



**McGill**  
MACDONALD CAMPUS

Get ready to be

# INSPIRED











[mcgill.ca/macdonald/prospective](http://mcgill.ca/macdonald/prospective)

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**For application details, please visit: [mcgill.ca/applying](http://mcgill.ca/applying)**

**MCGILL UNIVERSITY'S MACDONALD CAMPUS  
GET READY TO BE INSPIRED**



## MCGILL

McGill University is one of the world's leading universities, attracting the best and brightest students and professors from around the world. It has two beautiful and unique campuses. McGill's main campus is in the heart of downtown Montreal, while its Macdonald Campus is situated on Montreal's West Island.

## MACDONALD CAMPUS

Home to the Faculty of Agricultural & Environmental Sciences, the School of Human Nutrition and the McGill School of Environment (which also offers programs in the Faculties of Science and Arts), the Macdonald Campus is located in the picturesque lakeside, suburban town of Ste-Anne-de-Bellevue. Forty minutes away from the downtown campus, its 650 hectares (1,600 acres) offers teaching facilities that are unrivalled in Canada. It has waterfront access, bike paths, and both walking and ski trails.

Do you also want access to all the downtown campus has to offer? No problem! We have an inter-campus shuttle bus that runs frequently between campuses.



## ACADEMIC EXPERIENCE

Learning through experience is an important part of all of the Macdonald Campus programs. Our diverse facilities give you many opportunities to learn outside of the traditional classroom setting.

Some of the unique places on-campus where you may have classes include: active learning classrooms, the Macdonald Campus Farm, a culinary laboratory, computerized greenhouses, the Morgan Arboretum – a 245-hectare (605-acre) forested reserve – and the shores of the St. Lawrence River.

The Macdonald Campus offers you smaller classes, with a low student/teacher ratio. This will give you the opportunity to get to know your professors and your classmates. One of the highlights of working and studying here is our strong sense of community. Academic Advisors are readily available and happy to help their students. It is one of the things Macdonald students appreciate most about their studies.







## FIELD COURSES AND SEMESTERS

As well as on-campus study, both in the classroom and in the field, you will have access to many other types of learning experiences. You can do field courses or semesters in places like:

- Barbados
- Panama
- Africa
- Cuba
- Southwestern United States desert

## INTERNSHIPS

Interested in a work experience related to your program? Why not try an internship! Many of our students have spent their summers both locally and around the world working in what they are passionate about.

Some examples of the things they have done are:

- study whales in the St. Lawrence River
- intern in a local dew water collecting facility
- work for the United Nations World Food Program
- research the genetic improvement of crops in Quebec
- research medicinal plants in Peru
- intern in wildlife rehabilitation
- analyze insect populations in India

## EXCHANGES

Study abroad semesters are also a great way for you to gain new experiences. With over 150 partner universities in more than 30 countries, you have a wide choice of places to spend a semester, including:

- Paris
- Australia
- Denmark
- Hong Kong
- Japan
- New Zealand
- Prague
- Buenos Aires
- Edinburgh
- Italy
- Mexico
- and much more

[mcgill.ca/mcgillabroad/students-going-abroad/plan-and-prepare](http://mcgill.ca/mcgillabroad/students-going-abroad/plan-and-prepare)







## STUDENT LIFE

Studying is only part of your university experience. At McGill's Macdonald Campus you will have the chance to participate in many types of activities, both fun and challenging.

### CLUBS, ASSOCIATIONS AND STUDENT GOVERNMENT

- McGill Wildlife & Environment Association
- McGill Apicultural Association
- Mac Agro Ecology Group
- Mac Astronomy Club
- Macdonald Student Ecological Garden
- Happy Feet
- Engineers Without Borders
- Mac Campus Newspaper
- McGill Global Food Security
- Macdonald Model Building Club
- Mac Robotics Club
- Macappella
- Mac Photo Club
- and much more

[mcss.mcgill.ca](http://mcss.mcgill.ca)







## ATHLETICS

A strong athletics program with a variety of activities is available:

- Intramural & varsity sports
- Arena
- Outdoor Trekfit gym
- Sand volleyball court
- Squash and swimming
- Gymnasium
- Fitness centre
- Playing fields
- Paddle Mac

[macdonaldcampusathletics.ca](http://macdonaldcampusathletics.ca)



## STUDENT SERVICES

Your success and well-being is a priority, and McGill's Student Services can help you deal with a wide range of issues. Their many services include:

- Counselling
- Student Financial Aid
- Student Health Services Clinic
- Career Planning Service
- Office for Students with Disabilities
- McGill Office of Religious and Spiritual Life (MORSL)
- International Student Services

[mcgill.ca/macdonald-studentservices](http://mcgill.ca/macdonald-studentservices)



## LIVING IN RESIDENCE

The Macdonald Campus offers you a choice of two types of on-campus residence:

### Laird Hall

- Single or double room dormitory style residence
- Open to all incoming students

### EcoResidence Apartments

- Two-plex or six-plex apartments
- Open to incoming CEGEP students and returning students only

Whether you want to stay for just one year, or for your whole time at McGill, the campus residences are a great place to live. It is an ideal way to make friends from different cultures and backgrounds, and to enjoy the sense of community that living in residence provides.

