

Why choose McGill?

- ✓ 100% employment of graduates in Canada and the USA
- ✓ Graduates eligible for membership in l'Ordre des chimistes du Québec
- ✓ Program accredited by the Institute of Food Technologists and the Canadian Institute of Food Science and Technology
- ✓ Small student:teacher ratio

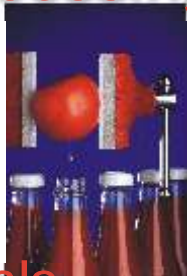
Food Safety



Innovation



Bioprocessing



Nutraceuticals



McGill Food Science graduates are always in high demand.

It's up to you.

Food Science offers a focused educational program which has bright professional employment prospects upon graduation.

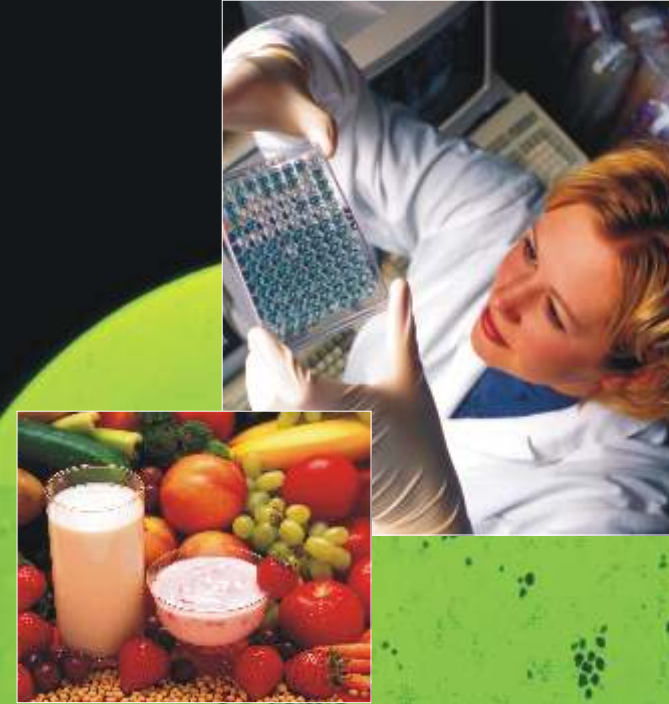
We invite you to examine our program in more detail to determine if Food Science is right for you.

For more information:

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



Look to the future

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.

Food scientists participate in research, quality control and product development in food processing industries and work for governments in regulatory roles. These activities help meet consumer demand for healthy, flavourful, safe and convenient food products which are essential to our modern lifestyle.

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 to realize your goals.



All of these activities, and many others, create a 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

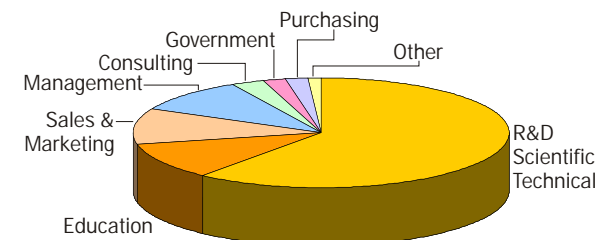
- Develop / enforce legislation and regulations related to food production and safety
- Inspect and evaluate food production facilities
- Improve post harvest technologies at home and abroad

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** also support product and process development research
- **International** bodies fund research throughout the world ranging from effective rural technologies to high-tech activities



Food Science Curriculum

Chemistry of Foods
Food Analysis
Food Processing
Microbiology
Microcomputer Applications
Quality Assurance
Statistical Methods

Specialized courses in:
Food Biotechnology, Food Packaging,
Flavor Chemistry, Product Development