

## 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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- The Association of Universities and Colleges of Canada

Contact Information:



University of Guelph  
Guelph, Ontario, Canada  
N1G 2W1

519-824-4120

<http://www.uoguelph.ca>

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## **Disclaimer**

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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**

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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 Safety and Quality Assurance

The interdepartmental collaborative program is the focal point for graduate teaching and research in food safety and quality assurance. The collaborative MSc program in food safety and quality assurance is intended to prepare food scientists, food engineers, veterinarians and others with appropriate scientific backgrounds for participation in food safety monitoring and maintenance in the food industry and in government. Students wishing to undertake graduate studies at the MSc level with emphasis on food safety and quality assurance will enter the program through a participating department. The participating academic units are Biomedical Sciences, Marketing and Consumer Studies, Environmental Biology, Food Science, Pathobiology, Population Medicine, and Engineering.

### Administrative Staff

#### Chair and Graduate Co-ordinator

Mansel Griffiths (202 Food Science, Ext. 52269)  
mgriffit@uoguelph.ca

#### Graduate Secretary

Judy Campbell (114 Food Science, Ext. 56983)  
jacampbe@uoguelph.ca

### Graduate Faculty

#### Shai Barbut

Professor, Food Science

#### Herman J. Boermans

Associate Professor, Biomedical Sciences

#### Milena Corredig

Assistant Professor, Food Science

#### Douglas Dalgleish

Professor, Food Science

#### Valerie J. Davidson

Professor, Engineering

#### H. Douglas Goff

Professor, Food Science

#### Jeffrey Gray

Associate Professor, Pathobiology

#### Mansel W. Griffiths

Professor, Food Science

#### Carlton L. Gyles

Professor, Pathobiology

#### Arthur R. Hill

Associate Professor, Food Science

#### Yukio Kakuda

Associate Professor, Food Science

#### Robert W. Lencki

Associate Professor, Food Science

#### Alex G. Marangoni

Professor, Food Science

#### S. Wayne Martin

Professor, Population Medicine

#### Scott A. McEwen

Professor, Population Medicine

#### Ramón Mira de Orduña

Assistant Professor, Food Science

#### Gauri S. Mittal

Professor, Engineering

#### Douglas Powell

Assistant Professor, Plant Agriculture

#### Peter Purslow

Chair and Professor, Food Science

#### Jack T. Trevors

Professor, Environmental Biology

#### David Waltner-Toews

Professor, Population Medicine

#### Keith Warriner

Assistant Professor, Food Science

#### Anne Wilcock

Associate Professor, Marketing and Consumer Studies

#### Rickey Y. Yada

Professor, Food Science

## MSc Program

### Admission Requirements

The program is most suitable for those with an undergraduate science background or for those currently employed in the food area in government regulatory work or in the processing industry who desire upgrading of skills and knowledge. Applicants for admission to this program must meet the university minimum admission requirement of a baccalaureate in an honours program (or the equivalent) or a DVM from a recognized university or college with an average standing of at least second-class honours ('B-' average). Applicants will be expected to have completed undergraduate courses that prepare them for participation in the core graduate courses and electives of the collaborative program. Undergraduate upgrading may be necessary to ensure sufficient background in topics such as microbiology, toxicology, statistics, and analytical methods.

### Degree Requirements

Completion of the program requires a minimum of eight courses (or 4.0 credits) acceptable for graduate credit. This includes the seminar course which has a value of 0 credit. All students must complete:

- Food Safety and Quality Assurance Seminar (FSQA\*6000).
- Food Safety and Quality Assurance Research Project (FSQA\*6500). This project is equal to 1.0 credit and counts as one course of the eight required courses.
- Principles of Food Safety and Quality Assurance (FSQA\*6600)
- At least five additional courses, in consultation with the student's advisory committee.

Suitable courses are listed below. Other courses, not listed here, also may be considered. Up to two senior undergraduate courses can be taken. At least one course must be taken from each of three of the participating departments, including the department in which the student is registered. The courses selected will depend upon the student's background, specialty, interest and area of project research. The normal duration of the program will be three to four full-time semesters.

### Courses

#### FSQA\*6000 Food Safety and Quality Assurance Seminar U [0.00]

Students are expected to present two seminars during the course, one on current advances and issues in an approved area and one on their research project. Faculty associated with the program also present seminars. Students are expected to attend all seminar sessions.

#### FSQA\*6500 Food Safety and Quality Assurance Research Project U [1.00]

An original research project related to food safety and quality assurance which includes the preparation of a written report suitable for publication and an oral presentation of the findings to the graduate faculty.

#### FSQA\*6600 Principles of Food Safety and Quality Assurance U [0.50]

An integrated approach to factors affecting food safety and quality including microbial and chemical contamination is provided. Major food-borne disease outbreaks are studied as examples. Modern methods of quality management to minimize contamination of processed foods is discussed.

### Other Graduate Courses Suitable for Credit in this Program

#### Biomedical Sciences

BIOM\*6440 0.5 Biomedical Toxicology

#### Marketing and Consumer Studies

COST\*6150 0.5 Quality Assurance Management

#### Engineering

ENGG\*6110 0.5 Food and Bio-process Engineering

ENGG\*6160 0.5 Advanced Food Engineering

#### Food Science

FOOD\*6190 0.5 Advances in Food Science

FOOD\*6220 0.5 Advanced Food Analysis Methodology

FOOD\*6280 0.5 Rapid Methods in Food Microbiology

FOOD\*6600 0.5 Advances in Food Microbiology

#### Human Biology and Nutritional Science

HBNS\*6400 0.5 Functional Foods and Nutraceuticals

#### Microbiology

MICR\*6070 0.5 Bacterial Structures and Virulence

#### Pathobiology

PABI\*6000 0.5 Bacterial Pathogenesis

#### Population Medicine

POPM\*6200 0.5 Epidemiology I

POPM\*6210 0.5 Epidemiology II

POPM\*6300 0.5 Epidemiology of Zoonoses

POPM\*6350 0.5 Safety of Foods of Animal Origin

### Undergraduate Courses Suitable for Credit in this Program

#### Food Science

FOOD\*3010 0.5 Food Chemistry

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FOOD*4120	0.5	Food Analysis
FOOD*4090	0.5	Functional Foods and Nutraceuticals

**Human Biology and Nutritional Sciences**

NUTR*4510	0.5	Toxicological Aspects of Nutrition
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**Population Medicine**

POPM*4040	0.5	Epidemiology of Food-Borne Diseases
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