[mcgill.ca/students/housing/macdonald](http://mcgill.ca/students/housing/macdonald)



## FRESHMAN YEAR

If you are coming to McGill directly from a high school outside the province of Quebec, then you will be a Freshman student (U0). In your first year, you will take basic science and math courses to prepare you for the major you move into in your second year. If you are in the BSc (Agricultural & Environmental Sciences) degree, you will decide what you want to specialize in at the end of your freshman year. For all other degrees, after freshman year you will move directly into the major that is attached to your degree. Students in Nutritional Sciences will move into Nutrition. Students who are interested in Dietetics need to apply to transfer at the end of their freshman year.

The Freshman Advisors are dedicated to making sure that you have a smooth transition to university life and to helping you achieve your academic goals. You will receive the guidance and support you need during this time.

[mcgill.ca/macdonald/prospective/freshmanyear](http://mcgill.ca/macdonald/prospective/freshmanyear)







## DEGREE PROGRAMS AT THE MACDONALD CAMPUS

### **BSc (AGRICULTURAL & ENVIRONMENTAL SCIENCES)**

In this degree you will have a number of majors to choose from, and each major will be paired with at least one specialization. You can find information on both the majors and the recommended specializations on the program pages that follow.

Not sure what specialization you want? Don't worry, there is no need to rush. You will have plenty of time to discuss the choices with your Academic Advisor. If you are having trouble choosing between them, it's not a problem. You can do two!

### **BSc (NUTRITIONAL SCIENCES)**

This degree has two majors, Nutrition and Dietetics. High school students are not eligible to apply directly into the professional Dietetics program. If you are a regular high school student and Dietetics is your program of choice, you will first need to apply into the Freshman Nutrition program, and apply to transfer to Dietetics after your first year. If you are a high school student with advanced coursework (International or French Baccalaureate, A-Levels, etc.), you should first apply into the Nutrition program, and apply to transfer to Dietetics after your first year.

### **BSc (FOOD SCIENCE)**

### **CONCURRENT BSc (FOOD SCIENCE)/BSc (NUTRITIONAL SCIENCES)**

### **BEng (BIORESOURCE ENGINEERING)**

These degrees have only one major offered. As you progress in your program, you may have the choice to add an option or a stream.



