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

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

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

The University is a full member of:

- Universities Canada

Contact Information:

University of Guelph
Guelph, Ontario, Canada
N1G 2W1
519-824-4120
https://www.uoguelph.ca

Revision Information:

<table>
<thead>
<tr>
<th>Date</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>February 6, 2019</td>
<td>Initial Publication</td>
</tr>
<tr>
<td>April 8, 2019</td>
<td>Second Publication</td>
</tr>
</tbody>
</table>
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.ontario.ca/page/ministry-advanced-education-and-skills-development (English) or https://www.ontario.ca/fr/page/ministere-de-lenseignement-superieur-et-de-la-formation-professionnelle (French) or by writing to the Director, Postsecondary Finance and Information Management Branch, Postsecondary Education Division, 7th Floor, Mowat Block, 900 Bay Street, Toronto, ON M7A 1L2.


Frequently Asked Questions related to the Ministry’s enrolment and OEN data activities are also posted at: http://www.tcu.gov.on.ca/pepa/publications/NoticeOfCollection.pdf

Authority to Disclose Personal Information to Statistics Canada

The Ministry of Training, Colleges and Universities discloses student-level enrolment-related data it collects from the colleges and universities as required by Statistics Canada in accordance with Section 13 of the Federal Statistics Act. This gives the Ministry authority to disclose personal information in accordance with s. 42(1) (e) of FIPPA.

Notification of Disclosure of Personal Information to Statistics Canada

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

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 Enrolment Services.

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.

Learning Outcomes

On December 5, 2012, the University of Guelph Senate approved five University-wide Learning Outcomes as the basis from which to guide the development of undergraduate degree programs, specializations and courses:

1. Critical and Creative Thinking
2. Literacy
3. Global Understanding
4. Communicating
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.

1. Critical and Creative Thinking

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.

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

2. Literacy

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.

3. Global Understanding:

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.

4. Communicating

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

5. Professional and Ethical Behaviour

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.

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

Bachelor of Bio-Resource Management Degree (B.B.R.M.) ........................................ 444
Program Information ........................................................................................................ 444
Environmental Management Major (EM) ................................................................. 444
Equine Management Major (EQM) ......................................................................... 445
Food Industry Management (FIM) ............................................................................ 446
Food Industry Management Co-op (FIM:C) .............................................................. 447
Bachelor of Bio-Resource Management Degree (B.B.R.M.)

The University of Guelph offers a 20.00 credit program, normally completed over 8 semesters, leading to a Bachelor of Bio-Resource Management degree (B.B.R.M.). This degree is a unique blend of applied and theoretical learning, with an emphasis on experiential learning opportunities. This degree offers three majors: Environmental Management, Equine Management, and Food Industry Management.

Program Information

The Bachelor of Bio-Resource Management degree program combines business studies and technical training with a strong emphasis on hands-on learning. A solid foundation in applied aspects of science, technology, and business provides graduates with sufficient breadth and depth of knowledge to become competent managers in the environmental or food industry fields. Students begin studying in one of the following management majors during the first semester: Environmental Management, Equine Management or Food Industry Management.

Students will be encouraged to integrate their academic program with a well-planned series of employment activities in the summer months and to develop their leadership and interpersonal skills in on-campus and community activities. There is a strong commitment in the curriculum to personal development and students are encouraged to identify goals that they wish to accomplish throughout their university career.

Academic Advising and Counselling

Program Counselling

The Bachelor of Bio-Resource Program Counsellor is available to assist in-course students who require information or advice about their program or other academic regulations and who seek information about resources available to students. For information about how to contact a program counsellor, and for more information about program counselling, see Section VII -- Academic Counselling of the current Undergraduate Calendar.

Departmental Advising

On entering the program all students are assigned to a faculty advisor who will mentor them throughout their studies. The faculty advisor is familiar with the academic requirements of the program and is aware of career opportunities. Students are strongly encouraged to attend all meetings called by their advisor, and to set up individual meetings with him/her when they have questions or concerns about their performance or progress in the program.

Continuation of Study

Students are advised to consult the regulations for Continuation of Study which are outlined in detail in Section VIII -- Undergraduate Degree Regulations & Procedures in the current calendar.

