

CONGRATULATIONS!

**You are graduating!
What about your future?**

We would like to take this opportunity to introduce you to the **Certificate in Food Science** in the **Department of Food Science and Agricultural Chemistry** at **McGill University** and the outstanding career and employment opportunities it offers. This program is tailored to Bachelor of Science graduates and can be completed within two terms or on a part-time basis.

Because food science is a multidisciplinary applied science, a food science education provides a broad spectrum of knowledge and experience and opens the door to excellent career prospects, both in the food and related industries and in government agencies. The food industry in itself is one of the largest and most important sectors in the North American economy, and there will always be a demand for qualified people to fill a wide variety of positions, ranging from R&D to technical sales and marketing. Graduates from our department have an excellent track record in finding employment immediately upon graduation.

**McGill Food Science graduates
are always in high demand.**

It's up to you.

The Department of Food Science and Agricultural Chemistry offers a focused educational program which has bright professional employment prospects upon graduation.

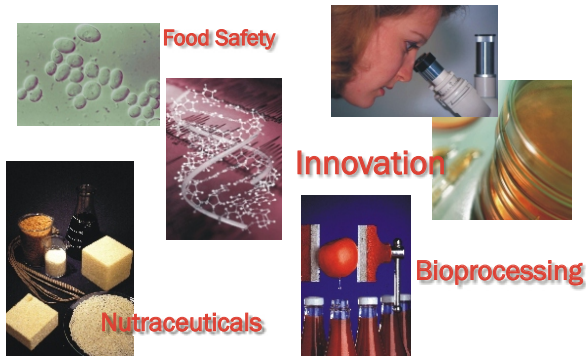
We invite you to examine our program in more detail to determine if Food Science is right for you.

For more information:

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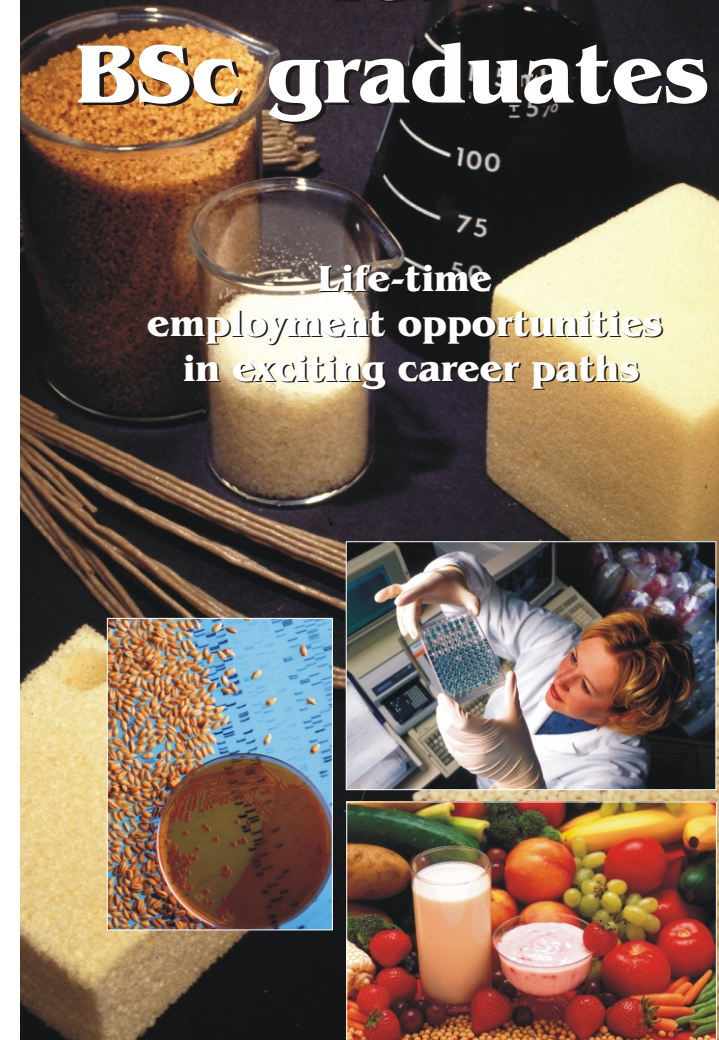
We are also on the web:
www.mcgill.ca/foodscience/



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Food Science Certificate for BSc graduates

**Life-time
employment opportunities
in exciting career paths**



Want to make a difference?

Then consider a career in Food Science.

The production, transformation and distribution of food is the largest and most important economic activity in the world.

In the Department of Food Science and Agricultural Chemistry, students develop their knowledge of chemistry, microbiology, processing and quality control to understand ways to preserve, process, package and deliver quality foods.

Central to Food Science is food safety, an integral part of the program and an important shared responsibility between industry and government.

Students who enjoy the challenges of science and would like to apply their knowledge directly have bright employment prospects in this field. The department staff pledge to do their very best to help you realize your goals.

Did you know that ...

- ➔ 1 in 7 Canadians has a career linked to food
- ➔ Most new food products take 6 months to a year to get from the laboratory to the shelf
- ➔ Over 12,000 new food products are introduced each year, but only 1 in 100 survives



There is a high demand for well qualified and experienced specialists who can play their parts in the complex and increasingly sophisticated food supply system.

Career paths

Food Industry

- Oversee and optimize the conversion of raw materials into finished products
- Ensure product quality and safety
- Carry out new product development in a very competitive industry

Public Service

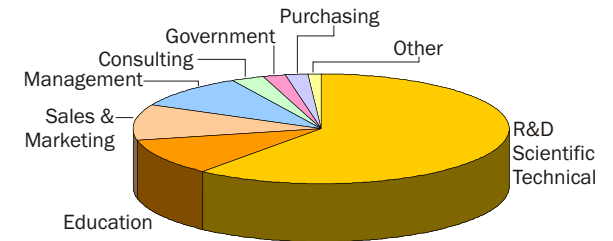
- Develop / enforce legislation and regulations related to food production and safety
- Inspect and evaluate food production facilities
- Improve post harvest technologies at home and abroad

Technical Sales and Marketing

- Participate in sales and marketing of ingredients, equipment and packaging materials
- Interface between suppliers and the food industry
- Provide scientific and technical support

Research

- **University-based** research often includes an academic teaching component
- **Government** supports basic research as well as analytical and microbiological backup for its regulatory and safety roles
- **Companies** support product and process development research
- **International** bodies fund research throughout the world



The Certificate program will introduce you to

Food Chemistry & Food Analysis
Food Engineering & Food Processing
Principles of Quality Assurance
Food Microbiology
Professional Practice
Entrepreneurial Leadership & Management
Management Theories & Marketing