultry Production
DAGR*4040	[0.50]	Small Ruminant Production **
DAGR*4120	[0.50]	Dairy Production II
DAGR*4180	[0.50]	Cattle Herd Management
DAGR*4190	[0.50]	Ruminant Nutrition

^{*} course offered in even-numbered years only at Alfred

4. Plant Production

DAGR*2150	[0.50]	Precision Agriculture *
DAGR*2200	[0.50]	Cereal and Forage Management
DAGR*3210	[0.50]	Insect and Disease Management (Alfred)
DAGR*3250	[0.50]	Fruit Production (Alfred* & Ridgetown)
DAGR*3260	[0.50]	Vegetable Production (Alfred & Ridgetown)\
DAGR*4210	[0.50]	Crop Diagnostics and Recommendations
		(Kemptville & Ridgetown)
DAGR*4150	[0.50]	Renewable Energy & Agriculture (Kemptville &
		Ridgetown)
DHRT*2000	[0.50]	Greenhouse Management (Alfred* & Ridgetown)
DHRT*2200	[0.50]	Plant Propagation (Alfred** & Ridgetown)
DHRT*4190	[0.50]	Greenhouse Vegetable Production (Alfred** &
		Ridgetown)

^{*} course offered in even-numbered years only at Alfred

^{**} course offered in odd-numbered years only at Alfred

** course offered in odd-numbered years only at Alfred

Electives Courses

Agriculture students may take a maximum of 1.50 credits from the following lists of electives credits including experiential learning courses. Students may also take any of the courses listed as restricted electives as electives after fulfilling their restricted elective requirements.

Some elective courses require prerequisites. Students should check the course descriptions for prerequisite requirements and consult with their program advisor when planning their program.

ELECTIVES OFFERED AT ALFRED

Winter Semester

DAGR*2360	[0.50]	Machinery Maintenance *
DAGR*4220	[0.50]	Organic Production
DAGR*4350	[0.50]	Farm Structures and Environment **

Fall Semester

DAGR*4180 [0.50] Cattle Herd Management * course offered in even-numbered years only at Alfred

** course offered in odd-numbered years only at Alfred
ELECTIVES OFFERED AT KEMPTVILLE

Winter Semester

DAFL*1/30	[0.50]	Leadership
DAGR*2170	[0.00]	Introduction to US Agriculture
DAGR*2360	[0.50]	Machinery Maintenance
DAGR*3130	[0.50]	Sales and Sales Management
DAGR*4220	[0.50]	Organic Production
DAGR*4350	[0.50]	Farm Structures and Environment
DENM*4210	[0.50]	Nutrient Management
Fall Semester		
DAGR*3170	[0.50]	US Agriculture Study Tour
DAGR*3450	[0.50]	Student Managed Enterprise I
DI DODING	OPPET	DED AT DIDOPTOUNI

ELECTIVES OFFERED AT RIDGETOWN

Winter Semester

DAGR*2170	[0.00]	Introduction to US Agriculture
DAGR*3130	[0.50]	Sales and Sales Management
DAGR*4220	[0.50]	Organic Production
DAGR*4350	[0.50]	Farm Structures and Environment
DENM*4210	[0.50]	Nutrient Management
Fall Semester		
DAGR*3170	[0.50]	US Agriculture Study Tour
DAGR*3650	[0.50]	Student Managed Project

ELECTIVE EXPERIENTIAL LEARNING COURSES OFFERED AT ALL CAMPUSES

Students may take a maximum of 1.00 credits from the following experiential learning courses as electives. It is preferable that any of these courses are started the summer before the third academic semester.

DAGR*2650	[0.50]	In-Service Training
DAGR*3510	[0.50]	Experiential Learning in Agriculture
DAGR*3900	[0.50]	Special Project

Associate Diploma in Environmental Management

Students interested in environmental issues and solutions may choose from two educational diploma streams within the Environmental Management Diploma offered at Ridgetown Campus and at Campus d'Alfred. This program applies technical and practical skills training in both a municipal / industrial stream as well as a rural / agricultural stream. The program is designed to address the critical shortage of trained and qualified sewage and/or water plant operators, and to train and certify personnel to assist growers in addressing nutrient management and source water protection regulations that affect many farms and rural residents across Ontario.