Conditions for Graduation

To qualify for the degree Bachelor of Bio-Resource Management, the student must successfully complete a minimum of 20.00 credits as set out in the Schedule of Studies as listed. In addition, students must meet the continuation of study requirements at the time of graduation and have a minimum cumulative average of 60%.

Schedule of Studies

Courses specified in the Schedule of Studies are required courses and must be successfully completed. A full time course load normally includes 2.50 credits.

B.B.R.M. Program Regulations

Recommendations

Students entering Environmental Management or Equine Management who are deficient in U level Mathematics or Chemistry should consult with the program counsellor.

Environmental Management Major (EM)

Ontario Agricultural College, School of Environmental Sciences and Department of Food, Agricultural and Resource Economics

The major in Environmental Management focuses on the development of leaders in the areas of environmental science and technology. The program combines a solid background in environmental science and management with business, using a mix of theoretical and applied study. The flexibility provided in semesters 6 through 8 permits students to develop their understanding of specific areas of environmental science and business or to take a variety of areas within the discipline. This flexibility also allows students to participate in international exchanges and semesters abroad. Students have the opportunity to incorporate a variety of field trips, experiential learning in the workplace and independent research projects into their program.

This major will require the completion of 20.00 credits: 12.00 from required courses, 6.00 from restricted electives, and 2.00 free electives. Of these credits, a minimum of 6.00 credits must be at the 4000 level.

Semester 1

BIOL*1070 [0.50] Discovering Biodiversity
CHEM*1040 [0.50] General Chemistry I

Semester 2

BIOL*1120 [0.50] Introduction to Environmental Sciences
MGMT*2150 [0.50] Introduction to Canadian Business Management

Semester 3

BIOL*2060 [0.50] Ecology
ENVS*2060 [0.50] Soil Science
ENVS*2230 [0.50] Communications in Environmental Science
FARE*2700 [0.50] Survey of Natural Resource Economics
GEOG*2480 [0.50] Mapping and GIS

Semester 4

ENVS*3000 [0.50] Introduction to Environmental Microbiology
ENVS*3090 [0.50] Introduction to Environmental Chemistry
ENVS*3220 [0.50] Environmental Hydrology
ENVS*3340 [0.50] Environmental Chemistry and Toxicology
ENVS*3500 [1.00] Environmental Management Integrated Project

Semester 5

One of:

GEOG*2460 [0.50] Analysis in Geography
STAT*2060 [0.50] Statistics for Business Decisions

Semester 6

ENVS*3020 [0.50] Pesticides and the Environment
ENVS*3060 [0.50] Groundwater

Semester 7

ENVS*3830 [0.50] Environmental Toxicology

Semester 8

ENVS*3320 [0.50] Terrestrial Chemistry
ENVS*3430 [0.50] Environmental Organic Chemistry
ENVS*3610 [0.50] Environmental Hydrology
GEOG*3610 [0.50] Environmental Hydrology

Restricted Electives

Students must successfully complete a minimum of 6.00 credits at the 3000 level or higher, of which at least 2.00 credits must be at the 4000 level. Those credits at the 3000 level or above selected to satisfy lists A, B, and C below will be applied to satisfy these minimum credit requirements.

Students should note that some restricted electives require other courses not included above selected to satisfy lists A, B, and C below will be applied to satisfy these minimum credit requirements.

Students who seek information about resources available to students. For information about how to contact a faculty advisor before Semester 4 in planning their restricted elective choices. Students are advised to pay particular attention to prerequisites requirements when choosing individual courses and seek advice as needed.

1. Students must select a minimum of 6.50 credits from the following lists of restricted electives.

List A

Students must select a minimum of 3.50 credits from any of the following courses without regard to group of which at least 1.00 credits must be at the 4000 level:

Aquatic Science:

BIOL*3450 [0.50] Introduction to Aquatic Environments
CHEM*3360 [0.50] Environmental Chemistry and Toxicology
EDRD*3450 [0.50] Watershed Planning Practice
ENVS*3220 [0.50] Terrestrial Chemistry
ENVS*3430 [0.50] Environmental Organic Chemistry
GEOG*3610 [0.50] Environmental Hydrology

Atmospheric Science:

