SCIENCE beyond the classroom
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For application details, please visit:
www.mcgill.ca/applying
McGill University is one of the world’s greatest Universities, providing students an exceptional educational experience. McGill has two campuses and each provides a different learning environment. McGill University’s Macdonald Campus, located in Sainte-Anne-de-Bellevue, is a hidden gem. Tucked along the waterfront in the suburbs on the west island of Montreal, this beautiful campus provides a unique environment. Its 650 hectares (1600 acres) includes classrooms, laboratories, research facilities, greenspace, farmlands, fields, and forests, all used for teaching and research. McGill offers a free inter-campus shuttle bus service for students, so it’s possible to take courses on both campuses. Macdonald Campus, with its dedicated professors, staff and students, is a supportive community that offers an enhanced, experiential learning environment.

MACDONALD CAMPUS

Macdonald Campus offers a personal and supportive educational experience—an experience that allows students the opportunity to get to know professors and learn in a collaborative environment. Students at Macdonald benefit from a lower student/teacher ratio, and their classrooms include world-class active learning facilities. Courses in all programs have significant ‘hands-on’ components, whether it’s field courses, an engineering design project, or a laboratory on food safety. The Dietetics program, for example, includes an internship in institutions such as schools, hospitals, industry, or government; Food Science provides the opportunity to work within the food industry. These experiences give our students a competitive edge after they graduate and transition into careers.

In addition to excellence in academic programs, students can take advantage of innovative research, from disease and epigenetics, wildlife conservation, obesity in children, ecotoxicology, biofuels, or biotechnology. Students can do research projects, access local or international internship opportunities, take part in entrepreneurial initiatives, and engage with a host of student-led clubs and activities. Students can expand their learning by taking the popular Desert Ecology field course, participating in one of the many field semesters (for example, the Barbados or Panama Field Semesters), or studying abroad through an exchange program. McGill’s Macdonald Campus offers a learning environment that is challenging, innovative, and unique.

INNOVATIVE LEARNING

"Being accepted at the Macdonald Campus was the best thing that happened to me. I fell in love with the Mac Campus but most of all with the community and everybody here. Mac Campus is about supporting your peers. We are a family and we help each other out. And this sense of community is not only restricted to students. The professors on campus are absolutely amazing. On top of having accomplished many achievements, they are so helpful and truly support their students. I have always felt accompanied in my journey as a student."

Alisée Huglo
Life Sciences
Noumea, New Caledonia

"As a student coming from the United States, I found a new home at Macdonald Campus of McGill University. I quickly fell in love with the campus for its dedicated professors, wonderful learning environment, and inherent beauty. It is truly rare to find such a diverse collection of innovative minds open to thoughtful discourse."

Sean Schmitz
Environment
New York, USA
FRESHMAN YEAR
If you are coming to McGill directly from a high school outside the province of Quebec, then you are considered a Freshman student (U0). Your first year as a Freshman will consist mostly of fundamental science and mathematics courses designed to prepare you for your selected program. If you are in the BSc (AgEnvSc) degree, you will decide what you want to specialize in at the end of your Freshman year. For the other degrees, you will move into the major attached to your degree.

The Freshman Program Director and Advisor are dedicated to ensuring your smooth transition to university life and helping you achieve your academic goals. You will be provided with the guidance and support needed during this transitional period.

www.mcgill.ca/macdonald/prospective/freshmanyear

INTERNSHIPS
Explore your future career and gain real-world experience through internships. McGill’s Faculty of Agricultural and Environmental Sciences provides hands-on learning, focused on finding solutions to real-world problems in the natural sciences, environment, agriculture, food, applied economics, and engineering. The goal of the Internship Office, supported by the Bieler Family, is to enhance the academic experience and experiential learning for students at Macdonald Campus.