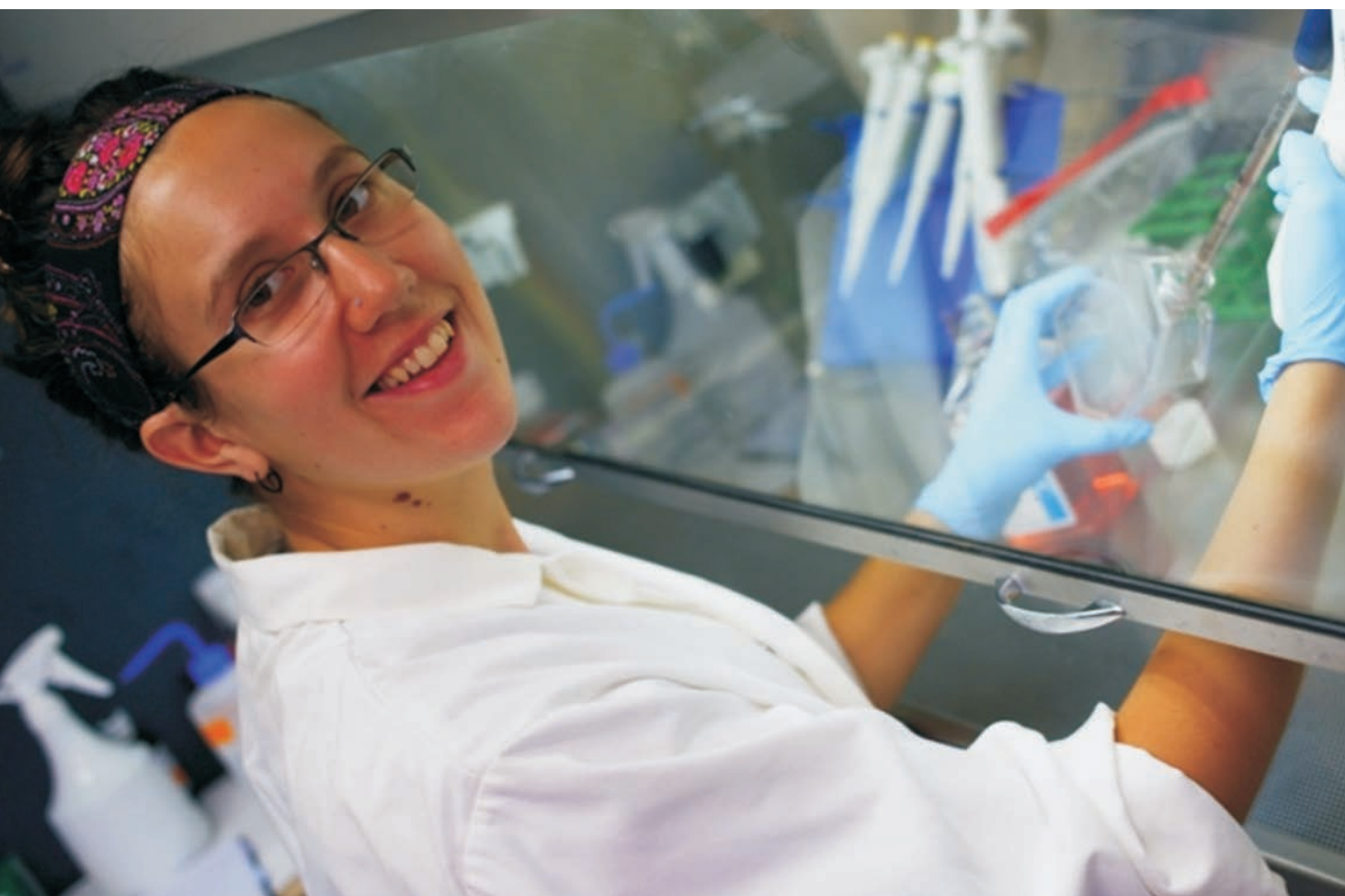


# BSc (AgEnvSc)

## MAJOR IN LIFE SCIENCES

How does life work? In the Life Sciences major, you will learn about the molecular and biochemical foundations of life that lead to genes, cells and the organisms around us. You will be immersed in a field of constant discovery. New knowledge emerges every year, along with new applications in the areas of biotechnology, medicine, forensics, and much more.

Life Sciences involves laboratory science and most of your courses will have lab sections to help you gain hands-on experience. Other courses will have outdoor labs in the unique natural settings of the Macdonald Campus. Its fields, forests and lakeshore are ideal places to explore life in all its complexity. As you progress in your program, you can follow your own path of discovery in a laboratory, with a field project or internship. Investigating microbes in the Arctic, researching epigenetics in Grenoble, France, working on improving water and soil quality in Shanghai, and interning at a veterinary clinic in Quebec are some of the ways our students have spent their summers.



### CAREER PATHS

- Health sciences, including medicine
- Veterinary science/medicine
- Food and fermentation industries
- Bioscience and pharmaceutical industries

- Agricultural biotechnology
- Environmental sciences
- Forensic sciences

For more career options: [mcgill.ca/caps/discipline](https://mcgill.ca/caps/discipline)





## SUGGESTED SPECIALIZATIONS

### ■ Animal Biology

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

### ■ Animal Health and Disease

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

### ■ Life Sciences (Multidisciplinary)

- A flexible, multidisciplinary approach to the study of pure and applied life sciences

### ■ Microbiology and Molecular Biotechnology

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

### ■ Plant Biology

- Molecular, biochemical and cellular biology of plants
- Management of plant diversity and beneficial plant interactions
- Active learning to identify and propagate plants for multiple purposes: food, fibre, fuel and medicinal compounds

Some students may also choose to do the Wildlife Biology specialization.



# BSc (AgEnvSc)

## MAJOR IN ENVIRONMENTAL BIOLOGY

Are you interested in tackling problems such as endangered species conservation, or the effects of climate change on animals and ecosystems? If so, Environmental Biology is the program for you. From plants, birds and mammals, to insects, fungi and microbes, you will receive a world-class training in their biology, conservation and ecology. Study how organisms adapt to changes in the environment and the consequences for the ecosystem. The most critical environmental challenges we face today involve biologists with specialized knowledge of human impacts on species and ecosystems. With the Environmental Biology program, you can make a difference.

Practical, real-world experience is a strong part of this program. Take advantage of the many unique learning environments on or near campus: the St. Lawrence and Ottawa Rivers; the Morgan Arboretum, a 245-hectare (605-acre) forested reserve used for teaching and research; the McGill Bird Observatory; the Ecomuseum Zoo; and the Lyman Museum. You will also have the opportunity to participate in field courses and semester-long programs in Africa, Barbados, Panama and the United States. Summer internships are also a popular way to gain experience. Our students have worked on assessing environmental impact in Paraguay, as wildlife rehabilitation interns in Canada or the United States, worked with sea turtles in Greece, whales in the St. Lawrence River, medicinal plants in Peru and much more. A research-intensive Honours program may also be a possibility in your final year.

The experience and skills you acquire in this program will prepare you for a wide choice of careers in biological and environmental sciences.



### CAREER PATHS

- Wildlife Biologist
- Conservation Officer
- Wildlife Veterinarian
- Zookeeper
- Public/Private Lands Manager
- Environmental Impact Assessment Officer
- Environmental Protection Agent
- Environmental Toxicologist
- Environmental Lawyer
- Herbarium Curator
- Horticulturalist
- Medicinal Plant Specialist
- Nature documentary filmmaker
- Environmental/Science journalist

For more career options: [mcgill.ca/caps/discipline](https://mcgill.ca/caps/discipline)





Cameron Camillo

## SUGGESTED SPECIALIZATIONS

### ■ Wildlife Biology

- Biology, ecology and behaviour of mammals, birds and fish
- Management and conservation of wildlife species and their habitats
- Hands-on training to solve problems related to wildlife in natural environments

### ■ Applied Ecology

- Structure and function of the world's ecosystems
- Ecosystem vulnerability and resilience to the effects of pollution, over-harvesting, acid rain and climate change
- Applying systems thinking for better design and management of ecosystems for agriculture, forestry, fisheries and urban development

### ■ Plant Biology

- Molecular, biochemical and cellular biology of plants
- Management of plant diversity and beneficial plant interactions
- Active learning to identify and propagate plants for multiple purposes: food, fibre, fuel and medicinal compounds





# BSc (AgEnvSc)

## MAJOR IN AGRO-ENVIRONMENTAL SCIENCES



Feeding the world is one of the top challenges the world faces today. Sustainable agricultural production and food systems are essential for producing the food we need. As food production can also damage the environment, food systems must be designed with the protection of water, soil and biodiversity in mind. In this program, you can be part of this growing, interdisciplinary, solutions-oriented field.