ENVS*2030 [0.50] Meteorology and Climatology
ENVS*2310 [0.50] Introduction to Biogeochemistry
ENVS*3340 [0.50] Use and Management of Environmental Data
GEOG*2110 [0.50] Climate and the Biophysical Environment
ENVS*3060 [0.50] Populations, Communities & Ecosystems
BIOL*3130 [0.50] Conservation Biology
ENVS*2210 [0.50] Apiculture and Honey Bee Biology
ENVS*2330 [0.50] Current Issues in Ecosystem Science and Biodiversity
ENVS*3000 [0.50] Nature Interpretation
ENVS*3010 [0.50] Climate Change Biology
ENVS*3090 [0.50] Insect Diversity and Biology
ENVS*3230 [0.50] Agroforestry Systems
ENVS*3250 [0.50] Forest Health and Disease
ENVS*3270 [0.50] Forest Biodiversity
ENVS*3070 [0.50] Pollinator Conservation

2019-2020 Undergraduate Calendar

Last Revision: February 6, 2019
X. Degree Programs, Bachelor of Bio-Resource Management Degree (B.B.R.M.)

**Equine Management Major (EQM)**

Ontario Agricultural College, Department of Animal Biosciences and the Department of Food, Agricultural and Resource Economics

The major in Equine Management focuses on the development of leaders with a genuine regard for all horses and their well-being, a conscious concern for the environment, and a passionate interest in all aspects of the horse industry. The program combines a solid background in business, biological sciences and equine management through practical and theoretical experience. It provides in-depth understanding of the economic, environmental and social dimensions of all equine disciplines with a broad and current knowledge of horse industry issues and develops the skills to gather, access, interpret and apply industry data. In consultation with the faculty advisor, students can participate in international exchange or semester abroad opportunities in semester 6. Students can also incorporate a variety of field trips, experiential learning in the workplace and independent research projects into their program.

This major will require the completion of 20.00 credits: 14.00 from required courses, 5.00 from restricted electives and 1.00 electives. Of these credits, a minimum of 6.00 credits are required at the 3000-level or higher, of which at least 2.00 credits must be at the 4000-level.

### Semester 1 - Fall

- **BIOL*1050** [0.50] Biology of Plants & Animals in Managed Ecosystems
- **BIOL*1090** [0.50] Introduction to Molecular and Cellular Biology
- **ECON*1050** [0.50] Introductory Microeconomics
- **EQN*1010** [1.00] Introduction to Equine Management

### Semester 2 - Winter

- **ACCT*1220** [0.50] Introductory Financial Accounting
- **ANSC*1210** [1.00] Principles of Animal Care and Welfare
- **EQN*2040** [0.50] Equine Anatomy and Physiology
  - One of:
  - **CHEM*1040** [0.50] General Chemistry I
  - **CHEM*1100** [0.50] Chemistry Today

### Semester 3 - Fall

- **ACCT*2230** [0.50] Management Accounting
- **EQN*2060** [0.50] Equine Event Management I
- **EQN*2200** [0.50] Equine Industry Trends and Issues I
- 0.50 electives or restricted electives

### Semester 4 - Winter

- **EQN*2050** [0.50] Introduction to Equine Nutrition
- **EQN*2070** [0.50] Equine Event Management II
- **EQN*2150** [0.50] Equine Facility Management and Design

### Semester 5 - Fall

- **ANSC*3080** [0.50] Agricultural Animal Physiology
- **CROP*3340** [0.50] Managed Grasslands
- **EQN*3070** [0.50] Equine Health Management
- **STAT*2060** [0.50] Statistics for Business Decisions

### Semester 6 - Winter

- **EQN*3050** [0.50] Equine Exercise Physiology
- **EQN*3150** [0.50] Equine Exercise Physiology Laboratory

### Semester 7 - Fall

- **EQN*4400** [0.50] Equine Industry Trends and Issues II
- **EQN*4500** [1.00] Equine Integrated Project

### Semester 8 - Winter

- **EQN*3060** [0.50] Equine Reproduction
- **EQN*4020** [0.50] Advanced Equine Nutrition

### 1.50 electives or restricted electives

### 1.00 electives or restricted electives

### Restricted Electives

Students must successfully complete a minimum of 6.00 credits at the 3000-level or higher, of which at least 2.00 credits must be at the 4000-level.

Students must select a minimum of 5.00 credits from the following four lists of restricted electives.

