

401<sup>st</sup> REPORT OF THE ACADEMIC POLICY COMMITTEE TO SENATE24<sup>th</sup> April 2008**I. TO BE APPROVED BY SENATE****(A) NEW TEACHING PROGRAMS**

Faculty of Agricultural and Environmental Sciences

**Concurrent B.Sc.(F.Sc.) in Food Science / B.Sc. (Nutr.Sc.) in Nutrition**(Appendix A - <http://www.mcgill.ca/senate/sectionforsenators/2007-2008senatemeetings/may72008/> )

At a meeting on 24<sup>th</sup> April 2008 APC reviewed a proposal for a 122-credit *Concurrent B.Sc.(F.Sc.) in Food Science / B.Sc. (Nutr.Sc.) in Nutrition*. This program meets the needs of the food industry for university graduates in both food science and human nutrition, i.e. graduates that have the scientific foundation in the fundamentals of food science and its application in the food system, as well as the fundamental knowledge in the nutritional aspects of food and metabolism. Submission to CREPUQ's *Commission d'évaluation des projets de programmes (CEP)* for evaluation and to the Ministry of Education, Leisure and Sport (MELS) for approval is not required.

APC therefore recommends that Senate approve the following resolution:

*be it resolved that Senate approve the proposed Concurrent B.Sc.(F.Sc.) in Food Science / B.Sc. (Nutr.Sc.) in Nutrition.*

**(B) CHANGE IN DEGREE DESIGNATION**

None.

**(C) ACADEMIC PERFORMANCE ISSUES / POLICIES / GOVERNANCE**

None.

**(D) CREATION OF NEW UNITS / NAME CHANGES / REPORTING CHANGES**

None.

**(E) INTER-UNIVERSITY PARTNERSHIPS**

None.

**II. PRESENTED TO SENATE FOR DISCUSSION**

None.

**III. APPROVED IN THE NAME OF SENATE****(A) DEFINITIONS**

None.

**(B) Student Exchange Agreements (approved by APC)**

None.

**(C) Other issues**

None.

#### IV. FOR THE INFORMATION OF SENATE

For detailed information please refer to the contents of the SCTP Report to APC on its meeting held on 20<sup>th</sup> March 2008: <http://www.mcgill.ca/apcc/sctpreports/>

**(A) Minor Program Revisions** (approved by the APC Subcommittee on Courses and Teaching Programs on 20<sup>th</sup> March 2008). **Revisions were made to the following programs:**

- 1) Centre for Continuing Education
  - Certificate in Accounting (30 cr.)
  - Certificate in Health and Social Services Management (30 cr.)
  - Certificate in Management (30 cr.)
  - Diploma in Accounting (30 cr.)
  - Diploma in Management; Health Care (30 cr.)
  - Diploma in Management; Taxation (30 cr.)
  - Graduate Certificate in Health Care Management (15 cr.)
  - Graduate Certificate in Taxation (15 cr.)
- 2) Faculty of Education
  - B.Ed. in Kindergarten and Elementary (120 cr.)
  - B.Ed. in Secondary (120 cr.)
  - B.Ed. in Kindergarten and Elementary; First Nations and Inuit Studies (120 cr.)
- 3) Faculty of Engineering
  - B.Eng. in Civil Engineering (109 cr.)
- 4) Faculty of Medicine
  - B.Sc.(Physical Therapy); Non-Practicing (90 cr.)
  - B.Sc.(Occupational Therapy); Non-Practicing (90 cr.)

**(B) NEW COURSES** (approved by SCTP on 20<sup>th</sup> March 2008): 9 were approved

- 1) Faculty of Agricultural and Environmental Sciences: 4
- 2) Faculty of Education: 4
- 3) Faculty of Engineering: 1

**(C) COURSE REVISIONS** (approved by SCTP on 20<sup>th</sup> March 2008): **10** were approved

- 1) Centre for Continuing Education: 2
- 2) Faculty of Law: 3
- 3) Faculty of Medicine: 3
- 4) Faculty of Science: 2

**(D) Program retirements:** none

None

**(E) Course retirements** (approved by SCTP on 20<sup>th</sup> March 2008): 8 were approved

- 1) Faculty of Centre for Continuing Education: 1
- 2) Faculty of Engineering: 6
- 3) Faculty of Medicine: 1

