Faculty of Agricultural and Environmental Sciences, including School of Dietetics and Human Nutrition

Programs, Courses and University Regulations

2010-2011
The publication is produced in electronic form and the most recent version is the official university publication. Archival copies are available at www.mcgill.ca/courses.

This publication provides guidance to prospects, applicants, students, faculty and staff.

1. McGill University reserves the right to make changes to the information contained in this online publication - including correcting errors, altering fees, schedules of admission, and credit requirements, and revising or cancelling particular courses or programs - without prior notice.

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3. Students are responsible for informing themselves of the University's procedures, policies and regulations, and the specific requirements associated with the degree, diploma, or certificate sought.

4. All students registered at McGill University are considered to have agreed to act in accordance with the University procedures, policies and regulations.

5. Although advice is readily available on request, the responsibility of selecting the appropriate courses for graduation must ultimately rest with the student.

6. Not all courses are offered every year and changes can be made after publication. Always check the Minerva Class Schedule link at https://banweb.mcgill.ca/mcgp/bwckschd.p_disp_dyn_sched for the most up-to-date information on whether a course is offered.

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Note: throughout this publication, "you" refers to students newly admitted, readmitted or returning to McGill.
Faculty of Agricultural and Environmental Sciences, including School of Dietetics and Human Nutrition

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1 About the Faculty of Agricultural and Environmental Sciences, including School of Dietetics and Human Nutrition

The Faculty of Agricultural and Environmental Sciences is committed to excellence in teaching, research and service to ensure that humanity’s present and future food, health and natural resource needs are met while protecting the environment.

2 History of the Faculty

Dedicated to improving the quality of life in Quebec’s rural communities, Sir William Christopher Macdonald founded the School of Agriculture, the School for Teachers and the School of Household Science at Macdonald College in Ste. Anne de Bellevue in 1906. Macdonald College opened its doors to students in 1907 and its first degrees were awarded in 1911. The School for Teachers became the Faculty of Education in 1965 and moved to the downtown campus in 1970. Currently the Macdonald Campus is home to the Faculty of Agricultural and Environmental Sciences, the School of Dietetics and Human Nutrition and the Institute of Parasitology. The Faculty is comprised of the Departments of Animal Science, Bioresource Engineering, Food Science and Agricultural Chemistry, Natural Resource Sciences and Plant Science. The Faculty is one of the founding members of the McGill School of Environment and is also home to the Farm Management and Technology Program. The current enrolment is over 1500 undergraduate and graduate students.

3 Macdonald Campus Facilities

3.1 Morgan Arboretum

The Morgan Arboretum has 245 hectares of managed and natural woodlands, fields and tree plantations used for environmental research and teaching in a wide range of courses. Eighteen formal tree collections contain groups of most Canadian native trees and many useful and important exotics. In addition, over 170 species of birds, 30 species of mammals and 20 species of reptiles and amphibians seasonally inhabit the property. Finally, the Arboretum features 25 kilometres of ski, snowshoe and walking trails, a variety of forest ecosystems, conservation projects and forest operations such as maple syrup production. A nature interpretation program is also offered. More information is available at [www.mcgill.ca/nrs/arboretum](http://www.mcgill.ca/nrs/arboretum).

3.2 Macdonald Campus Library

Located in the Barton Building, the Macdonald Campus Library provides access to leading-edge print and electronic collections, facilities and services to support a broad range of needs. The library’s collections encompass a wide variety of print and electronic resources in the areas of agriculture, nutrition and environmental sciences.

The library’s catalogue, research databases, McGill theses, past exams and other online resources are accessible to you via the library website. The library is also a depository for many print and electronic government publications. The library’s eZone computers provide access to specialized software such as ArcGIS, SAS and EndNote. Comfortable seating, study tables and group study areas are available to you and the area is equipped for direct or wireless laptop access to the McGill network and the internet. You can also borrow laptops.

Librarians specializing in specific disciplines are available to help you find information for your course assignments or research topics, either in person, by phone, email, or chat. Tours and research workshops are provided throughout the year.


3.3 Macdonald Campus Computing Centre

The Macdonald Campus Computing Centre is managed by McGill’s IT Customer Services (ICS) unit. Undergraduate computing labs are open 24 x 7, year round. The labs offer computers running Microsoft Office software, scanners and printers.

The IT walk-in support office is open from 9:00 a.m. to 5:00 p.m., Monday to Friday. For support on all central IT services please contact the ICS Service Desk by email at support.ist@mcgill.ca or call 514-398-3398.

For more information and to search the IT Knowledge Base, visit the IT Services web page at [www.mcgill.ca/it](http://www.mcgill.ca/it).
3.4 **Lyman Entomological Museum and Research Laboratory**

Originally established in 1914 and formerly housed in the Redpath Museum, the Lyman Entomological Museum was moved to the Macdonald Campus in 1961. It houses the largest university collection of insects in Canada, second in size only to the National Collection. The Museum also has an active graduate research program in association with the Department of Natural Resource Sciences. Study facilities are available, on request from the Curator, to all bona fide students of entomology. Visits by other interested parties can be arranged by calling 514-398-7914. More information is available at [http://lyman.mcgill.ca](http://lyman.mcgill.ca).

3.5 **Brace Centre for Water Resources Management**

The Brace Centre for Water Resources Management is located on the Macdonald Campus. It is a multidisciplinary and advanced research and training centre of McGill University, dedicated to solving problems of water management for all human and environmental uses. It brings together staff from several McGill faculties to undertake research, teaching, specialized training, and policy and strategic studies, both in Canada and internationally. The Centre draws on the wide range of facilities available within the University. More information is available at [www.mcgill.ca/brace](http://www.mcgill.ca/brace).

4 **Revisions – Faculty of Agricultural & Environmental Sciences**

**Freshman Major**

*section 7.1.1: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Freshman Program (30 credits)*

*section 7.1.2: Bachelor of Engineering (Bioresource) (B.Eng.(Bioresource)) - Freshman Program (30 credits)*

*section 7.1.3: Bachelor of Science (Food Science) (B.Sc.(F.Sc.)) - Freshman Program (30 credits)*

*section 7.1.4: Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Freshman Program (30 credits)*

*section 7.1.5: Concurrent Bachelor of Science Food Science (B.Sc. (F.Sc.)) and Bachelor of Science Nutritional Sciences (B.Sc. (Nutr.Sc.)) - Freshman Program (Concurrent) (30 credits)*

**Bachelor of Science (Agricultural and Environmental Sciences) - B.Sc.(Ag.Env.Sc.)**

*section 7.2.4.1: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Major Environmental Biology (42 credits)*

*section 7.2.7.6: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Animal Health and Disease (24 credits)*

*section 7.2.7.8: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Applied Ecosystem Sciences (24 credits)*

*section 7.2.7.9: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Ecological Agriculture (24 credits)*

*section 7.2.7.10: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Entomology (24 credits)*

*section 7.2.7.11: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Environmental Biology (Multidisciplinary) (24 credits)*

*section 7.2.7.16: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Life Sciences (Multidisciplinary) (24 credits)*

*section 7.2.7.20: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Plant Production (24 credits)*

*section 7.2.7.23: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Soil and Water Resources (24 credits)*

**Bachelor of Engineering (Bioresource) - B.Eng.(Bioresource)**

*section 7.3.4: Bachelor of Engineering (Bioresource) (B.Eng.(Bioresource)) - Major Bioresource Engineering - Professional Agrology (113 credits)*

**Bachelor of Science (Nutritional Sciences) - B.Sc.(Nutr.Sc.)**

*section 7.5.4: Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Dietetics (115 credits)*

*section 7.5.5: Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Nutrition - Food Function and Safety (90 credits)*

*section 7.5.6: Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Nutrition - Global Nutrition (90 credits)*

*section 7.5.7: Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Nutrition - Nutritional Biochemistry (90 credits)*

*section 7.5.8: Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Nutrition - Sports Nutrition (90 credits)*
 Minor Programs

section 7.6.3: Minor Animal Health and Disease (24 credits)

section 7.6.4: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Minor Ecological Agriculture (24 credits)

Post-Baccalaureate Certificate Programs

section 7.7.1: Certificate in Ecological Agriculture (30 credits)

5 About the Faculty of Agricultural and Environmental Sciences, including School of Dietetics and Human Nutrition (Undergraduate)

The Faculty of Agricultural and Environmental Sciences and the School of Dietetics and Human Nutrition are located on McGill University's Macdonald Campus, which occupies 650 hectares in a beautiful waterfront setting on the western tip of the island of Montreal.

Students can earn internationally recognized degrees in the fields of agricultural sciences and applied biosciences, food and nutritional sciences, environmental sciences, and bioresource engineering. Students have the opportunity, in all programs, to study abroad in places such as Panama, Barbados or Africa. Students may also have the opportunity to participate in internships.

Macdonald is a very diverse and international campus. Students are taught by outstanding professors who are among the top in their fields. The campus has excellent facilities for teaching and research, including well-equipped laboratories, experimental farm and field facilities, and the Morgan Arboretum. The campus is surrounded by the Ottawa and St. Lawrence rivers.

The Faculty is at the forefront of advances in the basic sciences and engineering associated with food supply, human health and nutrition, and the environment, and it is a world leader in plant and animal biotechnology, bioproducts and bioprocessing, bioinformatics, food safety and food quality, environmental engineering, water management, soils, parasitology, microbiology and ecosystem science and management.

The Macdonald Campus is an exciting place to live, work, study, learn and discover. Its very intimate collegial and residential setting allows for strong interaction between staff and students and for enriched student activity and participation in extracurricular activities. A hallmark of our undergraduate programs is the ability to provide hands-on learning experiences in the field and labs, and the smaller class sizes.

5.1 Location

McGill University, Macdonald Campus
21,111 Lakeshore Road
Sainte-Anne-de-Bellevue, Quebec H9X 3V9
Canada

Telephone: 514-398-7928
Website: www.mcgill.ca/macdonald

The Faculty of Agricultural and Environmental Sciences and the School of Dietetics and Human Nutrition are located on the Macdonald Campus of McGill University in Sainte-Anne-de-Bellevue at the western end of the Island of Montreal.

Served by public transport (STM [www.stm.info], bus and train), it is easily reached from the McGill downtown campus and from the Pierre Elliott Trudeau International Airport. Arrangements can also be made to use the McGill intercampus shuttle bus service. The shuttle service is available to all registered students.

5.2 Administrative Officers

Chandra Madramootoo; B.Sc.(Agr.Eng.), M.Sc., Ph.D.(McG.), P.Eng.(James McGill Professor)

William H. Hendershot; B.Sc.(Tor.), M.Sc.(McG.), Ph.D.(Br. Col.)

Suha Jabaji; B.Sc.(AUB), M.Sc.(Guelph), Ph.D.(Wat.)

David J. Lewis; B.Sc., M.Sc., Ph.D.(Mem.)

Silvana Pellecchia

Dean, Faculty of Agricultural and Environmental Sciences, and Associate Vice-Principal (Macdonald Campus)

Associate Dean (Academic)

Associate Dean (Research and Graduate Education)

Associate Dean (Student Affairs)

Manager, Student Affairs
5.3 Faculty Admission Requirements

For information about the admission requirements for this Faculty please refer to the Undergraduate Admissions Guide, found at www.mcgill.ca/applying.

For information about inter-faculty transfers, see University Information and Regulations > Inter-Faculty Transfer.

Applications are submitted directly online at www.mcgill.ca/applying. Please note that the same application is used for all undergraduate programs at McGill and two program choices can be entered. For further information contact:

Student Affairs Office
Macdonald Campus of McGill University
21,111 Lakeshore Road
Sainte-Anne-de-Bellevue, Quebec H9X 3V9

Telephone: 514-398-7928 or 7925
Email: studentinfo.macdonald@mcgill.ca
Website: www.mcgill.ca/macdonald/prospective

More specific information on application deadlines and admission requirements can be found at www.mcgill.ca/applying.

5.4 Student Information

Friendly staff are on hand to answer your questions about academics, residence, athletics, student life, health concerns and much more.

5.4.1 The Student Affairs Office

The Student Affairs Office, located in Laird Hall, Room 106, provides a wide variety of academic services. These include information about admission (prerequisites and program requirements), academic standing, examinations (deferrals, conflicts, rereads), exchange programs, inter-faculty transfers, program changes, registration (course change, withdrawals), scholarships (entrance and in-course), second degrees, second majors, minors, session away, and graduation (convocation).

Website: www.mcgill.ca/macdonald/studentinfo/sao

5.4.2 Student Services

Students who study on the Macdonald Campus can make full use of all McGill Student Services, see University Regulations and General Information > Support for Students. The Office of the Executive Director, Services for Students, gives you direct access to several services, see University Regulations and General Information > Student Services – Macdonald Campus.


5.4.3 Macdonald Campus Residences

You can apply for residence in either of two distinctive facilities:

Laird Hall, with a capacity of 250 students, is arranged on a co-educational basis and provides single and double room accommodation for both undergraduate and graduate students.

The EcoResidence accommodates 100 students in apartment-style living. It offers fully furnished six-plex and two-plex apartments including individual bedrooms.

For further information, refer to University Regulations and General Information > Residential Facilities > University Residences – Macdonald Campus, www.mcgill.ca/macdonald-residences, or email residences.macdonald@mcgill.ca.
5.4.4 Student Life

All undergraduate, postgraduate, and Farm Management and Technology students are members of the Macdonald Campus Students' Society. The MCSS, through the 18-member Students' Council, is involved in numerous campus activities such as social events, academic affairs, and the coordination of clubs and organizations. Student life is informal and friendly and student groups range from the Outdoor Adventure Club to the Photography Society. Major social events include Orientation activities, Halloween Party and Winter Carnival. The Ceilidh, a student-run bar located in the Centennial Centre, is open every Thursday night.

The Centennial Centre is the centre of student life, offering facilities for student activities, such as meeting rooms, club rooms, pool tables, great places to relax, listen to music and meet friends. Also located in the Centre are the Students' Council offices, an information desk and the Robber's Roost Campus Bookstore.

5.4.5 Student Rights and Responsibilities

The Handbook on Student Rights and Responsibilities is published jointly by the Office of the Dean of Students and the University Secretariat. A copy of the Handbook can be found at www.mcgill.ca/secretariat/policies/students or obtained from the Macdonald Campus Student Affairs Office or the Macdonald Campus Student Services Centre.

5.4.6 Fees

The University reserves the right to make changes without notice in its published scale of tuition, residence and other fees. Payment of student fees can be made directly on Minerva through internet banking or preauthorized debit charges. Electronic billing is the official means of delivering fee statements to all McGill students. The University generally produces e-bills at the beginning of the month and sends an email notification to your official McGill email address stating that your e-bill is available for viewing on Minerva.

The University shall have no obligation to issue any transcript of record, award any diploma or re-register a student in case of non-payment of tuition fees, library fines, residence fees, or loans on their due date.

5.4.6.1 Tuition Fees

General information on Tuition and other fees is found under University Regulations and General Information > Fees.

5.4.6.2 Other Expenses

In addition to tuition fees and the cost of accommodation and meals, you should be prepared to spend a minimum of $1,000 (depending on your program) on prescribed textbooks and classroom supplies. These may be purchased at the Campus Bookstore in the Centennial Centre.

Uniforms are required for food laboratories. If you are in the B.Sc.(Nutr.Sc.) program, you will be advised of the uniform requirements on acceptance or promotion.

5.4.7 Scholarships and Bursaries

Various entrance and in-course scholarships and bursaries are available. For full details see www.mcgill.ca/students/courses/calendars.

5.4.8 Immunization for Dietetics Majors

As a student in the Dietetics Major, you are required to complete the Compulsory Immunization Program for Health Care Students prior to the commencement of the U1 Winter Professional Practice (Stage) course NUTR 208. Participation in Professional Practice (Stage) in Dietetics will only be permitted after you have completed all immunization requirements, and certain deadlines will apply. Updates to your immunizations may be required during your program. For full details see www.mcgill.ca/studenthealth/forms.

5.4.9 Language Requirement for Professions

Quebec law requires that candidates seeking admission to provincially recognized Quebec professional corporations or Ordres have a working knowledge of the French language, i.e., be able to communicate verbally and in writing in that language. Agrologists, chemists, dietitians, and engineers are among those within this group.

For additional information, see University Regulations and General Information > Admission to Professional and Graduate Studies > Language Requirements for Professions.

5.5 Faculty Information and Regulations

Each student in the Faculty of Agricultural and Environmental Sciences must be aware of the Faculty Regulations as stated in this publication. While departmental and faculty advisers and staff are always available to give advice and guidance, the ultimate responsibility for completeness and correctness of your course selection and registration, for compliance with, and completion of your program and degree requirements, and for the observance of regulations
and deadlines, rests with you. It is your responsibility to seek guidance if in any doubt; misunderstanding or misapprehension will not be accepted as cause for dispensation from any regulation, deadline, program or degree requirement.

5.5.1 Minimum Credit Requirement

You must complete the minimum credit requirement for your degree as specified in your letter of admission.

Students are normally admitted to a four-year program requiring the completion of 120 credits, but advanced standing of up to 30 credits may be granted if you obtain satisfactory results in the Diploma of Collegial Studies, International Baccalaureate, French Baccalaureate, Advanced Levels, and Advanced Placement tests.

Normally, Quebec students who have completed the Diplôme d'études collégiales (DEC) or equivalent diploma are admitted to the first year of a program requiring the completion of a minimum of 90 credits, 113 credits for Bioresource Engineering, 115 credits for Dietetics plus any missing basic science prerequisites, and 122 credits for the Concurrent Degrees in Food Science and Nutritional Sciences.

Students from outside Quebec who are admitted on the basis of a high school diploma enter the Freshman Major, which comprises 30 credits (see section 7.1: Freshman Major in this publication).

You will not receive credit toward your degree for any course that overlaps in content with a course successfully completed at McGill, at another university, at CEGEP, or Advanced Placement exams, Advanced Level results, International Baccalaureate Diploma, or French Baccalaureate.

If you are a student in the B.Sc.(Ag.Env.Sc.), you must take a minimum of two-thirds of your course credits within the Faculty of Agricultural and Environmental Sciences.

5.5.2 Minimum Grade Requirement

You must obtain grades of C or better in any required, complementary and freshman courses used to fulfill program requirements. You may not register in a course for which you have not passed all the prerequisite courses with a grade of C or better, except by written permission of the Departmental Chair concerned.

5.5.3 Academic Advisers

Upon entering the Faculty and before registering, you must consult with the Academic Adviser of your program for selection and scheduling of required, complementary, and elective courses. The Academic Adviser will normally continue to act in this capacity for the duration of your studies in the Faculty.

A Faculty Adviser is also available in the Student Affairs Office to assist you with student record related matters.

5.5.4 Categories of Students

5.5.4.1 Full-Time Students

Full-time students in satisfactory standing take a minimum of 12 credits per term. (A normal course load is considered to be 15 credits per term.)

Students in Probationary standing are not normally permitted to take more than 14 credits per term. In exceptional circumstances, the Committee on Academic Standing may give permission to attempt more.

5.5.4.2 Part-time Students

Part-time students carry fewer than 12 credits per term.

5.5.5 Academic Standing

You must prove that you can master the material of lectures and laboratories. Examinations are normally held at the end of each course but other methods of evaluation may also be used. The grade assigned for a course represents your standing in all the course work.

The following rules apply to your academic standing:

1. When your CGPA (or TGPA in the first term of the program) falls below 2.00, your academic standing becomes Probationary.
2. If you are in Probationary standing, you may register for no more than 14 credits per term.
3. While in Probationary standing, you must achieve a TGPA of 2.50 to continue in Probationary standing or a CGPA of 2.00 in order to return to Satisfactory standing. Failure to meet at least one of these conditions will result in Unsatisfactory standing. (In the case of Fall term, this will be Interim Unsatisfactory standing and the rules for Probationary standing will apply.)
4. When your CGPA (or TGPA in the first term of the program) falls below 1.50, your academic standing becomes Unsatisfactory and you must withdraw. (In the case of Fall term, the standing will be Interim Unsatisfactory standing and the rules for Probationary standing will apply.)
5. If you are in Unsatisfactory standing, you may not continue in your program. You may apply for readmission only after your registration has been interrupted for at least one term (not including Summer term).
6. Readmission will be in the standing Unsatisfactory/Readmit and a CGPA of 2.00 must be achieved to return to Satisfactory standing or a TGPA of 2.50 must be achieved for Probationary standing. If you fail to meet at least one of these conditions, you will be required to withdraw permanently.
5.5.5.1 Committee on Academic Standing

The Faculty’s Committee on Academic Standing, consisting of academic staff, administrative staff and a student representative, reviews special requests made by students regarding their academic life.

5.5.6 Credit System

The credit assigned to a particular course reflects the amount of effort it demands of you. As a guideline, a one-credit course would represent approximately 45 hours total work per course. This is, in general, a combination of lecture hours and other contact hours such as laboratory periods, tutorials and problem periods as well as personal study hours.

Please refer to University Regulations and General Information > Credit System.

5.5.6.1 Continuing Education Courses

Not all Continuing Education credit courses are recognized for credit within Faculty degree programs. Please contact the Student Affairs Office before registering for such courses.

5.5.7 Academic Credit Transfer

Transfer credits based on courses taken at other institutions (completed with a grade of C or better) before entrance to this Faculty are calculated and assigned after you are accepted and have accepted the offer of admission.

Transfer credits may also be granted for courses taken at other institutions (completed with a grade of C or better) while you are attending McGill University. You must secure permission to apply such credits to your program in this Faculty before you begin the work. Prior Approval Forms are available in the Student Affairs Office in the Faculty. Grades obtained in such courses do not enter into calculations of grade point averages (GPA).

Exemption from a required or complementary course on the basis of work completed at another institution must be approved by both the instructor of the appropriate McGill course and the Academic Adviser.

As a full-time degree student, you may register, with approval of the Student Affairs Office, for course(s) at any university in the province of Quebec. Those courses successfully completed with a minimum grade of C (according to the standards of the university giving the course), will be recognized for the purpose of your degree but the grades obtained will not enter into your GPA calculations.

For further details, see University Regulations and General Information > Registration > Quebec Inter-University Transfer Agreement (IUT), or go to www.crepuq.qc.ca to access the online application.

5.5.8 Regulations Regarding Second Academic Majors

While registered in a Major in the Faculty of Agricultural and Environmental Sciences, you may pursue a second set of courses of greater scope than a Minor (e.g., Faculty Program, Major, Honours Program, Major Concentration) in either this Faculty or another faculty. Application for a Second Academic Major must be made to the Associate Dean (Student Affairs) in the Student Affairs Office, Laird Hall, Room 106. Following are the regulations and procedures for Second Academic Majors:

1. You must be in Satisfactory academic standing with a minimum CGPA of 3.00 in order to apply for a Second Academic Major.
2. In consultation with the appropriate authority associated with each Major (Academic Adviser, Associate Dean), you must construct a proposal showing all the courses that are to be taken to satisfy the entrance and program requirements of both the First and Second Academic Majors.
3. A minimum of 36 credits must be unique to the Second Major (i.e., not part of the Required or Complementary courses taken for the First Major).
4. You must obtain prior approval for all proposed Second Academic Majors from your Academic Adviser and the Student Affairs Office and from the Associate Dean, adviser or appropriate committee of the other faculty concerned.
5. Normally, proposals for Second Academic Majors will be initiated before completion of U1 year of the First Academic Major.
6. The academic standards applicable to each Major will be respected.

5.5.8.1 Procedures for Minor Programs

If you want to register for a Minor program, you must complete a Minor Approval form (usually at the beginning of your U2 year), and return it duly completed to the Student Affairs Office. The Minor program will then be added to your record and will automatically continue each year unless you officially cancel it in writing. If you want to cancel the Minor, you must notify both the Minor adviser and the Student Affairs Office. The Minor Approval form is available on the Faculty website and in the Student Affairs Office, Laird Hall, Room 106.

5.5.9 Course Change Information

3. Other changes: Information about changes may be obtained from the Student Affairs Office of the Faculty.

5.5.10 Graduate Courses Available to Undergraduates

Undergraduates who want to take graduate courses must have a cumulative grade point average (CGPA) of at least 3.20. Final approval must be obtained from Graduate and Postdoctoral Studies.

5.5.11 Attendance and Conduct in Class

Matters of discipline connected with, or arising from, the general arrangement for teaching are under the jurisdiction of the Dean of the Faculty.

Students may be admonished by a professor or instructor for dishonest or improper conduct. If disciplinary action is required, it must be reported to the Associate Dean (Student Affairs).

Punctual attendance at all classes, laboratory periods, tests, etc., is expected of all students.

5.5.12 Incomplete Grades

An instructor who believes that there is justification for a student to delay submitting term work may extend the deadline until after the end of the course. In this case, the instructor will submit a grade of K (incomplete), indicating the date by which the work is to be completed. The maximum extensions for the submission of grades to the Student Affairs Office are as follows:

<table>
<thead>
<tr>
<th>Students graduating in June</th>
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<tbody>
<tr>
<td>Fall courses</td>
<td>January 15</td>
</tr>
<tr>
<td>Winter courses, and courses spanning Fall/Winter</td>
<td>April 30</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Non-graduating students</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Fall courses</td>
<td>January 15</td>
</tr>
<tr>
<td>Winter courses, and courses spanning Fall/Winter</td>
<td>May 15</td>
</tr>
</tbody>
</table>

Students’ deadlines for submitting their work must be sufficiently in advance of these dates to ensure that the work can be graded and the mark submitted on time. It is important to note that instructors may impose earlier deadlines than those listed above.

If marks to clear Ks have not been submitted to the Student Affairs Office by the above dates, the K is automatically changed to a KF and counts as an F in the GPA.

Students with a grade of K who have serious extenuating circumstances may request an extension of the K deadline (KE) from the Associate Dean (Student Affairs). Please refer to University Regulations and General Information > Student Records > Grading and Grade Point Averages (GPA) for more information about grading and credit.

5.5.13 Examinations

You should refer to University Regulations and General Information > Examinations for information about final examinations and deferred examinations. Examination schedules are posted on the McGill website, www.mcgill.ca, normally one month after the start of classes for the Tentative Exam Schedule, and two months after the start of classes for the Final Exam Schedule.

Every student has a right to write essays, examinations and theses in English or in French except in courses where knowledge of a language is one of the objectives of the course.

Oral presentations made as part of course requirements are in English.

5.5.13.1 Reassessments and Rereads

In accordance with the Charter of Student Rights, and subject to its stated conditions, you have the right to consult any written submission for which you have received a mark. You also have the right to discuss this submission with the examiner.

If, after discussion with your instructor, you want to have a formal final examination reread, you must apply in writing to the Associate Dean (Student Affairs). The following conditions apply:

- grades may be either raised or lowered as the result of a reread;
- rereads in courses outside the Faculty of Agricultural and Environmental Sciences are subject to the deadlines, rules and regulations of the relevant faculty.

Application for rereads must be made by March 31 for Fall term courses and by September 30 for Winter term and Summer term courses. You are assessed a fee for formal rereads. Any request to have term work re-evaluated must be made directly to the instructor concerned.
Any request to have in-course submissions reassessed must be made within 10 working days after the graded material has been made available to you.

5.5.13.2 Deferred Examinations

The Faculty offers deferred exams for medical reasons and exceptional circumstances (to be approved by the Associate Dean (Student Affairs)) for the Fall and Winter period. Verify dates on the Important Dates website at www.mcgill.ca/importantdates, apply on Minerva and provide medical documentation to the Student Affairs Office.

5.5.14 Degree Requirements

To be eligible for a B.Eng.(Bioresource), B.Sc.(Ag.Env.Sc.), B.Sc.(F.Sc.), or Concurrent B.Sc.(F.Sc.) and B.Sc.(Nutr.Sc.) degree, you must have passed, or achieved exemption, with a minimum grade of C in all required and complementary courses of the program. You must also have a CGPA of at least 2.00.

In addition, if you are a student in the Dietetics program, you must have completed the Stages of professional formation requiring a CGPA of 3.00.

You must have completed all Faculty and program requirements; see the section 5.5.1: Minimum Credit Requirement section of this publication.

In order to qualify for a McGill degree, you must complete a minimum residency requirement of 60 credits at McGill. If you are in the B.Sc.(Ag.Env.Sc.), you must take a minimum of 2/3 of your course credits within the Faculty of Agricultural and Environmental Sciences.

5.5.15 Dean’s Honour List

For information on the designation of Dean’s Honour List awarded at graduation, see the University Regulations and General Information > Dean’s Honour List section in this publication.

5.5.16 Distinction

For information on the designation of Distinction awarded at graduation, see University Regulations and General Information > Distinction in this publication.

5.5.17 Honours and First Class Honours

Departments may recommend to the Faculty that graduating students registered in an Honours program be awarded Honours or First-Class Honours under the following conditions:

- you must complete all Honours program requirements; for Honours, the CGPA at graduation must be at least 3.00;
- for First-Class Honours, the CGPA at graduation must be at least 3.50;
- some programs may impose additional requirements, which must be met before you are recommended for Honours or First-Class Honours.

Students in an Honours program whose CGPA is below 3.00 or who did not satisfy certain program requirements must consult their academic adviser to determine their eligibility to graduate in a program other than Honours.

5.5.18 Medals and Prizes

Various medals, scholarships and prizes are open to graduating students. No application is required. Full details of these are set out in the Undergraduate Scholarships and Awards Calendar, available at www.mcgill.ca/students/courses/calendars.