Students should note that some restricted electives require other courses not included among the required courses for the major as prerequisites. Students should consult the most recent undergraduate calendar for specific requirements.
1. Students must select a minimum of 1.50 credits from any of the following lists (grouped by topic areas):

**Animal Biology:**
- AGR*2350 [0.50] Animal Production Systems, Health and Industry
- ANSC*4090 [0.50] Applied Animal Behaviour
- ANSC*4100 [0.50] Applied Environmental Physiology and Animal Housing
- ANSC*4490 [0.50] Applied Endocrinology
- ANSC*4650 [0.50] Comparative Immunology
- POPM*4230 [0.50] Animal Health

**Genetics:**
- MBG*2040 [0.50] Fundamentals of Plant and Animal Genetics
- MBG*3060 [0.50] Quantitative Genetics
- MBG*4020 [0.50] Genetics of Companion Animals
- MBG*4030 [0.50] Animal Breeding Methods and Applications

**Pasture and Turf Management:**
- ENVS*3080 [0.50] Soil and Water Conservation
- ENVS*3140 [0.50] Management of Turfgrass Diseases

One of:
- ENVS*4090 [0.50] Soil Management
- ENVS*4160 [0.50] Soil and Nutrient Management
- HORT*2450 [0.50] Introduction to Turfgrass Science
- HORT*3050 [0.50] Management of Turfgrass Insect Pests and Weeds
- HORT*4450 [0.50] Advanced Turfgrass Science

**Advanced Nutrition:**
- BIOC*2580 [0.50] Introduction to Biochemistry
- CHEM*1050 [0.50] General Chemistry II
- NUTR*3210 [0.50] Fundamentals of Nutrition

2. Students must select a minimum of 1.50 credits from any of the following lists (grouped by topic areas):

**Accounting:**
- ACCT*3230 [0.50] Intermediate Management Accounting
- ACCT*4230 [0.50] Advanced Management Accounting

**Business and Management:**
- HROB*2010 [0.50] Foundations of Leadership
- HROB*2090 [0.50] Individuals and Groups in Organizations
- HROB*4010 [0.50] Leadership Certificate Capstone
- MGMT*2150 [0.50] Introduction to Canadian Business Management
- MGMT*3020 [0.50] Corporate Social Responsibility
- MGMT*3320 [0.50] Financial Management

**Food, Agricultural and Resource Economics:**
- FARE*2700 [0.50] Survey of Natural Resource Economics
- FARE*3310 [0.50] Operations Management
- FARE*3170 [0.50] Cost-Benefit Analysis
- FARE*4220 [0.50] Advanced Agribusiness Management
- FARE*4360 [0.50] Marketing Research
- FARE*4370 [0.50] Food & Agri Marketing Management
- FARE*4290 [0.50] Land Economics
- FARE*4550 [0.50] Independent Studies I

**Marketing:**
- MCS*1000 [0.50] Introductory Marketing
- MCS*2020 [0.50] Information Management
- MCS*2600 [0.50] Fundamentals of Consumer Behaviour
- MCS*3000 [0.50] Advanced Marketing
- MCS*3040 [0.50] Business and Consumer Law
- MCS*3620 [0.50] Marketing Communications

3. Students must select a minimum of 1.00 credits from:
- AGR*3010 [0.50] Special Studies in Agricultural Science I
- AGR*4010 [0.50] Special Studies in Agricultural Science II
- AGR*4600 [1.00] Agriculture and Food Issues Problem Solving
- AGR*4450 [1.00] Research Project I
- AGR*4460 [1.00] Research Project II
- ANSC*4610 [0.50] Critical Analysis in Animal Science

4. Students may also count any of the following courses as restricted electives:
- AGR*3500 [0.50] Experiential Education I
- ECON*1100 [0.50] Introductory Macroeconomics
- EDRD*2020 [0.50] Interpersonal Communication
- EDRD*3050 [0.50] Agricultural Communication I
- EDRD*3140 [0.50] Organizational Communication
- EDRD*3400 [0.50] Sustainable Communities
- EDRD*4120 [0.50] Leadership Development in Small Organizations
- EQN*2500 [0.50] Equine Field Course
- PSYC*1000 [0.50] Introduction to Psychology

**Food Industry Management (FIM)**

Ontario Agricultural College, Department of Food, Agricultural and Resource Economics and Department of Food Science

This major focuses on the development of leaders in the areas of Food Industry Innovation and Operations. The program combines a solid background in food science, economics and business, using a mix of theoretical and applied study. Students in this major will be able to create a curriculum uniquely tailored to their career goals. The flexibility provided in semesters 5 through 8 enables students to develop their understanding of specific areas of food science and business. Student participation in international exchanges and international summer research programs is encouraged and supported through academic advising on course selection and substitution. Students have the opportunity to incorporate a variety of field trips, experiential learning in the workplace and independent research projects into their program. The combination of a solid understanding of food science and current business practice with specialized skills and experience provided by this program is unique and greatly valued by prospective employers in this important sector of the Canadian and global economies.

