

Minor Title	Minor in Food & Nutritional Science
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Offered to students admitted to Year 1 in	2012
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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.