This major will teach you about the biology of cultivated plants and animals, and how to grow food while maintaining a healthy environment. Practical experience is key; we have unique facilities where you can practice what you learn. Our on-campus farm includes crop fields, orchards, greenhouses, and dairy, swine and poultry facilities for hands-on experience. Much of what we grow on the farm is used by McGill Food and Dining Services, so as you learn, you are helping to feed your fellow McGill students!

You will also have great opportunities to learn off-campus. Field studies and internships are encouraged, with many students choosing to spend a summer applying what they have learned and gaining new, specialized knowledge and work experience either at home or abroad. Students in this program have spent summers on projects such as interning on a local dairy farm, analyzing insect populations in India, researching the genetic improvement of crops in Quebec City, giving conferences to youth and women in rural Senegal, working in our own student-run ecological gardens, and much more.

If you are interested in being a Professional Agrologist, doing the Professional Agrology specialization, along with one of the others listed on page 13, will qualify you to apply to the Order of Agrologists of Quebec (OAQ). \* You may also be eligible for professional certification in other provinces and countries.







## SUGGESTED SPECIALIZATIONS

### ■ Animal Production

- Livestock production and efficiency at the national and international levels
- Animal nutrition, reproduction and breeding, maintaining respect for the environment and the welfare of animals

### ■ Ecological Agriculture

- Integrates agricultural production and sustainability
- Highlights the relationships among soils, plants, insects, animals and humans

### ■ Plant Production

- Biology, physiology, breeding, propagation and management of domestic plants

### ■ Professional Agrology

- Agrology focuses on the science and technology required for agricultural production
- Students in this major wishing to become members of the Order of Agrologists of Quebec (OAQ) must complete two specializations, this one, plus one of the others listed on this page\*

\* Membership in the Order of Agrologists of Quebec (OAQ) is also possible through the Agricultural Economics major or the program in Bioresource Engineering. See those pages for more details.

## CAREER PATHS

- Professional Agrologist
- Livestock management
- Farm management
- Sustainable development
- Soil and water management
- Pest and disease management

For more career options: [mcgill.ca/caps/discipline](https://mcgill.ca/caps/discipline)









# BSc (AgEnvSc)

## MAJOR IN GLOBAL FOOD SECURITY

Global food insecurity and hunger are present everywhere around the world: from urban slums and isolated communities in the developing world, to cities in industrialized countries. Defeating hunger and food insecurity is possible. It needs people who can think, evaluate, and then propose action. Choose the Global Food Security Program and be part of the solution! This major will provide you with a broad background, preparing you to work for governments and non-governmental organizations as well as in the public and private sectors.

This program offers you the unique opportunity to combine your studies in many different areas. You will learn about issues such as public health and food safety, international development, water resources and environmental sciences, as well as agriculture and nutrition. It is a combination of coursework and practical experience, including the option to participate in a hands-on experience in a developing country. You will meet the locals and work with them, developing projects in their communities. These activities are designed to help you deal with the challenges facing the world in achieving food security.

### SUGGESTED SPECIALIZATION

#### ■ International Agriculture

- Understanding of agriculture as a central mechanism to help rural development, alleviate poverty and achieve food security, especially in the developing world
- Option to experience a hands-on semester in a developing country



### CAREER PATHS

- International development
- International research and project management
- Policy Analyst - food and agriculture
- Food safety and public health policies
- Government, non-government and international institutions
- Agri-business management

For more career options:  
[mcgill.ca/caps/discipline](http://mcgill.ca/caps/discipline)





# BSc (AgEnvSc)

## MAJOR IN AGRICULTURAL ECONOMICS

Economic systems touch our lives in many ways every day, and are central to society at home and around the world. Agricultural Economics is a field of applied economics. This major is offered within a science degree, and is both flexible and interdisciplinary. As part of your program you will do courses in economics, marketing, finance, resource economics and public policy. You may also choose to take a number of courses in other McGill faculties on the downtown campus, such as the Desautels Faculty of Management, or the Faculties of Arts and Science. This program is designed to give you a basic foundation in areas such as agriculture and international development, food systems, trade and natural resource management and policy.

There is a wide range of future career options in many sectors. Our graduates work for government and in the private sector, for non-profit organizations, environmental organizations and in international development, as well as in the multibillion dollar agri-food industry.

### SUGGESTED SPECIALIZATIONS

#### ■ Agri-business\*

- Financial and market analysis, and the appropriate policies for agriculture and food systems
- Understanding of agriculture and food systems, and specialized skills in business management

#### ■ Environmental Economics

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

#### ■ Professional Agrology\*

- Agrology encompasses the science and technology required for agricultural production







## CAREER PATHS

- Agri-business management
- Farm management
- Management of natural resources
- Environmental Economist
- Policy Analyst
- Banking, finance, marketing (agri-food industry)
- Economist
- Professional Agrologist

For more career options:  
[mcgill.ca/caps/discipline](http://mcgill.ca/caps/discipline)

\* Membership in the Order of Agrologists of Quebec (OAQ) requires students to take both of the specializations marked with an asterisk. It is also possible to qualify for membership through the Agro-Environmental Sciences major, or through the program in Bioresource Engineering. See those pages for details.