This major will require the completion of 20.00 credits: 14.50 credits of required courses, 3.00 credits from restricted electives, and 2.50 credits of free electives. Of these credits, a minimum of 6.00 credits are required at the 3000 level or higher, of which at least 3.00 credits must be at the 4000 level.

**Semester 1**
- ACCT*1220 [0.50] Introductory Financial Accounting
- BIOC*1080 [0.50] Biological Concepts of Health
- CHEM*1040 [0.50] General Chemistry I
- HROB*2090 [0.50] Individuals and Groups in Organizations
- MATH*1030 [0.50] Business Mathematics

**Semester 2**
- BIOC*1090 [0.50] Introduction to Molecular and Cellular Biology
- CHEM*1050 [0.50] General Chemistry II
- FARE*1400 [1.00] Economics of the Agri-Food System

0.50 electives

**Semester 3**
- BIOC*2580 [0.50] Introduction to Biochemistry
- FOOD*2150 [0.50] Introduction to Nutritional and Food Science
- MCS*2020 [0.50] Information Management
- MICR*2420 [0.50] Introduction to Microbiology
- STAT*2060 [0.50] Statistics for Business Decisions

**Semester 4**
- ACCT*2230 [0.50] Management Accounting
- ECON*1100 [0.50] Introductory Macroeconomics
- FOOD*2100 [0.50] Communication in Food Science
- FOOD*2620 [0.50] Food Engineering Principles

0.50 electives or restricted electives

**Semester 5**
- FARE*3310 [0.50] Operations Management
- FOOD*3140 [0.50] Food Processing I
- FOOD*3240 [0.50] Food Microbiology

1.00 electives or restricted electives

**Semester 6**
- FOOD*3170 [0.50] Food Processing II
- HROB*2010 [0.50] Foundations of Leadership

One of:
- PHIL*2120 [0.50] Ethics
- PHIL*2600 [0.50] Business and Professional Ethics

1.00 electives or restricted electives

**Semester 7**
- FARE*3320 [0.50] Supply and Value Chain Management
- FARE*4370 [0.50] Food & Agri Marketing Management

1.50 electives or restricted electives

**Semester 8**
- FARE*4330 [0.50] Advanced Operations Management
- FARE*4380 [0.50] Retailing, Merchandising and Sales
- FOOD*4310 [0.50] Food Safety Management Systems

1.00 electives or restricted electives

**Restricted Electives**

Students should note that some restricted electives require other courses not included among the required courses for the major as prerequisites. Students should consult the most recent undergraduate calendar for specific requirements. Students must take a minimum of 3.00 credits from restricted electives.

A minimum of 1.00 credits from the following list:
- FOOD*4070 [0.50] Food Packaging
- FOOD*4110 [0.50] Meat and Poultry Processing
- FOOD*4400 [0.50] Dairy Processing
- FOOD*4520 [0.50] Utilization of Cereal Grains for Human Food

A minimum of 1.00 credits from the following list:
- FARE*3000 [0.50] Food Industry Analysis and Policy
Semester 4 - Winter

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT*2230</td>
<td>Management Accounting</td>
<td>0.50</td>
</tr>
<tr>
<td>ECON*1100</td>
<td>Introductory Macroeconomics</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*2100</td>
<td>Communication in Food Science</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*2620</td>
<td>Food Engineering Principles</td>
<td>0.50</td>
</tr>
<tr>
<td></td>
<td>0.50 electives or restricted electives</td>
<td></td>
</tr>
</tbody>
</table>

Summer Semester

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>COOP*1000</td>
<td>Co-op Work Term I</td>
<td>0.00</td>
</tr>
</tbody>
</table>