Required Courses

Fall	
[0.50]	Communications & Software Applications I
[0.50]	Soil Principles
[0.50]	Environmental Science and Issues
[0.50]	Environmental Law and Governance
[0.50]	Spills and Contaminated Site Remediation
[0.50]	Applied Mathematics
[0.50]	Mathematics for Environmental Operators
Winter	
[0.50]	Communications & Software Applications II
	[0.50] [0.50] [0.50] [0.50] [0.50] [0.50] [0.50] Winter

DENM*2150	[0.50]	Water Resource Management
DENM*2200	[0.50]	Environmental Monitoring
DENM*3000	[0.50]	Data Analysis and Statistics
DENM*3100	[0.50]	Introduction to Applied Microbiology
One of:		
DAGR*2150	[0.50]	Precision Agriculture
DENM*2020	[0.50]	Advanced Math and Water Chemistry
DHRT*2050	[0.50]	Ecological Principles of Managed Landscapes
Semester 3 - 1	Fall	
DENM*2000	[0.50]	Occupational Health and Safety
DENM*2100	[0.50]	Ecology
DENM*3120	[0.50]	Introduction to GIS
DENM*4000	[0.50]	Business Practices and Ethics
1.0 elective credit	s from:	
DENM*3030	[0.50]	Not-For-Profit Management
DENM*3150	[0.50]	Agriculture and Environmental Stewardship
DENM*3200	[0.50]	Water Treatment
DENM*3210	[0.50]	Sewage & Waste Water Treatment
DENM*3910	[0.50]	Special Study Project
DENM*4200	[0.50]	Watershed Management and Conservation
Semester 4 - Winter		
DAGR*4600	[0.50]	Human Resource Management
DENM*4050	[0.50]	Environmental Project
DENM*4400	[0.00]	Environmental Industry Placement
2.0 elective credit	s from:	
DAGR*3130	[0.50]	Sales and Sales Management
DAGR*4150	[0.50]	Renewable Energy & Agriculture
DENM*3160	[0.50]	Agricultural Chemicals in the Environment
DENM*4070	[0.50]	Waste and Water Operation Techniques
DENM*4100	[0.50]	Land Use Planning
DENM*4120	[0.50]	Advanced GIS
DENM*4210	[0.50]	Nutrient Management
DENM*4250	[0.50]	Industrial Waste Management
A • . 4 . T	` 1 · · · ·	· D · O · O · IM

Associate Diploma in Equine Care and Management

This two-year program provides students with the theoretical expertise, applied technical skills, and hands-on experience required by equine industry employers. It is well suited to individuals who are motivated to expand their knowledge and abilities in horse care and managing an equine-related business. A 200 hour industry internship at the end of the first year provides students with the opportunity to practise newly acquired skills, and work with equine management practices common to the industry.

Required Courses

required co.	ur beb	
Semester 1 - 1	Fall	
DAGR*1070	[0.50]	Introduction to Business Management
DAGR*1090	[0.50]	Communications & Software Applications I
DEQN*1010	[0.50]	Introduction to the Horse Industry
DEQN*1050	[0.50]	Horse Health
DEQN*1070	[0.50]	Forage Management for Horses
DEQN*1150	[0.50]	Practical Horse Care I
Semester 2 - V	Winter	
DAGR*2020	[0.50]	Financial Management
DAGR*2090	[0.50]	Communications & Software Applications II
DEQN*2010	[0.50]	Horse Structure and Function
DEQN*2040	[0.50]	Horse Feeds and Nutrition
DEQN*2150	[0.50]	Practical Horse Care II
DEQN*2500	[0.50]	Industry Internship
Semester 3 - 1	Fall	
DAGR*1350	[0.50]	Agricultural Mechanization and Safety
DAGR*3080	[0.50]	Marketing
DENM*3150	[0.50]	Agriculture and Environmental Stewardship
DEQN*3030	[0.50]	Horse Conformation and Lameness
DEQN*3150	[0.50]	Practical Horse Care III
0.50 restricted ele	ctive credit	S
Semester 4 - V	Winter	
DAGR*4600	[0.50]	Human Resource Management
DEQN*4100	[0.50]	Horse Conditioning
DEQN*4200	[0.50]	Horse Facility Management and Design
DEQN*4320	[0.50]	Equine Business Venture
1.00 restricted ele	ctive credit	S
Electives		

Students must take 1.50 elective credits from the following list:

Leadership

Advanced Horse Nutrition

[0.50]

[0.50]

DAFL*1730

DEQN*3050

DEQN*3210	[0.50]	Equine Complementary Therapies		
DEQN*4050	[0.50]	Rider Conditioning		
DEQN*4130	[0.50]	Horse Reproduction		
0.50 credits from the subject area DAGR				

Associate Diploma in Food, Nutrition and Risk Management

The Food, Nutrition and Risk Management Diploma provides students with a solid foundation in food and nutrition, food processing and safety, and in risk management issues. The combination of courses covering these topics, plus a field placement experience, allows students to graduate with a flexibility to move between careers in the health care and the food industry sectors. Career opportunities can be found in: food service management in health care, long term care and commercial facilities; food and equipment sales; nutrition education and in nutrition counseling for wellness. Food industry positions can be found in: quality assurance; product development; food inspection and in food production.

