

# 2019-2020 Graduate Calendar

The information published in this Graduate Calendar outlines the rules, regulations, curricula, programs and fees for the 2019-2020 academic year, including the Summer Semester 2019, Fall Semester 2019 and the Winter Semester 2020.

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](#).

The University is a full member of:

- Universities of Canada

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UNIVERSITY  
of GUELPH

CHANGING LIVES  
IMPROVING LIFE

## **Disclaimer**

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The Office of Graduate and Postdoctoral Studies 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, Public Health Emergencies, 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.

## **Introduction**

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### **Collection, Use and Disclosure of Personal Information**

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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/DBLaws/Statutes/English/90f31\\_e.htm](http://www.e-laws.gov.on.ca/DBLaws/Statutes/English/90f31_e.htm). 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 Advanced Education and Skills Development, 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 <https://www.uoguelph.ca/registrar/>

### **Statistics Canada - Notification of Disclosure**

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For further information, please see Statistics Canada's web site at <http://www.statcan.gc.ca> and Section XIV Statistics Canada.

### **Address for University Communication**

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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**

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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.

#### **Home Address**

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Students are responsible for maintaining a current mailing address with the University. Address changes can be made, in writing, through Registrarial Services.

### **Name Changes**

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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, their 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**

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The University undertakes to protect the privacy of each student and the confidentiality of their 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 <https://www.uoguelph.ca/secretariat/office-services/university-secretariat/university-policies>.

# Learning Outcomes

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## Graduate Degree Learning Outcomes

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On May 27, 2013, the University of Guelph Senate approved the following five University-wide Learning Outcomes as the basis from which to guide the development of graduate degree programs, specializations and courses:

1. Critical and Creative Thinking
2. Literacy
3. Global Understanding
4. Communication
5. Professional and Ethical Behaviour

These learning outcomes are also intended to serve as a framework through which our educational expectations are clear to students and the broader public; and to inform the process of outcomes assessment through the quality assurance process (regular reviews) of programs and departments.

An on-line guide to the learning outcomes, links to the associated skills, and detailed rubrics designed to support the development and assessment of additional program and discipline-specific outcomes, are available for reference on the [Learning Outcomes website](#)

### Critical and Creative Thinking

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Critical and creative thinking is a concept in which one applies logical principles, after much inquiry and analysis, to solve problems with a high degree of innovation, divergent thinking and risk taking. Those mastering this outcome show evidence of integrating knowledge and applying this knowledge across disciplinary boundaries. Depth and breadth of understanding of disciplines is essential to this outcome. At the graduate level, originality in the application of knowledge (master's) and undertaking of research (doctoral) is expected.

In addition, Critical and Creative Thinking includes, but is not limited to, the following outcomes: Independent Inquiry and Analysis; Problem Solving; Creativity; and Depth and Breadth of Understanding.

### Literacy

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Literacy is the ability to extract information from a variety of resources, assess the quality and validity of the material, and use it to discover new knowledge. The comfort in using quantitative literacy also exists in this definition, as does using technology effectively and developing visual literacy.

In addition, Literacy includes, but is not limited to, the following outcomes: Information Literacy, Quantitative Literacy, Technological Literacy, and Visual Literacy.

### Global Understanding

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Global understanding encompasses the knowledge of cultural similarities and differences, the context (historical, geographical, political and environmental) from which these arise, and how they are manifest in modern society. Global understanding is exercised as civic engagement, intercultural competence and the ability to understand an academic discipline outside of the domestic context.

In addition, Global Understanding includes, but is not limited to, the following outcomes: Global Understanding, Sense of Historical Development, Civic Knowledge and Engagement, and Intercultural Competence.

### Communication

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Communication is the ability to interact effectively with a variety of individuals and groups, and convey information successfully in a variety of formats including oral and written communication. Communication also comprises attentiveness and listening, as well as reading comprehension. It includes the ability to communicate and synthesize information, arguments, and analyses accurately and reliably.

In addition, Communication includes, but is not limited to, the following outcomes: Oral Communication, Written Communication, Reading Comprehension, and Integrative Communication.

### Professional and Ethical Behaviour

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Professional and ethical behaviour requires the ability to accomplish the tasks at hand with proficient skills in teamwork and leadership, while remembering ethical reasoning behind all decisions. The ability for organizational and time management skills is essential in bringing together all aspects of managing self and others. Academic integrity is central to mastery in this outcome. At the graduate level, intellectual independence is needed for professional and academic development and engagement.

In addition, Professional and Ethical Behaviour includes, but is not limited to, the following outcomes: Teamwork, Ethical Reasoning, Leadership, Personal Organization and Time Management, and Intellectual Independence.