Compiled by Helen M.C. Richard, 2008-04-24



<p><b>1.0 Degree Title</b> Please specify the two degrees for concurrent degree programs</p> <p>Concurrent B.Sc. (F.Sc.)/ B.Sc. (Nutr.Sc.)</p> <p><b>1.1 Major (Legacy= Subject)(30-char. max.)</b></p> <p>Food Science/Nutrition</p> <p><b>1.2 Concentration (Legacy = Concentration/Option)</b> If applicable to Majors only (30 char. max.)</p> <p></p> <p><b>1.3 Minor (with Concentration, if Applicable) (30 char. max.)</b></p> <p></p>	<p><b>2.0 Administering Faculty/Unit</b></p> <p>FAES</p> <p><b>Offering Faculty/Department</b></p> <p>FAES</p> <p><b>3.0 Effective Term of Implementation</b> (Ex. Sept. 2004 = 200409) Term</p> <p>200809</p>
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**4.0 Rationale for new proposal**

Given the desire of the food industry to hire graduates that have been trained in both disciplines and with the increase of interest of undergraduate students in both food science and human nutrition, the concurrent program should offer to these students a comprehensive and integrated academic program in this area. It is expected by offering such a program there will be a potential increase in undergraduate student enrollment.

**5.0 Program Information**  
Please check appropriate box(es)

<p><b>5.1 Program Type</b></p> <p><input type="checkbox"/> Bachelor's Program</p> <p><input type="checkbox"/> Master's</p> <p><input type="checkbox"/> M.Sc. (Applied) Program</p> <p><input checked="" type="checkbox"/> Dual Degree/Concurrent Program</p> <p><input type="checkbox"/> Certificate</p> <p><input type="checkbox"/> Diploma</p> <p><input type="checkbox"/> Graduate Certificate</p> <p><input type="checkbox"/> Graduate Diploma</p> <p><input type="checkbox"/> Ph.D. Program</p> <p><input type="checkbox"/> Doctorate Program (Other than Ph.D.)</p> <p><input type="checkbox"/> Private Program</p> <p><input type="checkbox"/> Off-Campus Program</p> <p><input type="checkbox"/> Distance Education Program (By Correspondence)</p> <p><input type="checkbox"/> Other (Please specify)</p> <p></p>	<p><b>5.2 Category</b></p> <p><input type="checkbox"/> Faculty Program (FP)</p> <p><input type="checkbox"/> Major</p> <p><input type="checkbox"/> Joint Major</p> <p><input type="checkbox"/> Major Concentration (CON)</p> <p><input type="checkbox"/> Minor</p> <p><input type="checkbox"/> Minor Concentration (CON)</p> <p><input type="checkbox"/> Honours (HON)</p> <p><input type="checkbox"/> Joint Honours Component (HC)</p> <p><input type="checkbox"/> Internship/Co-op</p> <p><input type="checkbox"/> Thesis (T)</p> <p><input type="checkbox"/> Non-Thesis (N)</p> <p><input checked="" type="checkbox"/> Other</p> <p>Please specify</p> <p>Concurrent</p>	<p><b>5.3 Level</b></p> <p><input checked="" type="checkbox"/> Undergraduate</p> <p><input type="checkbox"/> Dentistry/Law/Medicine</p> <p><input type="checkbox"/> Continuing Ed (Non-Credit)</p> <p><input type="checkbox"/> Collegial</p> <p><input type="checkbox"/> Masters &amp; Grad Dips &amp; Certs</p> <p><input type="checkbox"/> Doctorate</p> <p><input type="checkbox"/> Post-Graduate Medicine/Dentistry</p> <p><input type="checkbox"/> Graduate Qualifying</p> <p><input type="checkbox"/> Postdoctoral Fellows</p>
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<p><b>6.0 Total Credits</b></p> <p>122</p>	<p><b>7.0 Consultation with Related Units</b>      Yes <input checked="" type="checkbox"/> No <input type="checkbox"/></p> <p><b>Financial Consult</b>      Yes <input type="checkbox"/> No <input checked="" type="checkbox"/></p> <p>Attach list of consultations.</p>
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## 8.0 Program Description (Maximum 150 words)

The concurrent program B.Sc.(F.Sc.)/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 the industry. It covers a list of Required courses (80Cr), Complementary courses (30Cr) and Elective courses (12Cr).

