









## Honours Bachelor of Integrated Food Sciences

The Honours Bachelor of Integrated Food Sciences, the first of its kind in Canada, is an innovative multidisciplinary program delivered jointly by the University of Ottawa and Le Cordon Bleu Ottawa. The program will prepare future graduates to take on leadership roles in any industry where food plays a key role, including healthcare, education, hospitality, business, or research and development. Graduates of this program will have a broad, comprehensive understanding of food-related practices and will be equipped to provide strategic leadership and operational guidance in commercial settings.

## A Dynamic Program

During this 3-year Bachelor program, students will develop critical thinking abilities around issues related to food and nutrition sciences, food safety, customer/client relationships and food management services. All inter-disciplinary courses will be taught by University of Ottawa professors and industry experts, and the culinary component of the program will be delivered by the world renowned Le Cordon Bleu. Culinary techniques, menu planning, gastronomy, food services will complement the food science and management training-related courses of the program.

In the final semester, the program concludes with a practicum placement in Integrated Food Sciences which will give students an opportunity to explore and develop experience in a professional environment. Students will analyze and evaluate material acquired, engage with industry professionals outside the University of Ottawa and Le Cordon Bleu Ottawa and develop a professional network to help launch their career.