6 Overview of Programs Offered by the Faculty of Agricultural and Environmental Sciences

The Faculty of Agricultural and Environmental Sciences and the School of Dietetics and Human Nutrition offer degrees in Bachelor of Science (Agricultural and Environmental Sciences), Bachelor of Engineering (Bioresource Engineering), Bachelor of Science (Food Science), Bachelor of Science (Nutritional Sciences), Concurrent degree program in Food Science and Nutritional Sciences, Certificate in Food Science, Certificate in Ecological Agriculture, Diploma in Environment, and Diploma of Collegial Studies in Farm Management and Technology.

The Faculty of Agricultural and Environmental Sciences is one of the four faculties in partnership with the McGill School of Environment.

Several programs offered by the Faculty and School lead toward professional accreditation. These include Dietetics (membership in the Dietitians of Canada and the Ordre professionnel des diététistes du Québec); Agricultural Economics, Animal Production, Ecological Agriculture, Soil and Water Resources and Plant Production, (specializations in the Agro-Environmental Sciences Major) (membership in the Ordre des agronomes du Québec and other provincial Institutes of Agriculture); Bioresource Engineering (membership as a professional Engineer in any province of Canada plus the Ordre des agronomes du Québec); Food Science (accreditation by the Institute of Food Technologists and professional accreditation by the Ordre des chimistes du Québec); Professional Practice experiences to complete the dietetics practicum are provided in the McGill teaching hospitals and in a wide variety of health, education, business, government and community agencies.

The Faculty also offers M.Sc. and Ph.D. programs in the areas of Agricultural Sciences, Biological Sciences, Bioresource Engineering, Biotechnology, Environmental Sciences, Food Science, and Nutritional Sciences. M.Sc.(A) programs are offered in some disciplines. In addition, a Graduate Certificate in Biotechnology, a Graduate Diploma in Dietitian Credentialing, and a Graduate Option in Environment are offered.

McGill University, Faculty of Agricultural and Environmental Sciences, including School of Dietetics and Human Nutrition, 2010-2011 (Published January 17, 2011)
6.1 Internship Opportunities and Co-op Experience

6.1.1 FAES 200/300 Internship Program

As a full-time undergraduate student (with a CGPA of 2.9 or higher) in one of the following programs: B.Sc.(Ag.Env.Sc.), B.Sc.(F.Sc.) and B.Eng.(Bioresource), you have the opportunity to participate in the Internship Program. It's a non-credit (Pass/Fail only) course, where you can intern in a place related to your field of study.

The internship should be a minimum length of 14 weeks, working 35 hours a week or more. Internships are a great way to get your foot in the door and experience practical work firsthand and see how it compliments your studies.

6.1.2 AGRI 310 Internship in Agriculture/Environment

The objective of AGRI 310 is to give you experience working in an enterprise that is related to your field of study, and to find out how your studies can contribute to your understanding and performance in the workplace environment. Through observations of the enterprise function, the decision-making process and the economic constraints, you should obtain a better understanding of the technical, economic and social challenges faced by enterprises working in the chosen field of study.

6.1.3 AGRI 410 D1 and D2 Internship and Co-op Experience

As a qualified student in the B.Sc.(Ag.Env.Sc.), you have the opportunity to participate in a summer-long internship related to your field of study. If you aspire to become a professional agrologist, you will be required to complete an internship under the supervision of a professional agrologist.

AGRI 410 is part of the professional agrology specialization and is obligatory for students wanting to become professional agrologists (agronomes) in Quebec as part of the 6 credits of practical training required by the Ordre des agronomes du Quebec.

Most undergraduate programs offered in the Faculty include the opportunity for a Co-op work experience. Internships and Co-op experience both involve a work placement of 12 to 16 weeks' duration where you are exposed to the main areas of operation of your employer. Each work placement is unique, and you benefit from a program developed exclusively for you by both your employer and your instructor.

When you register for an internship or Co-op experience, you benefit from the practical learning that you undergo during your work-term in a meaningful job situation. As well, you benefit from the non-tangible learning experience that comes from the increased responsibilities needed to acquire and successfully complete your work term.

You also have the opportunity to pursue a 6-credit internship within the Barbados and Panama Field Studies semesters. For details, see Field Studies and Study Abroad > Field Study Semesters and Off-campus Courses.

6.2 Exchange Programs

The Faculty of Agricultural and Environmental Sciences participates in all University-wide student exchange programs available at McGill and also has Faculty-specific exchange programs. For more information, see Field Studies and Study Abroad > Exchange Programs.
6.3 Bachelor of Science in Agriculture and Environmental Sciences - B.Sc.(Ag.Env.Sc.)

See section 7.2: Bachelor of Science (Agricultural and Environmental Sciences) – B.Sc.(Ag.Env.Sc.) for details.

6.3.1 Major Programs

Graduates of programs marked with an asterisk * are eligible for membership in the Ordre des agronomes du Québec and other provincial institutes of agriculture.

Agricultural Economics*:
- Agribusiness Option
- Environmental Economics Option

Agro-Environmental Sciences*
- Environmental Biology

Environment, under McGill School of Environment:
- Biodiversity and Conservation Domain
- Ecological Determinants of Health Domain
- Environmetrics Domain
- Food Production and Environment Domain
- Land Surface Processes and Environmental Change Domain
- Renewable Resource Management Domain
- Water Environments and Ecosystems Domain

International Agriculture and Food Systems
- Life Sciences (Biological and Agricultural)

6.3.2 Specializations for Major Programs in the B.Sc.(Ag.Env.Sc.)

Agricultural Economics
- Agriculture and Food Systems (Multidisciplinary)
- Animal Biology
- Animal Health and Disease
- Animal Production
- Applied Ecosystem Sciences
- Ecological Agriculture
- Entomology
- Environmental Biology (Multidisciplinary)
- Health and Nutrition
- International Agriculture
- International Development
- Life Sciences (Multidisciplinary)
- Microbiology
- Molecular Biotechnology
- Plant Biology
- Plant Production
- Plant Protection
- Professional Agrology
Soil and Water Resources
Wildlife Biology

1 Only available to students in the International Agriculture and Food Systems Major.

Pre 2009-2010

The programs listed below were in effect until the 2008-2009 academic year, with the exception of Agricultural Economics and Environment. Please go to the appropriate Calendar for program requirements or consult your academic adviser.

Graduates of programs marked with an asterisk * are eligible for membership in the Ordre des agronomes du Québec and other provincial institutes of agriculture.

Agricultural Sciences*:
- Agricultural Biotechnology Option
- Ecological Agriculture Option
- General Option
- International Agriculture Option
- Soils Option

Agricultural Sciences Internship*:
- Agricultural Biotechnology Option
- Ecological Agriculture Option
- General Option
- International Agriculture Option
- Soils Science Option

Animal Biology
Animal Science*
Applied Zoology

Botanical Science:
- Ecology Option
- Molecular Option

Environmental Biology (pre 2009 program)

Microbiology:
- Biotechnology Option
- Applied Ecology Option
- Environment Option

Plant Science*
Resource Conservation
Wildlife Biology

6.4 Bachelor of Engineering in Bioresource Engineering - B.Eng.(Bioresource)

See section 7.3: Bachelor of Engineering (Bioresource) - B.Eng.(Bioresource) for details.

This normally leads to professional qualification in any provincial professional engineering order plus the Ordre des agronomes du Québec.

Bioresource Engineering:

- Agricultural Engineering Stream
- BioEnvironmental Engineering Stream
- Ecological Engineering Stream
Food and Bioprocess Engineering Stream  
Soil and Water Engineering Stream  
Professional Agrology Stream

### 6.5 Bachelor of Science in Food Science - B.Sc.(F.Sc.)

See section 7.4: Bachelor of Science (Food Science) - B.Sc.(F.Sc.) for details.

**Food Science:**
- Food Chemistry Option  
- Food Science Option

### 6.6 Bachelor of Science in Nutritional Sciences - B.Sc.(Nutr.Sc.)

Two Majors are offered by the School of Dietetics and Human Nutrition. See section 7.5: Bachelor of Science (Nutritional Sciences) - B.Sc.(Nutr.Sc.) for details.

**Dietetics (professional program leading to professional licensing as Dietitian/Nutritionist)**

**Nutrition:**
- Food Function and Safety  
- Global Nutrition  
- Nutritional Biochemistry  
- Sports Nutrition

### 6.7 Concurrent Bachelor of Science in Food Science - B.Sc.(F.Sc.) and Bachelor of Science in Nutritional Sciences - B.Sc.(Nutr.Sc.)

See section 7.4.3: Concurrent Bachelor of Science in Food Science (B.Sc.(F.Sc.)) and Bachelor of Science Nutritional Sciences (B.Sc.(Nutr.Sc.)) - Food Science/Nutritional Science Major (122 credits) for details.

**Food Science / Nutritional Science**

### 6.8 Honours Program

Environment, under McGill School of Environment

### 6.9 Minor Programs

- Agricultural Production  
- Animal Biology  
- Animal Health and Disease  
- Ecological Agriculture  
- Minor in Environment, under McGill School of Environment  
- Environmental Engineering
6.10 Post-Baccalaureate Certificate Programs

The Faculty offers the following post-baccalaureate certificate programs.

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<thead>
<tr>
<th>Certificate Program</th>
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<tbody>
<tr>
<td>Ecological Agriculture</td>
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<td>Food Science</td>
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6.11 Diploma Program

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<th>Diploma Program</th>
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<tbody>
<tr>
<td>Diploma in Environment, under McGill School of Environment</td>
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6.12 Diploma in Collegial Studies

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<th>Diploma in Collegial Studies</th>
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<tbody>
<tr>
<td>Farm Management and Technology</td>
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</table>

6.13 Environmental Sciences Programs

6.13.1 McGill School of Environment (MSE)

The MSE is a joint initiative of the Faculty of Agricultural and Environmental Sciences, the Faculty of Arts, the Faculty of Science, and the Faculty of Law. It offers a B.Sc.(Ag.Env.Sc.) Major in Environment, a B.Sc. Major in Environment, a B.A. & Sc. Inter-Faculty Program in Environment, a B.A. Faculty Program in Environment, a Minor in Environment and a Diploma in Environment. Many of the MSE programs allow you to choose to study exclusively on the Macdonald or downtown campuses, or to take advantage of both.

A list of the B.Sc.(Ag.Env.Sc.) Domains is given under section 7.2: Bachelor of Science (Agricultural and Environmental Sciences) – B.Sc.(Ag.Env.Sc.). Further information on all programs is given under McGill School of Environment and on the MSE website: www.mcgill.ca/mse.

6.13.2 Environmental Programs on the Macdonald Campus

A number of integrated environmental science programs are also offered on the Macdonald Campus, particularly within the B.Sc.(Ag.Env.Sc.) and B.Eng.(Bioresource) degrees. The objective of these interdepartmental programs is to provide you with a well-rounded training in a specific interdisciplinary subject as well as the basis for managing natural resources. For a complete list of the programs, see section 6: Overview of Programs Offered by the Faculty of Agricultural and Environmental Sciences.

7 Academic Programs

Degree programs at the undergraduate level in the Faculty may lead to a B.Sc. degree in Agricultural and Environmental Sciences (Ag.Env.Sc.), Food Science (F.Sc.), Nutritional Sciences (Nutr.Sc.) or a B.Eng. degree in Bioresource Engineering. The Faculty also offers students the possibility to do concurrent B.Sc. degrees in both Food Science and Nutritional Sciences.

7.1 Freshman Major

Program Director

Dr. Marcia Knutt
Macdonald-Stewart Building, Room 1-022
The Freshman Program is designed to provide a basic science foundation to students entering university for the first time from a high school system (outside of the Quebec CEGEP system). The Freshman Year consists of at least 30 credits in fundamental math and science courses as preparation for one of the following degree programs:

- B.Sc. (Agricultural & Environmental Sciences)
- B.Eng. (Bioresource)
- B.Sc. (Nutritional Sciences)
- B.Sc. (Food Science)
- Concurrent B.Sc. (Food Science) and B.Sc. (Nutritional Sciences)

Students who have completed the Diploma of Collegial Studies, Advanced Placement Exams, Advanced Levels, the International Baccalaureate, the French Baccalaureate, or McGill Placement examinations may receive exemption and/or credit for all or part of the basic science courses in biology, chemistry, physics and mathematics. Similarly students who have completed courses at other universities or colleges may receive exemptions and/or credits. Students should consult with the Faculty's Student Affairs Office.

### 7.1.1 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Freshman Program (30 credits)

**Revision, Fall 2010. Start of revision.**

(all majors except Agricultural Economics - see Advising Notes below*)

If you are entering university for the first time from a high school system, outside of Quebec CEGEP system, you will be required to complete a freshman year of at least 30 credits as listed below.

Normally, students registered in the Faculty of Agricultural and Environmental Sciences Freshman program may take a maximum of 8 credits outside the Faculty offerings to meet the requirements of the program. Permission to exceed this limit must be received from the Associate Dean (Student Affairs) prior to registration.

Note: If you are not certain that you have adequate math and/or physics skills to commence the freshman year you may wish to take preparatory courses prior to the normal Fall semester. You are encouraged to discuss your potential need with your academic adviser. Mathematical skill level will be determined during the first week of classes. Your freshman adviser may recommend that you register for an additional weekly Pre-calculus Lab, of one credit, which may be applied towards the required credits of the degree program.

Freshman Adviser: Dr. Alice Cherestes

Macdonald-Stewart Building, Room 1-023

Telephone: 514-398-7980

#### Required Courses - Fall (14.5 credits)

- AEBI 120 (3) General Biology
- AECH 110 (4) General Chemistry 1
- AEMA 101 (3) Calculus 1
- AEPH 112 (4) Introductory Physics 1
- AGRI 195 (.5) Freshman Seminar 1

#### Required Courses - Winter (12.5 credits)

- AECH 111 (4) General Chemistry 2
- AEMA 102 (4) Calculus 2
- AEPH 114 (4) Introductory Physics 2
- AGRI 196 (.5) Freshman Seminar 2

#### Elective - Winter (3 credits)

**B.Sc. (Ag. & Env. Sci.) - Agricultural Economics Major - Freshman Program (30 credits)**

If you are entering university for the first time from a high school system, outside of the Quebec CEGEP system, you will be required to complete a freshman year of at least 30 credits as listed below.
Note: If you are not certain that you have adequate math and/or physics skills to commence the freshman year you may wish to take preparatory courses prior to the normal Fall semester. You are encouraged to discuss your potential need with your academic adviser. Mathematical skill level will be determined during the first week of classes. Your freshman adviser may recommend that you register for an additional weekly Pre-calculus Lab, of one credit, which may be applied towards the required credits of the degree program.

Freshman Adviser: Dr. Alice Cherestes
Macdonald-Stewart Building, Room 1-023
Telephone: 514-398-7980

Required Courses - Fall (14 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AECH 110</td>
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<td>General Chemistry 1</td>
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<td>AEMA 101</td>
<td>3</td>
<td>Calculus 1</td>
</tr>
<tr>
<td>AEPH 112</td>
<td>4</td>
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</tr>
<tr>
<td>AGEC 200**</td>
<td>3</td>
<td>Principles of Microeconomics</td>
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Required Courses - Winter (13 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
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<th>Course Title</th>
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<tbody>
<tr>
<td>AEBI 122</td>
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<td>Cell Biology</td>
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<td>AEHM 205</td>
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<td>Science Literacy</td>
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<tr>
<td>AEMA 102</td>
<td>4</td>
<td>Calculus 2</td>
</tr>
<tr>
<td>AGEC 201**</td>
<td>3</td>
<td>Principles of Macroeconomics</td>
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</table>

Complementary Courses - Winter (3 credits)

One of the following:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
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<tbody>
<tr>
<td>AGRI 120</td>
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<td>Exobiospheres</td>
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<tr>
<td>BREE 103</td>
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<td>Linear Algebra</td>
</tr>
<tr>
<td>NUTR 301</td>
<td>3</td>
<td>Psychology</td>
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</table>

Advising Notes:

* Freshman students intending to major in Agricultural Economics in the B.Sc. (Ag. & Env. Sci.) degree program should note that the courses AEBI 120 (General Biology), AECH 111 (General Chemistry 2), and AEPH 114 (Introductory Physics 2) are required for all other majors in the B.Sc. (Ag. & Env. Sci.) degree. Students who are uncertain about their choice of major should be completing the 'regular' Agricultural & Environmental Sciences Freshman Program; the AGEC 200/201 courses would then be taken as part of the 'regular' U1 curriculum should they ultimately decide on the Agricultural Economics Major.

** Freshman students planning to choose the Agricultural Economics Major will still be required to complete 90 credits in the major. Since AGEC 200 and AGEC 201 are normally required in the U1 year of the program, students who take these courses in their freshman year will be required to substitute 6 other credits. Students should discuss suitable replacement courses with their adviser.

Revision, Fall 2010. End of revision.

7.1.2 Bachelor of Engineering (Bioresource) (B.Eng(Bioresource)) - Freshman Program (30 credits)

Revision, Fall 2010. Start of revision.

If you are entering university for the first time from a high school system (outside of Quebec CEGEP system) you will be required to complete a freshman year of at least 30 credits as listed below.

Normally, students registered in the Faculty of Agricultural and Environmental Sciences Freshman program may take a maximum of 8 credits outside the Faculty offerings to meet the requirements of the program. Permission to exceed this limit must be received from the Associate Dean (Student Affairs) prior to registration.

Note: If you are not certain that you have adequate math and/or physics skills to commence the freshman year you may wish to take preparatory courses prior to the normal Fall semester. You are encouraged to discuss your potential need with your academic adviser. Mathematical skill level will be determined during the first week of classes. Your freshman adviser may recommend that you register for an additional weekly Pre-calculus Lab, of one credit, which may be applied towards the required credits of the degree program.

Freshman Adviser: Dr. Marcia Knutt
Macdonald-Stewart Building, Room 1-022
Telephone: 514-398-7976

**Required Courses - Fall (14.5 credits)**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>AEBI 120</td>
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<td>General Biology</td>
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<td>4</td>
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<tr>
<td>AEMA 101</td>
<td>3</td>
<td>Calculus 1</td>
</tr>
<tr>
<td>AEPH 113</td>
<td>4</td>
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</tr>
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<td>BREE 187</td>
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</table>

**Required Courses - Winter (15.5 credits)**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>AECH 111</td>
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<td>General Chemistry 2</td>
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<tr>
<td>AEMA 102</td>
<td>4</td>
<td>Calculus 2</td>
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<tr>
<td>AEPH 115</td>
<td>4</td>
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<td>BREE 103</td>
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<td>Linear Algebra</td>
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<tr>
<td>BREE 188</td>
<td>.5</td>
<td>Freshman Seminar 2</td>
</tr>
</tbody>
</table>

Revision, Fall 2010. End of revision.

### 7.1.3 Bachelor of Science (Food Science) (B.Sc.(F.Sc.)) - Freshman Program (30 credits)

**Revision, Fall 2010. Start of revision.**

If you are entering university for the first time from a high school system (outside of Quebec CEGEP system) you will be required to complete a freshman year of at least 30 credits as listed below.

Normally, students registered in the Faculty of Agricultural and Environmental Sciences Freshman program may take a maximum of 8 credits outside the Faculty offerings to meet the requirements of the program. Permission to exceed this limit must be received from the Associate Dean (Student Affairs) prior to registration.

Note: If you are not certain that you have adequate math and/or physics skills to commence the freshman year you may wish to take preparatory courses prior to the normal Fall semester. You are encouraged to discuss your potential need with your academic adviser. Mathematical skill level will be determined during the first week of classes. Your freshman adviser may recommend that you register for an additional weekly Pre-calculus Lab, of one credit, which may be applied towards the required credits of the degree program.

Freshman Adviser: Dr. Alice Cherestes
Macdonald-Stewart Building, Room 1-023
Telephone: 514-398-7980

**Required Courses - Fall (14.5 credits)**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEBI 120</td>
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<td>General Biology</td>
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<tr>
<td>AECH 110</td>
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<tr>
<td>AEMA 101</td>
<td>3</td>
<td>Calculus 1</td>
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<tr>
<td>AEPH 112</td>
<td>4</td>
<td>Introductory Physics 1</td>
</tr>
<tr>
<td>AGRI 195</td>
<td>.5</td>
<td>Freshman Seminar 1</td>
</tr>
</tbody>
</table>

**Required Courses - Winter (12.5 credits)**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>AECH 111</td>
<td>4</td>
<td>General Chemistry 2</td>
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<tr>
<td>AEMA 102</td>
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<tr>
<td>AEPH 114</td>
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<td>Introductory Physics 2</td>
</tr>
<tr>
<td>AGRI 196</td>
<td>.5</td>
<td>Freshman Seminar 2</td>
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</tbody>
</table>
Elective - Winter (3 credits)
Revision, Fall 2010. End of revision.

7.1.4 Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Freshman Program (30 credits)

Revision, Fall 2010. Start of revision.

If you are entering university for the first time from a high school system (outside of Quebec CEGEP system) you will be required to complete a freshman year of at least 30 credits as listed below.

Normally, students registered in the Faculty of Agricultural and Environmental Sciences Freshman program may take a maximum of 8 credits outside the Faculty offerings to meet the requirements of the program. Permission to exceed this limit must be received from the Associate Dean (Student Affairs) prior to registration.

Students require a minimum 2.50 CGPA in order to progress into Year 1 of the Dietetics program.

Note: If you are not certain that you have adequate math and/or physics skills to commence the freshman year you may wish to take preparatory courses prior to the normal Fall semester. You are encouraged to discuss your potential need with your academic adviser. Mathematical skill level will be determined during the first week of classes. Your freshman adviser may recommend that you register for an additional weekly Pre-calculus Lab, of one credit, which may be applied towards the required credits of the degree program.

Freshman Adviser: Dr. Alice Cherestes
Macdonald-Stewart Building, Room 1-023
Telephone: 514-398-7980

Required Courses - Fall (14.5 credits)

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEBI 120</td>
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<td>General Biology</td>
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<tr>
<td>AECH 110</td>
<td>4</td>
<td>General Chemistry 1</td>
</tr>
<tr>
<td>AEMA 101</td>
<td>3</td>
<td>Calculus 1</td>
</tr>
<tr>
<td>AEPH 112</td>
<td>4</td>
<td>Introductory Physics 1</td>
</tr>
<tr>
<td>AGRI 195</td>
<td>.5</td>
<td>Freshman Seminar 1</td>
</tr>
</tbody>
</table>

Required Courses - Winter (15.5 credits)

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEBI 122</td>
<td>3</td>
<td>Cell Biology</td>
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<tr>
<td>AEMA 102</td>
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<tr>
<td>AEPH 114</td>
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</tr>
<tr>
<td>FDSC 230</td>
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<td>Organic Chemistry</td>
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</table>

Revision, Fall 2010. End of revision.

7.1.5 Concurrent Bachelor of Science Food Science (B.Sc. (F.Sc.)) and Bachelor of Science Nutritional Sciences (B.Sc. (Nutr.Sc.)) - Freshman Program (Concurrent) (30 credits)

Revision, Fall 2010. Start of revision.

These freshman requirements apply to students in the Concurrent Bachelor of Science Food Science (B.Sc. (F.Sc.)) and Bachelor of Science Nutritional Sciences (B.Sc. (Nutr.Sc.)) degree program.

If you are entering university for the first time from a high school system (outside of Quebec CEGEP system) you will be required to complete a freshman year of at least 30 credits as listed below.

Normally, students registered in the Faculty of Agricultural and Environmental Sciences Freshman program may take a maximum of 8 credits outside the Faculty offerings to meet the requirements of the program. Permission to exceed this limit must be received from the Associate Dean (Student Affairs) prior to registration.

Note: If you are not certain that you have adequate math and/or physics skills to commence the freshman year you may wish to take preparatory courses prior to the normal Fall semester. You are encouraged to discuss your potential need with your academic adviser. Mathematical skill level will be determined during the first week of classes. Your freshman adviser may recommend that you register for an additional weekly Pre-calculus Lab, of one credit, which may be applied towards the required credits of the degree program.

Freshman Adviser: Dr. Alice Cherestes
Required Courses - Fall (14.5 credits)

- AEBI 120 (3) General Biology
- AECH 110 (4) General Chemistry 1
- AEMA 101 (3) Calculus 1
- AEPH 112 (4) Introductory Physics 1
- AGRI 195 (.5) Freshman Seminar 1

Required Courses - Winter (15.5 credits)

- AEBI 122 (3) Cell Biology
- AEMA 102 (4) Calculus 2
- AEPH 114 (4) Introductory Physics 2
- AGRI 196 (.5) Freshman Seminar 2
- FDSC 230 (4) Organic Chemistry

Revision, Fall 2010. End of revision.

7.2 Bachelor of Science (Agricultural and Environmental Sciences) – B.Sc.(Ag.Env.Sc.)

7.2.1 General rules for the following B.Sc.(Ag.Env.Sc.) programs

Students register in one major and at least one specialization. They may design their own program by choosing one of the four majors and at least one of the 23 specializations. By choosing two different specializations, students have the option of developing their own interdisciplinary interests. The multidisciplinary specializations are designed for those interested in broad training.

All the required and complementary courses for the major must be completed in full. Within each specialization, at least 18 credits must be unique: that is, they only count for that specialization and do not overlap with either the major or a second specialization. At least 54 credits of the 90 credits required for the degree (120 for students admitted to the Freshman year) must be from 300-level courses or higher; of this at least 12 credits must be from 400-level courses or higher.

Note: Below the program description for each major is a suggested list of specializations that complement the major.

Majors:
- Agricultural Economics
- Agro-environmental Sciences
- Environmental Biology
- International Agriculture and Food systems
- Life Sciences (Biological and Agricultural)

Specializations:
- Agribusiness, section 7.2.7.2: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Agribusiness (24 credits)
- Agricultural Economics, section 7.2.7.3: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Agricultural Economics (24 credits)
- Agriculture and Food Systems (Multidisciplinary), section 7.2.7.4: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Agriculture and Food Systems (Multidisciplinary) (24 credits)
- Animal Biology, section 7.2.7.5: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Animal Biology (24 credits)
- Animal Health and Disease, section 7.2.7.6: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Animal Health and Disease (24 credits)
- Animal Production, section 7.2.7.7: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Animal Production (24 credits)
- Applied Ecosystem Sciences, section 7.2.7.8: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Applied Ecosystem Sciences (24 credits)
- Ecological Agriculture, section 7.2.7.9: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Ecological Agriculture (24 credits)
- Entomology, section 7.2.7.10: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Entomology (24 credits)
- Environmental Biology (Multidisciplinary), section 7.2.7.11: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Environmental Biology (Multidisciplinary) (24 credits)
- Environmental Economics, section 7.2.7.12: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Environmental Economics (24 credits)
- Health and Nutrition, section 7.2.7.13: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Health and Nutrition (24 credits)
- International Agriculture, section 7.2.7.14: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - International Agriculture (24 credits)
- International Development, section 7.2.7.15: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - International Development (IAFS) (24 credits)
- Life Sciences (Multidisciplinary), section 7.2.7.16: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Life Sciences (Multidisciplinary) (24 credits)
- Microbiology, section 7.2.7.17: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Microbiology (24 credits)
- Molecular Biotechnology, section 7.2.7.18: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Molecular Biotechnology (24 credits)
- Plant Biology, section 7.2.7.19: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Plant Biology (24 credits)
- Plant Production, section 7.2.7.20: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Plant Production (24 credits)
- Plant Protection, section 7.2.7.21: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Plant Protection (24 credits)
- Professional Agrology, section 7.2.7.22: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Professional Agrology (21 credits)
- Soil and Water Resources, section 7.2.7.23: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Soil and Water Resources (24 credits)
- Wildlife Biology, section 7.2.7.24: Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Wildlife Biology (24 credits)

7.2.2 B.Sc.(Ag.Env.Sc.) – Agricultural Economics Major

Program Director: Professor John Henning
Macdonald-Stewart Building, Room 3-038
Telephone: 514-398-7826

7.2.2.1 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Major Agricultural Economics (42 credits)

Program Prerequisites
Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Required Courses (33 credits)

- AGEC 200 (3) Principles of Microeconomics
- AGEC 201 (3) Principles of Macroeconomics
- AGEC 231 (3) Economic Systems of Agriculture
- AGEC 320 (3) Intermediate Microeconomic Theory
- AGEC 330 (3) Agriculture and Food Markets
- AGEC 333 (3) Resource Economics
- AGEC 425 (3) Applied Econometrics
- AGEC 430 (3) Agriculture, Food and Resource Policy
- AGEC 442 (3) Economics of International Agricultural Development
- AGEC 491 (3) Research & Methodology
- ENVB 210 (3) The Biophysical Environment
Complementary Courses (9 credits)
With the approval of the academic adviser, one introductory course in each of the following areas:
Accounting
Statistics
Written/oral Communication

Specialization (21-24 credits)
Specializations designed to be taken with the Agricultural Economics major:
- Agribusiness (24 credits)
- Environmental Economics (24 credits)
- Professional Agrology (21 credits)

Note: For a complete list of specializations offered for students in the Bachelor of Science in Agricultural and Environmental Sciences, please refer to Academic Programs > Bachelor of Science (Agricultural and Environmental Sciences) - B.Sc.(Ag.Env.Sc.) > Specializations, in this publication.

Electives
To meet the minimum credit requirement for the degree.