# BSc (AgEnvSc)

## MAJOR IN ENVIRONMENT

### MCGILL SCHOOL OF ENVIRONMENT (MSE)



Ecological and social systems are closely interconnected. Both the decisions we make, and the actions we take, have an impact on all life on this planet. At the McGill School of Environment (MSE) you will learn how to respond to the many challenges and opportunities of creating a sustainable future.

The choices we make as consumers have an impact on the air we breathe, the water we drink, and on arable land used for food production; human well-being and livelihood are intricately linked with the loss of biodiversity and conservation efforts; deforestation leads to changes in the global carbon balance that affect global climate. In the Environment Major, you will explore all of these important issues, and more, along with possible solutions.

## TWO CAMPUSES, ONE SCHOOL

The MSE spans both McGill campuses (downtown Montreal and Macdonald). The core courses in this program will expose you to many different approaches, perspectives and world views, to help you understand the complexities involved in environmental issues. You will learn about systems thinking, sustainability and environmental ethics in a wide range of areas. As an MSE student, to complement the core courses in your major, you will select a "Domain" from the list below. Domains are areas of specialization with courses from many different areas. To benefit from all that McGill has to offer, students can take classes on both of McGill's campuses.

Field courses and internships are a great way for you to gain practical experience to enhance your classroom learning. MSE students have interned on an agroforestry project in Ecuador; working on the Emerald Ash Borer strategy in the City of Montreal; with Parks Canada, as a Natural History Interpreter; as a Research Assistant on a Quebec beaver census; and as a local Environment Awareness Agent. Field courses can find you in places such as Panama, East Africa, Northern Quebec, Barbados, the High Arctic, Cuba, Guatemala, Western Canada and the southwestern United States.

### DOMAINS

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





## CAREER PATHS

- Community Outreach and Conservation Coordinator
- Environmental Assessment Officer
- Sustainable Development or Environmental Program Manager
- Public Health Officer
- Environmental Scientist
- Environmental Policy Advisor, and policy development
- Advisor: corporate, social and environmental responsibility
- Biostatistician
- Climate Change Analyst
- Environmental communication and education
- Environmental/green innovation and entrepreneurship

For more career options:  
[mcgill.ca/caps/discipline](http://mcgill.ca/caps/discipline)







#### CAREER PATHS

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

For more career options:  
[mcgill.ca/caps/discipline](http://mcgill.ca/caps/discipline)

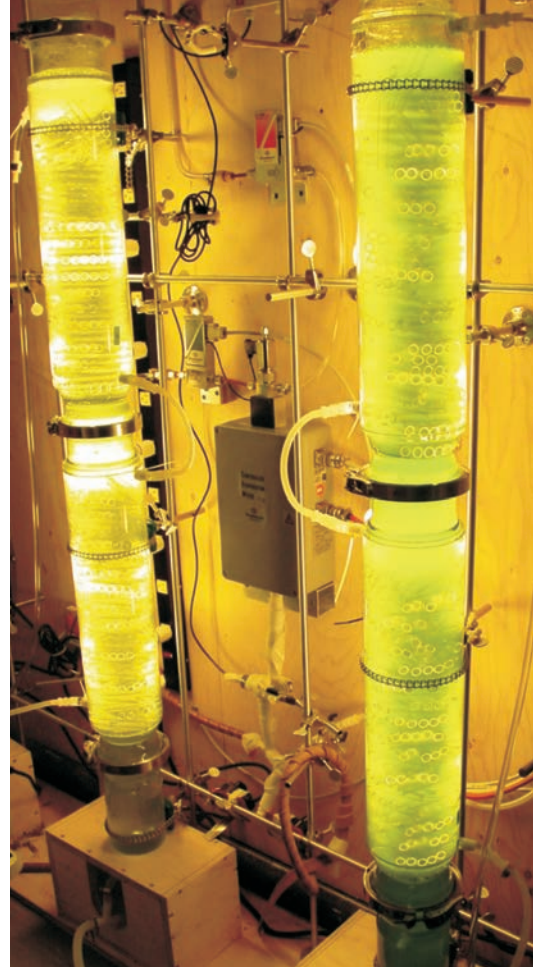


# BEng (BIORESOURCE ENGINEERING)

If you are interested in both biology and technology, Bioresource Engineering is the program for you. As world populations rise, so does the requirement for food, renewable fuels and biochemical products. This huge demand greatly increases the pressures on our environment. Bioresource Engineering uses both biology and technology to solve these problems.

As a Bioresource Engineering student, you may decide to add the experience of a summer internship to your program. Our students have worked for the United Nations Food Program, interned on an urban rooftop farm in Washington DC, and helped Engineers Without Borders find ways to improve the lives of people in rural Africa. They have also worked on research projects to develop new technology such as a soil moisture sensor, a revolutionary greenhouse system to help with food security in Northern Canada, and a new type of bee smoker.

