

# Food Science (FOOD)

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## Food Science (FOOD) Courses

Department of Chemistry

Faculty of Science

### FOOD 1001 [0.5 credit]

#### Introduction to Food Science

Overview of the food industry. Production, processing, product development, packaging, chemistry, analysis, microbiology. Elements risk assessment, policy making and regulation.

Lectures three hours a week.

### FOOD 2001 [0.5 credit]

#### Principles of Nutrition

Roles of nutrients, lipids, proteins, carbohydrates, fluids and electrolytes. Digestion, absorption, transport, energy metabolism. Disorders including diabetes, cardiovascular disease and osteoporosis. Nutrition through the life cycle.

Prerequisite(s): CHEM 1001, CHEM 1002, BIOL 1003.

Lectures three hours a week.

### FOOD 3001 [0.5 credit]

#### Food Chemistry

Chemistry of the major components of foods such as proteins, lipids, carbohydrates and of the minor components such as enzymes, vitamins and various additives and their relationships to food stability and degradation.

Prerequisite(s): FOOD 2001, CHEM 2203, BIOC 2200, BIOL 2303.

Lectures three hours a week, laboratory three hours a week.

### FOOD 3002 [0.5 credit]

#### Food Analysis

Techniques for analysis of food for moisture, fat, protein, ash and fibre as well as some of the minor components of food. Titrations, extractions, calorimetry, spectroscopy, immunoassays.

Prerequisite(s): FOOD 3001.

Lectures three hours a week, laboratory three hours a week.

### FOOD 3003 [0.5 credit]

#### Food Packaging and Shelf Life

An introduction to the materials used for food packaging, including their chemical and physical characteristics.

Interactions of these materials with food products, and their effects on shelf life of food.

Prerequisite(s): FOOD 2001, CHEM 2303.

Lectures three hours a week.

### FOOD 3004 [0.5 credit]

#### Food Engineering

Basic engineering principles applicable to a wide range of food engineering and food processing situations, illustrating the uses of engineering concepts in industrial food processing applications. Energy and material balances, fluid mechanics, heat transfer.

Prerequisite(s): MATH 1007, MATH 1107, CHEM 2303.

Lectures three hours a week.

### FOOD 3005 [0.5 credit]

#### Food Microbiology

Foodborne diseases, microbial growth and survival, food spoilage, food fermentation. Techniques for detecting and quantifying microorganisms in foods.

Prerequisite(s): BIOL 2303.

Lectures three hours a week, laboratory three hours a week.

### FOOD 4001 [0.5 credit]

#### Food Quality Control

Factors affecting quality in manufacturing and processing of foods and principles of quality control and quality assurance. Sampling plans and statistical methods.

Applications of physical, chemical, biological and microbiological tests in quality control. Quality systems and standards.

Prerequisite(s): FOOD 3004 and third or fourth year standing in the Food Science and Nutrition program.

Lectures three hours a week.

### FOOD 4102 [0.5 credit]

#### Regulation of the Food Industry

Regulation of the food industry with particular emphasis on Canadian regulations. Advertising, labelling, packaging, Food additives, supplements and fortifications. Regulation of organic, genetically modified and irradiated foods. Inspection, enforcement and compliance.

Prerequisite(s): ECON 3300, and third or fourth year standing in the Food Science and Nutrition program.

Lectures three hours a week.

### FOOD 4103 [0.5 credit]

#### Food Safety Risk Assessment, Communication and Management I

The role of risk management in providing science-based approaches to solving food safety problem.

Risk management models and practical applications in critical risk management. An examination of actual risk assessments. Risk communication is addressed.

Prerequisite(s): third or fourth year standing in the Food Science and Nutrition program.

Lectures three hours a week.

**FOOD 4201 [0.5 credit]****Advanced Nutrition and Metabolism**

Metabolism of macronutrients in the human body. Detailed catabolic and anabolic reactions of carbohydrates, lipids and proteins. Regulatory control points in healthy and diseased states. Discussion of the literature pertaining to nutrition, metabolism and chronic disease.

Prerequisite(s): FOOD 2001, FOOD 3002, and third or fourth year standing in the Food Science and Nutrition program.

Lectures three hours a week.

**FOOD 4202 [0.5 credit]****Micronutrients and Health**

Animal and plant-based sources of micronutrients. Metabolism of vitamins and minerals in the human body and associated diseases throughout the life cycle. Micronutrient supplementation to promote human health.

Prerequisite(s): FOOD 2001 and third or fourth year standing in the Food Science and Nutrition program.

Lectures three hours a week.

**FOOD 4301 [0.5 credit]****Food Toxicology**

Principles of toxicology as they apply to endogenous plant toxicants, endogenous animal poisons, mycotoxins, pesticide residues, veterinary drugs, food additives, heavy metals, and toxicants produced as a result of processing.

Prerequisite(s): FOOD 3001 and third- or fourth-year standing in the Food Science and Nutrition program.

Lectures three hours a week.

**FOOD 4907 [1.0 credit]****Food Science and Nutrition Honours Essay and Research Proposal**

Students conduct an independent research study using library resources, and prepare a critical review and study proposal on a topic approved by a faculty supervisor. A written report and an oral poster presentation of the work are required before a grade can be assigned.

Precludes additional credit for FOOD 4908, CHEM 4907 and CHEM 4908.

Prerequisite(s): fourth-year standing in the Food Science and Nutrition program and permission of the department.

**FOOD 4908 [1.0 credit]****Food Science and Nutrition Research Project**

Students in Food Science and Nutrition carry out a research project under the direction of a faculty member. A written report and an oral presentation of the work are required before a grade can be assigned.

Precludes additional credit for FOOD 4907, CHEM 4907 and CHEM 4908.

Prerequisite(s): fourth-year standing in the Food Science and Nutrition program and permission of the department. Laboratory and associated work equivalent to at least eight hours per week for two terms.

**Summer session:** some of the courses listed in this Calendar are offered during the summer. Hours and scheduling for summer session courses will differ significantly from those reported in the fall/winter Calendar. To determine the scheduling and hours for

summer session classes, consult the class schedule at [central.carleton.ca](http://central.carleton.ca)

Not all courses listed are offered in a given year. For an up-to-date statement of course offerings for the current session and to determine the term of offering, consult the class schedule at [central.carleton.ca](http://central.carleton.ca)