Participating in an internship is a great way to apply what you’ve learned in the classroom while gaining firsthand knowledge of working in your chosen field. With both local and international options available, you will have the opportunity to acquire practical knowledge and refine your career goals, as you build your employment skills and network.

www.mcgill.ca/macdonald/programs/internships

ATHLETICS, SERVICES AND STUDENT LIFE
Course work and studying is only part of your university experience at Macdonald Campus. A strong athletics program with sports at both the varsity and intramural levels is available, as well as a wide range of non-academic services, and Clubs and Associations. Whether you want to try out for our championship Woodsmen/Woodswomen teams, become part of the student government, join Engineers Without Borders, the Photography Society, the Mac Agroecology Group, the Global Food Security Club or write for the campus newspaper, there is something for everyone. If you’re looking for extra help in your classes, tutoring is available. Career Planning Service provides listings of job opportunities for part-time work and future careers. Student Financial Aid can help you stay on budget, and health and counselling services are available to keep you feeling physically and mentally healthy.

www.macdonaldcampusathletics.ca
www.mcgill.ca/macdonald/programs/internships
www.mss.mcgill.ca

“I am so glad that I chose to study at Mac. I love my program. It’s hands-on, it was flexible when I wanted to add a second specialization, and it is taught by a group of amazing professors. I cannot say enough about the faculty: they’re knowledgeable, approachable, and will go out of their way to help you succeed.”

Angela Borynec
Life Sciences
Quebec, Canada

“Campus involvement has definitely enriched my student experience on campus. As someone entering through the freshman program, I was inspired by the way student leaders brought different ideas into campus and their passion for causes were contagious. I feel like I have found a home with those who are like-minded. Now, I am able to show the ropes to other students and help them be involved.”

Jiawen Zhou
Dietetics and Human Nutrition
Ontario, Canada

“Interning with the United Nations World Food Programme has changed my perception of life. Meeting and working with people from all over the world whose common goal is to eradicate hunger worldwide and promote food security, has motivated me to make a change and has made me realize the many challenges lying ahead of me. This internship has inspired me to undertake these.”

Ana Portillo Martinez
Concurrent Degree
Food Science/Nutrition
Leon, Mexico
The BSc (AgEnvSc) degree offers programs in the biological sciences and agricultural sciences. Focus on one of the following Majors to provide a solid foundation of fundamental and applied sciences and select at least one specialization.

**MAJORS**
- Life Sciences
- Environmental Biology
- Agro-Environmental Sciences
- Global Food Security
- Agricultural Economics
- Environment

**SPECIALIZATIONS**
A specialization focuses on a specific area of study, providing more in-depth training to complement the broader focus of each Major. Suggested specializations are listed with each Major on the following pages. Most specializations can be taken with any Major except for Agricultural Economics and Environment. If you can’t decide on a specialization at the time of application, there is plenty of time to discuss the choices with your academic advisor. You can also choose to do two specializations if you wish to broaden your training.

**MINORS AND HONOURS**
Minors are available to students both within the Faculty and on the downtown campus. Minors may require additional time and/or credits for certain programs. Honours programs are also available to students who meet the academic requirements before entering their final year of studies. Discuss these options with your academic advisor once you are at McGill. Students cannot apply for Minors or Honours at the time of application.

**BSc AGRICULTURAL AND ENVIRONMENTAL SCIENCES**
The BSc (AgEnvSc) degree offers programs in the biological sciences and agricultural sciences. Focus on one of the following Majors to provide a solid foundation of fundamental and applied sciences and select at least one specialization.

**MAJORS**
- Life Sciences
- Environmental Biology
- Agro-Environmental Sciences
- Global Food Security
- Agricultural Economics
- Environment

**SPECIALIZATIONS**
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**SPECIALIZATIONS:**
- AGRI-BUSINESS
- ANIMAL BIOLOGY
- ANIMAL HEALTH AND DISEASE
- ANIMAL PRODUCTION
- APPLIED ECOLOGY
- ECOLOGICAL AGRICULTURE
- ENVIRONMENTAL ECONOMICS
- INTERNATIONAL AGRICULTURE
- LIFE SCIENCES (MULTIDISCIPLINARY)
- MICROBIOLOGY AND MOLECULAR BIOTECHNOLOGY
- PLANT BIOLOGY
- PLANT PRODUCTION
- PROFESSIONAL AGROLOGY
- SOIL AND WATER RESOURCES
- WILDLIFE BIOLOGY
BSc (AgEnvSc)
MAJOR IN LIFE SCIENCES

The Life Sciences Major is a cross-disciplinary program that features core courses in the fundamental biological sciences (animal, plant, microbiology, cell, and molecular) and specializations that range from concentrations in pure biology to multidisciplinary and applied life sciences. It features smaller class sizes and a great variety of laboratory and field-based courses for practical experience, culminating in internships and research projects.

