

Brescia University College
SCHOOL OF FOOD AND NUTRITIONAL SCIENCES

Honors Specialization in Foods and Nutrition[‡]

SCHOOL OF FOOD AND NUTRITIONAL SCIENCES RECOMMENDATIONS FOR STUDENTS INTERESTED IN:

Food Service Management

- Students are responsible for monitoring course pre-requisites and progression requirements
- 2.0 essay courses are required, of which one must be 2000-level or higher
- At least 1.0 course is required from each of the three breadth requirement categories (A, B, and C)
- **Module admission requirements:** Completion of first year requirements with a minimum average of 70% and a minimum mark of 60% in each required course.
- **Module progression requirements:** Students must earn a minimum cumulative modular average of 70%, a minimum mark of 60% in each course of the module and a passing grade in any other course.

Year 1 Admission Requirements for Hon Spec in Foods and Nutrition

- 0.5 **Chem 1301A/B** *Discovering Chemical Structure*
 - 0.5 **Chem 1302A/B** *Discovering Chemical Energetics*
 - 0.5 **Biology 1290B** *Biology and Microorganisms*
 - 1.0 **Physiol 1021** *Introduction to Human Physiology*
 - 0.5 **FN 1070A/B** *Introductory Human Nutrition*
 - 0.5 **FN 1241A/B** *Lifecycle Nutrition*
 - 0.5 **IDS 1200A/B** *Brescia Bold: Living, Learning, Leading (for Brescia-registered students)*

 - 1.5 courses in any subject numbered 1000-1999
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Suggestions for 1st year

- Students may want to take an essay course (E,F, or G designation) in 1st year (see below)
- Look at upper elective course requirements to determine appropriate first year courses
- **Course suggestions:** Writing 1020F/G Introduction to University Essay Writing; MOS 1025A/B Non-profit Organizations and Their Environment; Economics 1021A/B Principles of Microeconomics; Leadership Studies 1032A/B Exploring Leadership I, 1033A/B Exploring Leadership II; Family Studies 1010A/B Introduction to Families in Canada.

Hon Spec Module in Foods and Nutrition: 9.0 courses

Year 2

4.0 required courses normally taken in 2nd year:

- 0.5 **Chem 2003A/B** *Organic and Biological Chemistry for Food Science* (recommended) **OR** **Chem 2213A/B** *Organic Chemistry for Life Sciences*
 - 0.5 **Biochem 2288A/B** *Biochemistry & Molecular Biology for Foods & Nutrition* (recommended) **OR** **Biochem 2280A** *Biochemistry and Molecular Biology*
 - 0.5 **FN 2230A/B** *Integrated Human Nutrition*
 - 1.0 **FN 2232** *Principles of Food Science*
 - 0.5 **FN 2266F/G** *Nutrition Education & Communications*
 - 0.5 **FN 2449A/B** *Management for Food and Nutrition*
 - 0.5 **HE 2222A/B** *Professional Perspectives*
 - 1.0 Electives for second year:
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Suggestions for 1st and 2nd year

- Fulfil Category B (Arts and Humanities) requirement (e.g., English 1027F The Storyteller's Art I, 1028G The Storyteller's Art II; Philosophy 1130F/G Big Ideas, 1230A/B Reasoning & Critical Thinking; Religious Studies 1035F/G Contemporary Religious Quests: Religion, Culture, Violence, Identity; Digital Humanities 1011A/B Programming My Digital Life; Intercultural Communications 2200F/G Not "Lost in Translation": The Practice and Theory of Intercultural Communication).
- **Course suggestions** (some may require special permission): Leadership Studies 2233A/B Women and Leadership; Business Administration 2257 Accounting and Business Analysis; MOS 2275A/B Business Law I, 2227A/B Introduction to Financial Accounting; or others.

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Food Service Management

Years 3 & 4

5.0 required courses taken during 3rd and 4th year:

1.0 FN **3390W/X** *Research Methods and Statistics for Food and Nutrition*

2.0 courses from the following:

*Recommended for students interested in a career in **Food Service Management**

- * 0.5 FN **3348A/B** *Food Production Management I*
- * 0.5 FN **3342A/B** *Advanced Food Science*
- * 0.5 FN **3400A/B** *Culture and Food*
- * 0.5 FN **4410A/B** *Global Policies in Food Safety*
- 0.5 FN **3380A/B** *Policy Development and Advocacy*
- 0.5 FN **3361F/G** *Fundamentals of Community Nutrition*

2.0 courses from any Foods and Nutrition or Human Ecology courses at the 3000 or 4000-level

Suggestions for students interested in a career in **Food Service Management**

- 0.5 FN **4429A/B** *Advanced Management for Food and Nutrition*
- 0.5 FN **4449A/B** *Food Production Management II*
- 0.5 FN **4458A/B** *Equipment Selection and Food Facility Layout*
- 0.5 FN **3355A/B** *Agriculture & Food Systems: Critical Conversations*
- 0.5 FN **4420A/B** *Sensory Evaluation of Foods*
- 0.5 FN **3310A/B** *Food Product Development*
- 0.5 FN **3364A/B** *Nutrition, Aging and Health*
- 0.5 FN **4422A/B** *Financial Management and Control for Foods and Nutrition*

5.0 Electives during third and fourth years (please consider options in Leadership and MOS, if you haven't already, that would complement a career in Food Service Management):

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[‡] Please note that this module is not accredited by the Partnership for Dietetic Education & Practice and is not a pathway to becoming a Registered Dietitian. This module and combination of courses may qualify graduates for the Professional Home Economist (P.H.Ec.) designation from the Ontario Home Economics Association (OHEA).

Examples of Careers in Food Service Management

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| <ul style="list-style-type: none">• Food Service Supervisor, Manager, or Director in Long Term Care or Retirement Home | <ul style="list-style-type: none">• Account Development Manager, Institutional Food Manufacturer | <ul style="list-style-type: none">• Healthcare Account Manager, Food Distribution Company• Software Manager, Institutional Food Software Company |
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