Required Courses Offered

The diploma requires the completion of a minimum of 12.00 credits plus the field placement course.

Core Requirements:

(Offered Fall Semester)

DAGR*1090	[0.50]	Communications & Software Applications I (1st year
		students)
DAGR*1600	[0.50]	Applied Mathematics *
DFN*1020	[0.50]	Food Preparation and Theory *
DFN*1190	[0.50]	Introduction to Food Processing **
DFN*2010	[1.00]	Human Nutrition and Physiology **
DFN*2130	[0.50]	Food Cost Control *
DFN*2200	[0.50]	Food Service Design and Equipment *
DFN*2250	[0.50]	Food Microbiology **
DFN*3250	[0.50]	Menu Planning and Design *
DFN*4110	[0.50]	Product Development and Marketing (2nd year students)
(Offered Wi	nton Com	ogtom)

(Offered Winter Semester)

DAGR*2090	[0.50]	Communications & Software Applications II (1st year
		students)
DAGR*4600	[0.50]	Human Resource Management (2nd year students)
DFN*3070	[0.50]	Food Chemistry *
DFN*4030	[0.50]	Food, Beverage, Labour Cost Control **
DFN*4050	[0.00]	Field Placement (2nd year students)
DFN*4180	[1.00]	Safety and Food Quality Control **
DFN*4190	[0.50]	Food Service and Catering **
DFN*4200	[0.50]	Management Case Study (2nd year students)
DFN*4400	[0.50]	Clinical Nutrition *
* Even year		

DFN*2420

Students are required to take a minimum of 1.50 credits of elective courses.

(Electives offed in the Fall Semester) [0.50]

DFN*4210	[0.50]	Nutrition Myths and Facts **
(Electives o	ffed in the	Winter Semester)
DFN*3510	[0.50]	Experiential Learning in Food and Nutrition Management
DFN*3910	[0.50]	Special Study Project
DFN*4070	[0.50]	Advanced Topics in Food Processing *
* Even year		
** Odd year		

Cultural Food Practices **

Associate Diploma in Food Science and Quality Management

This two-year program provides students with theoretical knowledge, technical expertise, and practical experience in food processing, quality control, food microbiology, and entrepreneurism. An industry internship at the end of first year provides students with the opportunity to practice newly acquired learning and lab skills in an authentic work environment. In the final semester students have the opportunity to further their industry experience with a second internship or explore entrepreneurism and develop a business plan for a food business venture.

Required Courses

Semester 1	- Fall	
DAGR*1090	[0.50]	Communications & Software Applications I
DFN*1010	[0.50]	Introduction to Food
DFN*1110	[0.50]	Introductory Microbiology

DFN*1170	[0.50]	Canadian and Global Food Trends		
DFN*1250	[0.50]	Basic Chemistry		
DFN*1300	[0.50]	Food Industry Mathematics I		
Semester 2 -	Winter	·		
DAGR*2090	[0.50]	Communications & Software Applications II		
DFN*2070	[0.50]	Applied Food Chemistry		
DFN*2170	[0.50]	Food Processing Fundamentals		
DFN*2300	[0.50]	Food Industry Mathematics II		
DFN*2350	[0.50]	Applied Food Microbiology		
DFN*2500	[0.50]	Industry Internship I		
Semester 3 -	Fall			
DAFL*1730	[0.50]	Leadership		
DAGR*1070	[0.50]	Introduction to Business Management		
DFN*1060	[0.50]	Introduction to Nutrition		
DFN*3170	[0.50]	Food Risk Analysis		
DFN*3190	[0.50]	Food Processing and Packaging		
0.50 elective cred	dits			
Semester 4 -	Winter			
DAGR*2020	[0.50]	Financial Management		
DAGR*4600	[0.50]	Human Resource Management		
DFN*4230	[0.50]	Operations Management and Quality Systems		
DFN*4270	[0.50]	New Product Process		
1.00 elective cred	1.00 elective credits			
Pastrictad Flactives				

Restricted Electives

Students must take 1.50 credits from the following list:			
DFN*2440	[0.50]	Sensory Evaluation	
DFN*4160	[0.50]	Food Biotechnology	
One of:			
DFN*4310	[0.50]	Food Business Venture	
DFN*4500	[0.50]	Industry Internship II	
In addition students may take a maximum of 0.50 credits from the subject area DAGR to			

satisfy the restricted elective.