The specializations below provide students with the option of either focusing on a specific discipline or exploring a wide range of courses in the life sciences area. Some students also opt to take the Plant Biology Specialization or the Wildlife Biology Specialization with the Life Sciences Major.

SUGGESTED SPECIALIZATIONS

■ Animal Biology
Biology of large mammals and birds. Animal physiology, reproduction, genetics, and biotechnology. Can lead to veterinary medicine or sciences, pharmaceutical industry, or animal science research.

■ Animal Health and Disease
Animal physiology, function, and disease. Understanding of disease prevention and treatment in domestic animals. Can lead to an opportunity to pursue veterinary medicine.

■ Life Sciences (Multidisciplinary)
A flexible, multidisciplinary approach to the study of pure and applied life sciences.

■ Microbiology and Molecular Biotechnology
Pure and applied microbiology, molecular genetics and pathogenicity, environmental microbiology, genomics, biotechnology, and bioinformatics. A strong emphasis on lab-based learning.

CAREER PATHS

■ Health sciences, including medicine
■ Veterinary research, science and medicine
■ Molecular and agricultural biotechnology
■ Pharmaceutical and food industries
■ Research in microbiology, genetics, plant, cell and molecular biology
■ Forensic sciences

For more career options: www.mcgill.ca/caps/discipline
CAREER PATHS
■ Conservation biology
■ Field biology
■ Wildlife management
■ Ecosystem science
■ Botany
■ Impact assessment
■ Pest management

For more career options:
www.mcgill.ca/caps/discipline

The Environmental Biology Major offers students extensive on- and off-campus hands-on training in environmental biology. The program takes advantage of the many facilities on and near campus, including fields, forests, farms, and lakes. Students have the opportunity to study conservation biology, ecology, biodiversity, and ecosystem science with a range of organisms from plants, birds, and mammals to insects, fungi, and microbes. Environmental Biology provides an exceptional opportunity for learning outside the typical classroom setting and for becoming a biologist with deep knowledge about the environment.

SUGGESTED SPECIALIZATIONS
■ Wildlife Biology
Biology, ecology, and behaviour of mammals, birds, and fishes. Discover how to manage fish and wildlife populations and how to conserve these species in an ever-changing environment.

■ Applied Ecology
Understanding ecosystems, from forests to oceans and lakes to fields. Learn about biodiversity and conservation. Apply this knowledge to current environmental challenges, from climate change to pollution and invasive species.

■ Plant Biology
Biology of plants, their role in ecosystems, the physiology and biochemistry of plants, as well as plant identification, propagation and their role in society. Strong lab and field components.

BSc (AgEnvSc)
MAJOR IN ENVIRONMENTAL BIOLOGY
The Agro-Environmental Sciences Major is about sustainable agriculture and food systems, and focuses on the biology of cultivated plants and animals and how to grow food while maintaining a healthy environment.

The Major includes hands-on laboratories, visits to farms, and opportunities for internships and international field studies. Classes and laboratories exploit the unique setting and resources of the Macdonald Campus, including fully-functional dairy, swine and poultry facilities, and field crops. There is a horticultural centre where food is grown for the McGill Food and Dining Services, and numerous greenhouses, all in an urban setting that exemplifies many of the issues at the forefront of modern agriculture.

If the Professional Agrology specialization is also completed in this Major, graduates are eligible to apply for membership in the Order of Agrologists of Quebec (OAQ).