## 9.0 List of proposed program for the New Program/Major or Minor/Concentration.

If new concentration (option) of existing Major/Minor (program), please attach a program layout (list of all courses) of existing Major/Minor.

Proposed program (list courses as follows: Subj Code/Crse Num, Title, Credit weight under the headings of: Required Courses, Complementary Courses, Elective Courses)

### Dual Degree/Concurrent Program

#### B.Sc. (F.Sc.) / B.Sc. (Nutr.Sc.) (Total 122 Credits)

**Required Courses:** 80 credits

**Complementary Courses:** 30 credits

**Elective Courses:** 12 credits

#### Required Courses (80Cr)

FDSC 200	Introduction to Food Science	3Cr
NUTR 207	Nutrition and Health	3Cr
FDSC 211	Biochemistry 1	3Cr
MICR 230	Introductory Microbiology	3Cr
FDSC 251	Food Chemistry 1	3Cr
FDSC 300	Principles of Food Analysis 1	3Cr
FDSC 305	Food Chemistry 2	3Cr
AEMA 310	Statistical Methods 1	3Cr
FDSC 315	Separation Techniques in Food Analysis 1	3Cr
FDSC 319	Food Commodities	3Cr
FDSC 213	Analytical Chemistry 1	3Cr
FDSC 310	Post Harvest Fruit and Vegetable Technol.	3Cr
FDSC 330	Food Processing	3Cr
FDSC 334	Anal of Food Toxins & Toxicants	3Cr
FDSC 400	Food Packaging	3Cr
FDSC 425	Principles of Quality Assurance	3Cr
FDSC 442	Food Microbiology	3Cr
NUTR 214	Food Fundamentals	3Cr
ANSC 234	Biochemistry 2	3Cr
NUTR 307	Human Nutrition	3Cr
ANSC 323	Mammalian Physiology	4Cr
NUTR 337	Nutrition through Life	3Cr
NUTR 344	Clinical Nutrition I	4Cr
ANSC 424	Metabolic Endocrinology	3Cr
NUTR 512	Herbs, Foods and Phytochemicals	3Cr
FDSC 497	Professional Seminar: Food	1.5Cr
NUTR 497	Professional Seminar: Nutrition	1.5Cr

#### Complementary Courses (30Cr)

**At least 9 credits from the following:**

AGEC 200	Principles of Microeconomics	3Cr
AGEC 201	Principles of Macroeconomics	3Cr
AGEC 330	Agriculture and Food Markets	3Cr
AGEC 430	Agriculture, Food and Resource Policy	3Cr
AGEC 442	Economics of International Agr. Dev.	3Cr
AGEC 450	Agriculture Business Management	3Cr

**At least 9 credits from the following:**

ENVR 203	Knowledge, Ethics and Environment	3Cr
AGEC 242	Management Theories and Practices	3Cr
NUTR 301	Psychology	3Cr
NUTR 322	Applied Sciences Communication	2Cr
NRSC 340	Global Perspectives on Food	3Cr
NUTR 446	Applied Human Resources	3Cr