Associate Diploma in Horticulture

The nursery, landscaping, turf and floriculture segments of the horticulture industry are areas of sustained growth and development in Ontario and Canada. The Diploma in Horticulture program provides a basic curriculum in ornamental horticulture and an opportunity to take specialized courses in various components of the industry. Practical experience and training complements the more formal material presented in lectures and provides an opportunity to acquire the practical skills required in greenhouse and landscaping firms.

The Diploma in Horticulture program is offered at Kemptville Campus and Ridgetown Campus and prepares students for a variety of career opportunities in landscaping, nursery and greenhouse firms, municipal parks and golf courses, garden centres and private businesses.

Required Courses

DAGR*4610

[0.50]

Required Co	ourses	
Semester 1 -	Fall	
DAGR*1070	[0.50]	Introduction to Business Management
DAGR*1090	[0.50]	Communications & Software Applications I
DAGR*1200	[0.50]	Applied Plant Science
DAGR*1600	[0.50]	Applied Mathematics
DHRT*1000	[0.50]	Landscape Management
DHRT*1050	[0.50]	Plant Identification I
DHRT*1050	[0.50]	Plant Identification I
Semester 2 -	Winter	
DAGR*2020	[0.50]	Financial Management
DAGR*2090	[0.50]	Communications & Software Applications II
DHRT*2100	[0.50]	Landscape Design I
DHRT*2200	[0.50]	Plant Propagation
DHRT*3230	[0.50]	Soil and Water Use in Horticulture
0.50 elective cre	edits	
Semester 3 -	Fall	
DHRT*2000	[0.50]	Greenhouse Management
DHRT*3050	[0.50]	Plant Identification II
DHRT*3170	[0.50]	Horticultural Weed Science
DHRT*4050	[0.50]	Certification and Safety
1.00 elective cre	edits	
Semester 4 -	Winter	
DAGR*4600	[0.50]	Human Resource Management
DHRT*4000	[0.50]	Ornamental Plant Protection
One of:		

Business Project

^{**} Odd year **Electives**

DAGR*4650 [0.50] Farm Project 1.50 elective credits

Electives

Horticulture students must take at least 3.00 elective credits.

Students may choose one Experiential Learning course and one Special Project course as electives. The Experiential Learning course is preferably to be started in the summer before the third academic semester. See the course descriptions for DHRT*3510 and DHRT*3910.

Semester 2

DHRT*2090	[0.50]	Introduction to Landscape Construction
DHRT*2250	[0.50]	Horticultural Equipment Management
DHRT*4300	[0.50]	Arboriculture
Semester 3		
DAGR*3080	[0.50]	Marketing
DHRT*3120	[0.50]	Applied Landscape Construction
DHRT*3150	[0.50]	Nursery Management
DHRT*4100	[0.50]	Computer Assisted Design
Semester 4		
DAGR*3130	[0.50]	Sales and Sales Management
DHRT*2050	[0.50]	Ecological Principles of Managed Landscapes
DHRT*3100	[0.50]	Landscape Design II
DHRT*3300	[0.50]	Greenhouse Ornamental Production
DHRT*4190	[0.50]	Greenhouse Vegetable Production
DHRT*4310	[0.50]	Tree Care Techniques

Associate Diploma in Turfgrass Management

Turfgrass management is a dynamic and growing sector across Canada and throughout the world. The Diploma in Turfgrass Management is a focused curriculum that will provide students with the skills to succeed in this competitive industry. The program utilizes the collaborative resources of the Guelph Turfgrass Institute which includes University of Guelph faculty and staff, industry professionals and the grounds, workshop and laboratory facilities of the Institute. Practical and scientific study is combined with a required summer work semester to provide students with a wide range of experience and knowledge. The Diploma in Turfgrass Management is offered only at the Guelph campus and prepares students for a variety of career opportunities including golf course management, lawn care, sports field management, parks management, sod production and related supply and service businesses.

All courses in the Associate Diploma in Turfgrass Management are restricted to students enrolled in the program.

