

# DIPLOMA OF TECHNOLOGY - FOOD TECHNOLOGY

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## PROGRAMME ENTRY

Students enter the programme subject to the Institute's Application and Admission Regulations either directly following graduation from high school, following a period of employment subsequent to graduation, or by transfer from another post-secondary institution.

The programme includes the Primary Technology year which is described on page 59 of this calendar.

## PROGRAMME STRUCTURE

First-year students receive instruction in fundamental courses in mathematics, chemistry, physics, electrotechnology, communication skills, engineering graphics, and computer applications. The first year concludes with a technical session, which introduces students to the area of food science and technology and includes courses in biology and statistics.

Second-year courses focus on the area of food technology and the further development of the fundamental sciences. Students participate in courses in food processing, food sanitation, nutrition, food engineering and food evaluation. The second year of the the programme continues to develop the students' skills in chemistry and biology along with courses in biological chemistry and microbiology. Students will also participate in departmental seminars. The final semester of the second year consists of a work term where students are placed in pertinent industries or agencies for practical work experience.

The third year focuses on food technology with courses in food chemistry, food engineering, food processing, sensory analysis, food analysis, food law, biotechnology and product development. As well, third year students participate in a course in technical problem solving. They must also undertake an in-depth study of a unique problem or opportunity in food technology and deliver a formal report and presentation of their findings.

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The food technology programme enables students to work towards a degree and a diploma of technology at the same time. The diploma component of the programme can be completed in three years. Upon completion of the diploma requirements, students may, at this point, opt to join the work force and complete the degree courses on a part-time basis. All required courses for the degree are available via distance.

## PROGRAMME HIGHLIGHTS

Food technology is an exciting programme that is designed to equip graduates with the necessary background in the relevant basic sciences of chemistry, biology, and physics in parallel with the applied aspects of food technology. Students experience a range of teaching methods including lectures, tutorials, workshops, laboratories, seminars, and study tours. It further exposes students to general management concepts: research, analysis, and report writing; and an understanding of the social context in which their careers are based.

## CAREERS

Canada's food and beverage processing sector is the third largest manufacturing sector employing approximately 250,000 people. It is a very competitive industry with manufacturers continually developing new products and updating their technology. As a result, there is a great demand for qualified graduates for a wide range of activities. They include the management of the food process itself; maintenance of the nutritional quality of food; assurance of the food quality and purity; and development of new products.

A graduate in food technology has combined skills in chemistry, nutrition, microbiology, engineering, and business, and is well qualified to work in many areas of the food industry. In addition to the career opportunities in the food industry (e.g., production supervisors, quality assurance supervisors, processing plant managers, etc.), the academic training food technologists receive equip them for positions in other industries and government service.

Credit Earned: Diploma of Technology

3 Years: 6 Semesters, Technical Session & 1 Work Term

Normal Start: Fall

School of Fisheries

Contact: Admissions Officer

(709) 778 - 0380

1-800-563-5799 (ext. 380)

email: admissions@mi.mun.ca

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## PROGRAMME OUTLINE

### Term 1

Chemistry 1100  
Communication Skill 1102  
(Technical Communications)  
Electrotechnology 1100  
Physics 1100  
One of: Computer Applications 1100  
or  
Engineering Graphics 1100  
One of: Mathematics 1100 (Pre-Calculus)  
or  
Mathematics 1101 (Introduction to  
Calculus)

### Term 2

Chemistry 1200  
Communication Skills 1201  
(Communication at Work)  
Electrotechnology 1200  
Physics 1200  
One of: Computer Applications 1100  
or  
Engineering Graphics 1100  
One of: Mathematics 1100 (Pre-Calculus)  
or  
Mathematics 1101 (Introduction to  
Calculus)  
or  
Mathematics 1200 (Calculus)

### Technical Session 1

Biology 1100  
Business & Organizational Management  
1102 (Management Principles)  
Food Technology 1100 (Introduction to  
Food Science and Technology)  
Mathematics 2108 (Applied Statistics)

### Term 3

Biology 2102 (Microbiology)  
Chemistry 2102 (Biological Chemistry)  
Communication Skills 2102 (Interpersonal  
Communications)  
Mathematics 1200 (Calculus)  
Processing Technology 2107 (Food  
Processing I)  
Quality Assurance 2104 (Food Evaluation)

### Term 4

Biology 2202 (Food Microbiology)  
Food Safety 2101 (Food Sanitation)  
Food Technology 2103 (Food Engineering  
Principles)  
Food Technology 2104 (Seminar Series)  
Food Technology 2105 (Nutrition)  
Processing Technology 2201  
(Seafood Processing Technology)

### Work Term

Work Term

### Term 5

Business & Organizational Management  
3117 (Food Law)  
Business & Organizational Management  
3118 (Technical Problem Solving)  
Chemistry 3100 (Food Chemistry)  
Food Technology 3100 (Food Engineering)  
Processing Technology 3100 (Food  
Processing II)  
Technical Project 3100 (Technical Project A  
& B)

### Term 6

Business & Organizational Management  
3120 (Product Development)  
Chemistry 3101 (Food Analysis)  
Food Technology 3101 (Food  
Biotechnology)  
Quality Assurance 3101  
Technical Project 3100 (Technical Project A  
& B)

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excellent career opportunities are available in  
supervisory and management positions with  
industry and government.

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take part in Canada's \$60 billion food  
production industry

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