

2004-2006 Graduate Calendar

The information published in this Graduate Calendar outlines the rules, regulations, curricula, programs and fees for the 2004-2006 academic years, including the Summer Semester 2005, the Fall Semester 2005 and the Winter Semester 2006.

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

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

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Disclaimer

The Office of Graduate Program Services has attempted to ensure the accuracy of this on-line Graduate Calendar. However, the publication of information in this document does not bind the university to the provision of courses, programs, schedules of studies, fees, or facilities as listed herein.

Limitations

The University of Guelph reserves the right to change without notice any information contained in this calendar, including 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 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 the 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.

The University of Guelph reaffirms section 1 of the Ontario Human Rights Code, 1981, which prohibits discrimination on the grounds of race, ancestry, place of origin, colour, ethnic origin, citizenship, creed, sex, sexual orientation, handicap, age, marital status or family status.

The university encourages applications from women, aboriginal peoples, visible minorities, persons with disabilities, and members of other under-represented groups.

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Food Science

Food Science may be defined as the study of scientific and technological principles applied to the processing, preservation, packaging, distribution, handling, storage and evaluation of food products. It is an applied science, drawing heavily upon the principles of chemistry, engineering and microbiology. Research-based MSc and PhD thesis programs have existed in the Department of Food Science since its creation from the Department of Dairy Science in 1967. The Food Science program at Guelph is the only one of its kind in Ontario and over the years has trained a large percentage of the Food Scientists currently employed in the Ontario food industry. In February 1999, the Department of Food Science entered a new and exciting stage in its history when it moved into its newly renovated 30,000 ft² state-of-the-art teaching and research facility. In 1992, a course-based MSc in Food Safety and Quality Assurance was developed by Food Science in collaboration with several other departments at the University of Guelph. Please consult the Food Safety and Quality Assurance listing on the Graduate Studies web site for a detailed description of this MSc collaborative program.

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MSc Program

Thesis Master's Program Objectives

The objective of this program is to provide graduates with general scientific knowledge as well as a more in-depth understanding of particular aspects of Food Science. This objective is accomplished through course work and departmental research seminars. Extensive laboratory and technical training is obtained by performing experiments under the supervision of a professor and advisory committee. A mandatory communications course also teaches effective oral and written communication. All these training aspects culminate through the writing of the MSc thesis. With this background, MSc graduates will be qualified to obtain positions with responsibility in government and the research, development and production sectors of the food and beverage industry.

Admission Requirements

To be considered for admission, applicants should hold an honours baccalaureate degree with at least a 'B-' average during the last two years of study. Supportive letters of reference are essential and should outline the applicant's strengths and weaknesses. Students whose first language is not English require a TOEFL score of at least 550 (paper-based) or 213 (computer-based). To assist in identifying a suitable thesis advisor, applicants should submit a short statement of research interests. Admission into the department is contingent on the student obtaining a scholarship or Graduate Research Assistantship. Students may be admitted into the fall, winter or summer semesters.

Degree Requirements

MSc students are required to register in at least three graduate courses, plus seminar (a minimum of 2.0 credits) and prepare an acceptable thesis. A graduate degree program form signed by the student and approved by the student's advisory committee will be submitted during the first semester for approval of the departmental graduate studies committee. The student must maintain a minimum 'B-' average to remain in the program. Each student is required to take a compulsory seminar course which provides training in technical communications. The thesis research is planned by the student in consultation with the advisor and approved by the advisory committee during the first semester of the program. The program is completed by the successful defense of the thesis.

PhD Program

Objectives

The objective of this program is to develop highly competent scientists who will provide leadership in academic institutions, or as managers in Food Science research and development institutes in industry or government. Written comprehensive exams ensure that students have a solid background in food chemistry, processing/engineering and microbiology. Creativity and the ability to perform independent research is fostered by requiring PhD students to submit a written research proposal and defend it orally. Having obtained research skills during their MSc studies, PhD students are expected to conduct autonomous research. The preparation of a PhD thesis and scientific publications ensures that graduates have attained prowess in research and communication.

Admission Requirements

The usual requirement for admission into the PhD program is a research-based MSc degree with a minimum 'B' average and supportive letters of reference. Students whose first language is not English require a TOEFL score of at least 550 (paper-based) or 213 (computer-based).

To assist in identifying a suitable thesis advisor, applicants should submit a short statement of research interests. Admission into the department is contingent on the student obtaining a scholarship or GRA. It is also possible for a student to transfer from the MSc program without completing a master's thesis if the student has an excellent academic record and shows a strong aptitude for research which can be expanded to the doctoral level. Students may be admitted into the fall, winter or summer semesters.