7.2.3 B.Sc.(Ag.Env.Sc.) – Agro-environmental Sciences Major

Program Director
Roger I. Cue
Macdonald Stewart Building, room 1-080
Telephone: 514-398-7805

7.2.3.1 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Major Agro-Environmental Sciences (42 credits)

This major is focused on the idea that agricultural landscapes are managed ecosystems, and that humans engaged in agriculture must maintain the highest possible environmental standards while providing food and other bioproducts to the marketplace. The major core focuses on the basic and applied biology of cultivated plants, domestic animals, arable soils, and the economics of agriculture. Students then choose one or two specializations in these or connected disciplines that reflect their interests and career goals.

The program has a strong field component that includes hands-on laboratories, visits to agricultural enterprises, and opportunities for internships. Classes and laboratories exploit the unique setting and facilities of the Macdonald Campus and Farm, which is a fully functioning farm in an urban setting that exemplifies many of the issues at the forefront of modern agricultural production. Graduates of this program are eligible to become members of the Ordre des agronomes du Québec.

Program Prerequisites
Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Required Courses (36 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credit</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>AEBI 210</td>
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<td>Organisms 1</td>
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<td>AEHM 205</td>
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<td>Science Literacy</td>
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<td>AEMA 310</td>
<td>3</td>
<td>Statistical Methods 1</td>
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<tr>
<td>AGEC 200</td>
<td>3</td>
<td>Principles of Microeconomics</td>
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<td>AGEC 231</td>
<td>3</td>
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<td>AGRI 215</td>
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<td>Agro-Ecosystems Field Course</td>
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<td>ANSC 250</td>
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<td>Principles of Animal Science</td>
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<td>ENVB 210</td>
<td>3</td>
<td>The Biophysical Environment</td>
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<tr>
<td>LSCI 204</td>
<td>3</td>
<td>Genetics</td>
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</tbody>
</table>
LSCI 211 (3) Biochemistry 1
LSCI 230 (3) Introductory Microbiology
SOIL 315 (3) Soil Fertility and Fertilizer Use

Complementary Courses (6 credits)
6 credits of Complementary courses selected as follows:

One of:
PLNT 300 (3) Cropping Systems
PLNT 302 (3) Forage Crops and Pastures

One of:
ANSC 451 (3) Dairy and Beef Production Management
ANSC 458 (3) Swine and Poultry Production

Specialization
Choose at least one specialization of 18 - 24 credits
Specializations designed to be taken with the Agro-Environmental Sciences Major:
- Agricultural Economics
- Animal Health and Disease
- Animal Production
- Ecological Agriculture
- Entomology
- International Agriculture
- Plant Production
- Plant Protection
- Professional Agrology
- Soil and Water Resources

Electives
To meet the minimum credit requirement for the degree.

7.2.4 B.Sc.(Ag.Env.Sc.) – Environmental Biology Major

Program Director
Professor Chris Buddle
Macdonald- Stewart Building, room 2-076
Telephone: 514-398-8026

7.2.4.1 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Major Environmental Biology (42 credits)
Revision, Fall 2010. Start of revision.

The Environmental Biology Major is about the biology, diversity and ecology of a broad range of organisms, from plant and vertebrate animals, to insects, fungi and microbes. This major places a strong emphasis on the ecosystems that species inhabit and the constraints imposed by the physical environment and by environmental change. Environmental Biology has significant field components worked into the course sets, and through this experiential learning, biological diversity, and the ways that species interact with their physical environment in a variety of ecosystems will be studied. The Major makes full use
of the unique physical setting and faculty expertise of McGill’s Macdonald Campus to train students to become ecologists, taxonomists, field biologists, and ecosystem scientists.

Program Director: Professor Christopher Buddle
Macdonald-Stewart Building, Room 2-076
514-398-8026

Program Prerequisites
Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for information on prerequisites and minimum credit requirements.

### Required Courses (30 credits)

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<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>AEBI 210</td>
<td>Organisms 1</td>
<td>(3)</td>
</tr>
<tr>
<td>AEBI 211</td>
<td>Organisms 2</td>
<td>(3)</td>
</tr>
<tr>
<td>AEBI 212</td>
<td>Evolution and Phylogeny</td>
<td>(3)</td>
</tr>
<tr>
<td>AEHM 205</td>
<td>Science Literacy</td>
<td>(3)</td>
</tr>
<tr>
<td>AEMA 310</td>
<td>Statistical Methods 1</td>
<td>(3)</td>
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<tr>
<td>ENVB 210</td>
<td>The Biophysical Environment</td>
<td>(3)</td>
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<tr>
<td>ENVB 222</td>
<td>St. Lawrence Ecosystems</td>
<td>(3)</td>
</tr>
<tr>
<td>ENVB 410</td>
<td>Ecosystem Ecology</td>
<td>(3)</td>
</tr>
<tr>
<td>LSCI 204</td>
<td>Genetics</td>
<td>(3)</td>
</tr>
<tr>
<td>LSCI 211</td>
<td>Biochemistry 1</td>
<td>(3)</td>
</tr>
</tbody>
</table>

### Complementary Courses (12 credits)

12 credits of complementary courses selected from:

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEBI 451</td>
<td>Research Project 1</td>
<td>(3)</td>
</tr>
<tr>
<td>AEBI 491</td>
<td>Scientific Communication</td>
<td>(1)</td>
</tr>
<tr>
<td>AEMA 406</td>
<td>Quantitative Methods: Ecology</td>
<td>(3)</td>
</tr>
<tr>
<td>ENTO 340</td>
<td>Field Entomology</td>
<td>(3)</td>
</tr>
<tr>
<td>ENVB 301</td>
<td>Meteorology</td>
<td>(3)</td>
</tr>
<tr>
<td>ENVB 305</td>
<td>Population &amp; Community Ecology</td>
<td>(3)</td>
</tr>
<tr>
<td>ENVB 313</td>
<td>Phylogeny and Biogeography</td>
<td>(3)</td>
</tr>
<tr>
<td>ENVB 315</td>
<td>Science of Inland Waters</td>
<td>(3)</td>
</tr>
<tr>
<td>ENVB 430</td>
<td>GIS for Natural Resource Management</td>
<td>(3)</td>
</tr>
<tr>
<td>ENVB 437</td>
<td>Assessing Environmental Impact</td>
<td>(3)</td>
</tr>
<tr>
<td>ENVR 203</td>
<td>Knowledge, Ethics and Environment</td>
<td>(3)</td>
</tr>
<tr>
<td>LSCI 230</td>
<td>Introductory Microbiology</td>
<td>(3)</td>
</tr>
<tr>
<td>MICR 331</td>
<td>Microbial Ecology</td>
<td>(3)</td>
</tr>
<tr>
<td>PLNT 304</td>
<td>Biology of Fungi</td>
<td>(3)</td>
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<tr>
<td>PLNT 358</td>
<td>Flowering Plant Diversity</td>
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<td>SOIL 300</td>
<td>Geosystems</td>
<td>(3)</td>
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<tr>
<td>SOIL 326</td>
<td>Soils in a Changing Environment</td>
<td>(3)</td>
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<tr>
<td>WILD 307</td>
<td>Natural History of Vertebrates</td>
<td>(3)</td>
</tr>
</tbody>
</table>

### Specialization

At least one specialization of 18-24 credits
Specializations designed to be taken with the Environmental Biology Major:
- Applied Ecosystem Sciences
- Entomology
- Environmental Biology (Multidisciplinary)
- Plant Biology
- Plant Protection
- Soil and Water Resources
- Wildlife Biology

Note: For a complete list of specializations offered for students in the Bachelor of Science in Agricultural and Environmental Sciences, please refer to Academic Programs > Bachelor of Science (Agricultural and Environmental Sciences) - B.Sc.(Ag.Env.Sc.) > Specializations, in this publication. Consult academic adviser for approval of specializations other than those listed above.

Electives
To meet the minimum credit requirement for the degree.

Revision, Fall 2010. End of revision.

7.2.5 B.Sc.(Ag.Env.Sc.) – International Agriculture and Food Systems Major

Program Director
Professor Anwar Naseem
Macdonald-Stewart Building, room 3-037
Telephone: 514-398-7825

7.2.5.1 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Major International Agriculture and Food Systems (42 credits)

This program is directed at students who seek conceptual understanding of the scope of and inter-relationships among the environmental, economic and socio-cultural factors that shape the nature of developing country food systems as well as scientific competence in the ways in which agriculture can help define sustainable solutions to critical problems defined by food insecurity, malnutrition, poverty and ecological health. Students will be given general preparation sufficient for participation in project management and policy development together with a foundation adequate both for working alongside a range of development specialists and for subsequent acquisition of specific expertise in components of agricultural and food science. The program includes a common core of scientific and development-related courses.

Program Director: Professor Anwar Naseem
Macdonald-Stewart Building, Room 3-037
514-398-7825

Program Prerequisites
Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Required Courses (30 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
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<th>Course Title</th>
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</thead>
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<tr>
<td>AEMA 310</td>
<td>3</td>
<td>Statistical Methods 1</td>
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<tr>
<td>AGEC 200</td>
<td>3</td>
<td>Principles of Microeconomics</td>
</tr>
<tr>
<td>AGEC 442</td>
<td>3</td>
<td>Economics of International Agricultural Development</td>
</tr>
<tr>
<td>AGRI 411</td>
<td>3</td>
<td>Global Issues on Development, Food and Agriculture</td>
</tr>
<tr>
<td>AGRI 493</td>
<td>3</td>
<td>International Project Management</td>
</tr>
<tr>
<td>ENVB 210</td>
<td>3</td>
<td>The Biophysical Environment</td>
</tr>
<tr>
<td>FDSC 200</td>
<td>3</td>
<td>Introduction to Food Science</td>
</tr>
<tr>
<td>LSCI 211</td>
<td>3</td>
<td>Biochemistry 1</td>
</tr>
<tr>
<td>NRSC 340</td>
<td>3</td>
<td>Global Perspectives on Food</td>
</tr>
<tr>
<td>PLNT 203</td>
<td>3</td>
<td>Economic Botany</td>
</tr>
</tbody>
</table>
**Complementary Courses (12 credits)**

Select the complementary courses as follows:

One of:

- ANSC 330 (3) Fundamentals of Nutrition
- NUTR 307 (3) Human Nutrition

9 credits from the following:

- ANSC 250 (3) Principles of Animal Science
- BREE 217 (3) Hydrology and Water Resources
- ENTO 352 (3) Control of Insect Pests
- ENVB 305 (3) Population & Community Ecology
- FDSC 310 (3) Post Harvest Fruit and Vegetable Technology
- LSCI 202 (3) Molecular Cell Biology
- LSCI 204 (3) Genetics
- LSCI 230 (3) Introductory Microbiology
- NUTR 501 (3) Nutrition in Developing Countries
- PARA 410 (3) Environment and Infection
- PARA 515 (3) Water, Health and Sanitation
- PLNT 434 (3) Weed Biology and Control
- WILD 424 (3) Parasitology

**Specialization**

Students should also complete at least two specializations of 18-24 credits, one of which should be the Specialization in International Development.

Specializations designed to be taken with the International Agriculture and Food Systems Major:

- Agricultural Economics
- Agriculture and Food Systems (Multidisciplinary)
- Animal Production
- Ecological Agriculture
- Health and Nutrition
- International Development (for IAFS students)
- Plant Production
- Soil and Water Resources

Note: For a complete list of specializations offered for students in the Bachelor of Science in Agricultural and Environmental Sciences, please refer to Academic Programs > Bachelor of Science (Agricultural and Environmental Sciences) > B.Sc.(Ag.Env.Sc.) > Specializations, in this publication. Consult academic adviser for approval of specializations other than those listed above.

**Electives**

To meet the minimum credit requirement for the degree.

---

**7.2.6 B.Sc.(Ag.Env.Sc.) – Life Sciences (Biological and Agricultural) Major**

**Program Director**

Professor Brian Driscoll  
Macdonald-Stewart Building, room 3-035  
Telephone: 514-398-7887
7.2.6.1 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Major Life Sciences (Biological and Agricultural) (42 credits)

The Life Sciences (Biological and Agricultural) Major provides a strong foundation in the basic biological sciences. It will prepare graduates for careers in the agricultural, environmental, health and biotechnological fields. Graduates with high academic achievement may go on to post-graduate studies in research, or professional programs in the biological, veterinary, medical and health sciences fields.

Program Director: Professor Brian Driscoll
Macdonald-Stewart Building, Room 3-035
Telephone: 514-398-7887

Program Prerequisites
Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Required Courses (27 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
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<tbody>
<tr>
<td>AEBI 210</td>
<td>3</td>
<td>Organisms 1</td>
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<tr>
<td>AEBI 211</td>
<td>3</td>
<td>Organisms 2</td>
</tr>
<tr>
<td>AEBI 212</td>
<td>3</td>
<td>Evolution and Phylogeny</td>
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<td>AEHM 205</td>
<td>3</td>
<td>Science Literacy</td>
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<td>AEMA 310</td>
<td>3</td>
<td>Statistical Methods 1</td>
</tr>
<tr>
<td>LSCI 202</td>
<td>3</td>
<td>Molecular Cell Biology</td>
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<td>LSCI 204</td>
<td>3</td>
<td>Genetics</td>
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<tr>
<td>LSCI 211</td>
<td>3</td>
<td>Biochemistry 1</td>
</tr>
<tr>
<td>LSCI 230</td>
<td>3</td>
<td>Introductory Microbiology</td>
</tr>
</tbody>
</table>

Complementary Courses (15 credits)

15 credits of the complementary courses selected from:

*MIMM 324 is taught at Downtown campus.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
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</thead>
<tbody>
<tr>
<td>AEBI 451</td>
<td>3</td>
<td>Research Project 1</td>
</tr>
<tr>
<td>AEBI 491</td>
<td>1</td>
<td>Scientific Communication</td>
</tr>
<tr>
<td>AEHM 330</td>
<td>3</td>
<td>Academic and Scientific Writing</td>
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<tr>
<td>ANSC 234</td>
<td>3</td>
<td>Biochemistry 2</td>
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<tr>
<td>ANSC 250</td>
<td>3</td>
<td>Principles of Animal Science</td>
</tr>
<tr>
<td>ANSC 251</td>
<td>3</td>
<td>Comparative Anatomy</td>
</tr>
<tr>
<td>ANSC 324</td>
<td>3</td>
<td>Developmental Biology and Reproduction</td>
</tr>
<tr>
<td>ANSC 326</td>
<td>3</td>
<td>Fundamentals of Population Genetics</td>
</tr>
<tr>
<td>ANSC 330</td>
<td>3</td>
<td>Fundamentals of Nutrition</td>
</tr>
<tr>
<td>ANSC 420</td>
<td>3</td>
<td>Animal Biotechnology</td>
</tr>
<tr>
<td>BINF 301</td>
<td>3</td>
<td>Introduction to Bioinformatics</td>
</tr>
<tr>
<td>BTEC 306</td>
<td>3</td>
<td>Experiments in Biotechnology</td>
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<tr>
<td>ENVB 222</td>
<td>3</td>
<td>St. Lawrence Ecosystems</td>
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<tr>
<td>MICR 331</td>
<td>3</td>
<td>Microbial Ecology</td>
</tr>
<tr>
<td>MIMM 324</td>
<td>3</td>
<td>Fundamental Virology</td>
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<tr>
<td>NRSC 333</td>
<td>3</td>
<td>Pollution and Bioremediation</td>
</tr>
<tr>
<td>PARA 438</td>
<td>3</td>
<td>Immunology</td>
</tr>
<tr>
<td>PLNT 203</td>
<td>3</td>
<td>Economic Botany</td>
</tr>
</tbody>
</table>
Specialization
At least one specialization of 18-24 credits from:

Specializations designed to be taken with the Life Sciences (Biological and Agricultural) Major:
- Animal Biology
- Animal Health and Disease
- Entomology
- Health and Nutrition
- Life Sciences (Multidisciplinary)
- Microbiology
- Molecular Biotechnology
- Plant Biology

Note: For a complete list of specializations offered for students in the Bachelor of Science in Agricultural and Environmental Sciences, please refer to Academic Programs > Bachelor of Science (Agricultural and Environmental Sciences) - B.Sc.(Ag.Env.Sc.) > Specializations, in this publication.

Electives
To meet the minimum credit requirement for the degree.

7.2.7 Specializations

7.2.7.1 B.Sc.(Ag.Env.Sc.) – Specializations to be taken with one of the B.Sc.(Ag.Env.Sc.) majors

Each specialization consists of 24 credits of courses (required and complementary) that provide a coherent package designed to prepare students for a future in a given discipline. Students will select at least one specialization. However, students wishing to broaden their training have the option of choosing to do two. Although the list of suggested specializations appears under each major in the programs section, students interested in other specializations should consult with their academic adviser/specialization coordinator.

7.2.7.2 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Agribusiness (24 credits)

The development of commercial agriculture relies on a large supporting sector of manufacturing and service companies involved in the supply of inputs to farming and the transportation, processing, and marketing of agricultural and food products.

This 24-credit specialization includes courses in agricultural sciences, agribusiness, and courses at the Desautels Faculty of Management.

This specialization is intended for students in the Major in Agricultural Economics.

Specialization Adviser: Professor John Henning
Macdonald-Stewart Building, Room 3-038
514-398-7826

Required Courses (15 credits)

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Title</th>
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</thead>
<tbody>
<tr>
<td>AEBI 210</td>
<td>3</td>
<td>Organisms 1</td>
</tr>
<tr>
<td>AGE 242</td>
<td>3</td>
<td>Management Theories and Practices</td>
</tr>
<tr>
<td>AGE 332</td>
<td>3</td>
<td>Farm Management and Finance</td>
</tr>
<tr>
<td>AGE 450</td>
<td>3</td>
<td>Agriculture Business Management</td>
</tr>
<tr>
<td>ANSC 250</td>
<td>3</td>
<td>Principles of Animal Science</td>
</tr>
</tbody>
</table>
Complementary Courses (9 credits)

9 credits chosen from the following list:

- ACCT 361 (3) Intermediate Management Accounting 1
- AGRI 310 (3) Internship in Agriculture/Environment
- BUSA 364 (3) Business Law 1
- MGCR 341 (3) Finance 1
- MGCR 352 (3) Marketing Management 1
- MGCR 382 (3) International Business
- MGSC 373 (3) Operations Research 1
- ORGB 321 (3) Leadership

7.2.7.3 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Agricultural Economics (24 credits)

A specialization in Agricultural Economics will complement a student's education in four ways. First, as a social science, Economics will provide an alternative perspective for students in the Faculty. Second, the specialization will provide an excellent foundation of the workings of the economy at large. Third, it will aid students to understand the business environment surrounding the agri-food industry. Finally, it will challenge students to analyze the interaction between the agricultural economy and the natural resource base.

Specialization Coordinator: Professor John Henning
Macdonald-Stewart Building, Room 3-038
Telephone: 514-398-7826

Required Courses (12 credits)

- AGEC 200 (3) Principles of Microeconomics
- AGEC 201 (3) Principles of Macroeconomics
- AGEC 330 (3) Agriculture and Food Markets
- AGEC 333 (3) Resource Economics

Complementary Courses (12 credits)

12 credits of complementary courses selected from:

- AGEC 231 (3) Economic Systems of Agriculture
- AGEC 242 (3) Management Theories and Practices
- AGEC 320 (3) Intermediate Microeconomic Theory
- AGEC 332 (3) Farm Management and Finance
- AGEC 343 (3) Accounting and Cost Control
- AGEC 425 (3) Applied Econometrics
- AGEC 430 (3) Agriculture, Food and Resource Policy
- AGEC 442 (3) Economics of International Agricultural Development
- AGEC 450 (3) Agriculture Business Management
- AGEC 491 (3) Research & Methodology
- AGEC 492 (3) Special Topics in Agricultural Economics 01

7.2.7.4 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Agriculture and Food Systems (Multidisciplinary) (24 credits)

This flexible specialization offers a balance between food systems and consumption and agricultural production. It provides students with an opportunity to select courses in the economics, nutrition and ethical and environmental implications of food systems and in the fundamentals of animal and plant production.
The specialization is designed for students in the International Agriculture and Food Systems major who have broad interests in international agriculture and development.

To complete the specialization, students select 12 credits from the block of complementary courses related to Food Systems and Consumption and 12 credits from the block of complementary courses related to Agriculture Production from the lists in the table below.

Specialization Adviser: Professor G.S.V. Raghavan
Macdonald-Stewart Building, Room 1-098
Telephone: 514-398-8731

**Complementary Courses (24 credits)**

24 credits of complementary courses are selected as follows:

- 12 credits - Food Systems and Consumption
- 12 credits - Agricultural Production

**Food Systems and Consumption**

12 credits from:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGEC 201</td>
<td>Principles of Macroeconomics</td>
</tr>
<tr>
<td>AGEC 231</td>
<td>Economic Systems of Agriculture</td>
</tr>
<tr>
<td>AGEC 242</td>
<td>Management Theories and Practices</td>
</tr>
<tr>
<td>AGEC 320</td>
<td>Intermediate Microeconomic Theory</td>
</tr>
<tr>
<td>AGEC 330</td>
<td>Agriculture and Food Markets</td>
</tr>
<tr>
<td>AGEC 333</td>
<td>Resource Economics</td>
</tr>
<tr>
<td>AGEC 343</td>
<td>Accounting and Cost Control</td>
</tr>
<tr>
<td>AGEC 430</td>
<td>Agriculture, Food and Resource Policy</td>
</tr>
<tr>
<td>AGEC 442</td>
<td>Economics of International Agricultural Development</td>
</tr>
<tr>
<td>ANSC 323</td>
<td>Mammalian Physiology</td>
</tr>
<tr>
<td>ANSC 424</td>
<td>Metabolic Endocrinology</td>
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<tr>
<td>ANSC 551</td>
<td>Carbohydrate and Lipid Metabolism</td>
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<td>ANSC 552</td>
<td>Protein Metabolism and Nutrition</td>
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<td>ECON 225</td>
<td>Economics of the Environment</td>
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<td>ECON 326</td>
<td>Ecological Economics</td>
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<td>FDSC 251</td>
<td>Food Chemistry 1</td>
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<td>FDSC 319</td>
<td>Food Commodities</td>
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<td>FDSC 330</td>
<td>Food Processing</td>
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<td>LSCI 202</td>
<td>Molecular Cell Biology</td>
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<td>LSCI 230</td>
<td>Introductory Microbiology</td>
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<td>MICR 331</td>
<td>Microbial Ecology</td>
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<td>MICR 341</td>
<td>Mechanisms of Pathogenicity</td>
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<td>MICR 450</td>
<td>Environmental Microbiology</td>
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<td>NRSC 221</td>
<td>Environment and Health</td>
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<td>NRSC 512</td>
<td>Water: Ethics, Law and Policy</td>
</tr>
<tr>
<td>NUTR 337</td>
<td>Nutrition Through Life</td>
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<tr>
<td>NUTR 403</td>
<td>Nutrition in Society</td>
</tr>
<tr>
<td>NUTR 420</td>
<td>Toxicology and Health Risks</td>
</tr>
<tr>
<td>NUTR 501</td>
<td>Nutrition in Developing Countries</td>
</tr>
<tr>
<td>NUTR 512</td>
<td>Herbs, Foods and Phytochemicals</td>
</tr>
</tbody>
</table>
Agricultural Production

12 credits from:

- AGRI 215 (3) Agro-Ecosystems Field Course
- AGRI 340 (3) Principles of Ecological Agriculture
- AGRI 435 (3) Soil and Water Quality Management
- ANSC 250 (3) Principles of Animal Science
- ANSC 312 (3) Animal Health and Disease
- ANSC 451 (3) Dairy and Beef Production Management
- ANSC 458 (3) Swine and Poultry Production
- BREE 217 (3) Hydrology and Water Resources
- ENTO 340 (3) Field Entomology
- ENTO 352 (3) Control of Insect Pests
- FDSC 310 (3) Post Harvest Fruit and Vegetable Technology
- PLNT 300 (3) Cropping Systems
- PLNT 302 (3) Forage Crops and Pastures
- PLNT 307 (3) Vegetable Production
- PLNT 310 (3) Plant Propagation
- PLNT 312 (3) Urban Horticulture
- PLNT 315 (3) Herbs and Medicinal Plants
- PLNT 321 (3) Fruit Production
- PLNT 322 (3) Greenhouse Management
- PLNT 434 (3) Weed Biology and Control
- SOIL 315 (3) Soil Fertility and Fertilizer Use

Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Animal Biology (24 credits)

The specialization in Animal Biology is intended for students who wish to further their studies in the basic biology of large mammals and birds. Successful completion of the program should enable students to qualify for application to most veterinary colleges in North America, to post-graduate studies in a variety of biology programs, and to work in many laboratory settings.

Specialization Adviser: Professor Roger Cue

Department of Animal Science
Telephone: 514-398-7805

Required Courses (15 credits)

- ANSC 312 (3) Animal Health and Disease
- ANSC 323 (3) Mammalian Physiology
- ANSC 324 (3) Developmental Biology and Reproduction
- ANSC 420 (3) Animal Biotechnology
- PARA 438 (3) Immunology
Complementary Courses (9 credits)

9 credits selected from:

- AEBI 451 (3) Research Project 1
- ANSC 251 (3) Comparative Anatomy
- ANSC 326 (3) Fundamentals of Population Genetics
- ANSC 330 (3) Fundamentals of Nutrition
- ANSC 400 (3) Eukaryotic Cells and Viruses
- ANSC 424 (3) Metabolic Endocrinology
- ANSC 433 (3) Animal Nutrition
- ANSC 560 (3) Biology of Lactation
- ANSC 565 (3) Applied Information Systems

7.2.7.6 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Animal Health and Disease (24 credits)

Revision, Fall 2010. Start of revision.

This specialization is offered for students wishing to understand general animal physiology and function, the susceptibility of animals to various diseases, methods for limiting and controlling potential outbreaks, and the resulting implications for the animal, the consumer and the environment. It is an ideal choice for students interested in the care of animals, or in working in laboratories where diseases are being researched.

Specialization Adviser: Professor Sarah Kimmins

Macdonald-Stewart Building, Room 1-091
514-398-7658

Required Courses (15 credits)

- ANSC 312 (3) Animal Health and Disease
- ANSC 323 (3) Mammalian Physiology
- ANSC 424 (3) Metabolic Endocrinology
- MICR 341 (3) Mechanisms of Pathogenicity
- PARA 438 (3) Immunology

Complementary Courses (9 credits)

9 credits of complementary courses selected from:

- AEBI 451 (3) Research Project 1
- ANSC 251 (3) Comparative Anatomy
- ANSC 330 (3) Fundamentals of Nutrition
- ANSC 350
- PARA 410 (3) Environment and Infection
- WILD 311 (3) Ethology
- WILD 424 (3) Parasitology

Revision, Fall 2010. End of revision.

7.2.7.7 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Animal Production (24 credits)

This specialization will be of interest to students who wish to study the improved efficiency of livestock production at the national and international levels. Students are exposed to animal nutrition, physiology and breeding in a context that respects environmental concerns and animal-welfare issues. When taken in conjunction with the Major Agro-Environmental Sciences and the specialization in Professional Agriculture, it conforms with the eligibility requirements of the Ordre des agronomes du Québec.

Specialization Adviser: Professor Arif Mustafa
Required Courses (21 credits)

- ANSC 301 (3) Principles of Animal Breeding
- ANSC 312 (3) Animal Health and Disease
- ANSC 323 (3) Mammalian Physiology
- ANSC 324 (3) Developmental Biology and Reproduction
- ANSC 433 (3) Animal Nutrition
- ANSC 451 (3) Dairy and Beef Production Management
- ANSC 458 (3) Swine and Poultry Production

Complementary Courses (3 credits)

One of:

- ANSC 234 (3) Biochemistry 2
- ANSC 330 (3) Fundamentals of Nutrition

Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Applied Ecosystem Sciences (24 credits)

Revision, Fall 2010. Start of revision.

The goal of this specialization is to provide students with an opportunity to further develop their understanding of the ecosystem processes, ecology, and systems thinking necessary to understand, design and manage our interaction with the environment.

Specialization Adviser: Professor James Fyles

Required Courses (12 credits)

- AEMA 406 (3) Quantitative Methods: Ecology
- BREE 327 (3) Bio-Environmental Engineering
- ENVB 305 (3) Population & Community Ecology
- ENVB 415 (3) Ecosystem Management

Complementary Courses (12 credits)

12 credits of complementary courses selected as follows:

- 6 credits - Abiotic
- 6 credits - Biotic

6 credits are selected from the Abiotic list below:

- AGRI 435 (3) Soil and Water Quality Management
- BREE 217 (3) Hydrology and Water Resources
- BREE 322 (3) Organic Waste Management
- ENVB 301 (3) Meteorology
- ENVB 430 (3) GIS for Natural Resource Management
- MICR 450 (3) Environmental Microbiology
- SOIL 300 (3) Geosystems
6 credits are selected from the Biotic list below:

AGRI 340 (3) Principles of Ecological Agriculture
ENTO 440 (3) Insect Diversity
ENVB 315 (3) Science of Inland Waters
MICR 331 (3) Microbial Ecology
PLNT 358 (3) Flowering Plant Diversity
PLNT 426 (3) Plant Ecophysiology
PLNT 460 (3) Plant Ecology
WILD 307 (3) Natural History of Vertebrates

Revision, Fall 2010. End of revision.

7.2.7.9 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Ecological Agriculture (24 credits)

Revision, Fall 2010. Start of revision.

