

<b>Programme Name</b>	<b>Bachelor of Science in Food Technology</b>
<b>Programme Description</b>	The BSc Food Technology is a 3-year programme consists of 360 credit points including industrial attachment. The programme will equip students with the food processing and analytical knowledge, skills and techniques in a professional and managerial context. High ethical standards and values in the graduates for employment in a broad range of roles in the food industry are expected. Development of novel, healthy and functional food products that meet consumer demands and comply with government and industry's strict safety and health guidelines are also emphasized.
<b>Majors</b>	Food Technology
<b>Minimum Requirements</b>	The minimum entry requirement for admission to this programme is 'pass' in Year 13 with 200 out of 400 marks with 50% minimum marks in English and any 3 subjects of Food and Nutrition, Biology, Chemistry, Mathematics or Physics. Holders of Higher Education Diploma in Food Technology Mature students with some work experience in the relevant field.
<b>Duration</b>	3-year programme
<b>Programme Type</b>	Higher Education
<b>College Name</b>	College of Engineering, Science and Technology
<b>Campus</b>	Nabua campus
<b>Credit Points</b>	360

<b>Programme Structure</b>		
<b>Course Code</b>	<b>Course Title</b>	<b>Credit Points</b>
	<b>Year 1 Semester 1</b>	
MTH510	Elementary Algebra and Statistics	15
CHM503/CHM504	General Chemistry/Organic Chemistry	15
MKT501	Introduction to Marketing	15
LNG501	English for Academic Studies	15
	<b>Year 1 Semester 2</b>	
FDT 501	Principles of Food Science and Technology	15
CIN506	Computer Principles	15
PHY 506	Introductory Physics	15
ETH501	Ethics Values and Governance 3	15
	<b>Year 2 Semester 1</b>	
FDT 603	Food Microbiology and Safety	15
FDT 602	Nutrition and Health	15
FDT 605	Food Processing and Preservation	15
FDT 601	Food Chemistry and Analysis	15
	<b>Year 2 Semester 2</b>	
FDT 608	Food System and Sustainability	15
MGT 604	Entrepreneurship and Small Business Management	15

FDT 607	Industrial Attachment	15
	<b>Elective 1</b>	
CHM 616	Industrial Chemistry of foods and beverages	
CHM 601	Instrumental Chemistry	
	<b>Year 3 Semester 1</b>	
FDT 701	Quality Assurance and Legislation	15
FDT 702	Seafood Science and Post-Harvest Fisheries	15
FDT 705	Sensory Science and Evaluation	15
MKT 701	Marketing Research	15
	<b>Year 3 Semester 2</b>	
FDT 706	Food Product Development	15
FDT 703	Post- Harvest Technology of Tropical Foods	15
FDT 704	Food Engineering	15
FDT 707	Food Research Project	15
<b>Total Credit Points</b>		

<b>Course Prerequisite</b>		
<b>Course Code</b>	<b>Course Title</b>	<b>Prerequisite</b>
MTH 510	Elementary Algebra and Statistics	Pass in FSFE Maths/ MTH 404 & MTH 409/ equivalent
CHM 503/CHM 504	General Chemistry/Organic Chemistry	Pass in FSFE Chemistry or CHM 402 and CHM 403 or equivalent
LNG 501	English for Academic Studies	Pass in FSFE English or equivalent
FDT 501	Principles of Food Science and Technology	Pass in FSFE Home Economics , Biology and Chemistry or Foundation Science or equivalent
CIN 506	Computer Principles	None
PHY 506	Introductory Physics	None
ETH 501	Ethics Values and Governance 3	None
FDT 603	Food Microbiology and Safety	FDT 501
FDT 602	Nutrition and Health	FDT 501
FDT 605	Food Processing and Preservation	FDT 501 or CHM 503/504
FDT 601	Food Chemistry and Analysis	FDT 501 or CHM 503/504
		FDT 501 and FDT 603
FDT 701	Quality Assurance and Legislation	
FDT 702	Seafood Science and Post-Harvest Fisheries	FDT 603& FDT605
FDT 706	Food Product Developmentl	Pass in 10/14 Food Tech Units
FDT 703	Post- Harvest Technology of Tropical Foods	FDT 605