Degree Requirements

The major emphasis in the PhD program is research and the preparation of an acceptable thesis. There are no specific course requirements except for a seminar course which provides training in technical communications. It is usual however for most students, in consultation with their advisory committee, to select prescribed studies and additional courses in preparation for the qualifying examination and thesis research. The qualifying examination is in two parts, written and oral, and evaluates the student's knowledge in the fields of food chemistry, food microbiology and food processing/engineering. In addition, the advisory committee is required to submit a written evaluation of the student's performance to date in research and the student's potential as a researcher. The PhD program is completed by the submission and successful defense of an acceptable thesis.

Courses

Food Chemistry

FOOD*6160 Chemistry of Food Lipids U [0.50]

Composition and function of lipids in food systems. Analytical procedures used in isolating, identifying and quantifying lipid components. Lipid classes and their properties. Polyunsaturated lipids and their reactions. Physical properties of lipids and instrumental methods of analysis. Industrial processing including hydrogenation, fractionation, interesterification and enzymic processes. Biotechnology of lipids.

FOOD*6170 Chemistry of Food Proteins U [0.50]

This course deals with theoretical and practical approaches to food proteins including their analysis. The following topics will be covered: physiochemical properties of proteins/amino acids, quantification of protein/amino acids, protein structure analysis, protein denaturation, chemical modification/genetic engineering and structure-functional properties of food proteins. In addition, food protein systems such as muscle, eggs, milk and vegetable proteins will be discussed.

FOOD*6210 Chemistry of Food Carbohydrates U [0.50]

This course is designed to familiarize students with the principles of carbohydrate chemistry. It focuses on the structural and functional characteristics of food carbohydrates - both sugars and polysaccharides - their analysis and applications in various food systems.

FOOD*6220 Advanced Food Analysis Methodology U [0.50]

Theory and practical applications of modern analytical techniques. Topics covered include differential scanning calorimetry, spectroscopy, gas liquid chromatography, high performance liquid chromatography and microscopy as well as various spectroscopic techniques (e.g. UV, fluorometry, circular dichroism).

FOOD*6260 Food Colloids U [0.50]

Principles of colloid science as applied to foods that contain small particles, e.g., emulsions, foams. Methods for studying colloidal particles in food materials. Manufacture, structure, properties and stability of food colloids, e.g., oil-in-water emulsions, water-in-oil emulsions, milk and dairy products. Use of food emulsifiers.

FOOD*6270 Applied Enzymology and Biotechnology U [0.50]

A lecture course dealing with principles of modern enzymology and biotechnology and their application in food science and food industry. Typical topics include - enzymes in biotechnology; basics of enzyme kinetics; enzymes in recombinant DNA technology; enzymes in analysis (ELSA, DNA-probes, reporter genes, microbial analysis); enzymes in food production, food analysis.

Food Microbiology

FOOD*6280 Rapid Methods in Food Microbiology U [0.50]

The course is designed to update knowledge of modern methods for the microbiological analysis of foods. Theory and practical applications are discussed. Methods reviewed include bioluminescence, impedimetry, immunological techniques, gene probes and other emerging technologies.

FOOD*6410 Advanced Oenology U [0.50]

A comprehensive and advanced treatise, by lectures and practice, of all aspects involved in the production of white and red table wines. Special attention is given to the basic principles involved in the vinification process as they relate to cellar technology.

FOOD*6600 Advanced Food Microbiology U [0.50]

This course will review current issues in food microbiology. Topics to be covered will include the microbial ecology of food, factors affecting the growth and survival of microorganisms in foods, and strategies for the production of safe food.

FOOD*6620 Industrial Microbiology U [0.50]

Applications of Molecular Genetics and Biotechnology to industrial microbial processes including the production of organic acids, amino acids, antibiotics, ethanol, and solvents. There is extensive coverage of the fermentation industries: baking, brewing, vinting and spirit production.

General

FOOD*6110 Food Rheology U [0.50]

Mechanical properties of foods. Application of the principles of rheology to food materials. Relationship between texture and microstructure. Instrumental measurement of food texture. Principles of measurement systems for different types of foods. Interpretation of force-deformation diagrams. Texture modification. Texture profile analysis.

FOOD*6120 Fruit and Vegetable Technology F [0.50]

A course that deals with the current status of technologies based on fruits and vegetables. The subject coverage will include post harvest storage, the parameters that determine quality, biochemical and molecular strategies for improving storage life and quality, processing technologies and issues related to genetic engineering, food safety, functional food ingredients and their health-regulatory function.

FOOD*6190 Advances in Food Science U [0.50]

Topics of current research interest and importance are examined. A project supervised by a faculty member is undertaken, the topic of which is chosen after considering the interests of the student.

FOOD*6300 Seminar U [0.50]

Each student must present a seminar on an assigned topic or a topic related to his/her research project as well as participate in the seminars of colleagues and faculty.

FOOD*6350 Applied Functional Foods and Nutraceuticals W [1.00]

This course prepares students to develop an innovative product or service from conceptualization to market entry considering regulatory, product development, safety/efficacy and market readiness issues. Offered jointly with HBNS*6410.

Prerequisite(s): HBNS*6400