This specialization focuses on the principles underlying the practice of ecological agriculture. When coupled with the Major in Environmental Biology, agriculture as a managed ecosystem which responds to the laws of community ecology is examined; when combined with the Major Agro-Environmental Sciences and the specialization in Professional Agrology, this specialization focuses more directly on the practice of ecological agriculture and conforms with the eligibility requirements of the Ordre des agronomes du Québec. It is suitable for students wishing to farm, do extension and government work, and those intending to pursue postgraduate work in this field.

Academic Adviser: Dr. Caroline Begg
Macdonald-Stewart Building, Room 2-071
Telephone: 514-398-8749

Required Courses (9 credits)

AGRI 215 (3) Agro-Ecosystems Field Course
AGRI 340 (3) Principles of Ecological Agriculture
RELG 270 (3) Religious Ethics and the Environment

Complementary Courses (15 credits)

15 credits of Complementary courses selected from:
*Note: Offered in alternate years.

AGEC 430 (3) Agriculture, Food and Resource Policy
AGRI 310 (3) Internship in Agriculture/Environment
AGRI 411 (3) Global Issues on Development, Food and Agriculture
AGRI 435 (3) Soil and Water Quality Management
ENTO 352 (3) Biocontrol of Pest Insects
MICR 331 (3) Microbial Ecology
NUTR 512 (3) Herbs, Foods and Phytochemicals
PLNT 302 (3) Forage Crops and Pastures
PLNT 312* (3) Urban Horticulture
PLNT 426* (3) Plant Ecophysiology
PLNT 434 (3) Weed Biology and Control
Revision, Fall 2010. Start of revision.

7.2.7.10 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Entomology (24 credits)

Revision, Fall 2010. Start of revision.

This specialization offers students expertise in insect biology, ecology, evolution and behaviour. Applied entomology is included, as insects are key pests in various ecosystems, and insect pest management is and will continue to be a global priority. Insect taxonomy and systematics will be studied both in the field and in the classroom. Through careful selection of complementary courses, students can learn about the role of insects in various ecosystems, their functional importance, and their role in vectoring human disease.

Specialization Adviser: Christopher Buddle
Macdonald-Stewart Building 2-076
Telephone: 514-398-8026

Required Courses (9 credits)

- ENTO 330 (3) Insect Biology
- ENTO 352 (3) Biocontrol of Pest Insects
- ENTO 440 (3) Insect Diversity

Complementary Courses (15 credits)

15 credits of complementary courses selected from:

- ENTO 340 (3) Field Entomology
- ENTO 446 (3) Apiculture
- ENTO 515 (3) Parasitoid Behavioural Ecology
- ENTO 520 (3) Insect Physiology
- ENTO 535 (3) Aquatic Entomology
- ENTO 550 (3) Veterinary and Medical Entomology
- PLNT 434 (3) Weed Biology and Control
- SOIL 335 (3) Soil Ecology and Management
- WILD 424 (3) Parasitology

Revision, Fall 2010. End of revision.

7.2.7.11 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Environmental Biology (Multidisciplinary) (24 credits)

Revision, Fall 2010. Start of revision.

This is a flexible specialization offering a balance between organisms, their ecology, and ecosystem processes and applications. Biology and ecology of a variety of taxonomic groups and the ways the organisms interact with and affect ecosystem processes will be examined. Students are exposed to ecosystem management and issues related to environmental change. The proposed specialization is designed for students with broad and general interests in environmental biology, but who wish for a strong grounding in Organismal biology and ecology and environmental sciences.

Specialization Adviser: Professor Christopher Buddle
Macdonald-Stewart Building, Room 2-0276
Telephone: 514-398-8026

Complementary Courses (24 credits)
24 credits (total) are selected from various categories as follows:

Minimum of 6 credits - Organisms
Minimum of 3 credits - Ecology
Minimum of 6 credits - Ecosystem Processes and Applications

### Organisms
Minimum of 6 credits from the following:

- **BIOL 427** (3) Herpetology
- **ENTO 340** (3) Field Entomology
- **PLNT 304** (3) Biology of Fungi
- **PLNT 358** (3) Flowering Plant Diversity
- **WILD 307** (3) Natural History of Vertebrates
- **WILD 350** (3) Mammalogy
- **WILD 420** (3) Ornithology

### Ecology
Minimum of 3 credits from the following:

- **AEMA 406** (3) Quantitative Methods: Ecology
- **ENTO 440** (3) Insect Diversity
- **ENVB 305** (3) Population & Community Ecology
- **ENVB 315** (3) Science of Inland Waters
- **MICR 331** (3) Microbial Ecology
- **PLNT 460** (3) Plant Ecology
- **SOIL 335** (3) Soil Ecology and Management

### Ecosystem Processes and Applications
Minimum of 6 credits from the following:

- **AGRI 435** (3) Soil and Water Quality Management
- **ENVB 301** (3) Meteorology
- **ENVB 430** (3) GIS for Natural Resource Management
- **ENVB 437** (3) Assessing Environmental Impact
- **MICR 450** (3) Environmental Microbiology
- **SOIL 300** (3) Geosystems
- **SOIL 326** (3) Soils in a Changing Environment
- **WILD 375** (3) Issues: Environmental Sciences
- **WILD 421** (3) Wildlife Conservation

**Revision, Fall 2010. End of revision.**

**7.2.7.12 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Environmental Economics (24 credits)**

This specialization integrates environmental sciences and decision making with the economics of environment and sustainable development. It is designed to prepare students for careers in natural resource management and the analysis of environmental problems and policies.

This specialization is intended for students in the Major Agricultural Economics.

Specialization Adviser: Professor John Henning

Macdonald-Stewart Building, Room 3-038
Required Courses (9 credits)

- AEMA 406 (3) Quantitative Methods: Ecology
- ENVB 305 (3) Population & Community Ecology
- NRSC 437 (3) Assessing Environmental Impact

Complementary Courses (15 credits)

At least 15 credits chosen from the following list:

- AGRI 310 (3) Internship in Agriculture/Environment
- BREE 217 (3) Hydrology and Water Resources
- ECON 225 (3) Economics of the Environment
- ECON 326 (3) Ecological Economics
- ECON 405 (3) Natural Resource Economics
- ENVB 301 (3) Meteorology
- ENVR 203 (3) Knowledge, Ethics and Environment
- MICR 331 (3) Microbial Ecology
- NRSC 333 (3) Pollution and Bioremediation
- WILD 415 (2) Conservation Law
- WILD 421 (3) Wildlife Conservation

7.2.7.13 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Health and Nutrition (24 credits)

This specialization offers students a foundation in nutrition with respect to health and disease. A focus on nutrition and health through the lifespan examines nutrient requirements and their relationship with health and disease prevention. Through careful selection of complementary courses, students can study about health and disease in various contexts ranging from human to animal health.

Specialization Adviser: Professor Linda Wykes
Macdonald-Stewart Building 2-042
Telephone: 514-398-7843

Required Courses (12 credits)

- ANSC 323 (3) Mammalian Physiology
- ANSC 330 (3) Fundamentals of Nutrition
- NUTR 337 (3) Nutrition Through Life
- PARA 438 (3) Immunology

Complementary Courses (12 credits)

12 credits from:

- ANSC 312 (3) Animal Health and Disease
- ANSC 424 (3) Metabolic Endocrinology
- ANSC 551 (3) Carbohydrate and Lipid Metabolism
- ANSC 552 (3) Protein Metabolism and Nutrition
- NUTR 344 (4) Clinical Nutrition I
- NUTR 420 (3) Toxicology and Health Risks
- NUTR 450 (3) Research Methods: Human Nutrition
7.2.7.14  Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - International Agriculture (24 credits)

This specialization will provide the student with coursework and hands-on experience of techniques and issues related to agriculture in a tropical setting. Theoretical courses on the policies and practice of agriculture in an international context are complemented by participation in one of the international field semesters. Note that there is a selection process for participation in a field semester and that participation entails extra cost. In addition, students should consult the academic adviser for the specialization and carefully review the prerequisites for courses in the field semester and the general requirements for participation, which may be over and above what is required by the student's major.

Specialization Adviser: Professor Humberto Mondardes
Macdonald-Stewart Building 1-093
Telephone: 514-398-7809

Required Courses (6 credits)

AGEC 442  (3)  Economics of International Agricultural Development
AGRI 411  (3)  Global Issues on Development, Food and Agriculture

Complementary Courses (18 credits)

18 credits of complementary courses selected as follows:

3 credits, one of the following:

NRSC 340  (3)  Global Perspectives on Food
NUTR 501  (3)  Nutrition in Developing Countries
PARA 515  (3)  Water, Health and Sanitation

15 credits, select one of the McGill Field Study Semesters listed below:

African Field Study Semester (Winter)
15 credits in African Field Study Semester are selected as follows:
9 credits of courses chosen from the complementary course set offered in the year of participation in the field study semester.
6 credits of Required courses as listed below:

GEOG 416  (3)  Africa South of the Sahara
NRSC 405  (3)  Natural History of East Africa

Barbados Field Study Semester (Fall)
15 credits selected as follows:

AGRI 452  (3)  Water Resources in Barbados
AGRI 519  (6)  Sustainable Development Plans
URBP 507  (3)  Planning and Infrastructure
URBP 520  (3)  Globalization: Planning and Change
Barbados Interdisciplinary Tropical Studies Field Semester (Summer)
15 credits selected as follows:
- AEBI 421 (3) Tropical Horticultural Ecology
- AEBI 423 (3) Sustainable Land Use
- AEBI 425 (3) Tropical Energy and Food
- AEBI 427 (6) Barbados Interdisciplinary Project

Panama Field Study Semester (Winter)
15 credits selected as follows:
- AGRI 550 (3) Sustained Tropical Agriculture
- BIOL 553 (3) Neotropical Environments
- ENVR 451 (6) Research in Panama
- GEOG 498 (3) Humans in Tropical Environments

7.2.7.15 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - International Development (IAFS) (24 credits)

The specialization provides a focus on social science offerings from the International Development Studies program offered by the Faculty of Arts for students in the International Agriculture and Food Systems (IAFS) major. The program combines an overview of development and social science course options with opportunity for field experience.

Specialization Adviser: Professor Anwar Naseem
Macdonald-Stewart Building, Room 3-037
514-398-7825

Required Course (3 credits)
- INTD 200 (3) Introduction to International Development

Complementary Courses (21 credits)
21 credits selected as follows:
3 credits of research or internship coursework
18 credits from one of two streams:
- Economic Development and Living Standards
- Environment and Agricultural Resources

Research or Internship Coursework
3 credits from:
- AGRI 498 (3) Agricultural Development Research
- AGRI 499 (3) Agricultural Development Internship

Economic Development and Living Standards Stream
Students selecting this stream complete 18 credits from:
- AGEC 430 (3) Agriculture, Food and Resource Policy
- AGEC 442 (3) Economics of International Agricultural Development
- AGRI 411 (3) Global Issues on Development, Food and Agriculture
- ANTH 227 (3) Medical Anthropology
### Environment and Agricultural Resources Stream

Students selecting this stream complete 18 credits from:

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<td>Economics of International Agricultural Development</td>
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<td>ANTH 206</td>
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<td>ANTH 301</td>
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<td>ANTH 339</td>
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<td>ANTH 418</td>
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<td>ECON 326</td>
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<td>GEOG 403</td>
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<td>GEOG 408</td>
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<td>GEOG 410</td>
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<td>Geography of Underdevelopment: Current Problems</td>
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<td>GEOG 508</td>
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<td>Resources, People and Power</td>
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<td>GEOG 510</td>
<td>(3)</td>
<td>Humid Tropical Environments</td>
</tr>
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<td>MGCR 360</td>
<td>(3)</td>
<td>Social Context of Business</td>
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</table>
Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Life Sciences (Multidisciplinary) (24 credits)

Revision, Fall 2010. Start of revision.

Students taking this specialization have a wide variety of life sciences course offerings to choose from to allow them to target their program to their own interests in the field. Course choices are balanced between "fundamentals" and "applications". Depending upon the courses chosen, the resulting program may be relatively specialized or very broad, spanning several disciplines. Such a broad background in life sciences will open up employment opportunities in a variety of diverse bioscience industries; students with an appropriate CGPA may proceed to a wide variety of post-graduate programs or professional schools.

Academic Adviser: Professor Brian Driscoll
Macdonald-Stewart Building 3-035
Telephone: 514-398-7887

Complementary Courses (24 credits)

24 credits of complementary courses are selected from the categories listed below:
12 credits - Fundamentals
12 credits - Applications

Complementary Courses - Fundamentals

12 credits selected from:

- ANSC 312 (3) Animal Health and Disease
- ANSC 323 (3) Mammalian Physiology
- ANSC 324 (3) Developmental Biology and Reproduction
- ANSC 330 (3) Fundamentals of Nutrition
- ANSC 400 (3) Eukaryotic Cells and Viruses
- ANSC 433 (3) Animal Nutrition
- ENTO 330 (3) Insect Biology
- ENTO 440 (3) Insect Diversity
- ENVB 305 (3) Population & Community Ecology
- ENVB 313 (3) Phylogeny and Biogeography
- ENVB 315 (3) Science of Inland Waters
- MICR 331 (3) Microbial Ecology
- MICR 338 (3) Bacterial Molecular Genetics
- MICR 450 (3) Environmental Microbiology
- NUTR 337 (3) Nutrition Through Life
- PARA 438 (3) Immunology
- PLNT 304 (3) Biology of Fungi
- PLNT 353 (3) Plant Structure and Function
- PLNT 358 (3) Flowering Plant Diversity
- PLNT 424 (3) Cellular Regulation
Complementary Courses - Applications

12 credits selected from:

- AEII 451 (3) Research Project I
- AEMA 406 (3) Quantitative Methods: Ecology
- ANSC 420 (3) Animal Biotechnology
- ANSC 424 (3) Metabolic Endocrinology
- ANSC 506 (3) Advanced Animal Biotechnology
- ANSC 560 (3) Biology of Lactation
- ANSC 565 (3) Applied Information Systems
- BINF 301 (3) Introduction to Bioinformatics
- BINF 511 (3) Bioinformatics for Genomics
- BTEC 306 (3) Experiments in Biotechnology
- BTEC 535 (3) Functional Genomics in Model Organisms
- BTEC 555 (3) Structural Bioinformatics
- ENTO 352 (3) Biocontrol of Pest Insects
- ENTO 535 (3) Aquatic Entomology
- ENTO 550 (3) Veterinary and Medical Entomology
- ENVB 301 (3) Meteorology
- ENVB 430 (3) GIS for Natural Resource Management
- FDSC 442 (3) Food Microbiology
- MICR 341 (3) Mechanisms of Pathogenicity
- NUTR 420 (3) Toxicology and Health Risks
- NUTR 512 (3) Herbs, Foods and Phytochemicals
- PARA 410 (3) Environment and Infection
- PARA 515 (3) Water, Health and Sanitation
- PLNT 305 (3) Plant Pathology
- PLNT 310 (3) Plant Propagation
- PLNT 315 (3) Herbs and Medicinal Plants
- PLNT 434 (3) Weed Biology and Control
- PLNT 435 (3) Plant Breeding
- SOIL 335 (3) Soil Ecology and Management

Revision, Fall 2010. End of revision.

7.2.7.17 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Microbiology (24 credits)

Students following this specialization receive education and training in fundamental principles and applied aspects of microbiology. Complementary courses allow students to focus on basic microbial sciences or applied areas such as biotechnology. Successful graduates may work in university, government and industrial research laboratories, in the pharmaceutical, fermentation and food industries, and with an appropriate CGPA proceed to post-graduate studies or professional biomedical schools.

Specialization Adviser: Professor Lyle Whyte
Required Courses (15 credits)

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<th>Course Title</th>
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<td>Microbial Ecology</td>
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<td>MICR 338</td>
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<td>Bacterial Molecular Genetics</td>
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<td>MICR 341</td>
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<td>MICR 450</td>
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<tr>
<td>PARA 438</td>
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<td>Immunology</td>
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</table>

Complementary Courses (9 credits)

9 credits selected from:

*Note: Students select either MIMM 413 or WILD 424.

<table>
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<th>Course Code</th>
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<th>Course Title</th>
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<td>BTEC 555</td>
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<td>FDSC 442</td>
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<td>MIMM 324</td>
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<td>MIMM 413*</td>
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<td>PARA 410</td>
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<td>Environment and Infection</td>
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<td>PLNT 304</td>
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<td>Biology of Fungi</td>
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<td>PLNT 424</td>
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<tr>
<td>WILD 424*</td>
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<td>Parasitology</td>
</tr>
</tbody>
</table>

7.2.7.18 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Molecular Biotechnology (24 credits)

Students following this specialization receive education and training in fundamental principles and applied aspects of molecular biology and biotechnology. Complementary courses allow students to focus on basic molecular biology or aspects of biotechnology such as bioinformatics. Successful graduates may work in university, government and industrial research laboratories, bioscience industries (i.e. pharmaceutical), and with an appropriate CGPA proceed to post-graduate studies or professional biomedical schools.

Specialization Adviser: Professor Brian Driscoll

Macdonald-Stewart Building, Room 3-037

Telephone: 514-398-7887

Required Courses (15 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
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<td>BINF 301</td>
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<td>Bacterial Molecular Genetics</td>
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<td>PARA 438</td>
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<td>Immunology</td>
</tr>
<tr>
<td>PLNT 424</td>
<td>3</td>
<td>Cellular Regulation</td>
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</table>

Complementary Courses (9 credits)
9 credits selected from:

- AEBI 451 (3) Research Project 1
- ANSC 234 (3) Biochemistry 2
- ANSC 323 (3) Mammalian Physiology
- ANSC 400 (3) Eukaryotic Cells and Viruses
- ANSC 420 (3) Animal Biotechnology
- ANSC 508 (3) Tools in Animal Biotechnology
- ANSC 565 (3) Applied Information Systems
- BINF 511 (3) Bioinformatics for Genomics
- BTEC 535 (3) Functional Genomics in Model Organisms
- BTEC 555 (3) Structural Bioinformatics
- CELL 500 (3) Techniques Plant Molecular Genetics
- CELL 501 (3) Plant Molecular Biology and Genetics
- MIMM 324 (3) Fundamental Virology

7.2.7.19 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Plant Biology (24 credits)

This specialization emphasizes the study of plants from the cellular to the organismal level. The structure, physiology, development, evolution, and ecology of plants will be studied. Most courses offer laboratory classes that expand on the lecture material and introduce students to the latest techniques in plant biology. Many laboratory exercises use the excellent research and field facilities at the Morgan Arboretum, McGill Herbarium, Emile A. Lods Agronomy Research Centre, the Horticultural Centre and the Plant Science greenhouses as well as McGill field stations. Students may undertake a research project under the guidance of a member of the Plant Science Department as part of their studies. Graduates with the specialization may continue in post-graduate study or work in the fields of botany, mycology, molecular biology, ecology, conservation or environmental science.

Specialization Adviser: Professor Marcia Waterway
Raymond Building 2-021b
Telephone: 514-398-7864

Required Courses (12 credits)

- PLNT 353 (3) Plant Structure and Function
- PLNT 358 (3) Flowering Plant Diversity
- PLNT 426 (3) Plant Ecophysiology
- PLNT 460 (3) Plant Ecology

Complementary Courses (12 credits)

12 credits of complementary courses selected from:

- BINF 511 (3) Bioinformatics for Genomics
- CELL 500 (3) Techniques Plant Molecular Genetics
- CELL 501 (3) Plant Molecular Biology and Genetics
- ENVB 313 (3) Phylogeny and Biogeography
- NUTR 512 (3) Herbs, Foods and Phytochemicals
- PLNT 203 (3) Economic Botany
- PLNT 310 (3) Plant Propagation
- PLNT 315 (3) Herbs and Medicinal Plants
- PLNT 424 (3) Cellular Regulation
- PLNT 435 (3) Plant Breeding
- PLNT 489 (1) Project Planning and Proposal
7.2.7.20 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Plant Production (24 credits)

Revision, Fall 2010. Start of revision.

The goal of this specialization is to give students an excellent background in the knowledge and skills relating to the biology and physiology, breeding, propagation, and management of domesticated plants. The plant industry, in both rural and urban settings, is a sector of growing importance to Canadian and global economies. Graduates may find employment directly with plants in horticulture or in field crop development, production and management; or in government services, extension, teaching, consulting or post-graduate studies. When taken in conjunction with the Major Agro-Environmental Sciences and the specialization in Professional Agrology, this specialization conforms with the eligibility requirements for the Ordre des agronomes du Québec.

Specialization Adviser: Professor Jaswinder Singh
Raymond Building 2-021a
Telephone: 514-3987906

Required Courses (18 credits)

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<td>PLNT 310</td>
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<td>PLNT 353</td>
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<td>PLNT 435</td>
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Complementary Courses (6 credits)

6 credits of complementary courses selected from:

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<td>PLNT 302</td>
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<tr>
<td>PLNT 321</td>
<td>Fruit Production</td>
<td>(3)</td>
</tr>
<tr>
<td>PLNT 322</td>
<td>Greenhouse Management</td>
<td>(3)</td>
</tr>
<tr>
<td>PLNT 331</td>
<td>Grains and Biofuel Crops</td>
<td>(3)</td>
</tr>
<tr>
<td>PLNT 489</td>
<td>Project Planning and Proposal</td>
<td>(1)</td>
</tr>
<tr>
<td>PLNT 490</td>
<td>Research Project</td>
<td>(2)</td>
</tr>
<tr>
<td>SOIL 445</td>
<td>Agroenvironmental Fertilizer Use</td>
<td>(3)</td>
</tr>
</tbody>
</table>

Revision, Fall 2010. End of revision.

7.2.7.21 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Plant Protection (24 credits)

This specialization is recommended for students with a strong interest in the complex field of plant protection in both urban and agricultural settings. The biology of herbivores, of pathogenic organisms, and of plant competitive interactions and defense mechanisms as well as the interactions of plants with their environment will be studied. Students interested in the theory and application of techniques of integrated plant protection should choose this specialization in conjunction with the Major Agro-Environmental Sciences or the Major Environmental Biology. Those interested in the biotechnology and molecular aspects of plant-pathogen or plant-insect interactions should choose it in conjunction with the Major Life Sciences (Biological and Agricultural). Complementary specializations could include Plant Biology, Plant Production, Entomology or Microbiology.

Specialization Adviser: Professor Ajjamada Kushalappa
Raymond Building, Room 2-028b
Telephone: 514-398-7867
### Required Courses (18 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENTO 330</td>
<td>3</td>
<td>Insect Biology</td>
</tr>
<tr>
<td>ENTO 352</td>
<td>3</td>
<td>Control of Insect Pests</td>
</tr>
<tr>
<td>PLNT 304</td>
<td>3</td>
<td>Biology of Fungi</td>
</tr>
<tr>
<td>PLNT 305</td>
<td>3</td>
<td>Plant Pathology</td>
</tr>
<tr>
<td>PLNT 353</td>
<td>3</td>
<td>Plant Structure and Function</td>
</tr>
<tr>
<td>PLNT 434</td>
<td>3</td>
<td>Weed Biology and Control</td>
</tr>
</tbody>
</table>

### Complementary Courses (6 credits)

6 credits of complementary courses selected from:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>ENTO 340</td>
<td>3</td>
<td>Field Entomology</td>
</tr>
<tr>
<td>ENTO 515</td>
<td>3</td>
<td>Parasitoid Behavioural Ecology</td>
</tr>
<tr>
<td>PLNT 426</td>
<td>3</td>
<td>Plant Ecophysiology</td>
</tr>
<tr>
<td>PLNT 430</td>
<td>3</td>
<td>Plant Disease Epidemiology</td>
</tr>
<tr>
<td>PLNT 520</td>
<td>3</td>
<td>Plant-Microbe Interactions</td>
</tr>
</tbody>
</table>

### 7.2.7.22 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Professional Agrology (21 credits)

This specialization is required for students who wish to qualify for membership in the Ordre des agronomes du Québec (OAQ). It cannot be taken alone; it must be taken with the Agro-Environmental Sciences Major and a second specialization in Agricultural Economics, Animal Production, Ecological Agriculture, Plant Production, or Soil and Water, or with the Agricultural Economics Major and the Agri-business Specialization.

Note: Most students will require 21 credits to complete this specialization. In consultation with the academic adviser students taking the Agricultural Economics Specialization and the Agri-business Specialization will need to take an additional 3 credits, chosen in consultation with the academic adviser, such that they meet the minimum requirements of the OAQ. None of the credits within this specialization may also count for the student's major or other specialization. All of the 21 or 24 credits count only for this specialization.

Specialization Adviser: Professor Joann Whalen
Macdonald-Stewart Building 2-069
Telephone: 514-398-7943

### Required Courses (12 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGRI 330</td>
<td>1</td>
<td>Agricultural Legislation</td>
</tr>
<tr>
<td>AGRI 410D1</td>
<td>3</td>
<td>Agrology Internship</td>
</tr>
<tr>
<td>AGRI 410D2</td>
<td>3</td>
<td>Agrology Internship</td>
</tr>
<tr>
<td>AGRI 430</td>
<td>2</td>
<td>Professional Practice in Agrology</td>
</tr>
<tr>
<td>AGRI 490</td>
<td>3</td>
<td>Agri-Food Industry Project</td>
</tr>
</tbody>
</table>

### Complementary Courses

9-12 credits

For students in the Agro-Environmental Sciences major with a specialization in Agricultural Economics, Animal Production, Ecological Agriculture, Plant Production or Soil and Water Resources:

3 credits from:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGEC 332</td>
<td>3</td>
<td>Farm Management and Finance</td>
</tr>
<tr>
<td>ANSC 433</td>
<td>3</td>
<td>Animal Nutrition</td>
</tr>
<tr>
<td>SOIL 445</td>
<td>3</td>
<td>Agroenvironmental Fertilizer Use</td>
</tr>
</tbody>
</table>

Plus 6-9 additional credits, approved by the academic adviser, in agricultural sciences or applied agriculture to meet the requirements of the OAQ.
Note: students in the Agricultural Economics specialization must take 12 complementary credits while students in Animal Production, Ecological Agriculture, Plant Production, or Soil and Water Resources specializations must take 9 complementary credits.

For students in the Agricultural Economics major with a specialization in Agri-Business:

6 credits from:

- AEBI 212 (3) Evolution and Phylogeny
- LSCI 202 (3) Molecular Cell Biology
- LSCI 204 (3) Genetics
- LSCI 211 (3) Biochemistry 1
- LSCI 230 (3) Introductory Microbiology

3 credits from:

- ANSC 451 (3) Dairy and Beef Production Management
- ANSC 458 (3) Swine and Poultry Production

3 credits from:

- PLNT 300 (3) Cropping Systems
- PLNT 302 (3) Forage Crops and Pastures
- PLNT 434 (3) Weed Biology and Control

Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Soil and Water Resources (24 credits)

Revision, Fall 2010. Start of revision.

This specialization will interest students who want to understand how soils and water interact within managed ecosystems such as urban or agricultural landscapes. The conservation and management of agricultural soils, issues affecting watershed management and decision making, and the remediation of contaminated soils will be examined. When taken with the Major Agro-Environmental Sciences and the specialization in Professional Agriculture, this specialization conforms with the eligibility requirements for the Ordre des agronomes du Québec.

Specialization Adviser: Professor Joann Whalen
Macdonald-Stewart Building 2-069
Telephone: 514-398-7943

Required Courses (15 credits)

*Note: SOIL 335 and SOIL 445 are offered in alternate years.

- BREE 217 (3) Hydrology and Water Resources
- SOIL 315 (3) Soil Fertility and Fertilizer Use
- SOIL 326 (3) Soils in a Changing Environment
- SOIL 335* (3) Soil Ecology and Management
- SOIL 445* (3) Agroenvironmental Fertilizer Use

Complementary Courses (9 credits)

9 credits of complementary courses selected as follows:

3 credits from:

- AGRI 435 (3) Soil and Water Quality Management
- BREE 416 (3) Engineering for Land Development
6 credits from:

- BREE 322 (3) Organic Waste Management
- BREE 327 (3) Bio-Environmental Engineering
- ENVB 301 (3) Meteorology
- ENVB 430 (3) GIS for Natural Resource Management
- NRSC 333 (3) Pollution and Bioremediation
- SOIL 510 (3) Environmental Soil Chemistry

Revision, Fall 2010. End of revision.

7.2.7.24 Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Wildlife Biology (24 credits)

This specialization focuses on the ecology of vertebrate animals, their biological and physical environment and the interactions that are important in the management of ecological communities and wildlife species. Students have access to local wildlife resources including the Avian Science and Conservation Centre, the McGill Arboretum, the Stonycroft Wildlife Area, the Molson Reserve and the Ecomuseum.

Specialization Adviser: Professor Murray Humphries
Macdonald-Stewart Building 2-069
Telephone: 514-398-7885

Required Courses (13 credits)

- PLNT 358 (3) Flowering Plant Diversity
- WILD 307 (3) Natural History of Vertebrates
- WILD 401 (4) Fisheries and Wildlife Management
- WILD 421 (3) Wildlife Conservation

Complementary Courses (11 credits)

11 credits of complementary courses selected as follows:

At least 6 credits from the following:

- BIOL 427 (3) Herpetology
- WILD 350 (3) Mammalogy
- WILD 420 (3) Ornithology

At least 5 credits from the following:

- ENVB 315 (3) Science of Inland Waters
- NRSC 514 (3) Freshwater Ecosystems
- WILD 311 (3) Ethology
- WILD 415 (2) Conservation Law
- WILD 424 (3) Parasitology
- WILD 475 (3) Desert Ecology
7.3 Bachelor of Engineering (Bioresource) - B.Eng.(Bioresource)

7.3.1 Bioresource Engineering Major

The Department of Bioresource Engineering collaborates with other departments and the Faculty of Engineering in providing courses of instruction for a curriculum in Bioresource Engineering. Graduates qualify to apply for registration as professional engineers in any province of Canada. The professional agrology option qualifies graduates to apply for registration to the *Ordre des agronomes du Québec*.

