Minor Title: Minor in Food & Nutritional Science

Objectives:
The Food and Nutritional Science minor aims to provide a comprehensive education in food, nutrition and related sociological and technological topics, enabling graduates to develop their interest in food and nutrition and have a wide range of employment and progression options.

Learning Outcomes:
Students should be able to:

a. demonstrate broad knowledge in the field of food and nutritional science;
(by means of coursework, tutorial classes and laboratory-based learning in the curriculum)

b. recognize and describe the health risks associated with food and specific nutrients, and discuss how to prevent these risks;
(by means of coursework, tutorial classes and laboratory-based learning in the curriculum)

c. understand and describe ethical perspectives and practice in food product development, food safety and public health nutrition;
(by means of coursework, tutorial classes and laboratory-based learning in the curriculum)

d. synthesize and summarize information from a wide range of sources and draw reasoned conclusions with particular reference to food and nutritional sciences and related global and commercial issues.
(by means of coursework, tutorial classes and laboratory-based learning in the curriculum)

Impermissible Combination:
Major in Food & Nutritional Science

Required courses (36 credits)

1. Introductory level courses (12 credits)
At least 12 credits selected from the following courses:
BIOL1110 From molecules to cells (6)
BIOL1201 Introduction to Food and Nutritional sciences (6)
BIOL2220 Introduction to biochemistry (6)

2. Advanced level courses (24 credits)
At least 24 credits selected from the following courses:
BIOL3201 Food chemistry (6)
BIOL3202 Nutritional Biochemistry (6)
BIOL3203 Food microbiology (6)
BIOL3204 Nutrition and the life cycle (6)
BIOL3205 Human physiology (6)
BIOL3206 Clinical Nutrition (6)
BIOL3207 Food and nutritional toxicology (6)
BIOL3208 Food safety and quality management (6)
BIOL3209 Food and Nutrient Analysis (6)
BIOL3210 Grain production and utilization (6)
BIOL3211 Nutrigenomics (6)
BIOL4201 Public health nutrition (6)
BIOL4204 Diet, brain function and behavior (6)
BIOL4205 Food processing and engineering (6)
BIOL4207 Meat and dairy science (6)
BIOL4209 Functional Foods (6)
BIOL4210 Food product development (6)
BIOL4411 Plant and food biotechnology (6)

Notes:
1. A course may appear as required course in two or more Science majors/minors. Each course can only be considered to satisfy the requirement of one major or one minor, even if that appears in the curriculum of two majors/minors. Students have to select another course to replace the course in the second major/minor.

2. Courses at the advanced level are subject to change.
Remarks:
Important! Ultimate responsibility rests with students to ensure that the required pre-requisites and co-requisite of selected courses are fulfilled. Students must take and pass all required courses in the selected primary science major in order to satisfy the degree graduation requirements.