SUGGESTED SPECIALIZATIONS

- **Animal Production**
  Livestock production and efficiency at the national and international levels. Animal nutrition, reproduction and breeding in a context that respects environmental concerns and animal welfare issues.

- **Ecological Agriculture**
  Integrates agricultural production and sustainability. The interrelationships among soils, plants, insects, animals, and humans.

- **Plant Production**
  Biology, physiology, breeding, propagation and management of domestic plants.

- **Professional Agrology**
  Agrology encompasses the science and technology required for agricultural production. Membership to the Order of Agrologists of Quebec (OAQ) requires students to take this specialization along with a second designated specialization. Choose from those marked with an asterisk.

- **Soil and Water Resources**
  Management and conservation of soil and water including methods for predicting and decreasing the degradation of these resources.

* Combine with the Professional Agrology specialization for eligibility in the Order of Agrologists of Quebec (OAQ).
The Global Food Security Major provides a multidisciplinary approach to learning and offers a unique opportunity to combine studies in public health and food safety, international development, water resources, and environmental sciences with agriculture and nutrition.

Global food insecurity and hunger are present everywhere, from urban slums and isolated communities in the developing world, to cities in industrialized countries, and indigenous communities around the globe. Eradicating food insecurity and hunger is possible and will require individuals who can think, assess, analyze, and propose action, who have broad backgrounds that enable them to work for governments and non-governmental organizations as well as in the public and private sectors.

This Major combines comprehensive course work with hands-on experience through structured internships and study abroad opportunities. The field experience (in Canada or abroad) includes project development in local communities, observing smallholder agriculture on site, and participating in a variety of activities designed to sensitize future graduates to the challenges facing global populations in achieving food security.

SUGGESTED SPECIALIZATION

- **International Agriculture**

Understanding of agriculture as a central mechanism to help rural development, alleviate poverty and achieve food security, especially in the developing world. Students have the option to experience a hands-on semester in a developing country.
Agricultural Economics is a key component of agricultural development, food system management and natural resource use. The Major incorporates agri-business that addresses food and resources, from the economics of agricultural enterprises to global trade and policy development. Students will benefit from courses that focus on economics, marketing, finance and public policy built on a science foundation. This includes ecology, environmental issues, and natural resources, for a wide range of future careers including but not limited to, the multi-billion dollar agri-food industry and international development.

SUGGESTED SPECIALIZATIONS

- **Agri-business**
  Solid financial and market analysis and appropriate policies of agriculture and food systems. Broad understanding of agriculture and food systems and specialized skills in business management.

- **Environmental Economics**
  Environmental economics integrated with biological and environmental sciences. Environmental policies and management of natural resources.

- **Professional Agrology**
  Agrology encompasses the science and technology required for agricultural production. Membership to the Order of Agrologists of Quebec (OAQ) requires students to take this specialization along with a second designated specialization, marked with an asterisk.

* Combine with the Professional Agrology specialization for eligibility in the Order of Agrologists of Quebec (OAQ).

CAREER PATHS
- **Management of natural resources**
- **Environmental policy analyst**
- **Farm and agri-business management**
- **Banking, finance, marketing (agri-food industry)**
- **Economist**
- **Professional Agrologist**

For more career options: www.mcgill.ca/caps/discipline
At the McGill School of Environment (MSE), students learn how to respond to the challenges and opportunities for a sustainable future. Ecological and social systems are closely interconnected and the decisions we make and the actions we take will impact all life on this planet. Planting or cutting trees alters the carbon balance and global climate. Conservation areas impact animals and plants, as well as human well-being and livelihood. Consumer choices determine the fate of water ecosystems and the quality of air we breathe.

TWO CAMPUSES. ONE SCHOOL.

Inclusive, collaborative, and integrative in its approach, the MSE spans both McGill campuses (downtown Montreal and Macdonald) and benefits from expertise in disciplines ranging from life sciences, ecology, geology, economics, ethics, law, anthropology, geography, and epidemiology.