There are six streams offered within the Bioresource Engineering Major. Via the appropriate choice of elective course sets, a particular area of study may be emphasized. More information about these streams and the suggested course sets for each can be found on the Department website at www.mcgill.ca/bioeng.

In the Bio-Environmental Engineering stream, students learn about soil and water quality management and conservation, geomatics, hydrology and water resources, organic waste treatment, use of GIS for biosystem operation, engineering for land development, climate control in buildings, ecosystem remediation, and many other related topics.

Students who follow the Soil and Water stream learn about hydrology, irrigation and drainage, soil and water management, environmental quality control and remediation, structural design, machinery design, artificial intelligence, GIS, and remote sensing.

In the Ecological Engineering stream, students learn how to apply principals of engineering and ecology to the design and implementation of complex ecological systems. They learn how to create systems that preserve and enhance natural ecological processes as a means of fulfilling design requirements.

In the Food and Bioprocessing stream, students are taught about the engineering of foods and food processes, physical properties of biological materials, post-harvest technology, fermentation and bio-processing, the management of organic wastes, biotechnology, the design of machinery for bioprocessing, etc.

Students who specialize in the Agricultural Engineering stream will learn about machine design, machinery, robotics, structural design, environmental quality control, waste management, artificial intelligence, GIS, remote sensing, complex system simulation, and much more.

The Professional Agrology option offers a course selection guided to qualify graduates for registration as professional agrologists with the *Ordre des agronomes du Québec*.

All required and complementary courses must be passed with a minimum grade of C. One term is spent taking courses from the Faculty of Engineering on the McGill downtown campus.

Students also have the opportunity to pursue a Minor. Several possibilities are: Agricultural Production, Environment, Ecological Agriculture, Biotechnology, Computer Science, Construction Engineering and Management, Entrepreneurship, and Environmental Engineering. Details of some of these Minors can be found under *Faculty of Engineering > Minor Programs*. To complete a Minor, it is necessary to spend at least one extra term beyond the normal requirements of the B.Eng.(Bioresource) program.

See *section 5.5.1: Minimum Credit Requirement* for prerequisites and minimum credit requirements.

7.3.2 About the B.Eng. (Bioresource) Program

Bioresource Engineering is the unique branch of engineering that includes Biological engineering and Bioengineering where professional engineering practice intersects with biological sciences. Bioresource Engineers design, improve and manage biological-based systems to operate in efficient and sustainable ways for the well being of the environment and society.

7.3.3 Bachelor of Engineering (Bioresource) (B.Eng.(Bioresource)) - Major Bioresource Engineering (113 credits)

Academic Adviser-U1: Professor Grant Clark

Macdonald-Stewart Building, Room 1-099

Telephone: 514-398-7784

Required Courses (53 credits)

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>AEMA 202</td>
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<td>Intermediate Calculus</td>
</tr>
<tr>
<td>AEMA 305</td>
<td>3</td>
<td>Differential Equations</td>
</tr>
<tr>
<td>BREE 205</td>
<td>3</td>
<td>Engineering Design 1</td>
</tr>
<tr>
<td>BREE 210</td>
<td>3</td>
<td>Mechanical Analysis &amp; Design</td>
</tr>
<tr>
<td>BREE 216</td>
<td>3</td>
<td>Bioresource Engineering Materials</td>
</tr>
<tr>
<td>BREE 252</td>
<td>3</td>
<td>Computing for Engineers</td>
</tr>
<tr>
<td>BREE 301</td>
<td>3</td>
<td>Biothermodynamics</td>
</tr>
<tr>
<td>BREE 305</td>
<td>3</td>
<td>Fluid Mechanics</td>
</tr>
<tr>
<td>BREE 312</td>
<td>3</td>
<td>Electric Circuits and Machines</td>
</tr>
<tr>
<td>Course Code</td>
<td>Credits</td>
<td>Course Name</td>
</tr>
<tr>
<td>-------------</td>
<td>---------</td>
<td>------------------------------------</td>
</tr>
<tr>
<td>BREE 319</td>
<td>(3)</td>
<td>Engineering Mathematics</td>
</tr>
<tr>
<td>BREE 327</td>
<td>(3)</td>
<td>Bio-Environmental Engineering</td>
</tr>
<tr>
<td>BREE 341</td>
<td>(3)</td>
<td>Mechanics of Materials</td>
</tr>
<tr>
<td>BREE 481</td>
<td>(.5)</td>
<td>Undergraduate Seminar 1</td>
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<tr>
<td>BREE 482</td>
<td>(.5)</td>
<td>Undergraduate Seminar 2</td>
</tr>
<tr>
<td>BREE 483</td>
<td>(.5)</td>
<td>Undergraduate Seminar 3</td>
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<tr>
<td>BREE 484</td>
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<td>BREE 485</td>
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<td>BREE 486</td>
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<td>Undergraduate Seminar 6</td>
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<tr>
<td>BREE 490</td>
<td>(3)</td>
<td>Engineering Design 2</td>
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<tr>
<td>BREE 495</td>
<td>(3)</td>
<td>Engineering Design 3</td>
</tr>
<tr>
<td>FAC 400</td>
<td>(1)</td>
<td>Engineering Professional Practice</td>
</tr>
<tr>
<td>MECH 289</td>
<td>(3)</td>
<td>Design Graphics</td>
</tr>
<tr>
<td>MIME 310</td>
<td>(3)</td>
<td>Engineering Economy</td>
</tr>
</tbody>
</table>

**Complementary Courses**

60 credits of the complementary courses selected as follow:

- 6 credits - Set A
- 9 credits - Set B (Natural Sciences and Mathematics)
- 9 credits - Set C (Social Sciences)
- 36 credits - Set D (Engineering)

**Set A**

One of the following:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEMA 310</td>
<td>(3)</td>
<td>Statistical Methods 1</td>
</tr>
<tr>
<td>CIVE 302</td>
<td>(3)</td>
<td>Probabilistic Systems</td>
</tr>
<tr>
<td>MATH 323</td>
<td>(3)</td>
<td>Probability</td>
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</table>

One of the following:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEE 315</td>
<td>(4)</td>
<td>Heat and Mass Transfer</td>
</tr>
<tr>
<td>MECH 346</td>
<td>(3)</td>
<td>Heat Transfer</td>
</tr>
</tbody>
</table>

**Set B - Natural Sciences and Mathematics**

9 credits with a minimum of 3 credits chosen from the list below:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEBI 210</td>
<td>(3)</td>
<td>Organisms 1</td>
</tr>
<tr>
<td>AEBI 211</td>
<td>(3)</td>
<td>Organisms 2</td>
</tr>
<tr>
<td>ENVB 305</td>
<td>(3)</td>
<td>Population &amp; Community Ecology</td>
</tr>
<tr>
<td>ENVB 315</td>
<td>(3)</td>
<td>Science of Inland Waters</td>
</tr>
<tr>
<td>LSCI 202</td>
<td>(3)</td>
<td>Molecular Cell Biology</td>
</tr>
<tr>
<td>LSCI 211</td>
<td>(3)</td>
<td>Biochemistry 1</td>
</tr>
<tr>
<td>LSCI 230</td>
<td>(3)</td>
<td>Introductory Microbiology</td>
</tr>
<tr>
<td>MICR 331</td>
<td>(3)</td>
<td>Microbial Ecology</td>
</tr>
</tbody>
</table>
Plus 6 credits chosen in consultation with the academic adviser.

**Set C - Social Sciences**

Minimum of 3 credits from the following list:

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEE 230</td>
<td>3</td>
<td>Environmental Aspects of Technology</td>
</tr>
<tr>
<td>CHEE 430</td>
<td>3</td>
<td>Technology Impact Assessment</td>
</tr>
<tr>
<td>CIVE 469</td>
<td>3</td>
<td>Infrastructure and Society</td>
</tr>
<tr>
<td>ENVR 201</td>
<td>3</td>
<td>Society and Environment</td>
</tr>
<tr>
<td>MIME 308</td>
<td>3</td>
<td>Social Impact of Technology</td>
</tr>
<tr>
<td>SOCI 235</td>
<td>3</td>
<td>Technology and Society</td>
</tr>
</tbody>
</table>

Plus 6 credits of social sciences, management studies, humanities or law courses at the U1 undergraduate level or higher with approval of the academic adviser.

Note: these 6 credits may include one 3-credit language course other than the student's normal spoken languages.

**Set D - Engineering**

36 credits from the following list with the option (and approval of the academic adviser) of taking a maximum of 6 credits from other courses offered in the Faculty of Engineering:

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Title</th>
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<tbody>
<tr>
<td>BREE 214</td>
<td>3</td>
<td>Geomatics</td>
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<tr>
<td>BREE 217</td>
<td>3</td>
<td>Hydrology and Water Resources</td>
</tr>
<tr>
<td>BREE 314</td>
<td>3</td>
<td>Agri-Food Buildings</td>
</tr>
<tr>
<td>BREE 315</td>
<td>3</td>
<td>Design of Machines</td>
</tr>
<tr>
<td>BREE 322</td>
<td>3</td>
<td>Organic Waste Management</td>
</tr>
<tr>
<td>BREE 325</td>
<td>3</td>
<td>Food Process Engineering</td>
</tr>
<tr>
<td>BREE 412</td>
<td>3</td>
<td>Machinery Systems Engineering</td>
</tr>
<tr>
<td>BREE 416</td>
<td>3</td>
<td>Engineering for Land Development</td>
</tr>
<tr>
<td>BREE 418</td>
<td>3</td>
<td>Soil Mechanics and Foundations</td>
</tr>
<tr>
<td>BREE 419</td>
<td>3</td>
<td>Structural Design</td>
</tr>
<tr>
<td>BREE 423</td>
<td>3</td>
<td>Biological Material Properties</td>
</tr>
<tr>
<td>BREE 430</td>
<td>3</td>
<td>GIS for Natural Resource Management</td>
</tr>
<tr>
<td>BREE 497</td>
<td>3</td>
<td>Environmental Design Project</td>
</tr>
<tr>
<td>BREE 501</td>
<td>3</td>
<td>Simulation and Modelling</td>
</tr>
<tr>
<td>BREE 502</td>
<td>3</td>
<td>Drainage/Irrigation Engineering</td>
</tr>
<tr>
<td>BREE 504</td>
<td>3</td>
<td>Instrumentation and Control</td>
</tr>
<tr>
<td>BREE 506</td>
<td>3</td>
<td>Advances in Drainage Management</td>
</tr>
<tr>
<td>BREE 509</td>
<td>3</td>
<td>Hydrologic Systems and Modelling</td>
</tr>
<tr>
<td>BREE 510</td>
<td>3</td>
<td>Watershed Systems Engineering</td>
</tr>
<tr>
<td>BREE 512</td>
<td>3</td>
<td>Soil Cutting and Tillage</td>
</tr>
<tr>
<td>BREE 515</td>
<td>3</td>
<td>Soil Hydrologic Modelling</td>
</tr>
<tr>
<td>BREE 518</td>
<td>3</td>
<td>Bio-Treatment of Wastes</td>
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<tr>
<td>BREE 519</td>
<td>3</td>
<td>Advanced Food Engineering</td>
</tr>
<tr>
<td>BREE 520</td>
<td>3</td>
<td>Food, Fibre and Fuel Elements</td>
</tr>
<tr>
<td>BREE 525</td>
<td>3</td>
<td>Climate Control for Buildings</td>
</tr>
<tr>
<td>BREE 530</td>
<td>3</td>
<td>Fermentation Engineering</td>
</tr>
<tr>
<td>BREE 531</td>
<td>3</td>
<td>Post-Harvest Drying</td>
</tr>
</tbody>
</table>
### Bachelor of Engineering (Bioresource) (B.Eng.(Bioresource)) - Major Bioresource Engineering - Professional Agrology (113 credits)

**Revision, Fall 2010. Start of revision.**

Academic Adviser-U1: Professor Grant Clark  
Macdonald-Stewart Building, Room 1-099  
Telephone: 514-398-7784

#### Required Courses (56 credits)

<table>
<thead>
<tr>
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<th>Credits</th>
<th>Description</th>
</tr>
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<tbody>
<tr>
<td>AEMA 202</td>
<td>3</td>
<td>Intermediate Calculus</td>
</tr>
<tr>
<td>AEMA 305</td>
<td>3</td>
<td>Differential Equations</td>
</tr>
<tr>
<td>AGRI 330</td>
<td>1</td>
<td>Agricultural Legislation</td>
</tr>
<tr>
<td>AGRI 430</td>
<td>2</td>
<td>Professional Practice in Agrology</td>
</tr>
<tr>
<td>BREE 205</td>
<td>3</td>
<td>Engineering Design 1</td>
</tr>
<tr>
<td>BREE 210</td>
<td>3</td>
<td>Mechanical Analysis &amp; Design</td>
</tr>
<tr>
<td>BREE 216</td>
<td>3</td>
<td>Bioresource Engineering Materials</td>
</tr>
<tr>
<td>BREE 252</td>
<td>3</td>
<td>Computing for Engineers</td>
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<tr>
<td>BREE 301</td>
<td>3</td>
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<td>3</td>
<td>Electric Circuits and Machines</td>
</tr>
<tr>
<td>BREE 319</td>
<td>3</td>
<td>Engineering Mathematics</td>
</tr>
<tr>
<td>BREE 327</td>
<td>3</td>
<td>Bio-Environmental Engineering</td>
</tr>
<tr>
<td>BREE 341</td>
<td>3</td>
<td>Mechanics of Materials</td>
</tr>
<tr>
<td>BREE 481</td>
<td>.5</td>
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</tr>
<tr>
<td>BREE 482</td>
<td>.5</td>
<td>Undergraduate Seminar 2</td>
</tr>
<tr>
<td>BREE 483</td>
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</tr>
<tr>
<td>BREE 484</td>
<td>.5</td>
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<td>1</td>
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<tr>
<td>BREE 486</td>
<td>1</td>
<td>Undergraduate Seminar 6</td>
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<tr>
<td>BREE 490</td>
<td>3</td>
<td>Engineering Design 2</td>
</tr>
<tr>
<td>BREE 495</td>
<td>3</td>
<td>Engineering Design 3</td>
</tr>
<tr>
<td>FACC 400</td>
<td>1</td>
<td>Engineering Professional Practice</td>
</tr>
<tr>
<td>MECH 289</td>
<td>3</td>
<td>Design Graphics</td>
</tr>
<tr>
<td>MIME 310</td>
<td>3</td>
<td>Engineering Economy</td>
</tr>
</tbody>
</table>

#### Complementary Courses

57 credits of the complementary courses selected as follow:  
6 credits - Set A  
12 credits - Set B (Natural Sciences)
6 credits - Set C (Social Sciences)
33 credits - Set D (Engineering)

**Set A**
6 credits
One course from the following:

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEMA 310</td>
<td>(3)</td>
<td>Statistical Methods 1</td>
</tr>
<tr>
<td>CIVE 302</td>
<td>(3)</td>
<td>Probabilistic Systems</td>
</tr>
<tr>
<td>MATH 323</td>
<td>(3)</td>
<td>Probability</td>
</tr>
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</table>

One course selected from:

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEE 315</td>
<td>(4)</td>
<td>Heat and Mass Transfer</td>
</tr>
<tr>
<td>MECH 346</td>
<td>(3)</td>
<td>Heat Transfer</td>
</tr>
</tbody>
</table>

**Set B - Natural Sciences**
6 credits from each of the following two groups:

**Group 1 - Biology**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEBI 211</td>
<td>(3)</td>
<td>Organisms 2</td>
</tr>
<tr>
<td>LSCI 202</td>
<td>(3)</td>
<td>Molecular Cell Biology</td>
</tr>
<tr>
<td>LSCI 204</td>
<td>(3)</td>
<td>Genetics</td>
</tr>
<tr>
<td>LSCI 211</td>
<td>(3)</td>
<td>Biochemistry 1</td>
</tr>
<tr>
<td>LSCI 230</td>
<td>(3)</td>
<td>Introductory Microbiology</td>
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</table>

**Group 2 - Agricultural Sciences**

<table>
<thead>
<tr>
<th>Course</th>
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<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEBI 210</td>
<td>(3)</td>
<td>Organisms 1</td>
</tr>
<tr>
<td>ANSC 250</td>
<td>(3)</td>
<td>Principles of Animal Science</td>
</tr>
<tr>
<td>ANSC 433</td>
<td>(3)</td>
<td>Animal Nutrition</td>
</tr>
<tr>
<td>ANSC 451</td>
<td>(3)</td>
<td>Dairy and Beef Production Management</td>
</tr>
<tr>
<td>ANSC 458</td>
<td>(3)</td>
<td>Swine and Poultry Production</td>
</tr>
<tr>
<td>PLNT 203</td>
<td>(3)</td>
<td>Economic Botany</td>
</tr>
<tr>
<td>PLNT 300</td>
<td>(3)</td>
<td>Cropping Systems</td>
</tr>
<tr>
<td>PLNT 302</td>
<td>(3)</td>
<td>Forage Crops and Pastures</td>
</tr>
<tr>
<td>PLNT 307</td>
<td>(3)</td>
<td>Vegetable Production</td>
</tr>
<tr>
<td>PLNT 312</td>
<td>(3)</td>
<td>Urban Horticulture</td>
</tr>
<tr>
<td>PLNT 321</td>
<td>(3)</td>
<td>Fruit Production</td>
</tr>
<tr>
<td>PLNT 322</td>
<td>(3)</td>
<td>Greenhouse Management</td>
</tr>
<tr>
<td>PLNT 331</td>
<td>(3)</td>
<td>Grains and Biofuel Crops</td>
</tr>
</tbody>
</table>

**Set C - Social Sciences**
3 credits from the following list:

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEE 230</td>
<td>(3)</td>
<td>Environmental Aspects of Technology</td>
</tr>
<tr>
<td>CHEE 430</td>
<td>(3)</td>
<td>Technology Impact Assessment</td>
</tr>
</tbody>
</table>
CIVE 469 (3) Infrastructure and Society
ENVR 201 (3) Society, Environment and Sustainability
MIME 308 (3) Social Impact of Technology
SOCI 235 (3) Technology and Society

Plus one 3 credit social sciences, management studies, humanities, law or language course with permission of the academic adviser.

Set D - Engineering

33 credits from Group 1, Group 2 and Group 3.

(Minimum of 6 credits from Group 1 or Group 2 below)

Group 1 - Soil and Water

BREE 214 (3) Geomatics
BREE 217 (3) Hydrology and Water Resources
BREE 322 (3) Organic Waste Management
BREE 416 (3) Engineering for Land Development
BREE 418 (3) Soil Mechanics and Foundations
BREE 430 (3) GIS for Natural Resource Management
BREE 502 (3) Drainage/Irrigation Engineering
BREE 506 (3) Advances in Drainage Management
BREE 509 (3) Hydrologic Systems and Modelling
BREE 510 (3) Watershed Systems Engineering
BREE 512 (3) Soil Cutting and Tillage
BREE 515 (3) Soil Hydrologic Modelling
BREE 518 (3) Bio-Treatment of Wastes
BREE 533 (3) Water Quality Management

Group 2 - Food Processing

BREE 325 (3) Food Process Engineering
BREE 519 (3) Advanced Food Engineering
BREE 520 (3) Food, Fibre and Fuel Elements
BREE 530 (3) Fermentation Engineering
BREE 531 (3) Post-Harvest Drying
BREE 532 (3) Post-Harvest Storage
CHEE 474 (3) Biochemical Engineering

Group 3 - Other Engineering

BREE 314 (3) Agri-Food Buildings
BREE 315 (3) Design of Machines
BREE 412 (3) Machinery Systems Engineering
BREE 419 (3) Structural Design
BREE 423 (3) Biological Material Properties
BREE 497 (3) Bioresource Engineering Project
BREE 501 (3) Simulation and Modelling
FACULTY OF AGRICULTURAL AND ENVIRONMENTAL SCIENCES, INCLUDING SCHOOL OF DIETETICS AND HUMAN NUTRITION

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credit Hours</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>BREE 504</td>
<td>(3)</td>
<td>Instrumentation and Control</td>
</tr>
<tr>
<td>BREE 525</td>
<td>(3)</td>
<td>Climate Control for Buildings</td>
</tr>
<tr>
<td>CIVE 317</td>
<td>(3)</td>
<td>Structural Engineering 1</td>
</tr>
<tr>
<td>CIVE 318</td>
<td>(3)</td>
<td>Structural Engineering 2</td>
</tr>
</tbody>
</table>

Revision, Fall 2010. End of revision.

7.3.5 Bachelor of Engineering (Bioresource) - B.Eng.(Bioresource) Related Programs

7.3.5.1 Minor in Environmental Engineering
For more information, see Minor in Environmental Engineering (27 credits).

7.3.5.2 Barbados Field Study Semester
For more information, see Field Studies and Study Abroad > Field Studies > Barbados Field Study Semester.

7.3.5.3 Barbados Interdisciplinary Tropical Studies Field Semester
For more information, see Field Studies and Study Abroad > Field Studies > Barbados Interdisciplinary Tropical Studies Field Semester.

7.3.5.4 Internship Opportunities and Co-op Experiences
For more information, see Internship Opportunities and Co-op Experiences.

7.4 Bachelor of Science (Food Science) - B.Sc.(F.Sc.)

The Food Science program has been designed to combine the basic sciences, particularly chemistry, with speciality courses which are directly related to the discipline.

**Freshman Adviser**

Dr. Alice Cherestes  
Macdonald-Stewart Building, Room1-023  
Telephone: 514-398-7980

7.4.1 Bachelor of Science (Food Science) (B.Sc.(F.Sc.)) - Major Food Science - Food Science Option (90 credits)

This program is intended for those students interested in the multidisciplinary field of food science. The courses are integrated to acquaint the student with food processing, food chemistry, quality assurance, analytical procedures, food products, standards and regulations. The program prepares graduates for employment as scientists in industry or government, in regulatory, research, quality assurance, or product development capacities.

Graduates have the academic qualifications for membership in the Canadian Institute of Food Science and Technology (CIFST). Graduates of Food Science Major with Food Science Option can also qualify for recognition by the Institute of Food Technologists (IFT).

Food Science Option is completed to 90 credits with free elective courses.

Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

**Academic Adviser-U1:** Professor Salwa Karboune  
Macdonald-Stewart Building, Room 1-040  
Telephone: 514-398-8666

**Required Courses (69 credits)**

Note: If an introductory CEGEP level Organic Chemistry course has not been completed, then FDSC 230 (Organic Chemistry) must be completed as a replacement.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credit Hours</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEMA 310</td>
<td>(3)</td>
<td>Statistical Methods 1</td>
</tr>
<tr>
<td>AGRI 510</td>
<td>(3)</td>
<td>Professional Practice</td>
</tr>
</tbody>
</table>
Electives (21 credits)
Electives are selected in consultation with an academic adviser, to meet the minimum 90-credit requirement for the degree. A portion of these credits should be in the humanities/social sciences.

**7.4.2 Bachelor of Science (Food Science) (B.Sc.(F.Sc.)) - Major Food Science - Food Chemistry Option (90 credits)**

This program is intended for those students interested in the multidisciplinary field of food science. The courses are integrated to acquaint the student with food processing, food chemistry, quality assurance, analytical procedures, food products, standards and regulations. The program prepares graduates for employment as scientists in industry or government, in regulatory, research, quality assurance, or product development capacities.

Graduates have the academic qualifications for membership in the Canadian Institute of Food Science and Technology (CIFST). Graduates of Food Science Major with Food Chemistry Option can also qualify for recognition by the Institute of Food Technologists (IFT) and the Ordre des chimistes du Québec (OCQ). Food Chemistry Option is completed to 90 credits with free elective courses.

Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

**Academic Adviser-U1: Professor Salwa Karboune**

Macdonald-Stewart Building, Room 1-040
Telephone: 514-398-8666

**Required Courses (51 credits)**

Note: If an introductory CEGEP level Organic Chemistry course has not been completed, then FDSC 230 (Organic Chemistry) must be completed as a replacement.

- **AEMA 310** (3) Statistical Methods 1
- **AGRI 510** (3) Professional Practice
- **BREE 324** (3) Elements of Food Engineering
- **FDSC 200** (3) Introduction to Food Science
- **FDSC 213** (3) Analytical Chemistry 1
- **FDSC 251** (3) Food Chemistry 1
- **FDSC 300** (3) Principles of Food Analysis 1
- **FDSC 310** (3) Post Harvest Fruit and Vegetable Technology
- **FDSC 319** (3) Food Commodities
- **FDSC 330** (3) Food Processing

McGill University, Faculty of Agricultural and Environmental Sciences, including School of Dietetics and Human Nutrition, 2010-2011 (Published January 17, 2011)
FDSC 400  (3)  Food Packaging
FDSC 425  (3)  Principles of Quality Assurance
FDSC 442  (3)  Food Microbiology
FDSC 495D1 (1.5)  Food Science Seminar
FDSC 495D2 (1.5)  Food Science Seminar
LSCI 211  (3)  Biochemistry 1
LSCI 230  (3)  Introductory Microbiology
NUTR 207  (3)  Nutrition and Health

Additional Required Courses - Food Chemistry Option (30 credits)
Note: Graduates of this program are qualified for recognition by the Institute of Food Technologists (IFT) and the Ordre des chimistes du Québec (OCQ).

FDSC 233  (3)  Physical Chemistry
FDSC 305  (3)  Food Chemistry 2
FDSC 315  (3)  Separation Techniques in Food Analysis 1
FDSC 334  (3)  Analysis of Food Toxins and Toxicants
FDSC 405  (3)  Product Development
FDSC 410  (3)  Flavour Chemistry
FDSC 490  (3)  Research Project 1
FDSC 491  (3)  Research Project 2
FDSC 515  (3)  Enzyme Thermodynamics/Kinetics
FDSC 520  (3)  Biophysical Chemistry of Food

Electives (9 credits)
Electives are selected in consultation with academic adviser, to meet the minimum 90-credit requirement for the degree. A portion of these credits should be in the humanities/social sciences.

Concurrent Bachelor of Science in Food Science (B.Sc.(F.Sc.)) and Bachelor of Science Nutritional Sciences (B.Sc.(Nutr.Sc.)) - Food Science/Nutritional Science Major (122 credits)

The concurrent program B.Sc.(F.Sc.) and B.Sc.(Nutr.Sc.) is designed to give motivated students the opportunity to combine the two fields. The two disciplines complement each other with food science providing the scientific foundation in the fundamentals of food science and its application in the food system, while nutritional sciences brings the fundamental knowledge in the nutritional aspects of food and metabolism. The program aims to train students with the fundamental knowledge in both disciplines to promote the development of healthy food products for human consumption. The overall program is structured and closely integrated so as to satisfy the academic requirements of both degrees as well as the professional training or exposure to industry.

Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Academic Adviser-U1: Professor Selim Kermasha
Macdonald-Stewart Building, Room 1-033
Telephone: 514-398-7922

Required Courses (79 credits)

AEMA 310  (3)  Statistical Methods 1
ANSC 234  (3)  Biochemistry 2
ANSC 323  (3)  Mammalian Physiology
ANSC 424  (3)  Metabolic Endocrinology
FDSC 200  (3)  Introduction to Food Science
FDSC 213  (3)  Analytical Chemistry 1
FDSC 251  (3)  Food Chemistry 1
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDSC 300</td>
<td>3</td>
<td>Principles of Food Analysis 1</td>
</tr>
<tr>
<td>FDSC 305</td>
<td>3</td>
<td>Food Chemistry 2</td>
</tr>
<tr>
<td>FDSC 310</td>
<td>3</td>
<td>Post Harvest Fruit and Vegetable Technology</td>
</tr>
<tr>
<td>FDSC 315</td>
<td>3</td>
<td>Separation Techniques in Food Analysis 1</td>
</tr>
<tr>
<td>FDSC 319</td>
<td>3</td>
<td>Food Commodities</td>
</tr>
<tr>
<td>FDSC 330</td>
<td>3</td>
<td>Food Processing</td>
</tr>
<tr>
<td>FDSC 334</td>
<td>3</td>
<td>Analysis of Food Toxins and Toxicants</td>
</tr>
<tr>
<td>FDSC 400</td>
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<td>Food Packaging</td>
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<tr>
<td>FDSC 425</td>
<td>3</td>
<td>Principles of Quality Assurance</td>
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<tr>
<td>FDSC 442</td>
<td>3</td>
<td>Food Microbiology</td>
</tr>
<tr>
<td>FDSC 497</td>
<td>1.5</td>
<td>Professional Seminar: Food</td>
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<tr>
<td>LSCI 211</td>
<td>3</td>
<td>Biochemistry 1</td>
</tr>
<tr>
<td>LSCI 230</td>
<td>3</td>
<td>Introductory Microbiology</td>
</tr>
<tr>
<td>NUTR 207</td>
<td>3</td>
<td>Nutrition and Health</td>
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<tr>
<td>NUTR 214</td>
<td>4</td>
<td>Food Fundamentals</td>
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<td>NUTR 307</td>
<td>3</td>
<td>Human Nutrition</td>
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<td>NUTR 337</td>
<td>3</td>
<td>Nutrition Through Life</td>
</tr>
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<td>NUTR 344</td>
<td>4</td>
<td>Clinical Nutrition 1</td>
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<tr>
<td>NUTR 497</td>
<td>1.5</td>
<td>Professional Seminar: Nutrition</td>
</tr>
<tr>
<td>NUTR 512</td>
<td>3</td>
<td>Herbs, Foods and Phytochemicals</td>
</tr>
</tbody>
</table>

**Complementary Courses (30 credits)**

Complementary courses are selected as follows:

At least 9 credits from the following:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGEC 200</td>
<td>3</td>
<td>Principles of Microeconomics</td>
</tr>
<tr>
<td>AGEC 201</td>
<td>3</td>
<td>Principles of Macroeconomics</td>
</tr>
<tr>
<td>AGEC 330</td>
<td>3</td>
<td>Agriculture and Food Markets</td>
</tr>
<tr>
<td>AGEC 430</td>
<td>3</td>
<td>Agriculture, Food and Resource Policy</td>
</tr>
<tr>
<td>AGEC 442</td>
<td>3</td>
<td>Economics of International Agricultural Development</td>
</tr>
<tr>
<td>AGEC 450</td>
<td>3</td>
<td>Agriculture Business Management</td>
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</table>

At least 9 credits from the following:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGEC 242</td>
<td>3</td>
<td>Management Theories and Practices</td>
</tr>
<tr>
<td>ENVR 203</td>
<td>3</td>
<td>Knowledge, Ethics and Environment</td>
</tr>
<tr>
<td>NRSC 340</td>
<td>3</td>
<td>Global Perspectives on Food</td>
</tr>
<tr>
<td>NUTR 301</td>
<td>3</td>
<td>Psychology</td>
</tr>
<tr>
<td>NUTR 322</td>
<td>2</td>
<td>Applied Sciences Communication</td>
</tr>
<tr>
<td>NUTR 446</td>
<td>3</td>
<td>Applied Human Resources</td>
</tr>
</tbody>
</table>

12 credits from the following:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>FDSC 480</td>
<td>12</td>
<td>Industrial Stage/Food</td>
</tr>
</tbody>
</table>
Electives

13 credits to meet the credit requirements for the degree.

7.4.3.1 About the Concurrent Bachelor of Science in Food Science (B.Sc.(F.Sc.)) and Bachelor of Science in Nutritional Sciences (B.Sc.(Nutr.Sc.)) Program

Unique in North America, the new concurrent degree program in Food Science and Nutritional Science offers the best 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 Science component deals with the science of the nutritional aspects of food and metabolism. The program has been carefully structured to ensure that students receive the training that industry demands.

7.4.4 Bachelor of Science (Food Science) - B.Sc.(F.Sc.) Related Programs

7.4.4.1 Certificate in Food Science

Detailed information on this certificate program can be found under section 7.7.3: Certificate in Food Science (30 credits) in this publication.

7.5 Bachelor of Science (Nutritional Sciences) - B.Sc.(Nutr.Sc.)

7.5.1 Dietetics Major

Academic Advising Coordinator

Sandy Phillips, M.Sc., R.D.
School of Dietetics and Human Nutrition

7.5.2 Nutrition Major

Academic Advising Coordinator

Kristine G. Koski, Ph.D., R.D. (U.S.)
School of Dietetics and Human Nutrition

7.5.3 About the B.Sc. (Nutritional Sciences) Program

Freshman Adviser

Judy Campbell-Gordon
Macdonald-Stewart Building, Room 2-019
Telephone: 514-398-7974

7.5.4 Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Dietetics (115 credits)

Revision, Fall 2010. Start of revision.

The Dietetics major, which includes a 40 week internship (Stage) as part of its degree requirements, is a professional program that leads to membership in a provincial regulatory body and professional licensure as a dietitian/nutritionist.

Graduates are qualified for challenging professional and leadership positions related to food and health, as dietitians, nutritionists and food administrators. The designations "Dietitian" and "Nutritionist" are reserved titles associated with reserved acts in the province of Quebec. As clinical nutritionists, dietitians
may work in health-care settings, nutrition counselling centres, clinics and private practice. As community nutritionists, dietitians are involved in nutrition education programs through school boards, sports centres and local and international health agencies. The dietitian in the food service sector participates in all aspects of management to assure quality food products and services. Postgraduate programs are available to qualified graduates. The duration of the program is three and one-half years.

Successful graduates are qualified to apply for membership with the Ordre professionnel des diététistes du Québec (O.P.D.Q.) and/or other provincial regulatory bodies, as well as Dietitians of Canada. Forty weeks of supervised professional experience, "Stage", in clinical and community nutrition and food service systems management are included in the undergraduate program.

Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Academic Advising Coordinator: Sandy Phillips, M.Sc., R.D.

School of Dietetics and Human Nutrition

Notes:
The School firmly applies prerequisite requirements for registration in all required courses in the Dietetics Major.
All required and complementary courses must be passed with a minimum grade of C.

Advising Note for Professional Practice
*Note: Successful completion of each rotation of each level of Stage (Professional Practice) is required to pass that level of Stage. Each level is a prerequisite for the next level and must be passed with a minimum grade of C. Undergraduate registration is restricted to students in the Dietetics Major, CGPA greater than or equal to 3.0. Visiting and Special students must contact the Academic Advising Coordinator (dietetics) regarding course registration approval.

Students are reminded that ethical conduct on Professional Practice (Stage) rotations is required. The Faculty reserves the right to require the withdrawal of any student if at any time the Faculty feels the student has displayed unprofessional conduct or demonstrates incompetence.

Required Courses (100 credits)
Required courses and Professional Practice (Stage) courses are sequenced in a specific order over 9 terms (3.5 year program). See http://www.mcgill.ca/dietetics for detailed information regarding the undergraduate program plan.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEMA 310</td>
<td>3</td>
<td>Statistical Methods 1</td>
</tr>
<tr>
<td>AGEC 242</td>
<td>3</td>
<td>Management Theories and Practices</td>
</tr>
<tr>
<td>AGEC 343</td>
<td>3</td>
<td>Accounting and Cost Control</td>
</tr>
<tr>
<td>ANSC 234</td>
<td>3</td>
<td>Biochemistry 2</td>
</tr>
<tr>
<td>ANSC 323</td>
<td>3</td>
<td>Mammalian Physiology</td>
</tr>
<tr>
<td>ANSC 424</td>
<td>3</td>
<td>Metabolic Endocrinology</td>
</tr>
<tr>
<td>LSCI 211</td>
<td>3</td>
<td>Biochemistry 1</td>
</tr>
<tr>
<td>LSCI 230</td>
<td>3</td>
<td>Introductory Microbiology</td>
</tr>
<tr>
<td>NUTR 207</td>
<td>3</td>
<td>Nutrition and Health</td>
</tr>
<tr>
<td>NUTR 208*</td>
<td>1</td>
<td>Professional Practice Stage 1A</td>
</tr>
<tr>
<td>NUTR 209*</td>
<td>3</td>
<td>Professional Practice Stage 1B</td>
</tr>
<tr>
<td>NUTR 214</td>
<td>4</td>
<td>Food Fundamentals</td>
</tr>
<tr>
<td>NUTR 217</td>
<td>4</td>
<td>Application: Food Fundamentals</td>
</tr>
<tr>
<td>NUTR 310*</td>
<td>1</td>
<td>Professional Practice Stage 2A</td>
</tr>
<tr>
<td>NUTR 311*</td>
<td>5</td>
<td>Professional Practice Stage 2B</td>
</tr>
<tr>
<td>NUTR 322</td>
<td>2</td>
<td>Applied Sciences Communication</td>
</tr>
<tr>
<td>NUTR 337</td>
<td>3</td>
<td>Nutrition Through Life</td>
</tr>
<tr>
<td>NUTR 344</td>
<td>4</td>
<td>Clinical Nutrition 1</td>
</tr>
<tr>
<td>NUTR 345</td>
<td>3</td>
<td>Food Service Systems Management</td>
</tr>
<tr>
<td>NUTR 346</td>
<td>2</td>
<td>Quantity Food Production</td>
</tr>
<tr>
<td>NUTR 403</td>
<td>3</td>
<td>Nutrition in Society</td>
</tr>
<tr>
<td>NUTR 408*</td>
<td>1</td>
<td>Professional Practice Stage 3A</td>
</tr>
<tr>
<td>NUTR 409*</td>
<td>8</td>
<td>Professional Practice Stage 3B</td>
</tr>
</tbody>
</table>
### NUTR 436 (2) Nutritional Assessment
### NUTR 438 (2) Interviewing and Counselling
### NUTR 446 (3) Applied Human Resources
### NUTR 450 (3) Research Methods: Human Nutrition
### NUTR 510* (14) Professional Practice - Stage 4
### NUTR 545 (5) Clinical Nutrition 2

#### Complementary Courses (9 credits)

3 credits from either:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANSC 330</td>
<td>3</td>
<td>Fundamentals of Nutrition</td>
</tr>
<tr>
<td>NUTR 307</td>
<td>3</td>
<td>Human Nutrition</td>
</tr>
</tbody>
</table>

Note: ANSC 330 or NUTR 307 must be taken in Fall of U2

3 credits of Human Behavioural Science courses chosen from:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR 301</td>
<td>3</td>
<td>Psychology</td>
</tr>
</tbody>
</table>

Or equivalent from another faculty

3 credits from the social sciences that may include, but are not limited to:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGEC 200</td>
<td>3</td>
<td>Principles of Microeconomics</td>
</tr>
<tr>
<td>ENVR 201</td>
<td>3</td>
<td>Society, Environment and Sustainability</td>
</tr>
<tr>
<td>ENVR 203</td>
<td>3</td>
<td>Knowledge, Ethics and Environment</td>
</tr>
<tr>
<td>RELG 270</td>
<td>3</td>
<td>Religious Ethics and the Environment</td>
</tr>
</tbody>
</table>

Or social science course from another faculty

#### Elective Courses (6 credits)

Students who need to improve their proficiency in either English or French are strongly encouraged to choose their electives for that purpose. Students who wish to take language courses should check with the English and French Language Centre, Faculty of Arts, as placement testing may be required. Students are encouraged to develop a working knowledge of French in order to optimize their participation and learning in Stage placement sites.

Alternate elective choices may include, but are not limited to:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEHM 300</td>
<td>3</td>
<td>ESL: High Intermediate 1</td>
</tr>
<tr>
<td>AEHM 301</td>
<td>3</td>
<td>ESL: High Intermediate 2</td>
</tr>
<tr>
<td>AEHM 330</td>
<td>3</td>
<td>Academic and Scientific Writing</td>
</tr>
<tr>
<td>NUTR 501</td>
<td>3</td>
<td>Nutrition in Developing Countries</td>
</tr>
<tr>
<td>NUTR 503</td>
<td>3</td>
<td>Bioenergetics and the Lifespan</td>
</tr>
<tr>
<td>NUTR 512</td>
<td>3</td>
<td>Herbs, Foods and Phytochemicals</td>
</tr>
</tbody>
</table>

#### A Compulsory Immunization

A compulsory immunization program exists at McGill which is required for Dietetics students to practice. Students should complete their immunization before or soon after arriving at Macdonald Campus; confirmation of medical/health documentation will be sent by the health nurse to the University Coordinator (Stage) and must be complete prior to commencement of Stage. Certain deadlines may apply.

#### Revision, Fall 2010. End of revision.

7.5.5 Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Nutrition - Food Function and Safety (90 credits)

#### Revision, Fall 2010. Start of revision.
This Major covers the many aspects of human nutrition and food and gives first, an education in the scientific fundamentals of these disciplines and second, an opportunity to focus in (a) nutritional biochemistry and metabolism, (b) global nutrition issues, (c) food function, product development and safety and/or (d) sports nutrition. Graduates are qualified for careers in pharmaceutical and/or food industries or government laboratories, the health science communications field, sports clinics and national or international food support programs. Graduates often continue on to further studies preparing for careers in research, medicine, and dentistry or as specialists in nutrition. Aside from working as university teachers and researchers, postgraduates may be employed by government and health protection agencies, in world development programs or in the food sector. (Currently under revision)

Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Academic Advising Coordinator: Professor Kristine Koski

School of Dietetics and Human Nutrition

**Required Courses (54 credits)**

All required courses must be passed with a minimum grade of C.

**Term 1**

Note: The program requirements are under review.

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>LSCI 211</td>
<td>(3)</td>
</tr>
<tr>
<td>NUTR 207</td>
<td>(3)</td>
</tr>
<tr>
<td>NUTR 214</td>
<td>(4)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biochemistry 1</td>
<td></td>
</tr>
<tr>
<td>Nutrition and Health</td>
<td></td>
</tr>
<tr>
<td>Food Fundamentals</td>
<td></td>
</tr>
</tbody>
</table>

**Term 2**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANSC 234</td>
<td>(3)</td>
</tr>
<tr>
<td>FDSC 251</td>
<td>(3)</td>
</tr>
<tr>
<td>LSCI 230</td>
<td>(3)</td>
</tr>
<tr>
<td>NUTR 322</td>
<td>(2)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biochemistry 2</td>
<td></td>
</tr>
<tr>
<td>Food Chemistry 1</td>
<td></td>
</tr>
<tr>
<td>Introductory Microbiology</td>
<td></td>
</tr>
<tr>
<td>Applied Sciences Communication</td>
<td></td>
</tr>
</tbody>
</table>

**Term 3**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEMA 310</td>
<td>(3)</td>
</tr>
<tr>
<td>ANSC 323</td>
<td>(3)</td>
</tr>
<tr>
<td>FDSC 305</td>
<td>(3)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Statistical Methods 1</td>
<td></td>
</tr>
<tr>
<td>Mammalian Physiology</td>
<td></td>
</tr>
<tr>
<td>Food Chemistry 2</td>
<td></td>
</tr>
</tbody>
</table>

**Term 4**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANSC 424</td>
<td>(3)</td>
</tr>
<tr>
<td>NUTR 337</td>
<td>(3)</td>
</tr>
<tr>
<td>NUTR 344</td>
<td>(4)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Metabolic Endocrinology</td>
<td></td>
</tr>
<tr>
<td>Nutrition Through Life</td>
<td></td>
</tr>
<tr>
<td>Clinical Nutrition 1</td>
<td></td>
</tr>
</tbody>
</table>

**Term 5**

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR 420</td>
<td>(3)</td>
</tr>
<tr>
<td>NUTR 450</td>
<td>(3)</td>
</tr>
<tr>
<td>NUTR 512</td>
<td>(3)</td>
</tr>
<tr>
<td>NUTR 551</td>
<td>(3)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toxicology and Health Risks</td>
<td></td>
</tr>
<tr>
<td>Research Methods: Human Nutrition</td>
<td></td>
</tr>
<tr>
<td>Herbs, Foods and Phytochemicals</td>
<td></td>
</tr>
<tr>
<td>Analysis of Nutrition Data</td>
<td></td>
</tr>
</tbody>
</table>

**Complementary Courses (15 credits)**

15 credits of Complementary Courses are selected as follows:

3 credits from the list below

12 credits from the Food Function and Safety set
3 credits, one of the following courses:

ANSC 330 (3) Fundamentals of Nutrition
NUTR 307 (3) Human Nutrition

**Food Function and Safety**

12 credits are selected as follows:

FDSC 300 (3) Principles of Food Analysis 1
FDSC 315 (3) Separation Techniques in Food Analysis 1
FDSC 319 (3) Food Commodities
FDSC 425 (3) Principles of Quality Assurance

**Electives (21 credits)**

21 credits of Electives are taken to meet the minimum credit requirement for the degree. Reciprocal agreement allows all students to take a limited number of electives at any Quebec university. With prior approval students can take electives at any Canadian or international university.

**Revision, Fall 2010. End of revision.**

7.5.6 Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Nutrition - Global Nutrition (90 credits)

**Revision, Fall 2010. Start of revision.**

This major covers the many aspects of human nutrition and food and gives first, an education in the scientific fundamentals of these disciplines and second, an opportunity to focus in (a) nutritional biochemistry and metabolism, (b) global nutrition issues, (c) food function, product development and safety and/or (d) sports nutrition. Graduates are qualified for careers in pharmaceutical and/or food industries or government laboratories, the health science communications field, sports clinics and national or international food support programs. Graduates often continue on to further studies preparing for careers in research, medicine, and dentistry or as specialists in nutrition. Aside from working as university teachers and researchers, postgraduates may be employed by government and health protection agencies, in world development programs or in the food sector. (Currently under revision)

Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Academic Advising Coordinator: Professor Kristine Koski

School of Dietetics and Human Nutrition

**Required Courses (54 credits)**

All required courses must be passed with a minimum grade of C.

**Term 1**

Note: The program requirements are under review.

LSCI 211 (3) Biochemistry 1
NUTR 207 (3) Nutrition and Health
NUTR 214 (4) Food Fundamentals

**Term 2**

ANSC 234 (3) Biochemistry 2
FDSC 251 (3) Food Chemistry 1
LSCI 230 (3) Introductory Microbiology
NUTR 322 (2) Applied Sciences Communication

**Term 3**

AEMA 310 (3) Statistical Methods 1
ANSC 323 (3) Mammalian Physiology
FDSC 305 (3) Food Chemistry 2

Term 4
ANSC 424 (3) Metabolic Endocrinology
NUTR 337 (3) Nutrition Through Life
NUTR 344 (4) Clinical Nutrition 1

Term 5
NUTR 420 (3) Toxicology and Health Risks
NUTR 450 (3) Research Methods: Human Nutrition
NUTR 512 (3) Herbs, Foods and Phytochemicals
NUTR 551 (3) Analysis of Nutrition Data

Complementary Courses (15 credits)
15 credits of Complementary Courses are selected as follows:
3 credits from the list below
12 credits from the Global Nutrition set

3 credits, one of the following courses:
ANSC 330 (3) Fundamentals of Nutrition
NUTR 307 (3) Human Nutrition

Global Nutrition
12 credits are selected as follows:
AGRI 340 (3) Principles of Ecological Agriculture
NRSC 340 (3) Global Perspectives on Food
NUTR 403 (3) Nutrition in Society
NUTR 501 (3) Nutrition in Developing Countries

Electives (21 credits)
21 credits of Electives are taken to meet the minimum credit requirement for the degree. Reciprocal agreement allows all students to take a limited number of electives at any Quebec university. With prior approval students can take electives at any Canadian or international university.

Revision, Fall 2010. End of revision.

7.5.7 Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Nutrition - Nutritional Biochemistry (90 credits)

Revision, Fall 2010. Start of revision.

This major covers the many aspects of human nutrition and food and gives first, an education in the scientific fundamentals of these disciplines and second, an opportunity to focus in (a) nutritional biochemistry and metabolism, (b) global nutrition issues, (c) food function, product development and safety and/or (d) sports nutrition. Graduates are qualified for careers in pharmaceutical and/or food industries or government laboratories, the health science communications field, sports clinics and national or international food support programs. Graduates often continue on to further studies preparing for careers in research, medicine, and dentistry or as specialists in nutrition. Aside from working as university teachers and researchers, postgraduates may be employed by government and health protection agencies, in world development programs or in the food sector. (Currently under revision)

Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Academic Advising Coordinator: Professor Kristine Koski
School of Dietetics and Human Nutrition

**Required Courses (54 credits)**
All required courses must be passed with a minimum grade of C.

**Term 1**
Note: The program requirements are under review.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>LSCI 211</td>
<td>3</td>
<td>Biochemistry 1</td>
</tr>
<tr>
<td>NUTR 207</td>
<td>3</td>
<td>Nutrition and Health</td>
</tr>
<tr>
<td>NUTR 214</td>
<td>4</td>
<td>Food Fundamentals</td>
</tr>
</tbody>
</table>

**Term 2**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANSC 234</td>
<td>3</td>
<td>Biochemistry 2</td>
</tr>
<tr>
<td>FDSC 251</td>
<td>3</td>
<td>Food Chemistry 1</td>
</tr>
<tr>
<td>LSCI 230</td>
<td>3</td>
<td>Introductory Microbiology</td>
</tr>
<tr>
<td>NUTR 322</td>
<td>2</td>
<td>Applied Sciences Communication</td>
</tr>
</tbody>
</table>

**Term 3**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEMA 310</td>
<td>3</td>
<td>Statistical Methods 1</td>
</tr>
<tr>
<td>ANSC 323</td>
<td>3</td>
<td>Mammalian Physiology</td>
</tr>
<tr>
<td>FDSC 305</td>
<td>3</td>
<td>Food Chemistry 2</td>
</tr>
</tbody>
</table>

**Term 4**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANSC 424</td>
<td>3</td>
<td>Metabolic Endocrinology</td>
</tr>
<tr>
<td>NUTR 337</td>
<td>3</td>
<td>Nutrition Through Life</td>
</tr>
<tr>
<td>NUTR 344</td>
<td>4</td>
<td>Clinical Nutrition 1</td>
</tr>
</tbody>
</table>

**Term 5**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>NUTR 420</td>
<td>3</td>
<td>Toxicology and Health Risks</td>
</tr>
<tr>
<td>NUTR 450</td>
<td>3</td>
<td>Research Methods: Human Nutrition</td>
</tr>
<tr>
<td>NUTR 512</td>
<td>3</td>
<td>Herbs, Foods and Phytochemicals</td>
</tr>
<tr>
<td>NUTR 551</td>
<td>3</td>
<td>Analysis of Nutrition Data</td>
</tr>
</tbody>
</table>

**Complementary Courses (15 credits)**
15 credits of Complementary Courses are selected as follows:

3 credits from the list below
12 credits from the Nutritional Biochemistry set

3 credits, one of the following courses:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>ANSC 330</td>
<td>3</td>
<td>Fundamentals of Nutrition</td>
</tr>
<tr>
<td>NUTR 307</td>
<td>3</td>
<td>Human Nutrition</td>
</tr>
</tbody>
</table>

**Nutritional Biochemistry**
12 credits are selected as follows:

- ANSC 551 (3) Carbohydrate and Lipid Metabolism
- ANSC 552 (3) Protein Metabolism and Nutrition
- LSCI 204 (3) Genetics
- PARA 438 (3) Immunology

**Electives (21 credits)**

21 credits of Electives are taken to meet the minimum credit requirement for the degree. Reciprocal agreement allows all students to take a limited number of electives at any Quebec university. With prior approval students can take electives at any Canadian or international university.

Revision, Fall 2010. End of revision.

**Bachelor of Science (Nutritional Sciences) (B.Sc.(Nutr.Sc.)) - Major Nutrition - Sports Nutrition (90 credits)**

Revision, Fall 2010. Start of revision.

This major covers the many aspects of human nutrition and food and gives first, an education in the scientific fundamentals of these disciplines and second, an opportunity to focus in (a) nutritional biochemistry and metabolism, (b) global nutrition issues, (c) food function, product development and safety and/or (d) sports nutrition. Graduates are qualified for careers in pharmaceutical and/or food industries or government laboratories, the health science communications field, sports clinics and national or international food support programs. Graduates often continue on to further studies preparing for careers in research, medicine, and dentistry or as specialists in nutrition. Aside from working as university teachers and researchers, postgraduates may be employed by government and health protection agencies, in world development programs or in the food sector. (Currently under revision)

Please refer to Faculty Information and Regulations > Minimum Credit Requirements, in this publication for prerequisites and minimum credit requirements.

Academic Advising Coordinator: Professor Kristine Koski

School of Dietetics and Human Nutrition

**Required Courses (54 credits)**

All required courses must be passed with a minimum grade of C.

**Term 1**

Note: The program requirements are under review.

- LSCI 211 (3) Biochemistry 1
- NUTR 207 (3) Nutrition and Health
- NUTR 214 (4) Food Fundamentals

**Term 2**

- ANSC 234 (3) Biochemistry 2
- FDSC 251 (3) Food Chemistry 1
- LSCI 230 (3) Introductory Microbiology
- NUTR 322 (2) Applied Sciences Communication

**Term 3**

- AEMA 310 (3) Statistical Methods 1
- ANSC 323 (3) Mammalian Physiology
- FDSC 305 (3) Food Chemistry 2

**Term 4**

- ANSC 424 (3) Metabolic Endocrinology
- NUTR 337 (3) Nutrition Through Life
Clinical Nutrition 1 (4) NUTR 344

Term 5

NUTR 420 (3) Toxicology and Health Risks
NUTR 450 (3) Research Methods: Human Nutrition
NUTR 512 (3) Herbs, Foods and Phytochemicals
NUTR 551 (3) Analysis of Nutrition Data

Complementary Courses (15 credits)

15 credits of Complementary Courses are selected as follows:

3 credits from the list below
12 credits from the Sports Nutrition set

3 credits, one of the following courses:
ANSC 330 (3) Fundamentals of Nutrition
NUTR 307 (3) Human Nutrition

Sports Nutrition

12 credits selected as follows:

Note: Students select either ANAT 214 or EDKP 205.

ANAT 214 (3) Systemic Human Anatomy
EDKP 205 (3) Structural Anatomy
EDKP 391 (3) Physiology in Sport and Exercise
EDKP 495 (3) Scientific Principles of Training
NUTR 503 (3) Bioenergetics and the Lifespan

Electives (21 credits)

21 credits of Electives are taken to meet the minimum credit requirement for the degree. Reciprocal agreement allows all students to take a limited number of electives at any Quebec university. With prior approval students can take electives at any Canadian or international university.

Revision, Fall 2010. End of revision.

7.5.9 Bachelor of Science (Nutritional Sciences) - Related Programs

7.5.9.1 Minor in Human Nutrition

Detailed information on this minor can be found under section 7.6.7: Minor Human Nutrition (24 credits) in this publication.

7.5.9.2 Concurrent Bachelor of Science in Food Science - B.Sc.(F.Sc.) and Bachelor of Science in Nutritional Sciences - B.Sc.(Nutr.Sc.) - Food Science/Nutritional Science Major

Detailed information on this concurrent program can be found under section 7.4.3: Concurrent Bachelor of Science in Food Science (B.Sc.(F.Sc.)) and Bachelor of Science Nutritional Sciences (B.Sc.(Nutr.Sc.)) - Food Science/Nutritional Science Major (122 credits) in this publication.

7.6 Minor Programs

The Faculty of Agricultural and Environmental Sciences offers a number of minor programs.
This minor program is designed to allow students in non-agricultural production majors to receive credit for courses in agricultural production and to stimulate "cross-over" studies. The Minor can be associated with existing major programs in the Faculty, but in some instances it may require more than 90 credits to meet the requirements of both the major and the minor.

Students are advised to consult their major program adviser and the academic adviser of the minor in their first year. At the time of registration for their penultimate year, students must declare their intent to obtain a Minor Agricultural Production. With the agreement of their major program adviser they must submit their program of courses already taken, and to be taken in their final year, to the academic adviser of the Agricultural Production Minor. The academic adviser of the Agricultural Production Minor will then certify which courses the student will apply toward the minor and that the student's program conforms with the requirements of the minor.

Notes:
1. Most courses listed at the 300 level and higher have prerequisites. Although instructors may waive prerequisite(s) in some cases, students are urged to prepare their program of study well before their final year.
2. Not all courses are offered every year. For information on available courses, consult Class Schedule at http://www.mcgill.ca/minerva; complete listings can be found in the Courses section of this Calendar.

Academic Adviser: Professor Jaswinder Singh
Department of Plant Science
Telephone: 514-398-7906

General Regulations
To obtain a Minor in Agricultural Production, students must:

a) ensure that their academic record at the University includes a C grade or higher in the courses as specified in the course requirements given below.
b) offer a minimum total of 24 credits from the courses as given below, of which not more than 6 credits may be counted for both the major and the minor programs. This restriction does not apply to elective courses in the major program.

Required Courses (12 credits)

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AEBI 210</td>
<td>3</td>
<td>Organisms I</td>
</tr>
<tr>
<td>ANSC 250</td>
<td>3</td>
<td>Principles of Animal Science</td>
</tr>
<tr>
<td>ENVB 210</td>
<td>3</td>
<td>The Biophysical Environment</td>
</tr>
<tr>
<td>PLNT 300</td>
<td>3</td>
<td>Cropping Systems</td>
</tr>
</tbody>
</table>

Complementary Courses (12 credits)

12 credits chosen from the following list in consultation with the academic adviser for the minor:

<table>
<thead>
<tr>
<th>Course</th>
<th>Credits</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGRI 215</td>
<td>3</td>
<td>Agro-Ecosystems Field Course</td>
</tr>
<tr>
<td>AGRI 340</td>
<td>3</td>
<td>Principles of Ecological Agriculture</td>
</tr>
<tr>
<td>ANSC 451</td>
<td>3</td>
<td>Dairy and Beef Production Management</td>
</tr>
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<td>ANSC 458</td>
<td>3</td>
<td>Swine and Poultry Production</td>
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<td>PLNT 302</td>
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<tr>
<td>PLNT 307</td>
<td>3</td>
<td>Vegetable Production</td>
</tr>
<tr>
<td>PLNT 321</td>
<td>3</td>
<td>Fruit Production</td>
</tr>
<tr>
<td>PLNT 331</td>
<td>3</td>
<td>Grains and Biofuel Crops</td>
</tr>
</tbody>
</table>

7.6.2 Minor Animal Biology (24 credits)

The Minor Animal Biology intended for students who wish to further their studies in the basic biology of large mammals and birds. Successful completion of the program should provide students with a sound background in the field of biomedical studies and the use of animal models. It should also qualify students to apply to most veterinary colleges in North America, to post-graduate studies in a variety of biology programs, and to work in many laboratory settings.