Bioresource Engineering is a professional engineering program, fully accredited by Engineers Canada as satisfying the academic requirements for registration in the Ordre des ingénieurs du Québec (OIQ) [Order of Engineers of Quebec], as well as Canadian, American and many international engineering associations. This is a very diverse program, and you will be able to specialize by choosing one of three optional streams.



## OPTIONAL STREAMS OF FOCUS

### ■ Bio-Environmental Engineering

- Manage the interface between humans and their natural environment, such as land development, waste management, pollution, soil and water, urban and rural ecology, and climate change adaptation

### ■ Bio-Process Engineering

- Transform biological materials and feedstock into safe, high-quality consumer products such as food, fibre and fuels
- Storage, food preservation, biomaterials and fermentation

### ■ Bio-Production Engineering (including the Agricultural Engineering/Agrology Option\*)

- Develop and apply engineering fundamentals to the sustainable production of crops, livestock and biomass
- Machinery, robotics, information technology, buildings and structures

\* Requirements for registration in the Order of Agrologists of Quebec (OAQ) can be satisfied by appropriate course selection in the Professional Agrology Option. Please see pages 13 and 17 for other OAQ qualification options.







## BSc (FSc) FOOD SCIENCE

Would you like to understand why some foods taste so good? Or why coloured fruits and vegetables are good for your health? Or perhaps you would like to learn how to invent new foods such as an avocado-based tiramisu dessert, a new type of veggie burger, or a high-protein/high-energy snack with a longer shelf-life, all award-winning creations from McGill Food Science students. In the Food Science program you can do this and more. You will discover how to make the food we eat every day safer, taste better, look more appealing and last longer.

Food Scientists work on the discovery of new ingredients and how they can be incorporated into foods. They study how flavours and colours develop when food is baked, roasted or fried. They also develop and apply techniques to make sure that all new products are safely processed and packaged. Food Science is a chemistry-based program, but your studies will also introduce you to an array of disciplines such as microbiology, physics, biochemistry, sensory analysis and engineering.

Internships are also an option. Our students have participated in activities such as learning quality control in a Malaysian beverage factory; designing healthy meals in a Parisian bakery; and understanding the processes of manufacturing and food safety in a large food plant in Canada.

This program will provide you with the much needed skills and knowledge required for dealing with food development and safety in the modern world. Two options are available to Food Science students: Food Chemistry or Food Science.







## OPTIONS

### ■ Food Science Option

- The study of food science from a more general and interdisciplinary approach
- Integrates courses from many disciplines related to the science of food, including biochemistry, microbiology and processing
- Graduates will have the academic qualifications for membership in the Canadian Institute of Food Science and Technology (CIFST) and can also qualify for recognition by the Institute of Food Technologists (IFT)

### ■ Food Chemistry Option

- The chemistry of food incorporates additional required core chemistry courses
- Includes the academic elements necessary for membership in the Canadian Institute of Food Science and Technology (CIFST) and the Institute of Food Technologists (IFT)
- Must be completed in order to be eligible for membership in the Order of Chemists of Quebec (OCQ)



## CAREER PATHS

- Food industry
- Flavour industry
- Functional foods
- Food safety and quality
- Technical sales and marketing

- Research (university, government, private sector)
- Food biotechnology

For more career options:  
[mcgill.ca/caps/discipline](https://mcgill.ca/caps/discipline)



# BSc (NutrSc)

## NUTRITIONAL SCIENCES

McGill’s School of Human Nutrition is Canada’s longest established teaching and research institution in the field of human nutrition. Its main goal is to improve human health. It focuses on nutrients, health, environment and society. With a variety of areas of study for you to choose from, the School trains future leaders in areas such as dietetics, nutrition, food function, food security, global nutrition, and nutritional biochemistry in health.

### ■ BSc (Nutritional Sciences) | MAJOR IN NUTRITION

The 3-year Nutrition Major covers the many aspects of human nutrition and food. Students can specialize in: Sports Nutrition, Global Nutrition, Nutritional Biochemistry, Food Function and Safety, or Health and Disease.

This is a flexible program. It offers you the chance to participate in research and field studies, as well as internships. Our students have worked in hospital research labs; with student athletes at McGill; doing nutritional marketing in New York City; with patients undergoing surgery at McGill hospitals; and designing healthy food plans in a local community kitchen.

The Nutrition Major equips students for many careers and is a great preparation for graduate studies or professional schools such as medicine. The Nutrition Major does not lead to professional licensure as a Dietitian/Nutritionist.

### ■ BSc (Nutritional Sciences) | MAJOR IN DIETETICS\*

The Dietetics Major is an accredited, professional program that leads to qualification as a Registered Dietitian/Nutritionist. The program includes 40 weeks of supervised internships (stages) in clinical and community nutrition and food service systems management. Upon graduating, you will be eligible to become a member of Dietitians of Canada and the Ordre professionnel des diététistes du Québec (OPDQ) [Professional Order of Dietitians of Quebec].

**A French proficiency requirement is needed for Dietetics. For details, see [mcgill.ca/undergraduate-admissions/french-proficiency](http://mcgill.ca/undergraduate-admissions/french-proficiency).**

\*Note: If you are applying from high school, you cannot apply directly to the Dietetics Major. You must apply to the Freshman Nutrition program, and apply to transfer to Dietetics after your first year. See page 7 for details.