All students are required to work full time for at least 15 weeks in the summer following winter semester 2. Work must be in the field of turfgrass management. In semester 2, students must seek, interview for, and secure employment in consultation with the program coordinator. Prior to the end of semester 2, students must complete fall semester 3 pre-registration and a formal learning contract among themselves, the employer and the program coordinator. Academic requirements for the work semester as indicated in the course description of DTM*3100, Current Turf Practices.

Required Courses

Required Courses		
Semester 1 -	· Fall	
DTM*1000	[0.50]	The Turf Industry
DTM*1100	[0.50]	Plant Biology
DTM*1200	[0.50]	Turf Equipment
DTM*1300	[0.50]	Turf Soil Principles
DTM*1400	[0.50]	Landscape Plants
DTM*1500	[0.50]	Turf Communication Skills
Semester 2 -	· Winter	
DTM*2000	[0.50]	Turf Management I
DTM*2100	[0.50]	Turf Irrigation and Drainage
DTM*2200	[0.50]	Computers and Math for Turf
DTM*2400	[0.50]	Landscape Design
DTM*2500	[0.50]	Arboriculture
DTM*2600	[0.50]	Turf Environmental Management
Semester 3 -	· Fall	
DTM*3000	[0.50]	Turf Management II
DTM*3100	[0.50]	Current Turf Practices
DTM*3200	[0.50]	Turf Diseases
DTM*3300	[0.50]	Turf Insects and Weeds
DTM*3400	[0.50]	Landscape Construction
0.50 elective credits		
Semester 4 -	· Winter	
DTM*4000	[0.50]	Turf Management III
DTM*4200	[0.50]	Golf Course Design and Construction
DTM*4300	[0.50]	Turf Case Studies

DTM*4400	[0.50]	Human Resources Management
DTM*4500	[0.50]	Business and Finance for Turf
0.50 elective cre	dits	

Electives

Students in Turfgrass Managment are required to take 1.00 elective credits, 0.50 credits in each of semesters 3 and 4, selected from this list. Students should consult with the Director of the Associate Diploma in Turfgrass Management regarding possible elective courses from The Golf Management Institute of Canada.

Semester 3

DTM*3800 Semester 4	[0.50]	Special Study Project I
DTM*4600	[0.50]	Computer Assisted Design
DTM*4800	[0.50]	Special Study Project II

Associate Diploma in Veterinary Technology

This program is offered at Ridgetown Campus only, and is designed for students interested in a career working with and caring for animals. The program is designed to provide the technical training and knowledge required to become veterinary technicians working in association with practising veterinarians. Students take a comprehensive range of courses and training related to the care of food and laboratory animals, as well as companion and sport animals. All students are required to complete a four-week externship during the final semester.

This program is fully accredited by both the Canadian Veterinary Medical Association (CVMA) and the American Veterinary Medical Association (AVMA). **Students may select 1 of 2 delivery options for this program.**

Option 1 - Conventional Program (4 semesters over 2 years)

Note

DVT*1000

All courses are compulsory. Progression into the subsequent semester is dependent on the successful completion of each course in the previous semester. No elective courses are offered in this program.

Livestock Production and Management

Semester 1 - Fall

[0.50]

DVT*1010	[0.50]	Anatomy and Physiology I
DVT*1040	[0.50]	Medical Exercises I
DVT*1070	[0.50]	Laboratory Techniques
DVT*1080	[0.50]	Laboratory Quality Assurance
DVT*1090	[0.50]	Pharmacology & Medical Terminology
Semester 2 - V	Vinter	
DVT*2000	[0.50]	Companion Animal Management
DVT*2010	[0.50]	Anatomy and Physiology II
DVT*2020	[0.50]	Haematology/Cytology
DVT*2040	[0.50]	Medical Exercises II
DVT*2050	[0.50]	Urinalysis
DVT*2060	[0.50]	Communications & Vet Software
Semester 3 - I	Fall	
DVT*3000	[0.50]	Laboratory Animal Science
DVT*3010	[0.50]	Animal Nursing I
DVT*3020	[0.50]	Diagnostic Techniques I
DVT*3030	[0.50]	Radiography I
DVT*3050	[0.50]	Surgical and Anaesthetic Principles I
DVT*3060	[0.50]	Genetics
Semester 4 - V	Vinter	
DVT*4000	[0.50]	Dentistry
DVT*4010	[0.50]	Animal Nursing II
DVT*4020	[0.50]	Diagnostic Techniques II
DVT*4030	[0.50]	Radiography II
DVT*4040	[0.50]	Hospital Management
DVT*4050	[0.50]	Surgical and Anaesthetic Principles II
DVT*4060	[0.00]	Externship
Option 2 - Alt	ternative	Program (9 semesters over 3 years)

Note

All courses are compulsory. Progression into the subsequent semester is dependent on the successful completion of each course in the previous semester. No elective courses are offered in this program.