This minor is not open to students in B.Sc.(Ag.Env.Sc.) programs. These students may register for the specialization in Animal Biology.
Required Courses (15 credits)

- ANSC 312 (3) Animal Health and Disease
- ANSC 323 (3) Mammalian Physiology
- ANSC 324 (3) Developmental Biology and Reproduction
- ANSC 420 (3) Animal Biotechnology
- PARA 438 (3) Immunology

Complementary Courses (9 credits)

A minimum of 9 credits selected from the following list:

- AEBI 451 (3) Research Project 1
- ANSC 251 (3) Comparative Anatomy
- ANSC 326 (3) Fundamentals of Population Genetics
- ANSC 330 (3) Fundamentals of Nutrition
- ANSC 400 (3) Eukaryotic Cells and Viruses
- ANSC 424 (3) Metabolic Endocrinology
- ANSC 433 (3) Animal Nutrition
- ANSC 560 (3) Biology of Lactation
- ANSC 565 (3) Applied Information Systems

7.6.3 Minor Animal Health and Disease (24 credits)

Revision, Fall 2010. Start of revision.

The minor in Animal Health and Disease is offered to students wishing to understand general animal physiology and function, the susceptibility of animals to various diseases, methods for limiting and controlling potential outbreaks, and the resulting implications for the animal, the consumer and the environment. It is an ideal choice for students who are interested in the care of animals, or in working in laboratories where diseases are being researched. It would also be useful to students who wish to apply to most veterinary colleges in North America.

This minor is not open to students in B.Sc.(Ag.Env.Sc.) programs. These students may register for the specialization in Animal Health and Disease.

Academic Adviser: Professor Sarah Kimmins

Macdonald-Stewart Building, Room 1-091

Telephone: 514-398-7658

Required Courses (15 credits)

- ANSC 312 (3) Animal Health and Disease
- ANSC 323 (3) Mammalian Physiology
- ANSC 424 (3) Metabolic Endocrinology
- MICR 341 (3) Mechanisms of Pathogenicity
- PARA 438 (3) Immunology

Complementary Courses (9 credits)

9 credits selected from the following list:

- AEBI 451 (3) Research Project 1
- ANSC 251 (3) Comparative Anatomy
Bachelor of Science (Agricultural and Environmental Sciences) (B.Sc.(Ag.Env.Sc.)) - Minor Ecological Agriculture (24 credits)

Revision, Fall 2010. Start of revision.

The Minor Ecological Agriculture is designed to focus on the principles underlying the practice of ecological agriculture and is suitable for students wishing to farm, do extension and government work, and those intending to pursue postgraduate studies in this field.

This minor can be associated with existing major programs in the Faculty, but in some instances it may require more than 90 credits to meet the requirements of both the Major and the Minor.

Students are advised, during the U1 year, to consult their Major Program adviser and the academic adviser of the Minor. At the time of registration for the U2 year, students must declare their intent to obtain the Minor. With the agreement of their Major Program adviser they must submit their program of courses already taken, and to be taken, to the academic adviser of the Minor. The academic adviser of the Minor will then certify which courses the student will apply toward the Minor and confirm that the student's program conforms with its requirements.

Academic Adviser: Dr. Caroline Begg
Raymond Building, Room 2-028a
Telephone: 514-398-8749

General Regulations
To obtain a Minor in Ecological Agriculture, students must:

a) Ensure that their academic record at the University includes a C grade or higher in the courses as specified in the course requirements given below.

b) Offer a minimum total of 24 credits from the courses as given below, of which not more than 6 credits may be counted for both the Major and the Minor programs. This restriction does not apply to elective courses in the Major program.

**Required Courses (9 credits)**

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGRI 215</td>
<td>(3)</td>
<td>Agro-Ecosystems Field Course</td>
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<tr>
<td>AGRI 340</td>
<td>(3)</td>
<td>Principles of Ecological Agriculture</td>
</tr>
<tr>
<td>RELG 270</td>
<td>(3)</td>
<td>Religious Ethics and the Environment</td>
</tr>
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</table>

**Complementary Courses (15 credits)**

15 credits chosen from:

*Note: Offered in alternate years.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
</tr>
</thead>
<tbody>
<tr>
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<td>Agriculture, Food and Resource Policy</td>
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<td>AGRI 310</td>
<td>(3)</td>
<td>Internship in Agriculture/Environment</td>
</tr>
<tr>
<td>AGRI 411</td>
<td>(3)</td>
<td>Global Issues on Development, Food and Agriculture</td>
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<td>AGRI 435</td>
<td>(3)</td>
<td>Soil and Water Quality Management</td>
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<tr>
<td>ENTO 352</td>
<td>(3)</td>
<td>Biocontrol of Pest Insects</td>
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<tr>
<td>MICR 331</td>
<td>(3)</td>
<td>Microbial Ecology</td>
</tr>
<tr>
<td>NUTR 512</td>
<td>(3)</td>
<td>Herbs, Foods and Phytochemicals</td>
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<td>PLNT 302</td>
<td>(3)</td>
<td>Forage Crops and Pastures</td>
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<tr>
<td>PLNT 312</td>
<td>(3)</td>
<td>Urban Horticulture</td>
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<tr>
<td>PLNT 426*</td>
<td>(3)</td>
<td>Plant Ecophysiology</td>
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</table>

Revision, Fall 2010. End of revision.
Revision, Fall 2010. End of revision.

7.6.5 Minor in Entrepreneurship

Note: Students will no longer be admitted into the Minor in Entrepreneurship as it is being suspended. For additional information on the Minor in Entrepreneurship, consult the 2007-2008 Undergraduate Programs Calendar available at www.mcgill.ca.students/courses/calendars.

7.6.6 Minor in Environmental Engineering (27 credits)

The Minor program consists of 27 credits in courses that are environment related. By means of a judicious choice of complementary and elective courses, Bioresource Engineering students may obtain this Minor with a minimum of 12 additional credits.

The Environmental Engineering Minor is administered by the Faculty of Engineering, Department of Civil Engineering and Applied Mechanics (see Faculty of Engineering > Environmental Engineering Minor).

Courses available in the Faculty of Agricultural and Environmental Sciences (partial listing):

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Name</th>
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</thead>
<tbody>
<tr>
<td>BREE 322</td>
<td>Organic Waste Management</td>
</tr>
<tr>
<td>BREE 416</td>
<td>Engineering for Land Development</td>
</tr>
<tr>
<td>BREE 518</td>
<td>Bio-Treatment of Wastes</td>
</tr>
<tr>
<td>MICR 331</td>
<td>Microbial Ecology</td>
</tr>
</tbody>
</table>

Academic Adviser: Professor Shiv Prasher
Macdonald-Stewart Building, room 1-028
Telephone: 514-398-7775

7.6.7 Minor Human Nutrition (24 credits)

The Minor Human Nutrition is intended to complement a student's primary field of study by providing a focused introduction to the metabolic aspects of human nutrition. It is particularly accessible to students in Biochemistry, Biology, Physiology, Anatomy and Cell Biology, Microbiology and Immunology, Animal Science or Food Science programs. The completion of 24 credits is required, of which at least 18 must not overlap with the primary program. All courses must be taken in the appropriate sequence and passed with a minimum grade of C. Students may declare their intent to follow the Minor program at the beginning of their U2 year. They must then consult with the Academic Adviser for the Human Nutrition Minor in the School of Dietetics and Human Nutrition to obtain approval for their course selection. Since some courses may not be offered every year and many have prerequisites, students are cautioned to plan their program in advance.

The minor program does not carry professional recognition; therefore, it is not suitable for students wishing to become nutritionists or dietitians. However, successful completion may enable students to qualify for many postgraduate nutrition programs.

Note:

Most courses listed at the 300 level and higher have prerequisites. Although instructors may waive prerequisite(s) in some cases, students are urged to prepare their program of study well before their final year.

Academic Adviser: Professor Linda Wykes
Macdonald-Stewart Building, Room 2-042
Telephone: 514-398-7843

Required Courses (6 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
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<tbody>
<tr>
<td>NUTR 337</td>
<td>Nutrition Through Life</td>
</tr>
<tr>
<td>NUTR 450</td>
<td>Research Methods: Human Nutrition</td>
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</tbody>
</table>
Complementary Courses (18 credits)

18 credits are selected as follows:

3 credits in biochemistry, one of:

- ANSC 234 (3) Biochemistry 2
- BIOC 311 (3) Metabolic Biochemistry

3 credits in physiology, one of:

- ANSC 323 (3) Mammalian Physiology
- PHGY 202 (3) Human Physiology: Body Functions
- PHGY 210 (3) Mammalian Physiology 2

3 credits in nutrition, one of:

- ANSC 330 (3) Fundamentals of Nutrition
- NUTR 307 (3) Human Nutrition

9 credits are selected as follows:

- ANSC 551 (3) Carbohydrate and Lipid Metabolism
- ANSC 552 (3) Protein Metabolism and Nutrition
- NUTR 403 (3) Nutrition in Society
- NUTR 420 (3) Toxicology and Health Risks
- NUTR 436 (2) Nutritional Assessment
- NUTR 501 (3) Nutrition in Developing Countries
- NUTR 512 (3) Herbs, Foods and Phytochemicals
- NUTR 551 (3) Analysis of Nutrition Data
- PATH 300 (3) Human Disease

One of:

- MIMM 314 (3) Immunology
- PARA 438 (3) Immunology

One of:

- NUTR 430 (3) Directed Studies: Dietetics and Nutrition 1
- NUTR 431 (3) Directed Studies: Dietetics and Nutrition 2

7.7 Post-Baccalaureate Certificate Programs

The Faculty offers the following 30-credit post-baccalaureate certificate programs.

Ecological Agriculture
7.7.1 Certificate in Ecological Agriculture (30 credits)

Revision, Fall 2010. Start of revision.

This 30-credit certificate program is very similar to the minor program and is designed to focus on the principles underlying the practice of ecological agriculture. The Certificate may be of special interest to professional agrologists who wish further training, as well as formal recognition that they have completed a coherent program of courses beyond their B.Sc. studies.

Students holding a B.Sc. in agriculture or a related area are eligible to register for this program provided that they are otherwise acceptable for admission to the University. Students who have completed the Minor or Specialization in Ecological Agriculture are not permitted to register for this program.

Academic Adviser: Dr. Caroline Begg
Raymond Building, Room 2-028a
Telephone: 514-398-8749

General Regulations
To obtain a Certificate in Ecological Agriculture, students must complete a minimum total of 30 credits from the courses as given below.

Notes:
1. Most courses listed at the 300 level and higher have prerequisites. Although instructors may waive prerequisite(s) in some cases, students are urged to prepare their program of study to ensure that they have met all conditions.
2. Students using AGRI 310 towards the requirements of the Specialization/Minor/Certificate are limited to an experience on farms or other enterprises that are either organic, biodynamic, or practising permaculture. The placement must be approved by the academic adviser for the Specialization/Minor/Certificate.

Required Courses (9 credits)

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Description</th>
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<td>3</td>
<td>Principles of Ecological Agriculture</td>
</tr>
<tr>
<td>RELG 270</td>
<td>3</td>
<td>Religious Ethics and the Environment</td>
</tr>
</tbody>
</table>

Complementary Courses (21 credits)

21 credits chosen from the following, in consultation with the Academic Adviser for Ecological Agriculture.

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>AGEC 430</td>
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<td>3</td>
<td>Biocontrol of Pest Insects</td>
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<td>ENVB 305</td>
<td>3</td>
<td>Population &amp; Community Ecology</td>
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<td>MICR 331</td>
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<td>NUTR 512</td>
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<td>Herbs, Foods and Phytochemicals</td>
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<td>PLNT 302</td>
<td>3</td>
<td>Forage Crops and Pastures</td>
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<tr>
<td>PLNT 426*</td>
<td>3</td>
<td>Plant Ecophysiology</td>
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<td>PLNT 434</td>
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<td>SOIL 326</td>
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<td>Soil Ecology and Management</td>
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<td>SOIL 342</td>
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<td>Organic Soil Fertilization</td>
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<tr>
<td>SOIL 445*</td>
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<td>Agroenvironmental Fertilizer Use</td>
</tr>
</tbody>
</table>
Certificate in Entrepreneurship

The Certificate in Entrepreneurship is no longer being offered. For Information on this program, refer to the 2006-2007 Undergraduate Programs Calendar.

Certificate in Food Science (30 credits)

This 30-credit program will appeal to mature students who have a first degree in a science-related discipline. Students must complete the Introduction to Food Science, Food Microbiology and Quality Assurance courses, at least three food chemistry/analysis courses, two processing/engineering courses, and at least one course in communication skills, ethics or business skills. Entry to this program is permitted only in September.

Academic Adviser: Professor Hosahalli S. Ramaswamy

Macdonald-Stewart Building, Room 1-038
Telephone: 514-398-7919

Required Course (3 credits)
FDSC 200 (3) Introduction to Food Science

Complementary Courses (27 credits)

27 credits are selected as follows:

9 credits from the following:
FDSC 251 (3) Food Chemistry 1
FDSC 300 (3) Principles of Food Analysis 1
FDSC 305 (3) Food Chemistry 2
FDSC 315 (3) Separation Techniques in Food Analysis 1
FDSC 319 (3) Food Commodities
FDSC 334 (3) Analysis of Food Toxins and Toxicants
FDSC 410 (3) Flavour Chemistry
FDSC 495D1 (1.5) Food Science Seminar
FDSC 495D2 (1.5) Food Science Seminar

6 credits from the following:
BREE 324 (3) Elements of Food Engineering
FDSC 310 (3) Post Harvest Fruit and Vegetable Technology
FDSC 330 (3) Food Processing
FDSC 400 (3) Food Packaging
FDSC 405 (3) Product Development
FDSC 425 (3) Principles of Quality Assurance

3 credits from the following:
FDSC 442 (3) Food Microbiology
LSCI 230 (3) Introductory Microbiology
NUTR 207 (3) Nutrition and Health
9 credits from the following:

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
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<tbody>
<tr>
<td>AGRI 510</td>
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<tr>
<td>FDSC 515</td>
<td>Enzyme Thermodynamics/Kinetics</td>
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<tr>
<td>FDSC 519</td>
<td>Advanced Food Processing</td>
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<tr>
<td>FDSC 520</td>
<td>Biophysical Chemistry of Food</td>
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<td>FDSC 530</td>
<td>Advanced Analytical Chemistry</td>
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<tr>
<td>FDSC 535</td>
<td>Food Biotechnology</td>
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<tr>
<td>FDSC 536</td>
<td>Food Traceability</td>
</tr>
<tr>
<td>FDSC 537</td>
<td>Nutraceutical Chemistry</td>
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</tbody>
</table>

7.8 Field Studies

7.8.1 African Field Study Semester

The Department of Geography, Faculty of Science, coordinates the 15-credit interdisciplinary African Field Study Semester, see Field Studies and Study Abroad > African Field Study Semester.

7.8.2 Barbados Field Study Semester

This program takes place at Bellairs Research Institute in Barbados, it is a full 15-credit program offered each Fall semester. For more information, see Field Studies and Study Abroad > Barbados Field Study Semester.

7.8.3 Barbados Interdisciplinary Tropical Studies Field Semester

This 15-credit program is offered at the Bellairs Research Institute in Barbados. For more information, see Field Studies and Study Abroad > Barbados Interdisciplinary Tropical Studies Field Semester.

7.8.4 Panama Field Study Semester

The program is a joint venture between McGill University and the Smithsonian Tropical Research Institute (STRI) in Panama. For more information, see Field Studies and Study Abroad > Panama Field Study Semester.

8 Graduate Programs

Graduate work may be undertaken on the Macdonald Campus, through the Departments of Animal Science, Bioresource Engineering, Food Science and Agricultural Chemistry, Natural Resource Sciences, Plant Science, the Institute of Parasitology, and the School of Dietetics and Human Nutrition.

The advanced courses of study offered lead to the degrees of Master of Science, Master of Science Applied, Doctor of Philosophy, Graduate Certificate in Biotechnology and Graduate Certificate in Integrated Water Resources Management (IWRM).

Information on these programs and related fellowships is available from the Student Affairs Office, Macdonald Campus of McGill University, 21,111 Lakeshore Road, Laird Hall, Sainte-Anne-de-Bellevue, Quebec, H9X 3V9.

The Graduate and Postdoctoral Studies Calendar and full information regarding graduate courses, theses, registration, fellowships, etc., can be accessed on the McGill website, www.mcgill.ca.
9 Farm Management and Technology Program

9.1 Location

Farm Management and Technology Program
Faculty of Agricultural and Environmental Sciences
Macdonald Campus of McGill University
21,111 Lakeshore Road, Harrison House
Sainte-Anne-de-Bellevue, Quebec H9X 3V9

Telephone: 514-398-7814
Fax: 514-398-7955
Email: fmt.macdonald@mcgill.ca
Website: www.mcgill.ca/fmt

9.2 Farm Management and Technology Program Faculty

<table>
<thead>
<tr>
<th>Title</th>
<th>Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>Director</td>
<td>Peter Enright</td>
</tr>
<tr>
<td>Associate Director</td>
<td>Serge Lussier</td>
</tr>
</tbody>
</table>

9.3 Diploma Farm Management Technology

This 3-year academic and practical program is offered on the Macdonald Campus and taught by the staff of the Faculty of Agricultural and Environmental Sciences of McGill University. The program is funded by the Ministère de l’Agriculture, des Pêcheries et de l’Alimentation du Québec and authorized by the Ministère de l’Éducation, du Loisir et du Sport du Québec.

The educational goals of the program are:
1. to make our graduates competent in the exercise of their profession;
2. to help the student's integration into professional life;
3. to foster professional mobility;
4. to foster a need for continual development of professional knowledge.

Program Overview

Six academic terms are spent on the Macdonald Campus studying a sequence of courses in soil, plant science, animal science, engineering, economics and management. The first summer of the program includes a 13-week internship on an agricultural enterprise other than the home farm, or an agricultural business where the student learns the many skills and encounters the many problems related to modern commercial agriculture. Students prepare for their Enterprise internship during both academic semesters of Year 1 through two Farm Practice courses.

During the second summer, students are registered in Entrepreneurship 1, which involves agricultural enterprises. The students will be responsible for data collection to be used in their Farm Project and the Nutrient Management Plan 2 when they return to campus for the Fall semester. The internships and practicums will enable the students to relate their academic work to the reality of farming and the agri-food sector.

Finally, courses in English, Français, Humanities, Physical Education and two complementary courses taken during the program will entitle the student to receive a Diplôme d'études collégiales (DEC) from the Ministère de l’Éducation, du Loisir et du Sport du Québec. Students will also receive a certification from Macdonald Campus stating that they have successfully completed the requirements of the Farm Management and Technology Program.

Program Outline

Administrative Unit
<table>
<thead>
<tr>
<th>Course Code</th>
<th>Credits</th>
<th>Course Title</th>
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<tr>
<td>FMTP 001</td>
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<td>Farm Practice 1 (152-001-MC)</td>
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<td>FMTP 007</td>
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<td>Health and Farm Safety (152-007-MC)</td>
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<td>Farm Practice 2 (152-011-MC)</td>
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<td>FMTP 036</td>
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<td>Enterprise Internship (152-036-MC)</td>
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<td>FMTP 037</td>
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<td>Entrepreneurship 1 (152-037-MC)</td>
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</table>

**Bioresource Engineering**

<table>
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<td>Tools &amp; Machinery Maintenance (152-019-MC)</td>
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<td>Water and Soil Conservation (152-021-MC)</td>
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<td>FMTP 024</td>
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<td>Farm Building Planning (152-024-MC)</td>
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<td>FMTP 027</td>
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<td>Precision Farming (152-027-MC)</td>
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**Agricultural Economics**

<table>
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<td>Introduction to Economics (152-002-MC)</td>
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<td>Farm Project (152-025-MC)</td>
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<td>Financial and Managerial Accounting (152-038-MC)</td>
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<td>FMTP 039</td>
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<td>Agri-Marketing (152-039-MC)</td>
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<td>FMTP 042</td>
<td>2.33</td>
<td>Budgeting, Finance and Policies (152-042-MC)</td>
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<td>FMTP 043</td>
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**Animal Science**

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<td>FMTP 005</td>
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<td>FMTP 008</td>
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**English**

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**Français**

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**Humanities**
FMTP 085 (2.33) Humanities 1: Knowledge (345-103-04)
FMTP 086 (2) Humanities 2: World Views (345-102-03)
FMTP 087 (2) Humanities 3: Env.& Org. Issues (345-VSH-MC)

Natural Resource Sciences
FMTP 009 (2.67) Soil Fertilization (152-009-MC)
FMTP 040 (1.67) Nutrient Management Plan 1 (152-040-MC)
FMTP 041 (1.33) Nutrient Management Plan 2 (152-041-MC)

Physical Education
FMTP 090 ()
FMTP 094 (1) Physical Activity (109-104-02)
FMTP 095 (1) Active Living (109-105-02)

Plant Science
FMTP 006 (2.67) Agricultural Botany
FMTP 017 (1.33) Pesticide Use

Elective Production Courses
We offer four production courses in the area of Animal Science and four production courses in the area of Plant Science. Students must take a minimum of two courses in each category for a total of four courses. Students could elect to take more than four courses if they wish, after a discussion with their academic adviser. They must take a minimum of two courses per semester.

Animal Science Category
FMTP 028 (2.67) Dairy Heifer Management (152-028-MC)
FMTP 029 (2.67) Dairy Herd Management (152-029-MC)
FMTP 030 (2.67) Swine and Poultry (152-030-MC)
FMTP 031 (2.67) Beef and Sheep (152-031-MC)

Plant Science Category
FMTP 032 (2.67) Fruit and Vegetable Crops (152-032-MC)
FMTP 033 (2.67) Greenhouse Crops (152-033-MC)
FMTP 045 (2.67) Field Crop Production (152-045-MC)
FMTP 046 (2.67) Field Crop Management (152-046-MC)

Complementary Courses*
Students must take the following complementary courses to meet the program requirements:

* After consultation with their academic adviser, students can substitute complementary courses taken at another collegial institution. This includes science courses which are required for further studies in a degree program. The cost associated with courses taken elsewhere must be assumed by the students.

FMTP 096 (2) Forests, Forestry and Society (305-032-MC)
FMTP 097 (2) Landscape Design (504-VSG-MC)

Comprehensive Assessment
The objective of this examination is to ensure that students have attained the objectives and standards for each competency in the program. Successful completion of the Comprehensive Assessment is mandatory to obtain the D.E.C.

The passing grade is 60%. The mark indicating that the student has successfully completed the Comprehensive Assessment will appear on the student's transcript.

**English Exit Examination**

All students who wish to graduate and obtain the D.E.C. must pass the English Exit Examination that is offered by the M.E.L.S. Students must take this examination on the date selected by the M.E.L.S.

### 9.4 Entrance Requirements – FMT

1. Students should have a good practical knowledge of farming under eastern Canadian conditions. One year of experience is recommended but under special conditions a four-month summer season is acceptable.

2. The minimum academic entrance requirements are a Quebec High School Leaving Certificate (Secondary V), or its equivalent and any other academic requirement set by the M.E.L.S.

3. All candidates for admission must make arrangements to come to the Macdonald Campus for an interview prior to admission to the program.

4. Admission to this program is only in the Fall semester.

5. We strongly encourage incoming students to acquire their driver’s permit (both for cars and farm equipment) before coming to Macdonald Campus. This is first for safety reasons, given that students work with farm equipment (Soil Preparation) very early on as they arrive at Macdonald. As well, most farmers require that their employees and stagiaires know how to drive and possess the appropriate driver’s license.

### 9.5 Registration – FMT

Students in the Farm Management and Technology Program must register online using Minerva at [www.mcgill.ca/minerva](http://www.mcgill.ca/minerva) for each semester at McGill.

*Note:* The University reserves the right to make changes without prior notice to the information contained in this publication, including the alteration of various fees, schedules, conditions of admission and credit requirements and the revision or cancellation of particular courses. In normal circumstances, individual courses will not be offered with less than five registrants.

### 9.6 Academic Rules and Regulations – FMT

The Farm Management and Technology Program follows the rules and regulations of McGill University as well as from the Ministère de l’Éducation, du Loisir et du Sport du Québec for the collegial level.

#### 9.6.1 Sessional Dates - FMT

The number of teaching and examination days is set by the Ministère de l’Éducation, du Loisir et du Sport du Québec. The sessional dates vary from year to year. At the present time, each semester has 75 teaching days and 7 days of exams.

#### 9.6.2 Last Day for Withdrawal or Course Additions

The last day to make course registration changes for Fall term courses is September 20.

The last day to make course registration changes for Winter term courses is February 15.

#### 9.6.3 Academic Standing - FMT

Attendance in class is compulsory. Students with attendance of less than 80% may not be permitted to write examinations.

Examinations and other work in courses will be marked according to the percentage system. The minimum passing mark in a course is 60%.

When a student's cumulative percent average (CPA) or semestrial percent average (SPA) first drops below 60%, or they fail four or more courses in a semester, withdrawal is advised. Students who choose to remain in the program are on probation.

Students on probation are normally permitted to register for not more than 10 credits per semester. They are not permitted to be on probation for more than one semester unless they obtain an SPA of 70% or higher.

Students who do not raise their CPA to 60% (or obtain an SPA of 70%) while on probation are not permitted to continue. They are required to withdraw from the Program for one year. If, after this period, students wish to be readmitted, they must apply in writing to the Director of the Program.
9.6.4 Handbook on Student Rights and Responsibilities

This Handbook is a compendium of regulations and policies governing student rights and responsibilities at McGill University. It is published jointly by the Dean of Students’ Office and the Secretariat. A copy of the Handbook can be found at www.mcgill.ca/secretariat/policies/students or obtained from the Student Affairs Office or the Macdonald Campus Student Services Centre.

9.6.5 Institutional Policy on the Evaluation of Student Achievement - FMT

The policy has the following objectives:

• to establish and explain the principles followed in evaluating student learning;
• to describe the means of translating these principles into practice and to establish the required procedures;
• to articulate the appropriate responsibilities of students, instructors, departments, and academic administrators;
• to account to students, parents, universities and employers for the standards of learning at the campus;
• to create an environment of awareness and free discussion of pedagogical concerns within all segments of the campus community;
• to provide information which will allow students to more fully understand and participate in the educational process;
• to provide the framework within which instructors and academic administrators can exercise their professional judgment in a competent, just, and coherent fashion.

Copies are available in the Library and students are informed of it at registration.

9.7 Fees and Expenses – FMT

9.7.1 Fees

Tuition fees for all full-time students who are eligible for the Farm Management and Technology Program are paid by the Ministère de l’Agriculture, des Pêcheries et de l’Alimentation du Québec. Student Services and Student Societies’ fees, as well as course material fees, will be charged according to the schedule in effect for all Macdonald Campus students. At the time of publishing, the fees* were $818.60 for the Fall semester and $673.55 for the Winter semester.

* 2009-10 fees, subject to change without notice.

9.7.2 Textbooks and Supplies

The cost of textbooks and supplies is estimated at $200.00 per semester.

9.7.3 Financial Assistance

In-Course Financial Aid (including loans and bursaries) is available to full-time students on the basis of demonstrated financial need, however, it is recommended that all applicants apply for the maximum government student assistance program for which they are eligible. Students may apply for In-Course Financial Aid through the Financial Aid Menu on Minerva and will then be asked to make an appointment with the Loan Administrator who visits the Student Services Centre, Macdonald campus, every Wednesday to meet with students with financial difficulties. For more information see University Regulations and General Information > Scholarships and Student Aid, or contact the Student Services Centre at 514-398-7992.

9.8 Residence Accommodation – FMT

The Laird Hall Residence has a capacity of 250 students. It accommodates undergraduate, graduate, and Farm Management and Technology Program students on the Macdonald Campus. For more information, please refer to University Regulations and General Information > Residential Facilities > University Residences – Macdonald Campus, www.mcgill.ca/macdonald-residences, or email residences.macdonald@mcgill.ca.
10 Department of Animal Science

10.1 Location

Macdonald Stewart Building - Room MS1-084
Telephone: 514-398-7794
Fax: 514-398-7964
Email: animal.science@mcgill.ca
Website: www.mcgill.ca/animal

10.2 About the Department of Animal Science

There are excellent programs available for those students interested in the study of animal science at the undergraduate level. Whether students are interested in the improvement of livestock production from the point of view of nutrition, breeding and reproduction, or the study of animals in a health context, or even the biotechnology aspects that provide a basis for further laboratory research and an opening to animal models and their impact on human health and disease, there is a specialization that will appeal to those needs.

The Department of Animal Science plays a crucial role in the offering of four important specializations:

- Animal Biology
- Animal Health and Disease
- Animal Production
- International Agriculture

Each of these specializations must be taken within the context of a major, depending on the orientation of a student towards animal production management, animal biotechnology, further studies in animal health, international studies and/or Graduate Studies.

Students interested in becoming a professional agrologist (a member of the Ordre des agronomes du Québec), should register in the Agro-Environmental Sciences Major and take the specialization in Animal Production.