**12 credits from the following:**

FDSC 480	Industrial Stage /Food	12Cr
NUTR 480	Industrial Stage/NUTR	12Cr

**Elective Courses (12Cr)**

## Course Comparisons Dual Program (Food Science/Nutrition)

<b>Food Science (90 Cr)</b>	<b>Nutrition (90 Cr)</b>	<b>Dual Degree (122 Cr)</b>	<b>Not common Credits</b>
<b>Required courses (66 Cr)</b>	<b>Required courses (55 Cr)</b>	<b>Required courses (80 Cr)</b>	
FDSC 200 Intro to Food Science		FDSC 200 Intro Food Science	3
NUTR 207 Nutrition and Health	NUTR 207 Nutrition and Health	NUTR 207 Nutrition and Health	
FDSC 211 Biochemistry 1	FDSC 211 Biochemistry 1	FDSC 211 Biochemistry 1	
MICR 230 Intro Microbiology	MICR 230 Intro Microbiology	MICR 230 Intro Microbiology	
FDSC 251 Food Chemistry 1	FDSC 251 Food Chemistry 1	FDSC 251 Food Chemistry 1	
FDSC 300 Prin of Food Analysis 1	FDSC 300 Prin of Food Analysis 1	FDSC 300 Prin Food Analysis 1	
FDSC 305 Food Chemistry 2	FDSC 305 Food Chemistry 2	FDSC 305 Food Chemistry 2	
AEMA 310 Statistical Methods 1	AEMA 310 Statistical Methods 1	AEMA 310 Statistical Methods 1	
FDSC 315 Sep Tech Food An 1	FDSC 315 Sep Tech Food An 1	FDSC 315 Sep Tech Food An 1	
FDSC 319 Food Commodities	FDSC 319 Food Commodities	FDSC 319 Food Commodities	
FDSC 213 Analytical Chemistry 1		FDSC 213 Analytical Chemistry 1	3
FDSC 310 Post Harvest Tech		FDSC 310 Post Harvest Tech	3
FDSC 330 Food Processing		FDSC 330 Food Processing	3
FDSC 334 An Food Toxins/icants		FDSC 334 An Food Toxins/cants	3
FDSC 400 Food Packaging		FDSC 400 Food Packaging	3
FDSC 425 Prin Quality Assurance	FDSC 425 Prin Quality Assurance	FDSC 425 Prin Quality Assurance	
FDSC 442 Food Microbiology		FDSC 442 Food Microbiology	3
	NUTR 214 Food Fundamentals	NUTR 214 Food Fundamentals	
	ANSC 234 Biochemistry 2	ANSC 234 Biochemistry 2	
	ANSC 323 Mammalian Physiol <sup>3</sup>	ANSC 323 Mammalian Physiol <sup>3</sup>	4
	NUTR 337 Nutr Through Life	NUTR 337 Nutr Through Life	3
	NUTR 344 Clinical Nutrition 1 <sup>3</sup>	NUTR 344 Clinical Nutrition 1 <sup>3</sup>	4
	ANSC 424 Metabolic Endocrin	ANSC 424 Metabolic Endocrinol	
	NUTR 512 Herbs, Foods, Phytoch	NUTR 512 Herbs, Food Phytoch	
		FDSC 497 Prof Seminar: Food <sup>1</sup>	1.5
		NUTR 497 Prof Seminar: Nutr <sup>1</sup>	1.5
		NUTR 307 Human Nutrition	3
FDSC 495 Food Science Seminar	NUTR 322 Ap Sc Commun <sup>2</sup>		
BREE 324 Elements Food Engin	NUTR 420 Toxicol Health Risks	<b>Complementary courses (30)</b>	
FDSC 233 Physical Chemistry	NUTR 450 Res Meth: Hum Nutr	<b>9 credits from:</b>	9
FDSC 410 Flavor Chemistry	NUTR 451 An Nutrition Data	AGEC 200 Prin Microeconomics	
		AGEC 201 Prin Macroeconomics	
		AGEC 330 Agri Food Markets	
		AGEC 430 Agri, Food Res Pol	
		AGEC 442 Ec InterAgr Dev	
		AGEC 450 Agriculture Business Management	
		<b>At least 9 credits from:</b>	9
		ENVR 203 Knowl, Ethics & Environ	
		AGEC 242 Man Theories Practices	
		NUTR 301 Psychology	
		NUTR 322 Ap Sc Commun <sup>2</sup>	
		NRSC 340 Global Perspect Food	
		NUTR 446 App Human Res	
		<b>12 credits from:</b>	12
		FDSC 480 Industrial Stage /Food <sup>4</sup>	
		NUTR 480 Industrial Stage/Nutr <sup>4</sup>	
			68
Total of 68 credits of courses are new ones for either existing majors.			
<b>Notes:</b>			
All courses are 3 credits, unless otherwise indicated			
<sup>1</sup> 1.5 credits	<sup>3</sup> 4 credits		
<sup>2</sup> 2 credits	<sup>4</sup> 12 credits		

Revised Mar. 12/08  
J. TenEyck

10.0 Approvals

Routing Sequence	Name	Signature	Date
Department	Food Sci. & Agr. Chem./Dietetics & Hum. Nutr.	<i>[Signature]</i>	April 24, 2007
Curric/Acad Committee	W. Hendershot	<i>[Signature]</i>	Nov. 5/07
Faculty 1 FAES	J. TenEyck	<i>[Signature]</i>	Nov. 16/07
Faculty 2			
Faculty 3			
SCTP			MAR. 20/08
GS			
APPC			
Senate			

**SCTP**  
**APPROVED**

Submitted by

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To be completed by ARR:

CIP Code:

Submission Date  
April 20, 2007