Year 1

Fall Distance Education Courses

DVT*1100 [0.25] Large Animal Production and Management I

DVT*1090

Winter Distance Education Courses		
DVT*1200	[0.25]	Intro to Animal Microbiology
DVT*1210	[0.25]	Introduction to Urinalysis Theory
DVT*1220	[0.25]	Canine and Feline Nutrition & Care
Summer Cou	rses (On-C	Campus)
DVT*1040	[0.50]	Medical Exercises I
DVT*1080	[0.50]	Laboratory Quality Assurance
DVT*1300	[0.25]	Large Animal Production and Management II
DVT*1310	[0.25]	Laboratory Procedures
DVT*1320	[0.25]	Practical Applications to Urinalysis
DVT*1330	[0.25]	Companion Animal Behaviour
DVT*2060	[0.50]	Communications & Vet Software
Year 2		
Fall Distance	Education	Courses

Pharmacology & Medical Terminology

Fall Distance Education Courses

[0.50]

DVT*2100	[0.25]	Veterinary Nursing Techniques I
Winter Distan	ce Educat	ion Courses
DVT*2200	[0.25]	Introduction to Immunobiology
DVT*2210	[0.25]	Introduction to Anesthetic Principles
Summer Courses (On-Campus)		
DVT*2020	[0.50]	Haematology/Cytology
DVT*2040	[0.50]	Medical Exercises II
DVT*2300	[0.25]	Veterinary Anatomy and Physiology
DVT*2310	[0.25]	Veterinary Nursing Techniques II
DVT*2320	[0.25]	Surgical Exercises
DVT*2330	[0.25]	Clinical Chemistry

Radiography I

DVT*3030 Year 3

Fall Distance Education Course

[0.50]

DVT*3060 Winter Dista	[0.50] nce Educat	Genetics tion Course
DVT*3200	[0.25]	Public Health
DVT*3210	[0.25]	Veterinary Nursing Techniques III
Summer Courses (On-Campus)		
DVT*3000	[0.50]	Laboratory Animal Science
DVT*3300	[0.25]	Veterinary Nursing Techniques IV
DVT*3320	[0.25]	Veterinary Parasitology
DVT*3330	[0.25]	Veterinary Clinic Management
DVT*4000	[0.50]	Dentistry
DVT*4030	[0.50]	Radiography II

Externship

Degree Transfer Option

[0.50]

[0.00]

Students from any of the regional campuses (Alfred, Guelph, Kemptville, Ridgetown) are eligible to consider the degree transfer option to the following degree programs at the University of Guelph:

Surgical and Anaesthetic Principles II

Bachelor of Arts

DVT*4050

DVT*4060

Bachelor of Commerce (Agricultural Business or Hotel and Food Administration majors)

Bachelor of Science in Agriculture

Bachelor of Science

In order to be eligible for consideration for transfer students must have a cumulative average of 70%, and they must meet the basic entrance requirements of the desired degree program. Students may also complete their studies at the other regional campuses and apply for degree admission following graduation under one of the Credit Transfer Agreements outlined in Section IV--Admission Information. Credits for courses completed in an Associate Diploma program will be assigned at the time of admission to a degree program as determined by the appropriate program committee.

Distance Education

Distance Education / Open Learning

The Distance Education program, administered by the Office of Open Learning at the University of Guelph, supports the departments in offering degree credit courses to students. Distance education allows learners to study at home or in their office, according to their own schedules - there are no classes to attend. Courses may come with a variety of learning resources, including: manuals, videotapes, audiotapes, audio CDs, DVDs, computer diskettes, CD-ROMs, etc., depending on the nature of the course. As well, most courses incorporate computer conferencing, e-mail, computer based quizzes and the use of the Internet. Distance education provides a contemporary means through which the University of Guelph continues its tradition of outreach and open learning opportunities.

Please consult the Office of Open Learning:

Office of Open Learning

Room 160, Johnston Hall

519-767-5000

e-mail: INFO@OPEN.UOGUELPH.CA

for an updated listing on courses available by distance education and when they are scheduled to be offered.

Note

Please check with the Office of Open Learning regarding the technology and resource requirements (e.g. computer, modem, VCR, audio cassette recorder etc.) for the specific course(s).