Semester 5 - Fall

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FARE*3310</td>
<td>Operations Management</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*3140</td>
<td>Food Processing I</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*3240</td>
<td>Food Microbiology</td>
<td>0.50</td>
</tr>
<tr>
<td></td>
<td>1.00 electives or restricted electives</td>
<td></td>
</tr>
</tbody>
</table>

Semester 6 - Winter

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOOD*3170</td>
<td>Food Processing II</td>
<td>0.50</td>
</tr>
<tr>
<td>HROB*2010</td>
<td>Foundations of Leadership</td>
<td>0.50</td>
</tr>
<tr>
<td></td>
<td>One of:</td>
<td></td>
</tr>
<tr>
<td></td>
<td>PHIL*2120</td>
<td>0.50</td>
</tr>
<tr>
<td></td>
<td>PHIL*2600</td>
<td>0.50</td>
</tr>
<tr>
<td></td>
<td>1.00 electives or restricted electives</td>
<td></td>
</tr>
</tbody>
</table>

Summer Semester

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Optional</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Fall Semester

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>COOP*2000</td>
<td>Co-op Work Term II</td>
<td>0.00</td>
</tr>
</tbody>
</table>

Winter Semester

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>COOP*3000</td>
<td>Co-op Work Term III</td>
<td>0.00</td>
</tr>
</tbody>
</table>

Summer Semester

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Off</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Semester 7 - Fall

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FARE*3230</td>
<td>Supply and Value Chain Management</td>
<td>0.50</td>
</tr>
<tr>
<td>FARE*4370</td>
<td>Food &amp; Agri Marketing Management</td>
<td>0.50</td>
</tr>
<tr>
<td></td>
<td>1.50 electives or restricted electives</td>
<td></td>
</tr>
</tbody>
</table>

Semester 8 - Winter

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FARE*4330</td>
<td>Advanced Operations Management</td>
<td>0.50</td>
</tr>
<tr>
<td>FARE*4380</td>
<td>Retailing, Merchandising and Sales</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4310</td>
<td>Food Safety Management Systems</td>
<td>0.50</td>
</tr>
<tr>
<td></td>
<td>1.00 electives or restricted electives</td>
<td></td>
</tr>
</tbody>
</table>

Restricted Electives

Students should note that some restricted electives require other courses not included among the required courses for the major as prerequisites. Students should consult the most recent undergraduate calendar for specific requirements. Students must take a minimum of 3.00 credits from restricted electives.

A minimum of 1.00 credits from the following list:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOOD*4070</td>
<td>Food Packaging</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4110</td>
<td>Meat and Poultry Processing</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4400</td>
<td>Dairy Processing</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4520</td>
<td>Utilization of Cereal Grains for Human Food</td>
<td>0.50</td>
</tr>
</tbody>
</table>

A minimum of 1.00 credits from the following list:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FARE*3000</td>
<td>Food Industry Analysis and Policy</td>
<td>0.50</td>
</tr>
<tr>
<td>FARE*3170</td>
<td>Cost-Benefit Analysis</td>
<td>0.50</td>
</tr>
<tr>
<td>FARE*4360</td>
<td>Marketing Research</td>
<td>0.50</td>
</tr>
<tr>
<td>FARE*4500</td>
<td>Decision Science</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4020</td>
<td>Quality Management in the Food Industry</td>
<td>0.50</td>
</tr>
<tr>
<td>POLS*3470</td>
<td>Business-Government Relations in Canada</td>
<td>0.50</td>
</tr>
</tbody>
</table>

Students may also count any of the courses from the following list as restricted electives:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOOD*3050</td>
<td>Food Chemistry I</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*3700</td>
<td>Sensory Evaluation of Foods</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4090</td>
<td>Functional Foods and Nutraceuticals</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4260</td>
<td>Food Product Development I</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4270</td>
<td>Food Product Development II</td>
<td>0.50</td>
</tr>
</tbody>
</table>

Students may also count any of the research/experiential learning/independent study courses from the following list as restricted electives:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGR*3010</td>
<td>Special Studies in Agricultural Science</td>
<td>0.50</td>
</tr>
<tr>
<td>AGR*3500</td>
<td>Experiential Education I</td>
<td>0.50</td>
</tr>
<tr>
<td>FARE*4550</td>
<td>Independent Studies I</td>
<td>0.50</td>
</tr>
<tr>
<td>FARE*4560</td>
<td>Independent Studies II</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4220</td>
<td>Topics in Food Science</td>
<td>0.50</td>
</tr>
<tr>
<td>FOOD*4230</td>
<td>Research in Food Science</td>
<td>0.50</td>
</tr>
</tbody>
</table>