Degree	Program duration (yrs)**	Total credits***	Integrated internship	Leads to Professional Accreditation (OPDQ)
NUTRITION BSc (NutrSc)	3	90	No	No
DIETETICS BSc (NutrSc)	3.5	115	Yes	Yes
CONCURRENT** BSc (FSc) and BSc (NutrSc)	4	122	Yes	No

\*\* See page 26 for Concurrent Degree information  
 \*\*\* Does not include Freshman year or prerequisites







## CAREER PATHS

### NUTRITION

- International nutrition and health promotion
- Public health services
- Pharmaceutical industries
- Food program development
- Food product research and development
- Food labeling and food inspection
- Medical school/Veterinary school

For more career options:  
[mcgill.ca/caps/discipline](http://mcgill.ca/caps/discipline)

## CAREER PATHS

### DIETETICS

- Hospitals, medical clinics and long-term care centres
- Public health services
- Pharmaceutical industries
- Food service management
- International nutrition and health promotion
- Communication agencies and the media
- Agri-food companies
- Health and fitness centres

For more career options:  
[mcgill.ca/caps/discipline](http://mcgill.ca/caps/discipline)







## **BSc (FSc)/BSc (NutrSc) CONCURRENT DEGREE IN FOOD SCIENCE AND NUTRITIONAL SCIENCES**

Can't decide between Food Science and Nutrition? Why not do both! This 4-year, dual degree program allows you to study both complementary disciplines at the same time, earning two degrees upon graduation. It is unique in North America and opens the door to a multitude of career paths.

In the Food Science part of the program, you will focus on the chemistry of food, and the scientific principles of food preservation, processing and packaging. You will also work on discovering new ingredients and how they can be incorporated into foods. The goal? To provide consumers with food that looks better, tastes better, lasts longer and, above all, is safe to eat.

The Nutritional Sciences part of the program will teach you all about the nutritional aspects of food and metabolism, and the role of nutrition in health and disease.

In this dual program, you will be able to combine what you have learned in both disciplines, creating better-tasting, longer-lasting, safer food, that also meets our nutritional requirements. You will have the chance to start applying what you have learned by doing a work placement (a stage) in your final year, either an Industrial Stage or a Nutrition Stage.







### ■ Industrial Stage

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

### ■ Nutrition Stage

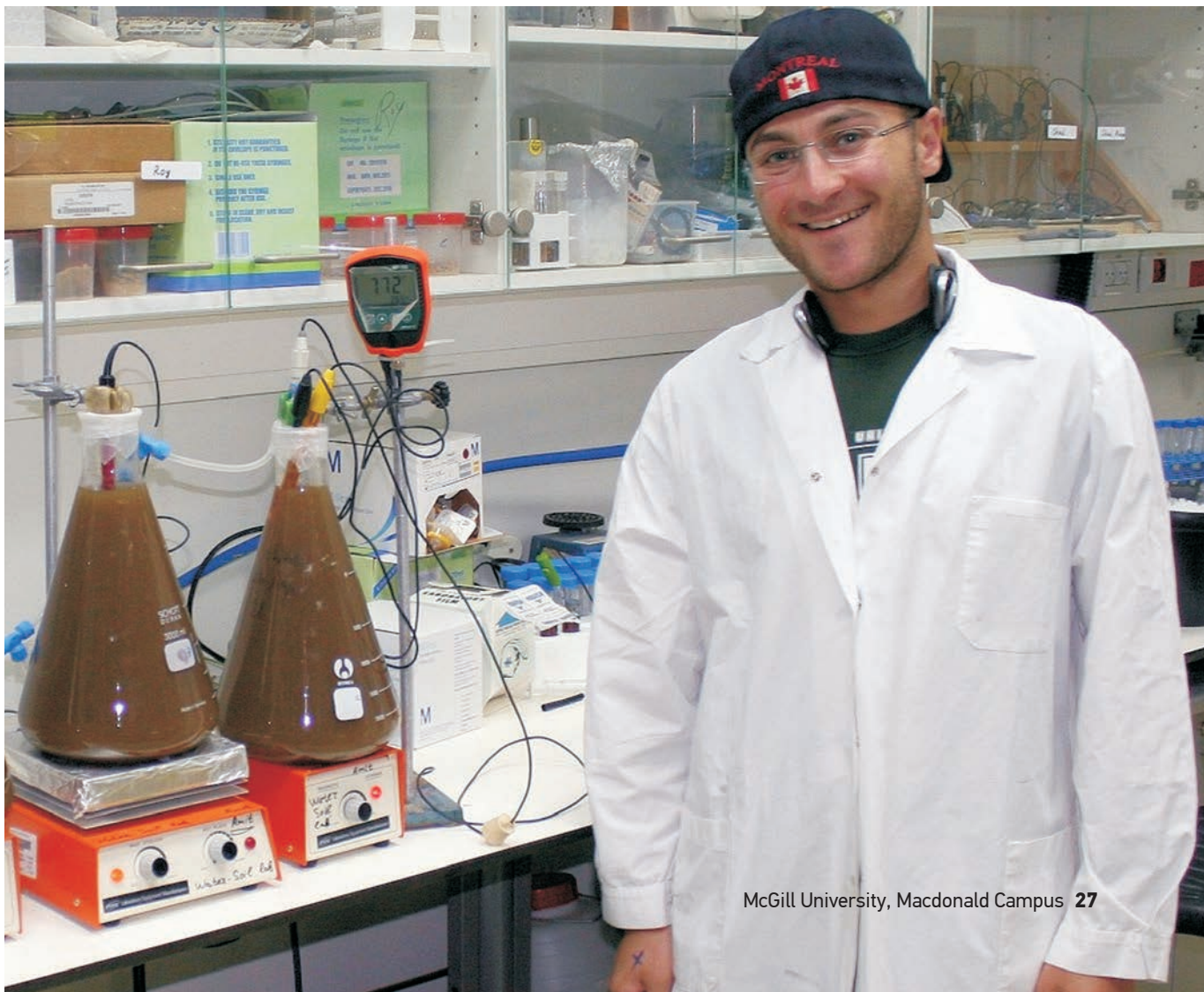
- Completed in a professional working environment
- Could include international placements in non-governmental agencies involved in nutrition promotion in developing countries
- Some placements will be doing research in clinical settings working with medical practitioners
- Other activities you could take part in include: food product development, nutritional labeling, developing promotional nutritional literature, website editing, writing nutrition articles for consumer education or consulting services

