

## Food Science and Technology

Degree: Bachelor of Science (BSc)

**Table A: Basic courses in Food Science and Technology (Food Quality Control & Hygiene)**

CODE	UNIT NAME	NO. OF UNITS			NO. OF HRS			Prerequisite
		Theoretical	Practical	Total	Theoretical	Practical	Total	
1	Mathematics	3	-	3	51	-	51	-
2	Physics	2	1	3	34	34	68	-
3	General Chemistry	2	1	3	34	34	68	-
4	Organic Chemistry	2	1	3	34	34	68	-
5	Physiology	2	-	2	34	-	34	-
6	General Microbiology and Parasitology	2	1	3	34	34	68	-
7	Principles of Computer			1	8	17	25	-
8	Analytical Chemistry	2	1	3	34	34	68	3
9	Physical Chemistry	2	1	3	34	34	68	2&3
10	General Biochemistry	2	1	3	34	34	68	4
11	Basic Statistics	2	-	2	34	-	34	1
<b>Total</b>					<b>29</b>			

**Food Science and Technology**

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**Table B: Main courses in Food Science and Technology (Food Quality Control & Hygiene)**

CODE	UNIT NAME	NO. OF UNITS			NO. OF HRS			Prerequisite
		Theoretical	Practical	Total	Theoretical	Practical	Total	
12	Food Chemistry I	3	-	3	51	-	51	10
13	Food Chemistry II	3	-	3	51	-	51	12
14	Food Microbiology	2	2	4	34	68	102	6
15	Principles Of Management	2	-	2	34	-	34	-
16	Principles Food Safety	2	-	2	34	-	34	6
17	Fundamental Nutrition	2	-	2	34	-	34	5 & 10
18	Principles in Food Engineering	3	-	3	51	-	51	1 & 9
19	Advanced instruments in Food analysis	1	1	2	17	34	51	13
20	Food Poisoning	1	-	1	17	-	17	13 & 14
21	Food Preservation Technology	2	-	2	34	-	34	13,14&18
22	Scientific Research Technique	2	-	2	34	-	34	11
<b>Total</b>		<b>26</b>						

## Food Science and Technology

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**Table C: Core courses in Food Science and Technology (Food Quality Control & Hygiene)**

CODE	UNIT NAME	NO. OF UNITS			NO. OF HRS			Prerequisite
		Theoretical	Practical	Total	Theoretical	Practical	Total	
23	Advanced English	2	-	2	34	-	34	General English
24	Food analyses	2	2	4	34	68	102	13
25	Food Quality Control I	2	2	4	34	68	102	14 &24
26	Food Quality Control II	2	1	3	34	34	68	25
27	Industrial Microbiology	2	-	2	34	-	34	14
28	Grain & Cereal Technology	2	-	2	34	-	34	21
29	Poultry, Meat, Fish Technology	2	-	2	34	-	34	21
30	Milk And Dairy Products Technology	2	-	2	34	-	34	13,14&18
31	Oil &Oil seeds Technology	2	-	2	34	-	34	12&18
32	Fruits, Vegetables and canned Technology	2	-	2	34	-	34	14,18&21
33	Sugar Technology	2	-	2	34	-	34	21
34	Confectionary & Beverages Technology	2	-	2	34	-	34	21
35	Packaging Technology	2	-	2	34	-	34	21
36	Principles Of Food Processing on Nutrient Values of Food	1	-	1	17	-	17	21
37	Seminar	1	-	1	17	-	17	22,23,28&36
<b>Total</b>		<b>33</b>						

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Table D: Non-Core courses in Food Science and Technology (Food Quality Control & Hygiene)

CODE	UNIT NAME	NO. OF UNITS			NO. OF HRS			Prerequisite
		Theoretical	Practical	Total	Theoretical	Practical	Total	
38	Principles of food plants design	2	-	2	34	-	34	18
39	Corrosion in food industries	2	-	2	34	-	34	8
40	Economics for industrial management	2	-	2	34	-	34	1,11&15
41	Water & sewage	2	-	2	34	-	34	3&6
<b>Total</b>		<b>8</b>						

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Table E: Field Internship in Food Science and Technology (Food Quality Control & Hygiene)

CODE	UNIT NAME	NO. OF UNITS			NO. OF HRS			Prerequisite
		Theoretical	Practical	Total	Theoretical	Practical	Total	
42	Grain & Cereals Industry			2			102	
43	Meat Industry			2			102	
44	Milk & Dairy Products Industry			2			102	
45	Oil & Oil Seed Technology			2			102	
46	Fruits & Vegetable Technology			2			102	
47	Sweets & Sweeteners Technology			2			102	
48	Confection & Beverage Technology Internship			2			102	
49	Food Quality Management			2			102	
<b>Total</b>		<b>16</b>						