

<b>Programme Name</b>	<b>Higher Education Diploma in Food Technology</b>
<b>Programme Description</b>	The HED Food Technology is a 2-year programme consists of 240 credit points including industrial attachment. The programme will equip students with the food processing and analytical knowledge, skills and techniques in a professional context. High ethical standards and values in the graduates for employment in a broad range of roles in the food industry are expected.
<b>Majors</b>	Food Technology
<b>Minimum Requirements</b>	Pass in Year 13 with 200 out of 400 marks with 50% minimum marks in English and any 3 science subjects
<b>Duration</b>	2-year programme
<b>Programme Type</b>	Higher Education Diploma
<b>College Name</b>	College of Engineering, Science and Technology
<b>Campus</b>	Nabua
<b>Credit Points</b>	240

<b>Programme Structure</b>		
<b>Course Code</b>	<b>Course Title</b>	<b>Credit Points</b>
	<b>Year 1 Semester 1</b>	
MTH510SEM:	Elementary Algebra and Statistics	15
CHM503SEM/CHM504:	General Chemistry/Organic Chemistry	15
MKT501SEM:	Introduction to Marketing	15
LNG501SEM:	English for Academic Studies	15
	<b>Year 1 Semester 2</b>	
FDT 501 SEM:	Principles of Food Science and Technology	15
CIN506SEM:	Computer Principles	15
PHY 506 SEM:	Introductory Physics	15
ETH501SEM:	Ethics Values and Governance	15
	<b>Year 2 Semester 1</b>	
FDT 603 SEM:	Food Microbiology and Safety	15
FDT 602 SEM:	Nutrition and Health	15
FDT 605 SEM:	Food Processing and Preservation	15
FDT 601 SEM:	Food Chemistry and Analysis	15
	<b>Year 2 Semester 2</b>	
FDT 608 SEM:	Food System and Sustainability	15
MGT604SEM:	Entrepreneurship and Small Business Management	15
FDT 607 SEM:	Industrial Attachment	15

CHM 616 SEM/ CHM 601:	Industrial Chemistry of Foods and beverages/ Instrumental Chemistry	15
	<b>Year 3 Semester 1</b>	
	n/a	
	<b>Year 3 Semester 2</b>	
	n/a	
	<b>Total Credit Points</b>	<b>240</b>

Course Prerequisite		
Course Code	Course Title	Prerequisite
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
MKT 501	Introduction to Marketing	Pass in FSFE English
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
<u>FDT 601</u>	<u>Food Chemistry and Analysis</u>	FDT 501 or CHM 503/504
CHM 616	Industrial Chemistry of foods and beverages	CHM 503
CHM 601	Instrumental Chemistry	CHM 503/504