## CAREER PATHS

- Pharmaceutical industries
- Food product research and development
- Public health services
- Food labeling and packaging

- Food inspection
- Food chemistry
- Agri-food companies

For more career options: [mcgill.ca/caps/discipline](http://mcgill.ca/caps/discipline)





## WHAT WILL IT COST?

This will depend on where you are from, what you choose to study, and where you want to live. To help you estimate your costs, see the online guide at: [mcgill.ca/undergraduate-admissions/costs](http://mcgill.ca/undergraduate-admissions/costs)

## NEED FINANCIAL HELP?

Whether you are a Canadian student or international, McGill can help finance your education. We offer basic and major merit-based scholarships, as well as an extensive Financial Aid program. For information visit: [mcgill.ca/studentaid](http://mcgill.ca/studentaid)

## WANT TO VISIT?

The best way to know if this is the place for you is to see it with your own eyes, so why not book a campus tour? You will be able to speak with your student tour guide and find out about their experiences, meet with an Academic Advisor, and visit Laird Hall Residence. Tours are booked online. For information see: [mcgill.ca/macdonald/prospective/visit](http://mcgill.ca/macdonald/prospective/visit)

## HOW DO I APPLY?

For information on admission requirements, deadlines and application instructions, visit: [mcgill.ca/applying](http://mcgill.ca/applying)

### MOTHER TONGUE



English: 41.2%  
French: 24.2%  
Other: 34.6%

### PLACE OF ORIGIN



Quebec: 703 (54.7%)  
Other Canadian Provinces: 185 (14.4%)  
USA: 71 (5.5%)  
Other Countries: 326 (25.4%)

Fall 2017 Undergraduate Student  
Enrolment Statistics, Macdonald Campus





## HOW TO GET TO MCGILL UNIVERSITY'S MACDONALD CAMPUS

### BY AIR:

20 minutes from Pierre Elliott Trudeau Airport.

### BY TRAIN (commuter train–Hudson/Vaudreuil line):

20 minutes from either the Dorval or Vaudreuil Stations. Closest is the Sainte-Anne-de-Bellevue Station.

### BY CAR:

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

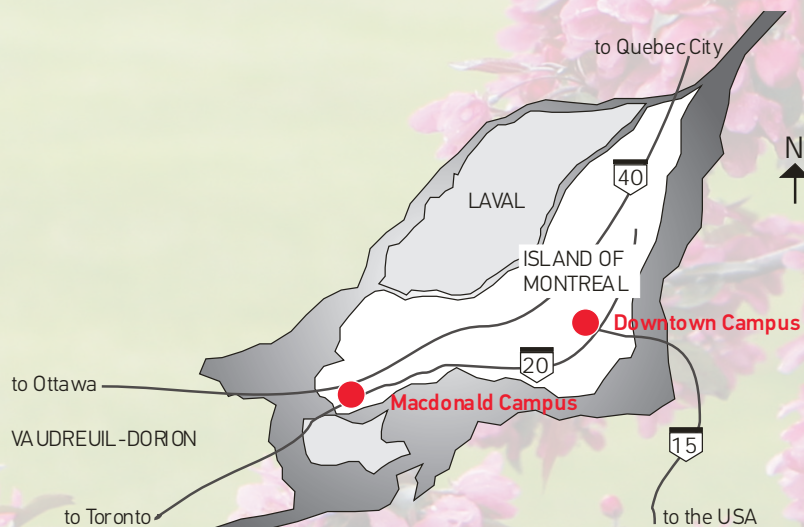
### BY PUBLIC BUS:

Buses 211 and 411 from the Lionel-Groulx metro station. Several buses from off-island also stop on campus. See [mcgill.ca/macdonald/contact/directions](http://mcgill.ca/macdonald/contact/directions) for details.

### BY SHUTTLE BUS:

40-minute inter-campus service between the two McGill campuses is available for registered students.

For departure times, see: [mcgill.ca/transport/shuttle#schedule](http://mcgill.ca/transport/shuttle#schedule)








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