The core courses in this program expose students to different approaches, perspectives, and world views to understand the complexity that underlies environmental issues. Systems thinking, sustainability, and environmental ethics and thought are some of the central themes. Students are given opportunities to apply their knowledge and skills in collaboration with stakeholders.

Students also choose a “Domain” – an area of specialization comprising courses from many areas across the University and structured to provide breadth and depth of knowledge within the Domain. Students may take courses on both the downtown and Macdonald campus to take full advantage of what McGill has to offer.

**DOMAINS**

- Biodiversity and Conservation
- Ecological Determinants of Health
- Environmetrics
- Food Production and Environment
- Land Surface Processes and Environmental Change
- Renewable Resource Management
- Water Environments and Ecosystems

**CAREER PATHS**

- Conservation specialist
- Environmental assessment and management
- Environmental officer (public or private sector)
- Environmental policy advisor
- Environmental policy development
- Environmental communication and education
- Environmental innovation
- Green strategy development
- Sustainability leader

For more career options: www.mcgill.ca/caps/discipline
Bioresource Engineering is for students who wish to become engineers in order to solve problems using biology and technology. It is an accredited, professional engineering program which applies engineering principles to develop sustainable solutions to provide food and renewable resources. There are three optional streams in the program to help focus on personal interests within the discipline.

**OPTIONAL STREAMS OF FOCUS**

- **Bio-Environmental Engineering**
  Manage the interface between humans and their natural environment: land development, waste management, pollution, soil and water, urban and rural ecology, and climate change adaptation.

- **Bio-Process Engineering**
  Transform biological materials and feedstock into safe, high-quality consumer products such as food, fibre, and fuels: storage, food preservation, biomaterials and fermentation.

- **Bio-Production Engineering (including the Agricultural Engineering/Agrology Option)**
  Develop and apply engineering fundamentals to the sustainable production of crops, livestock and biomass: machinery, robotics, information technology, buildings and structures.

* The Bioresource Engineering program is accredited by Engineers Canada as satisfying the academic requirements for professional registration in the Ordre des ingénieurs du Québec (OIQ) [Order of Engineers of Quebec], as well as Canadian, American, and many international engineering associations.

** The academic requirements for registration in the Order of Agrologists of Quebec (OAQ) can also be satisfied by appropriate course selection in the Professional Agrology Option.

**CAREER PATHS**

- Biomass and bioenergy industry
- Environmental consulting
- International development agencies
- Food and agriculture industries
- Water resource management
- Bioproducts and specialty chemicals

For more career options: [www.mcgill.ca/caps/discipline](http://www.mcgill.ca/caps/discipline)
Food Science explores the science behind foods and how food chemistry and food processing drive the final characteristics of food products. Understand why coloured fruits and vegetables have antioxidant properties. Find out why some foods taste so good. Learn how to make healthier foods with a low calorie content.

Food Science is a chemistry-based program which integrates many of the natural sciences such as microbiology, physics, biochemistry, and sensory analysis. The program uses the principles of engineering to help understand many of the physical processes and chemical interactions involved in new food product development, food processing, food analysis, manufacturing, and storage. Food Scientists work on the discovery of new ingredients and their incorporation into foods to ensure that all new products are safely processed and packaged. They study how flavours and colours develop when food is baked, roasted, or fried.

The Food Science program provides the skills and knowledge needed in developing scientific methods used in the field so you will be able to successfully take on the many roles of a Food Scientist.

OPTIONS

■ Food Chemistry Option
The Food Chemistry option is intended for students interested in the chemistry of food and includes more required core chemistry courses. Graduates will have the academic qualifications for membership in the Canadian Institute of Food Science and Technology (CIFST) and the Institute of Food Technologists (IFT). This option must be completed in order to be eligible for membership in the Order of Chemists of Quebec (OQC).

■ Food Science Option
The Food Science option offers students the opportunity to study food science from a more general and inter-disciplinary approach, integrating courses from various disciplines related to the science of food, including biochemistry, microbiology, and processing. Graduates will have the academic qualifications for membership in the Canadian Institute of Food Science and Technology (CIFST) and can also qualify for recognition by the Institute of Food Technologists (IFT).

