

Programme Name	Higher Education Diploma in Food Technology
Programme Description	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.
Majors	Food Technology
Minimum Requirements	Pass in Year 13 with 200 out of 400 marks with 50% minimum marks in English and any 3 science subjects
Duration	2-year programme
Programme Type	Higher Education Diploma
College Name	College of Engineering, Science and Technology
Campus	Nabua
Credit Points	240

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

CHM 616SEM	Industrial Chemistry of Foods and beverages	15
CHM 601SEM	Instrumental Chemistry	15
Total Credit Points		240

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