Guelph houses one of the leading Food Science Departments within Canada and is recognized throughout the world. When one is asked to describe Food Science the thoughts of cooking come to mind although in reality the subject is a combination of all the pure sciences. Indeed, a Food Scientist acquires knowledge of microbiology, sensory analysis, biochemistry, chemistry, physics and engineering. The essential role of a Food Scientist is focused on how to enhance the quality, safety, functionality and nutrition of foods. This is reflective in the research performed within the Department of Food Science at Guelph. For example, food safety research is directed towards studying approaches to prevent, detect or decontaminate foods. Food preservation methods are researched that encompass processing technologies and packaging innovations. The application of science to improve the quality of dairy products, chocolate, ice cream, cereals and meat are also studied. Research into methods of food analysis and sensory science as well as studies around nutraceuticals and functional foods are high profile research areas. The Department has 15 faculty that includes Industrial and Canadian Research Chairs who are recognized as experts in their respective fields.

What does an MSc and PhD in Food Science involve?

As a graduate student within the University of Guelph you will be advised by one Faculty within the Department and supported by an advisory committee made up of two or more Faculty members. The Department has a collegial atmosphere that enhances your learning experience through gaining experience of different disciplines. To support your studies, faculty may offer a stipend and you will have the opportunity to apply for teaching assistant positions, in addition to applying for fellowships, scholarships and travel grants.

Admission Requirements

Master’s Degree: Students who have completed an Honours BSc degree with a minimum B average are eligible to apply to the Master’s program.

Doctorate: Students who have completed a MSc with a minimum B average are eligible to apply to the Doctoral program.

Careers in Food Science

At the end of your graduate studies you will have a diverse range of job opportunities by the virtue of the multi-disciplined nature of Food Science. Over 94% of graduates from Guelph have found employment in such areas of Government, Industry or Academia.
The Food Safety and Quality Assurance (FSQA) MSc was established in 1992 with the Graduate Diploma (GDip) program being introduced more recently in 2010. Both the MSc and GDip programs provide advanced training in food safety and quality related disciplines.

Why do an MSc or Graduate Diploma in Food Safety and Quality Assurance?

Everybody eats! Why not be part of the solution for a growing worldwide demand for quality food that is safely produced, safely delivered, and safely prepared? Our programs provide advanced, career-oriented education and training for university graduates who are interested in designing, implementing and monitoring food quality and safety programs. Our graduates work in private and public sector careers in Canada and abroad to meet the goal of safe and nutritious food for all.

Why Guelph?

The University of Guelph has a worldwide reputation for its excellence in many aspects of agriculture and biological sciences. Our graduate programs in food safety and quality assurance are within the Department of Food Science of the Ontario Agricultural College and so our students “rub shoulders” with internationally-recognized faculty.

What does an MSc/GDip in Food Safety and Quality Assurance involve?

There are two graduate programs in food safety and quality assurance. The MSc is comprised of a selection of on-line courses such as Principles of Food Science, Food Safety Systems, Quality Management, Food Law and Policy, and Safety of Foods of Animal Origin. The student must also take a Seminar course and electives selected from a wide range of supporting disciplines. The program includes an applied research project which generally takes two semesters. The project may be designed by the student and arise from previous work experience, or may be part of an established project already being undertaken by a faculty member in the Department of Food Science.

There is no thesis requirement, but the project must be suitable for presentation at a conference or for publication in a scientific journal. The MSc is normally completed in 5 semesters.

For students who are unable to physically attend the University of Guelph, we offer an innovative Graduate Diploma that consists of the five previously-mentioned on-line courses. The Diploma program does not have a research requirement and can be completed in 2 semesters.

www.uoguelph.ca/foodscience