CAREER PATHS

■ Food industry
■ Flavour industry
■ Functional foods
■ Food safety and quality
■ Technical sales and marketing
■ Research (university, government, private sector)
■ Food biotechnology

For more career options: www.mcgill.ca/caps/discipline
As the longest standing and leading teaching and research institution in human nutrition in Canada, the School of Dietetics and Human Nutrition’s primary mission is to improve human health. The School trains future leaders in dietetics and nutritional sciences, food safety, food security, global health, and international nutrition.

BSc (Nutritional Sciences) | MAJOR IN NUTRITION
The 3-year Nutrition Major covers the many aspects of human nutrition and food. Students can specialize in Sports Nutrition, Global Nutrition, Nutritional Biochemistry, Food Function and Safety, or Health and Disease. It also offers opportunities to incorporate research experience and field studies. The Nutrition Major prepares students for many careers including medical school and other professional schools as well as for graduate studies. It provides an excellent background for work in the food, pharmaceutical, industrial, governmental and non-governmental organizations, and global health organizations. The Nutrition Major does not lead to professional licensure as a Dietitian/Nutritionist.

BSc (Nutritional Sciences) | MAJOR IN DIETETICS*
The 3.5-year accredited Dietetics Major leads to professional qualification as a Registered Dietitian/Nutritionist. The program includes a 40-week supervised internship (stage) in clinical and community nutrition and food service systems management. Upon graduating, students are eligible to become members of Dietitians of Canada and Ordre professionnel des diététistes du Québec (OPDQ) [Professional Order of Dietitians of Quebec].

*Note: Applicants from high school cannot apply directly to the Dietetics Major. High school applicants can apply to the Freshman Nutrition program and have the option of applying to Dietetics after the Freshman year.

<table>
<thead>
<tr>
<th>NUTRITION</th>
<th>DIETETICS</th>
<th>CONCURRENT*</th>
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<tbody>
<tr>
<td>Degree</td>
<td>BSc (NutrSc)</td>
<td>BSc (NutrSc)</td>
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<tr>
<td>Program Duration (yrs)***</td>
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<td>3.5</td>
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<tr>
<td>Total Credits***</td>
<td>90</td>
<td>115</td>
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<tr>
<td>Integrated Internship</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>Leads to Professional Accreditation (OPDQ)</td>
<td>No</td>
<td>Yes</td>
</tr>
<tr>
<td>Specialization included</td>
<td>Yes</td>
<td>No</td>
</tr>
</tbody>
</table>

** See next page for Concurrent Degree

*** Does not include Freshman year or pre-requisites
This 4-year program allows students to simultaneously earn two concurrent degrees—Food Science and Nutritional Sciences. Unique in North America, this concurrent degree program offers an education in these complementary fields and opens the door to a multitude of career paths.

The Food Science component of the program focuses on the chemistry of food and the scientific principles underlying food preservation, processing, and packaging to provide consumers with quality foods. The Nutritional Sciences component deals with the science of the nutritional aspects of food and metabolism.

The program ensures that students receive the training that industry demands. The program includes a stage in their final year when students decide if they wish to do an Industrial stage or a Nutrition stage.

- **Industrial Stage**
  Students will be trained to carry out specific functions within a company that may involve product development, quality control, sensory analysis, food analysis, food processing, and other related tasks.

- **Nutrition Stage**
  The internship is completed in a professional working environment and may involve projects in research laboratories or food manufacturing companies to work on food product development and nutrition labeling. Students may also develop nutrition promotion literature, website editing, and nutrition articles related to consumer education regarding new food products, nutritional supplements, or nutrition consulting services. Opportunities may include international placements in non-governmental agencies involved in nutrition promotion in developing countries as well as research in clinical settings working with medical practitioners.

**BSc (FSc)/BSc (NutrSc)**

**CONCURRENT DEGREE IN FOOD SCIENCE AND NUTRITIONAL SCIENCES**

For more career options: [www.mcgill.ca/caps/discipline](http://www.mcgill.ca/caps/discipline)
SCHOLARSHIPS AND STUDENT AID

The Scholarships and Student Aid Office helps students find the financial resources necessary to cover the costs of their education.

