FOOD SAFETY AND QUALITY ASSURANCE

The interdepartmental MSc program is the focal point for graduate teaching and research in food safety and quality assurance. The FSQA program is intended to prepare food scientists, food engineers, microbiologists and others with appropriate scientific backgrounds for participation in food safety monitoring and management in the food industry and in government food regulatory roles. Students wishing to undertake graduate studies at the MSc level with an emphasis on food safety and quality assurance will be working on a project with an approved advisor.

Administrative Staff

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Graduate Faculty

This list may include Regular Graduate Faculty, Associated Graduate Faculty and/or Graduate Faculty from other universities.

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Graduate Faculty

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Graduate Faculty

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Graduate Faculty

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Graduate Faculty

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Graduate Faculty

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Graduate Faculty

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Graduate Faculty

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Graduate Faculty

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Graduate Faculty

Michael Rogers
B.Sc., M.Sc., PhD Guelph - Associate Professor
Graduate Faculty

Paul Spagnuolo
B.Sc., M.Sc. Guelph, PhD Waterloo - Associate Professor
Graduate Faculty

Keith Warriner
B.Sc. Nottingham, PhD Aberystwyth - Professor
Graduate Faculty

MSc Program

Admission Requirements

The program is most suitable for those with an undergraduate degree in food science or microbiology and for those currently employed in the food safety and quality assurance fields in government regulatory work or in the food industry who desire upgrading of skills and knowledge. Applicants for admission to this program must meet the admission requirement of a baccalaureate in an honours program (or the equivalent) in a relevant field of study from a recognized university or college with an average standing of at least a ‘B’ average.

Prospective students indicate whether they wish to complete the program in “Hybrid Delivery” (on-campus and online learning) or “Distance Delivery” (fully online) mode at the time of application.

“Distance Delivery” applicants are required to submit an additional (third) letter of support from an individual (such as a supervisor and/or manager) in an organization indicating a willingness to oversee the applicant’s workplace project, should they be accepted to the program.

Applicants will be expected to have completed undergraduate courses that prepare them for participation in the core graduate courses and electives of the program. Undergraduate upgrading prior to applying...
may be necessary to ensure sufficient background in topics such as microbiology, toxicology, statistics, and analytical methods.

Program Requirements

Completion of the MSc FSQA program requires a minimum of seven courses (or 4.0 credits) acceptable for graduate credit.

Hybrid Delivery

Students must complete:

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSQA*6000</td>
<td>Food Safety and Quality Assurance Seminar</td>
<td>0.50</td>
</tr>
<tr>
<td>FSQA*6500</td>
<td>Food Safety and Quality Assurance Research Project 1</td>
<td>1.00</td>
</tr>
<tr>
<td>FSQA*6600</td>
<td>Principles of Food Safety and Quality Assurance</td>
<td>0.50</td>
</tr>
<tr>
<td>FSQA*6150</td>
<td>Food Quality Assurance Management</td>
<td>0.50</td>
</tr>
</tbody>
</table>

At least three additional courses 2

1 This project, equal to 1.00 credit, is one of the seven courses required to complete the program.

2 Suitable courses are listed in the courses section. Other courses, not listed here, also may be considered. Up to two senior undergraduate courses can be taken. The courses selected will depend upon the student's background, specialty, interest and area of project research. The normal duration of the program is three to four full-time semesters.

Distance Delivery

Students must complete:

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSQA*6150</td>
<td>Food Quality Assurance Management</td>
<td>0.50</td>
</tr>
<tr>
<td>FSQA*6400</td>
<td>Workplace Project in Food Safety</td>
<td>1.00</td>
</tr>
<tr>
<td>FSQA*6600</td>
<td>Principles of Food Safety and Quality Assurance</td>
<td>0.50</td>
</tr>
</tbody>
</table>

At least four additional courses by distance education

The normal duration of the program is three full-time semesters.

Graduate Diploma

Admission Requirements

The program is most suitable for those with an undergraduate food science or microbiology background and for those currently employed in food safety and quality assurance fields in government food regulatory work or in the food industry who desire upgrading of skills and knowledge. Applicants for admission to this program must meet the admission requirement of a baccalaureate in an honours program (or the equivalent) in a relevant field of study from a recognized university or college with an average standing of at least a 'B' average. Applicants will be expected to have completed undergraduate courses that prepare them for participation in the core graduate courses and electives of the program. Undergraduate upgrading may be necessary to ensure sufficient background in topics such as microbiology, toxicology, statistics, and analytical methods.

Program Requirements

All students must complete the following five courses:

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>FSQA*6100</td>
<td>Food Law and Policy</td>
<td>0.50</td>
</tr>
<tr>
<td>FSQA*6150</td>
<td>Food Quality Assurance Management</td>
<td>0.50</td>
</tr>
<tr>
<td>FSQA*6200</td>
<td>Food Safety Systems Management</td>
<td>0.50</td>
</tr>
<tr>
<td>FSQA*6600</td>
<td>Principles of Food Safety and Quality Assurance</td>
<td>0.50</td>
</tr>
<tr>
<td>POPM*6350</td>
<td>Safety of Foods of Animal Origins</td>
<td>0.50</td>
</tr>
</tbody>
</table>

Collaborative Specializations

Toxicology

The MSc in Food Safety and Quality Assurance participates in the collaborative specialization in toxicology. Two Toxicology graduate level courses must be completed as part of the course work. Please consult the Toxicology listing for a detailed description of the master's collaborative specialization.