10.3 Department of Animal Science Faculty

Chair
Kevin M. Wade

Emeritus Professors
Roger B. Buckland
Eduardo R. Chavez
Bruce R. Downey
Urs Kuhnlein
John E. Moxley
Sherman Touchburn

Professors
Flannan Hayes
Xin Zhao (James McGill Professor)
Associate Professors
Vilceu Bordignon
Roger I. Cue
Humberto G. Monardes
Arif Mustafa (William Dawson Scholar)
Leroy E. Phillip
Kevin Wade
David Zadworny

Assistant Professors
Martin Chénier
Raj Duggavathi
Sarah Kimmins

Adjunct Professors
Hernan Baldassarre
Pierre Lacasse
Daniel Lefebvre
Bruce Murphy

11 Department of Bioresource Engineering

11.1 Location

Macdonald Stewart Building – Room MS1-027
McGill University, Macdonald Campus
21,111 Lakeshore Road
Sainte-Anne-de-Bellevue, Quebec H9X 3V9
Canada

Telephone: 514-398-7773
Fax: 514-398-8387
Email: shiv.prasher@mcgill.ca
Website: www.mcgill.ca/bioeng

11.2 About the Department of Bioresource Engineering

Bioresource Engineering is an interdisciplinary program that integrates engineering, design and the biological sciences. It is a unique profession that applies engineering principles to the enhancement and sustainability of the world’s natural resources. Bioresource engineers seek solutions to problems that involve plants, animals and the environment. Bioresource Engineering includes the design, construction, operation, maintenance, remediation and upgrading of systems that contain biological components. This also includes the design of many of the technological constructions that are part of such systems. Thus, Bioresource Engineering includes quite a few sub-disciplines, which are linked because of their biological orientation.
## 11.3 Department of Bioresource Engineering Faculty

<table>
<thead>
<tr>
<th>Role</th>
<th>Name</th>
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<tbody>
<tr>
<td>Chair</td>
<td>Shiv O. Prasher</td>
<td></td>
</tr>
<tr>
<td>Emeritus Professors</td>
<td>Robert S. Broughton</td>
<td></td>
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<td>Robert Kok</td>
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<tr>
<td>Professors</td>
<td>Suzelle Barrington</td>
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<tr>
<td></td>
<td>Chandra Madramootoo (<em>James McGill Professor</em>)</td>
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<td></td>
<td>Edward McKyes</td>
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<tr>
<td></td>
<td>Shiv O. Prasher (<em>James McGill Professor</em>)</td>
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<td></td>
<td>G.S. Vijaya Raghavan (<em>James McGill Professor</em>)</td>
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<tr>
<td>Associate Professor</td>
<td>Michael O. Ngadi (<em>William Dawson Scholar</em>)</td>
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<tr>
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<td>Grant Clark</td>
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<tr>
<td></td>
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<td>Young Choi</td>
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<td>Aleksandra Drizo</td>
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<td>Samuel Gameda</td>
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<td>Serge Guiot</td>
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<td>Ning Wang</td>
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<tr>
<td>Faculty Lecturers</td>
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<tr>
<td></td>
<td>Marcia Knutt</td>
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</table>
12 Department of Food Science and Agricultural Chemistry

12.1 Location

Macdonald Stewart Building – Room MS1-034
McGill University, Macdonald Campus
21,111 Lakeshore Road
Sainte-Anne-de-Bellevue, Quebec H9X 3V9
Canada

Telephone: 514-398-7898
Fax: 514-398-7977
Email: foodscience@mcgill.ca
Website: www.mcgill.ca/foodscience

12.2 About the Department of Food Science

Food Science is a multidisciplinary field involving chemistry, biochemistry, nutrition, microbiology and processing to give one the scientific knowledge to solve real problems associated with the many facets of the food system. Food Science is still a relatively new and growing discipline, brought about mainly as a response to the social changes taking place in North America and other parts of the developed world. The current trend towards merger between food and pharmaceutical industries to produce the next generation of new food products such as functional foods and nutraceuticals is the biggest challenge facing the discipline of Food Science today. You can be part of it. The programs offered are: B.Sc. Food Science (Food Chemistry or Food Science option) and Concurrent degree which includes B.Sc. Food Science/B.Sc. Nutritional Sciences. For more information on these programs, see section 7.4: Bachelor of Science (Food Science) - B.Sc.(F.Sc.).

12.3 Department of Food Science and Agricultural Chemistry Faculty

Chair
Selim Kermasha

Professors
Inteaz Alli
William D. Marshall
Hosahalli S. Ramaswamy
Frederik R. van de Voort

Associate Professors
Ashraf A. Ismail
Selim Kermasha
Benjamin K. Simpson
Varoujan Yaylayan

Assistant Professors
Martin Chénier
Salwa Karboune
13 Department of Natural Resource Sciences

13.1 Location

Macdonald Stewart Building – Room MS3-040
McGill University, Macdonald Campus
21,111 Lakeshore Road
Sainte-Anne-de-Bellevue, Quebec H9X 3V9
Canada
Telephone: 514-398-7890
Fax: 514-398-7990
Email: info@nrs.mcgill.ca
Website: www.mcgill.ca/nrs

13.2 About Department of Natural Resource Sciences

The courses and academic programs offered by the Department of Natural Resource Sciences allow students to explore interactions among the components of terrestrial and aquatic ecosystems, and governance through the development of a strong, interdisciplinary background in fundamental, applied and social sciences.

Our environment is comprised of many interacting components: interactions between the earth's atmosphere and forests or crops, between plants and other organisms in the soil, between soil properties and nutrients available to plants, between vegetation and the wildlife it supports, between ecological communities on the land and those of the rivers and lakes nearby, between microbial organisms and food safety and disease, between insects, plants and animals, between human activities such as agriculture, forestry and industrial development and natural ecological processes. In turn, all these processes are greatly affected by the actions of governments that rely primarily on feedback from societal and industrial groups, economists, and policy experts to provide guidelines for the management of our natural resources.

13.3 Department of Natural Resource Sciences Faculty

<table>
<thead>
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<tbody>
<tr>
<td>Benoît Côté</td>
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<table>
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<tbody>
<tr>
<td>Nayana N. Barthakur</td>
</tr>
<tr>
<td>Edmund Idziak</td>
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<tr>
<td>Angus F. MacKenzie</td>
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<tr>
<td>Robert A. MacLeod</td>
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<tr>
<td>Peter H. Schuepp</td>
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<td>Robin K. Stewart</td>
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<tr>
<td>David M. Bird</td>
</tr>
<tr>
<td>Peter Brown (joint appoint. with Geography and McGill School of Environment)</td>
</tr>
<tr>
<td>James W. Fyles (Tomlinson Professor of Forest Ecology)</td>
</tr>
<tr>
<td>William H. Hendershot</td>
</tr>
</tbody>
</table>
### Associate Professors

Christopher Buddle  
Benoît Côté  
Mark A. Curtis  
Brian T. Driscoll  
Gary B. Dunphy  
John Henning  
Murray Humphries  
David J. Lewis  
Donald F. Niven  
Manfred E. Rau  
Ian Strachan  
Paul Thomassin  
Joann Whalen  
Terry A. Wheeler  
Lyle Whyte

### Assistant Professors

Elena Bennett (*joint appoint. with McGill School of Environment*)  
Gordon Hickey  
Anwar Naseem

### Curators

Stephanie Boucher  
Christina Idziak

### Associate Members

Colin A. Chapman (*Anthropology*)  
Lauren J. Chapman (*Biology*)  
David Green (*Redpath Museum*)  
William D. Marshall (*Dept. of Food Science and Agricultural Chemistry*)  
Donald L. Smith (*Dept. of Plant Science*)  
Marilyn Scott (*Institute of Parasitology*)

### Adjunct Professors

Denis Angers  
Suzanne Beauchemin  
Dominique Berteaux  
Guy Boivin  
Michel Bouchard  
Kimberly Fernie  
Charles W. Greer  
Daniel Houle  
Carlos Miguez
Adjunct Professors

Jean-Pierre Savard
Elwin G. Smith
Geoffrey Sunahara
Charles Vincent
Frederick G. Whoriskey

Past Professor

Laurie Baker

14  Department of Plant Science

14.1  Location

Raymond Building – Room R2-019
McGill University, Macdonald Campus
21,111 Lakeshore Road
Sainte-Anne-de-Bellevue, Quebec H9X 3V9
Canada

Telephone: 514-398-7851
Fax: 514-398-7897
Email: plant.science@mcgill.ca
Website: www.mcgill.ca/plant

14.2  About the Department of Plant Science

Our understanding of biological systems has advanced exponentially during the 20th century and technological developments now allow us to pose questions that simply could not be asked a few decades ago. We also live at a time of great challenges: the human population is now close to 7 billion and continues to rise at an alarming rate, the climate is changing, worldwide energy availability is going down, quality freshwater is getting scarce, biodiversity is disappearing, and a number of wild habitats are threatened by human activities.

Plant scientists have a crucial role to play in solving several of these problems. How can we keep feeding the growing population with quality food, while the resources to do so are scarcer than ever? How will plants react to a changing climate? How can we design effective conservation strategies to preserve biodiversity? The challenge of using the knowledge accumulated in the field of biology to answer these questions falls in great part to plant scientists.

The Department of Plant Science contributes to several undergraduate programs that will train tomorrow’s agrologists, ecologists, botanists and biotechnologists. These include Specializations in Ecological Agriculture, Plant Biology, Plant Production, and also the Environmetrics and Food Production and Environment Domains of the McGill School of the Environment. See related program information under section 7.2: Bachelor of Science (Agricultural and Environmental Sciences) – B.Sc.(Ag.Env.Sc.).

14.3  Department of Plant Science Faculty

Chair

Philippe Sequin

Emeritus Professors

Deborah Buszard
Ralph H. Estey
Emeritus Professors
William F. Grant

Professors
Pierre Dutilleul
Donald L. Smith
Alan K. Watson

Associate Professors
Jacqueline C. Bede
Sylvie de Blois
Danielle J. Donnelly
Marc Fortin
Suha Jabaji
Ajjamada C. Kushalappa
Philippe Seguin
Katrine A. Stewart
Martina V. Stromvik
Marcia J. Waterway

Assistant Professors
Jean-Benoit Charron
Jaswinder Singh

Faculty Lecturers
Caroline Begg
Serge Lassier
David Wees

Associate Members
Gregory Brown (Department of Biology)
Timothy A. Johns (School of Dietetics and Human Nutrition)

Adjunct Professors
Marc Fortin
Sylvie Jenni
Shahrokh Khanizadeh
Jean-François Laliberté
15 School of Dietetics and Human Nutrition

15.1 Location

Macdonald Stewart Building – Room MS2-039
McGill University, Macdonald Campus
21,111 Lakeshore Road
Sainte-Anne-de-Bellevue, Quebec H9X 3V9
Canada

Telephone: 514-398-7840
Fax: 514-398-7739
Email: nutrition.dietetics@mcgill.ca
Website: www.mcgill.ca/dietetics

15.2 About the School of Dietetics and Human Nutrition

Health and well-being of individuals in relation to food choices and physiological status prevails as the unifying theme of the programs in the School of Dietetics and Human Nutrition. The availability of food, normal metabolism and clinical nutrition, community nutrition at the local and international level, the evaluation of nutritional products and their use in nutrition, and the communication of information about food and health form the core of academic programs.

15.3 School of Dietetics and Human Nutrition Faculty

Director
Kristine G. Koski

Professor Emerita
Harriet V. Kuhnlein

Professors
Luis B. Agellon
Timothy A. Johns

Associate Professors
Grace Egeland (Canada Research Chair)
Katherine Gray-Donald
Kristine G. Koski
Stan Kubow
Louise Thibault
Hope Weiler (Canada Research Chair)
Linda Wykes (William Dawson Scholar)
Grace S. Marquis (Canada Research Chair)
Lecturers
Peter Bender (PT)
Lynda Fraser (PT)
Mary Hendrickson
Linda Jacobs Starkey
Maureen Rose
Joane Routhier
Sandy Phillips
Hugues Plourde
Heidi Ritter

Adjunct Professors
Mary l’Abbé
Kevin A. Cockell

Cross-Appointed Staff
Food Science and Agricultural Chemistry: Selim Kermasha
Medicine: Louis Beaumier, Franco Carli, Stephanie Chevalier, Réjeanne Gougeon, L. John Hoffer, Larry Lands, Errol Marliss, José Morais, Thomas Schricker, Jean-François Yale, Ralph Lattermann
Parasitology: Marilyn E. Scott
MUHC: Sonya Page

16 Institute of Parasitology

16.1 Location
Institute of Parasitology
Macdonald Stewart Building – Room MS3-040
McGill University, Macdonald Campus
21,111 Lakeshore Road
Sainte-Anne-de-Bellevue, Quebec H9X 3V9
Canada
Telephone: 514-398-7722
Fax: 514-398-7857
Email: graduate.parasitology@mcgill.ca
Website: www.mcgill.ca/parasitology

16.2 Institute of Parasitology Faculty

Director
Timothy Geary
Professors
John Dalton
Timothy Geary
Roger Prichard

Associate Professors
Robin Beech
Elias Georges
Armando Jardim
Paula Ribeiro
Marilyn Scott

Assistant Professors
Florence Dzierszinski
Petra Rohrbach
Reza Salavati

Associate Members
Greg Matlashewski
Martin Olivier
Mary Stevenson
Brian Ward

Adjunt Professors
Sean Forrester
David Marcogliese
Terence Spithill

17 Instructional Staff

Adamowski, Jan; B.Eng.(RMC), M.Phil.(Camb./MIT), M.B.A.(Warsaw/HEC-Paris/London Business School/Norwegian School of Economics and Business Administration), Ph.D.(Warsaw); Assistant Professor of Bioresource Engineering

Agellon, Luis B.; B.Sc., Ph.D.(McM.); Professor of Human Nutrition (Canada Research Chair)

Alli, Inteaz; B.Sc.(Guyana), M.Sc., Ph.D.(McG.); Professor of Food Science and Agricultural Chemistry

Barrington, Suzelle; B.Sc.(Agr.Eng.), Ph.D.(McG.); Professor of Bioresource Engineering

Bede, Jacqueline; B.Sc.(Calg.), M.Sc., Ph.D.(Tor.); Associate Professor of Plant Science

Beech, Robin N.; B.Sc.(Nott.), Ph.D.(Edin.); Associate Professor of Parasitology

Begg, Caroline; B.Sc.(Agr.)(McG.), M.Sc.(Sask.), Ph.D.(McG.); Faculty Lecturer, Department of Plant Science

Bennett, Elena; B.A.(Oberlin), M.Sc., Ph.D.(Wis.); Assistant Professor of Ecosystem Ecology and McGill School of Environment

Bird, David M.; B.Sc.(Guelph), M.Sc., Ph.D.(McG.); Fellow A.O.U., Professor of Wildlife Biology and Director, Avian Science and Conservation Centre

Bordignon, Vilceu; Ag.Tec.(EAPC), M.Sc., D.V.M.(Universidade da Região da Campanha (Brazil)), Ph.D.(Montr.); Associate Professor of Animal Science

Brown, Peter G.; B.A.(Haver.), M.A., Ph.D.(Col.); Professor of Natural Resource Sciences (joint appoint. with Geography and McGill School of Environment)

Buddle, Christopher; B.Sc.(Guelph), Ph.D.(Alta.); Associate Professor of Forest Insect Ecology
Charron, Jean-Benoit; B.Sc.(Montr.), M.Sc., Ph.D.(UQAM); Assistant Professor of Plant Science
Chenier, Martin R.; B.Sc., M.Sc.(Laval), Ph.D.(McG.); Assistant Professor of Food Safety
Cherestes, Alice; B.A., M.A., Ph.D.(CUNY); Faculty Lecturer, Faculty of Agricultural and Environmental Sciences
Clark, Grant; B.Sc.(Agr.Eng.) (Alta.), Ph.D.(McG.); Assistant Professor of Bioresource Engineering
Côté, Benoît; B.Sc., Ph.D.(Laval); Associate Professor of Woodland Resources, Chair of Department of Natural Resource Sciences
Cue, Roger I.; B.Sc.(Newcastle, UK), Ph.D.(Edin.); Associate Professor of Animal Science
Curtis, Mark; B.Sc., M.Sc., Ph.D.(McG.); Associate Professor of Wildlife Biology
Dalton, John P.; B.Sc., Ph.D.(Dublin); Professor of Parasitology and Canada Research Chair
de Blois, Sylvie; B.Sc.(Agr.) (McG.), M.Sc., Ph.D.(Montr.); Associate Professor of Plant Science and McGill School of Environment
Donnelly, Danielle J.; B.Sc.(Agr.) (McG.), M.Sc.(Br. Col.), Ph.D.(S. Fraser); Associate Professor of Plant Science
Driscoll, Brian T.; B.Sc., Ph.D.(McM.); Associate Professor of Microbiology
Duggavathi, Rajesha; B.V.Sc., M.V.Sc.(Univ. of Agricultural Sciences, Bangalore), Ph.D.(Sask.); Assistant Professor of Animal Science
Dunphy, Gary B.; B.Sc.(New Br.), M.Sc., Ph.D.(Nfld.); Associate Professor of Entomology
Dutilleul, Pierre R.; B.Sc., Ph.D.(Belgium); Professor of Statistics
Dzierszinski, Florence; Bacc.(Université de Lille I), M.Sc.(Université de Compiègne/Université de Lille I), Ph.D.(Université de Lille I); Assistant Professor of Parasitology (Canada Research Chair)
Egeland-Hovda, Grace M.; B.A.(Luther), Ph.D.(Pitt.); Associate Professor of Human Nutrition (Canada Research Chair)
Ellyett, William R.; B.A.(Sir G. Wms.), B.Ed.(P.E.) (McG.); Faculty Lecturer (PT), Farm Management and Technology Program and Director of Athletics
Enright, Peter; B.Sc.(Agr.Eng.), M.Sc.(McG.); Faculty Lecturer, Director, Farm Management and Technology Program
Fyles, James W.; B.Sc., M.Sc.(Vic. (BC)), Ph.D.(Mich.); Professor of Parasitology, Director, Institute of Parasitology, (Canada Research Chair in Parasite Biotechnology)
Georges, Elias; B.Sc., Ph.D.(McG.); Associate Professor of Parasitology
Gray-Donald, Katherine; B.Sc., Ph.D.(McG.); Associate Professor of Human Nutrition
Hayes, J. Flannan; B.Agr.Sc., M.Agr.Sc.(Dublin), Ph.D.(N. Carolina St.); Professor of Animal Science
Hendershot, William H.; B.Sc.(Tor.), M.Sc.(McG.), Ph.D.(Br. Col.); Associate Dean (Academic), Professor of Soil Science
Hendrickson-Nelson, Mary; B.A.(College of St. Benedict), B.Sc.(Minn.), M.Sc.(Colo. St.); Faculty Lecturer (Stage), School of Dietetics and Human Nutrition
Henning, John C.; B.Sc., Ph.D.(Guelph); Associate Professor of Agricultural Economics
Hickey, Gordon M.; B.F.Sc.(Melb.), Ph.D.(Br. Col.); Assistant Professor of Natural Resource Sciences
Humphries, Murray; B.Sc.(Manit.), Ph.D.(Alta.); Associate Professor of Wildlife Biology (NSERC Northern Chair)
Ismail, Ashraf A.; B.Sc., Ph.D.(McG.); Associate Professor of Food Science and Agricultural Chemistry
Jabaji, Suha; B.Sc.(AUB), M.Sc.(Guelph), Ph.D.(Wat.); Associate Professor of Plant Science and Associate Dean (Research and Graduate Education)
Jacobs Starkey, Linda; B.Sc.(H.Ec.) (Mt. St. Vin.), M.Sc., Ph.D.(McG.), RD, FDC; Faculty Lecturer, School of Dietetics and Human Nutrition
Jardim, Armando; B.Sc., Ph.D.(Vic. (BC)); Associate Professor of Parasitology
Johns, Timothy A.; B.Sc.(McM.), M.Sc.(Br. Col.), Ph.D.(Mich.); Professor of Human Nutrition
Karbourne, Salwa; B.Sc., M.Sc.(Institut Agronomique et Vétérinaire Hassan II), Ph.D.(Univ. de la Méditerranée); Assistant Professor of Food Science
Kermasha, Selim; B.Sc.(Baghdad), D.Sc.(Nancy); Associate Professor of Food Science and Agricultural Chemistry and Chair of Department
Kimmins, Sarah; B.Sc.(Dal.), M.Sc.(Nova Scotia Ag.), Ph.D.(Dal.); Assistant Professor of Animal Science
Knutt, Marcia E.; H.B.Sc.(W. Ont.), M.A., Ph.D.(Brandeis); Faculty Lecturer, Department of Bioresource Engineering
Koski, Kristine G.; B.Sc., M.S.(Wash.), Ph.D.(Calif., Davis); Associate Professor of Human Nutrition and Director, School of Dietetics and Human Nutrition
Kubow, Stan; B.Sc.(McG.), M.Sc.(Tor.), Ph.D.(Guelph); Associate Professor of Dietetics and Human Nutrition
Kushalappa, Ajjamada C.; B.Sc., M.Sc.(B'lore), Ph.D.(Flor.); Associate Professor of Plant Science
Lefsrud, Mark G.; B.S.(Sask.), M.S.(Rutg.), Ph.D.(Tenn.); Assistant Professor of Bioresource Engineering

McGill University, Faculty of Agricultural and Environmental Sciences, including School of Dietetics and Human Nutrition, 2010-2011 (Published January 17, 2011)
Lewis, David J.; B.Sc., M.Sc., Ph.D.(Mem.); Associate Dean (Student Affairs) and Associate Professor of Entomology

Lussier, Serge; B.Sc.(Agr.)(McG.); Assistant Director and Faculty Lecturer, Farm Management and Technology Program

Madramootoo, Chandra; B.Sc.(Agr.Eng.), M.Sc., Ph.D.(McG.); P.Eng., Dean (James McGill Professor)

Marquis, Grace S.; B.A.(Ind.), M.Sc.(Mich. St.), Ph.D.(C'nell); Associate Professor of Human Nutrition (Canada Research Chair)

Marshall, William D.; B.Sc.(New Br.), Ph.D.(McM.); Professor of Food Science and Agricultural Chemistry

McClintock, Katherine; B.A.(Welles.), B.Sc.(Agr.), M.Sc.(McG.); Faculty Lecturer, Department of Plant Science

McKyes, Edward; B.Eng., M.Eng., Ph.D.(McG.), F.C.S.A.E.; Professor of Bioresource Engineering

Moffat, Donald; B.Ed.(P.E.)(McG.), Grad. Dip. in Sports Admin.(C'dia); Faculty Lecturer (PT), Farm Management and Technology Program and Coordinator Campus Recreation, Athletics and Recreation

Molgat, Christian; B.Sc.(Guelph), B.Sc.(Ott.); Faculty Lecturer, Farm Management and Technology Program

Monardes, Humberto G.; B.Sc.(Concepcion, Chile), M.Sc., Ph.D.(McG.); Associate Professor of Animal Science

Mustafa, Arif F.; B.Sc., M.Sc.(Khartoum), Ph.D.(Sask.); Associate Professor of Animal Science

Musem, James; G.S. Vijaya; B.Eng.(B'lore), M.Sc.(Guelph), Ph.D.(Colo.); F.A.S.A.E., F.C.S.A.E., F.A.S.M.E.; Professor of Bioresource Engineering (James McGill Professor)

Ngadi, Michael O.; B.Ed.(Nigeria), M.A.Sc., Ph.D.(Nova Scotia TC.); Associate Professor of Bioresource Engineering (William Dawson Scholar)

Orsat, Valerie; B.Sc., M.Sc., Ph.D.(McG.); Assistant Professor of Bioresource Engineering

Phillip, Leroy E.; B.Sc.(Agr.); M.Sc.(McG), Ph.D.(Guelph); Associate Professor of Animal Science

Phillis, Sandra; B.A.(Qu.), B.Sc.(F.Sc.), M.Sc.(McG.); Faculty Lecturer (Stage), School of Dietetics and Human Nutrition

Plourde, Hugues; B.Sc.(Nutr.Sci.)(McG.), M.Sc.(Nutr.)(Montr.); Faculty Lecturer (Stage), School of Dietetics and Human Nutrition

Prichard, Roger K.; B.Sc., Ph.D.(N.S.W.); Professor, Institute of Parasitology (James McGill Professor)

Raghavan, G.S. Vijaya; B.Eng.(B'lore), M.Sc.(Guelph), Ph.D.(Colo.); F.A.S.A.E., F.C.S.A.E., F.A.S.M.E.; Professor of Bioresource Engineering (James McGill Professor)

Ramaswamy, Hosahalli; B.Sc.(Bangalore), M.Sc.(Mysore), M.Sc., Ph.D.(Br. Col.); Professor of Food Science and Agricultural Chemistry

Ribeiro, Paula A.; B.Sc., Ph.D.(York (Can.)); Associate Professor of Parasitology

Ritter, Heidi; B.Sc., M.Sc.(Nutr.Sci.)(McG.); Faculty Lecturer (Stage), School of Dietetics and Human Nutrition

Rohrbach, Petra; B.Sc.(McG.), Diplom Biology(Heidel), Dr. rer. Nat.(Deutsches Krebsforschungszentrum); Assistant Professor of Parasitology

Rose, Maureen; B.Sc.(F.Sc.), M.Ed., Ph.D.(McG.); Faculty Lecturer (Stage), School of Dietetics and Human Nutrition

Routhier, Joane; B.Sc.(F.Sc.)(McG.); Faculty Lecturer (Stage), School of Dietetics and Human Nutrition

Salavati, Reza; B.A, M.A.(Calif. St.), Ph.D.(Wesl.); Assistant Professor of Parasitology

Scott, Marilyn E.; B.Sc.(New Br.), Ph.D.(McG.); Associate Professor of Parasitology and Director, McGill School of Environment

Seguin, Philippe; B.Sc.(Agr.), M.Sc.(McG.), Ph.D.(Minn.); Associate Professor of Plant Science and Chair of Department

Simpson, Benjamin K.; B.Sc.(Univ. Sc. & Tech., Kumasi), Ph.D.(Nfld.); Associate Professor of Food Science and Agricultural Chemistry

Singh, Jaswinder; B.Sc., M.Sc.(Punjab Agricultural University), Ph.D.(Syd.); Assistant Professor of Plant Science

Smith, Donald L.; B.Sc., M.Sc.(Acad.), Ph.D.(Guelph); Professor of Plant Science (James McGill Professor)

Strachan, Ian; B.Sc.(Tor.), M.Sc., Ph.D.(Qu.); Associate Professor of Agrometeorology

Stromv, Martina V.; B.A., M.S.(Stockholm), Ph.D.(Ill-Chic.); Associate Professor of Plant Science

Thériault, Pascal; B.Sc.(Agr.), M.Sc.(KSU); Faculty Lecturer, Farm Management and Technology Program

Thibault, Louise; B.Sc., M.Sc., Ph.D.(Laval); Associate Professor of Dietetics and Human Nutrition

Thomassin, Paul; B.Sc.(Agr.)(McG.), M.S., Ph.D.(Hawaii Pac.); Associate Professor of Agricultural Economics

Titman, Rodger D.; B.Sc.(McG.), M.Sc.(Bishop's), Ph.D.(New Br.), Fellow A.O.U.; Associate Professor (Post-retirement) of Wildlife Biology

van de Voort, Frederik R.; B.Sc., M.Sc., Ph.D.(Br. Col.); Professor of Food Science and Agricultural Chemistry

Wade, Kevin; B.Agr.Sc., M.Agr.Sc.(Dublin), Ph.D.(C'nell); Associate Professor of Animal Science and Chair, Department of Animal Science

Waterway, Marcia J.; B.A.(Calvin), M.S.(Wis.), Ph.D.(C'nell); Associate Professor of Plant Science and Curator, McGill University Herbarium
Watson, Alan K.; B.Sc.(Agr.), M.Sc.(Br. Col.), Ph.D.(Sask.); Professor of Agronomy and Director, Phytorium/Biopesticide Quarantine Facility

Wees, David D.; B.Sc.(Agr.), M.Sc.(McG.); Faculty Lecturer, Department of Plant Science

Weiler, Hope; B.A.Sc.(Guelph), Ph.D.(McM.); Associate Professor of Human Nutrition (Canada Research Chair)

Whalen, Joann; B.Sc.(Agr.)(Dal.), M.Sc.(McG.), Ph.D.(Ohio St.); Associate Professor of Soil Science (William Dawson Scholar)

Wheeler, Terry; B.Sc.(Nfld.), M.Sc., Ph.D.(Guelph); Associate Professor of Entomology and Director, Lyman Entomological Museum and Research Laboratory

Whyte, Lyle G; B.Sc.(Regina), Ph.D.(Wat.); Associate Professor of Microbiology (Canada Research Chair)

Wykes, Linda; B.Sc., M.Sc., Ph.D.(Tor.); Associate Professor of Dietetics and Human Nutrition (William Dawson Scholar)

Yaylayan, Varoujan A.; B.Sc., M.Sc.(Beirut), Ph.D.(Alta.); Associate Professor of Food Science and Agricultural Chemistry

Zadworny, David; B.Sc., Ph.D.(Guelph); Associate Professor of Animal Science

Zhao, Xin; B.Sc., M.Sc.(Nanjing IT), Ph.D.(C’nell); Professor of Animal Science (James McGill Professor)