Ontario Agricultural College, Department of Food, Agricultural and Resource Economics and Department of Food Science

This major focuses on the development of leaders in the areas of Food Industry Innovation and Operations. The program combines a solid background in food science, economics and business, using a mix of theoretical and applied study. Students in this major will be able to create a curriculum uniquely tailored to their career goals. The flexibility provided in semesters 5 through 8 enables students to develop their understanding of specific areas of food science and business. Student participation in international exchanges and international summer research programs is encouraged and supported through academic advising on course selection and substitution. Students have the opportunity to incorporate a variety of field trips, experiential learning in the workplace and independent research projects into their program. The combination of a solid understanding of food science and current business practice with specialized skills and experience provided by this program is unique and greatly valued by prospective employers in this important sector of the Canadian and global economies.

A principal aim of the Co-op program in Food Industry Management is to facilitate the transition of students from academic studies to a professional career by enhancing the integration of theory and practice.

The Co-op program in Food Industry Management is a five year program, including 3 work terms. Although the schedule includes 3 work terms, students have the option to complete a fourth work term, but must graduate with a Fall, Winter and Summer work term. Please refer to the Co-operative Education program policy with respect to adjusting the schedule listed below.

Students are eligible to participate in a maximum two (2) summer employment processes and must follow the academic work schedule as outlined on the Co-operative Education and Career Services website: [https://www.recruitquebph.ca/cecs/](https://www.recruitquebph.ca/cecs/).

In order for students to be eligible to continue in the Co-op program, they must meet a minimum 70% cumulative average requirement after second semester, as well as meet all work term requirements. Please refer to the Co-operative Education program policy with respect to work term performance grading and work term report grading.

For additional program information students should consult with their Co-op Co-ordinator and Co-op Faculty Advisor, listed on the Co-operative Education and Career Services web site.

This major will require the completion of 20.00 credits: 14.50 credits of required courses, 3.00 credits from restricted electives, and 2.50 credits of free electives. Of these credits, a minimum of 6.00 credits are required at the 3000 level or higher, of which at least 3.00 credits must be at the 4000 level.

Semester 1 - Fall

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ACCT*1220</td>
<td>Introductory Financial Accounting</td>
<td>0.50</td>
</tr>
<tr>
<td>BIOL*1080</td>
<td>Biological Concepts of Health</td>
<td>0.50</td>
</tr>
<tr>
<td>CHEM*1040</td>
<td>General Chemistry I</td>
<td>0.50</td>
</tr>
<tr>
<td>HROB*2090</td>
<td>Individuals and Groups in Organizations</td>
<td>0.50</td>
</tr>
<tr>
<td>MATH*1030</td>
<td>Business Mathematics</td>
<td>0.50</td>
</tr>
</tbody>
</table>

Semester 2 - Winter

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOL*1090</td>
<td>Introduction to Molecular and Cellular Biology</td>
<td>0.50</td>
</tr>
<tr>
<td>CHEM*1050</td>
<td>General Chemistry II</td>
<td>0.50</td>
</tr>
<tr>
<td>FARE*1400</td>
<td>Economics of the Agri-Food System</td>
<td>1.00</td>
</tr>
</tbody>
</table>

0.50 electives

Summer Semester

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BIOC*2580</td>
<td>Introduction to Biochemistry</td>
<td>0.50</td>
</tr>
<tr>
<td>COOP*1100</td>
<td>Introduction to Co-operative Education</td>
<td>0.00</td>
</tr>
</tbody>
</table>

Semester 3 - Fall

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FOOD*2150</td>
<td>Introduction to Nutritional and Food Science</td>
<td>0.50</td>
</tr>
<tr>
<td>MCS*2020</td>
<td>Information Management</td>
<td>0.50</td>
</tr>
<tr>
<td>MICR*2420</td>
<td>Introduction to Microbiology</td>
<td>0.50</td>
</tr>
<tr>
<td>STAT*2060</td>
<td>Statistics for Business Decisions</td>
<td>0.50</td>
</tr>
</tbody>
</table>

2019-2020 Undergraduate Calendar