

**M4M Meetings for Majors**  
**Bachelor of Science, Food Science and Food Science Coop Majors**  
**Professor D. Goff, Faculty Advisor**  
**Fall 2020**

Welcome to U of G, to Food Science!

What is Food Science? We are the scientists who convert raw agricultural commodities into finished food goods for the consumer, wheat to bread, barley to beer, milk to cheese, tomatoes to spaghetti sauce, and so on. The grocery store is the greatest showcase of what we do. Food Science is multi-disciplinary – elements of biology and microbiology, chemistry, biochemistry and physical chemistry, physics and engineering, mathematics and statistics, nutrition, etc., all applied to food.

Our program at U of G, top program in Canada, one of top-ranked globally. Major is part of BSc, our Dept. is part of OAC. About 160 undergrads, 40 per year.

Canadian Food Processing Industry, large Canadian employment sector, largely centred around GTA, high number of Guelph alumni.

Our program structure by year, 1<sup>st</sup> year BSc common core, 2<sup>nd</sup> year advanced sciences plus introduction to food sciences, 3<sup>rd</sup> year core of food chemistry, food processing, food microbiology, 4<sup>th</sup> year capstone of food product development, plus choice from a number of restricted electives.

Co-op program very popular, 80% of students start off, >50% graduate. Great employers and positions.

Who am I? Food Science graduate in 1982 and Faculty member for 33 years. Faculty Advisor. Our program Counsellor is Bonnie Lasby. Some crossover, but we work closely together. I focus on Academic advising related to the Major, she focuses on academic advising related to the degree, to student success, and to some extent, more on counseling than me.

Email coming, please feel free to contact me at any time.