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## Food Science

Food Science is 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 and are offered in the fields of:

- Food Chemistry
- Food Processing
- Food Microbiology

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 1992, a course-based MSc in Food Safety and Quality Assurance was developed by Food Science with several other departments at the University of Guelph. In 2010, a Graduate Diploma in Food Safety and Quality Assurance was introduced. The diploma is available only online. For more details please consult the FSQA program

### Administrative Staff

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### Graduate Faculty

#### Shai Barbut

BSc Hebrew Univ. of Jerusalem, MS, PhD Wisconsin (Madison) - Professor

#### Benjamin Bohrer

BSc, MSc Ohio State, PhD Illinois - Assistant Professor

#### Maria Corradini

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#### Lisa Duizer

BSc, MSc Guelph, PhD Massey - Associate Professor

#### Jeffrey Farber

BSc, MSc, PhD McGill - Professor

#### H. Douglas Goff

BSc (Agr) Guelph, MS, PhD Cornell - Professor

#### Lawrence Goodridge

BSc, MSc, PhD Guelph - Professor

#### Arthur R. Hill

BSc (Agr), MSc, PhD Guelph - Professor and Chair

#### Iris Joye

MSc Keuven, PhD Keuven/Ghent - Assistant Professor

#### Gisele LaPointe

BSc, PEI, MSc, PhD Quebec - Professor

#### Loong-Tak Lim

BSc Acadia, PhD Guelph - Associate Professor

#### Alejandro G. Marangoni

BSc McGill, PhD Guelph - Professor, Canada Research Chair

#### Massimo F. Marcone

BSc, PhD Guelph - Professor

#### Donald Mercer

BSc, PhD Waterloo - Associate Professor

#### Yoshinori Mine

BSc, MSc Shinshu, PhD Tokyo - Associate Professor

#### Michael Rogers

BSc, MSc, PhD Guelph - Associate Professor

#### Paul Spagnuolo

BSc, MSc Guelph, PhD Waterloo - Associate Professor

#### Keith Warriner

BSc Nottingham, PhD Aberystwyth - Professor

### MSc Program

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. The MSc program is offered in the fields of: 1) food chemistry; 2) food processing; and 3) food microbiology.

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 communication 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 89 (internet-based) or IELTS score of at least 6.5. 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.

### Program 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 Program 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

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. The PhD program is offered in the fields of: 1) food chemistry; 2) food processing; and 3) food 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 89 (internet-based) or IELTS score of at least 6.5.

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.

### Program 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 course which is designed to ensure that the PhD candidates have adequate background knowledge in Food Science (food chemistry, food microbiology and food processing/engineering), as well as adequate written and oral communication skills. 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: (1) submission of research proposal; and (2) oral examination that evaluates the student's ability to communicate effectively the scientific principles and put the proposed research 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.

### Collaborative Specializations

#### One Health

The Department of Food Science participates in the collaborative specialization in One Health. Master's and Doctoral students wishing to undertake thesis research or their major research paper/project with an emphasis on one health are eligible to apply to register concurrently in Food Science and the collaborative specialization. Students should consult the One Health listing for more information.

### Courses

#### Note

Course content for "Special Topics" will vary according to the research interests of the faculty involved in offering the course.

## General

### **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.

*Department(s):* Department of Food Science

### **FOOD\*6300 Food Science Communication U [0.50]**

This course provides experiential training in forms of communication that are likely to be required in professional or academic careers in food science and technology.

*Restriction(s):* This course is only open to students in the MSc Food program.

*Department(s):* Department of Food Science

### **FOOD\*6710 Special Topics in Food Chemistry U [0.25]**

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food chemistry. Students will complete an independent review in the area of food chemistry, participate in discussions, complete case studies, and present talks related to food chemistry.

*Department(s):* Department of Food Science

### **FOOD\*6720 Special Topics in Food Microbiology U [0.25]**

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food microbiology. Students will complete an independent review in the area of food microbiology, participate in discussions, complete case studies, and present talks related to food microbiology.

*Department(s):* Department of Food Science

### **FOOD\*6730 Special Topics in Food Physics U [0.25]**

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food physics. Students will complete an independent review in the area of food physics, participate in discussions, complete case studies, and present talks related to physics in foods.

*Department(s):* Department of Food Science

### **FOOD\*6740 Special Topics in Food Processing U [0.25]**

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food processing. Students will complete an independent review in the area of food processing, participate in discussions, complete case studies, and present talks related to conventional and emerging methodologies for the processing of foods.

*Department(s):* Department of Food Science

### **FOOD\*6750 Special Topics in Food for Health U [0.25]**

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food for health. Students will complete an independent review in the area of food and health, participate in discussions, complete case studies, and present talks related to the impact of food for health.

*Department(s):* Department of Food Science

### **FOOD\*6760 Special Topics in Food Quality U [0.25]**

This is a modular course in which several faculty members lecture and/or lead discussions in current topics in food quality. Students will complete an independent review in the area of food quality, participate in discussions, complete case studies, and present talks related to quality of foods.

*Department(s):* Department of Food Science

### **FOOD\*6770 PhD Research Writing in Food Science F,W [0.50]**

PhD Research Writing in Food Science provides experiential training in forms of communication that are likely to be required in professional or academic careers, helps PhD students position their research in the broader context of Food Science and Technology, and helps prepare students for the qualifying examination.

*Restriction(s):* Only for Ph.D. students in Food Science Instructor consent required.

*Department(s):* Department of Food Science

### **Other Graduate Courses:**

HHNS\*6410 Applied Functional Foods and Nutraceuticals

PLNT\*6110 Fruit and Vegetable Technology