Courses

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credits</th>
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</thead>
<tbody>
<tr>
<td>FSQA*6000</td>
<td>Food Safety and Quality Assurance Seminar</td>
<td>Fall</td>
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<tr>
<td></td>
<td>Fall Only [0.50]</td>
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</tr>
<tr>
<td></td>
<td>Provides experiential training in forms of communication that are likely to be required in professional or academic careers in food science and technology.</td>
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</tr>
<tr>
<td></td>
<td>Restriction(s): This course is open only to students in the MSc.FSQA:LT and MSc.FSQA:LT+TOX programs.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Department(s): Department of Food Science</td>
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<tr>
<td></td>
<td>Location(s): Guelph</td>
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</tr>
<tr>
<td>FSQA*6100</td>
<td>Food Law and Policy</td>
<td>Winter</td>
</tr>
<tr>
<td></td>
<td>Winter Only [0.50]</td>
<td></td>
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<tr>
<td></td>
<td>The fundamentals of food policy development and Canadian and international food law are learned and practiced through online presentations, independent study and online interactions with other students and industry professionals.</td>
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<td></td>
<td>Offering(s): Offered through Distance Education format only.</td>
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<tr>
<td></td>
<td>Department(s): Department of Food Science</td>
<td></td>
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<tr>
<td></td>
<td>Location(s): Guelph</td>
<td></td>
</tr>
<tr>
<td>FSQA*6150</td>
<td>Food Quality Assurance Management</td>
<td>Winter</td>
</tr>
<tr>
<td></td>
<td>Winter Only [0.50]</td>
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<tr>
<td></td>
<td>Examination and review of principles and concept of quality assurance and their application to consumer products and services. Topics include applied aspects of total-quality management principles.</td>
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<tr>
<td></td>
<td>Offering(s): Offered through Distance Education format only.</td>
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<tr>
<td></td>
<td>Department(s): Department of Food Science</td>
<td></td>
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<tr>
<td></td>
<td>Location(s): Guelph</td>
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<tr>
<td>FSQA*6200</td>
<td>Food Safety Systems Management</td>
<td>Winter</td>
</tr>
<tr>
<td></td>
<td>Winter Only [0.50]</td>
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<tr>
<td></td>
<td>Food safety systems are studied in four modules. (1) A brief review of plant hygiene and HACCP principles. Students with insufficient background will do supplemental study in these areas; (2) HACCP implementation and verification; (3) HACCP-based food safety programs in Canada; and (4) International Food Safety Management Systems.</td>
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</tr>
<tr>
<td></td>
<td>Offering(s): Offered through Distance Education format only.</td>
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<tr>
<td></td>
<td>Department(s): Department of Food Science</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Location(s): Guelph</td>
<td></td>
</tr>
</tbody>
</table>
FSQA*6300  Leadership in Food Safety  Fall Only  [0.50]
This course prepares students for food safety leadership roles in the
global food industry by developing core problem-solving, management,
and communication competencies. Students are exposed to industry
based and governmental based food safety leadership initiatives at both
the regional and international levels.
Offering(s): Offered through Distance Education format only.
Department(s): Department of Food Science
Location(s): Guelph

FSQA*6400  Workplace Project in Food Safety  Winter and Summer Reg
Required  [1.00]
A major project of relevance to a host employer related to food safety and
quality assurance, which includes the preparation of a written and an oral
presentation to the graduate faculty.
Offering(s): Offered through Distance Education format only.
Department(s): Department of Food Science
Location(s): Guelph

FSQA*6500  Food Safety and Quality Assurance Research
Project  Summer, Fall, and Winter  [1.00]
An original research project related to food safety and quality assurance
which includes the preparation of a written report suitable for publication
and an oral presentation of the findings to the graduate faculty.
Department(s): Department of Food Science
Location(s): Guelph

FSQA*6600  Principles of Food Safety and Quality Assurance  Fall
Only  [0.50]
An integrated approach to factors affecting food safety and quality
including microbial and chemical contamination is provided. Major food-
borne disease outbreaks are studied as examples. Modern methods of
quality management to minimize contamination of processed foods is
discussed.
Offering(s): Offered through Distance Education format only.
Department(s): Department of Food Science
Location(s): Guelph

Human Heath and Nutritional Sciences

Food, Agricultural and Resource Economics

Undergraduate Courses Suitable for Credit in this Program

Food Science

Human Health and Nutritional Sciences

Pathobiology

Population Medicine

Plant Agriculture

Other Graduate Courses Suitable for Credit in this Program

Food Science

Code  Title  Credits
FOOD*6190  Advances in Food Science  0.50
FOOD*6710  Special Topics in Food Chemistry  0.25
FOOD*6720  Special Topics in Food Microbiology  0.25
FOOD*6730  Special Topics in Food Physics  0.25
FOOD*6740  Special Topics in Food Processing  0.25
FOOD*6750  Special Topics in Food for Health  0.25
FOOD*6760  Special Topics in Food Quality  0.25

Code  Title  Credits
HHNS*6400  Functional Foods and Nutraceuticals  0.50
HHNS*6410  Applied Functional Foods and Nutraceuticals  1.00

HHNS*6400  Functional Foods and Nutraceuticals  0.50
HHNS*6410  Applied Functional Foods and Nutraceuticals  1.00

Code  Title  Credits
PABI*6000  Bacterial Pathogenesis  0.50
PABI*6550  Epidemiology of Zoonoses  0.50

Code  Title  Credits
POPM*6200  Epidemiology I  0.50
POPM*6210  Epidemiology II  0.50
POPM*6350  Safety of Foods of Animal Origins  0.50

Code  Title  Credits
PLNT*6110  Fruit and Vegetable Technology  0.50

Code  Title  Credits
NUTR*4510  Toxicology, Nutrition and Food  0.50

Code  Title  Credits
POPM*4040  Epidemiology of Food-borne Diseases  0.50

Code  Title  Credits