McGill is proud of the quality of its students and their accomplishments, and it has an extensive program of entrance scholarships to recognize academic excellence.

• McGill entrance scholarships range in value from the Basic Scholarship (one-year awards of $3,000) to the Major Scholarship ($3,000 to $10,000, renewable).

• Faculty-specific entrance scholarships are also available for students applying to study at McGill’s Macdonald Campus.

• All eligible Macdonald Campus applicants are automatically considered for Basic and Faculty Scholarships. Separate applications are required for all Major Scholarships.

GOVERNMENT AID

For information on government financial aid:
www.mcgill.ca/studentaid/government

MOTHER TONGUE

PLACE OF ORIGIN

English 607: 43.6%
French 367: 26.4%
Other 418: 30%
Quebec 820: 58.9%
Other Canadian provinces 239: 17.2%
U.S.A. 81: 5.8%
Other countries 252: 18.1%

Fall 2014 Undergraduate Student Enrolment Statistics, Macdonald Campus

MONEY MATTERS

The general guide below provides details on how much an undergraduate education at McGill costs in Canadian dollars. Costs are based on a normal undergraduate course load (30 credits) for the full academic year (Fall and Winter terms) in 2014-2015, and are subject to change. Lodging, food and other expenses are the estimated minimum amounts for eight months. For exact rates by program and residence, please see: www.mcgill.ca/student-accounts/tuition-charges/fallwinter-term-tuition-and-fees/undergraduate-fees

TUITION FEES (based on 30 credits)

<table>
<thead>
<tr>
<th>Category</th>
<th>Fee</th>
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<tbody>
<tr>
<td>Québec students</td>
<td>$2,273.10</td>
</tr>
<tr>
<td>Other Canadian students</td>
<td>$6,640.80</td>
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<tr>
<td>International students</td>
<td>$17,137.20</td>
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<tr>
<td></td>
<td>[$32,493.30 BEng (Bioresource)]</td>
</tr>
<tr>
<td>Int’l Health Insurance and Dental Insurance*</td>
<td>$963.61</td>
</tr>
<tr>
<td>Health and Dental plan**</td>
<td>$206.67</td>
</tr>
<tr>
<td>Ancillary fees</td>
<td>$1,230.24</td>
</tr>
<tr>
<td>Books and supplies</td>
<td>$1,000.00</td>
</tr>
<tr>
<td>Lodging (8 months)</td>
<td>On-campus housing annual rates range from $3,462 - $4,339 and do not include food***</td>
</tr>
<tr>
<td>Food (8 months)</td>
<td>$2,400 - $3,200</td>
</tr>
<tr>
<td>**Total</td>
<td><strong>$4,710.01 - $12,249.01</strong>**</td>
</tr>
</tbody>
</table>

* Mandatory for international students
** Mandatory for Canadian students
*** Partial meal plan available
**** High end refers to students paying the cost of residences and food.

WHOW TO GET TO MCGILL UNIVERSITY’S MACDONALD CAMPUS

BY AIR:
20 minutes from Pierre Elliott Trudeau Airport.

BY TRAIN (commuter train–Hudson/Vaudreuil line):
20 minutes from either the Dorval or Vaudreuil Stations. Closest is the Sainte-Anne-de-Bellevue Station.

BY CAR:
The Campus is located at the western end of the Island of Montreal and is accessible via Highways 20 (Exit 39) or 40 (Exit 41).

BY PUBLIC TRANSPORT:
Buses 211 and 411 from the Lionel-Groulx metro station. Several buses from off-island also stop on campus.
See www.mcgill.ca/macdonald/contact/directions for details.

BY SHUTTLE BUS:
40-minute inter-campus service between the two McGill campuses is available to registered students.
For departure times, see: www.mcgill.ca/transport/shuttle#schedule

MOTHER TONGUE PLACE OF ORIGIN

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