

Food Safety & Quality Assurance: MSc, GDip.

The FSQA program provides advanced, career-oriented education and training for university graduates. This program is popular with both recent graduates and those already working in industry or government.

FSQA graduates work in industry and government positions, applying knowledge of total-quality management, food safety management systems, risk analysis, detection, epidemiology and control of foodborne pathogens, food policy development and Canadian and international food law.

uoguelph.ca/foodscience/fsqa

Program

The MSc FSQA is a three semester (12 month) course-based program consisting of online and on campus courses and a major research project.

The Graduate Diploma (GDip) FSQA is a two semester (fall & winter) course-based program that is completed entirely online. Both programs share the same online courses.

Program Options

- MSc FSQA
- GDip. FSQA
- MSc FSQA + Toxicology

Admission Requirements

- A BSc honours degree with courses in food science, nutrition, public health or other related field. Applicants with a Bachelor of Technology, Engineering in food science or a degree in veterinary medicine may also be accepted.
- The FSQA graduate level courses require a background in food science or a closely related field.

Application Deadline:

July 1, 2019

Entry: Fall



"The really great part of this program is that I am still actually working and practicing as a registered dietician while I am doing my studies because so many of the courses are offered through distance education. I am so happy I can combine the two at the same time"
- Maria Benvenuto (MSc, FSQA)

Training

The Department of Food Science and the Canadian Research Institute for Food Safety provide research opportunities for both industry and public sector projects.

Our online food safety courses allow you to complete courses on your own schedule while still networking with other students.

Our research courses in the FSQA program can provide students with practical, hands-on lab experience in the area of applied food quality and/or safety.

ARE YOU INTERESTED IN:

- Food Safety and Quality Control
- Food Spoilage, Shelf Life, Food Fraud
- Auditing and Inspection
- Regulations and Policy
- Pathogenesis and Epidemiology of Foodborne Pathogens

CAREER OPPORTUNITIES:

- Food Safety and Quality Control Manager
- Food Inspector/Food Safety Evaluator
- Public Health Food Safety Specialist
- Food Safety Analyst
- Consultant to the Food Industry

CONTACT INFORMATION

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