PROGRAMME STRUCTURE	
Programme Name	**Bachelor of Science - Food Technology**
Programme Description	The BSc Food Technology is a 3-year programme which 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.
Minimum Requirements	A Pass in Year 13 with 200 out of 400 marks with 50% minimum marks in Mathematics, English and any 2 of the Food Technology, Home Economics, Biology, Chemistry, Introduction to Technology or Physics subjects OR Foundation Science and GPA of 2.00 or more.
Majors	**Single Major (Food Technology)**
Duration	3 Year Programme / 6 Semesters
Programme Type	Higher Education
College Name	College of Engineering, Science and Technology
Campus	Nabua Campus
Credit Points	360

Programme Structure			
Course Code	**Course Title**	**Prerequisite**	**Credit Points**
	Year 1 Semester 1		
MTH510	Elementary Algebra and Statistics	Pass in FSFE Maths/ MTH 404 & MTH	15
LNG501	English for Academic Studies	Pass in FSFE English or equivalent	15
CHM503	General Chemistry	Pass in FSFE Chemistry or CHM 402	15
CIN506	Computer Principles	None	15
	Year 1 Semester 2		
FDT501	Principles of Food Science and Technology	Pass in FSFE Home Economics, Biology	15
PHY506	Introductory Physics	None	15
ETH501	Ethics Values and Governance 3	None	15
ELECTIVE 1 (Choose any one of the units below)			
MKT501	Introduction to Marketing	Form 7 pass/Foundation or Equivalent	15

ENS501	Introduction to Environmental Science	Form 7 pass/Foundation or Equivalent	15
BIO508	Cell Biology	Pass in year 13/Form 7 with biology or	15
BIO511	Introductory Biology	Pass in year 13/Form 7 or Foundation	15
CHM506	Biochemistry	Form 7 pass/Foundation or Equivalent	15
	Year 2 Semester 1		
FDT603	Food Microbiology and Safety	FDT 501	15
FDT602	Nutrition and Health	FDT 501	15
FDT605	Food Processing and Preservation	FDT 501 or CHM 503/504	15
ELECTIVE 2 (Choose any one of the units below)			
CHM601	Instrumental Chemistry	CHM501 or CHM503/CHM504	15
CHM604	Environmental Chemistry	CHM501 or CHM503/CHM504	15
CHM606	Food Chemistry	CHM501 or CHM503/CHM504	15
CHM607	Marine Chemistry	CHM501 or CHM503/CHM504	15
CHM612	Industrial Chemistry	CHM501 or CHM503/CHM504	15
CHM613	Analytical Research Project	CHM501 or CHM503/CHM504	15
CHM614	Industrial Hygiene and Chemical Safety	CHM501 or CHM503/CHM504	15
CHM615	Good laboratory and Manufacturing Practises	CHM501 or CHM503/CHM504	15
CHM616	Industrial Chemistry	CHM501 or CHM503/CHM504	15
BIO606	Tropical Plant Biology	none	15
	Year 2 Semester 2		
FDT608	Food System and Sustainability	FDT 501	15
FDT601	Food Chemistry and Analysis	FDT 501 or CHM 503/504	15
ELECTIVE 3 (Choose any one of the units below)			
ENS610	Biodiversity Conservation and Sustainable	None	15
ENS611	Environmental Pollution	ENS 501	15
	SUMMER		
FDT607	Industrial Attachment	Pass in 5 Food Technology courses	15
	Year 3 Semester 1		
FDT701	Quality Assurance and Legislation	FDT 501 and FDT 603	15
FDT702	Seafood Science and Post-Harvest Fisheries	FDT 603 and FDT 605	15
FDT705	Sensory Science and Evaluation	FDT 501	15
ELECTIVE 4 (Choose either one of the units below)			
ENS708	Geographic Information Systems highly	None	15
CHM703	Advanced Organic Chemistry	CHM602/CHM603	15
CHM706	Advanced Physical Chemistry	CHM602/CHM603	15
CHM707	Advanced Inorganic Chemistry	CHM602/CHM603	15
CHM701	Modern Instrumentation Methods and	CHM602/CHM603	15
	Year 3 Semester 2		
FDT706	Food Product Development	Pass in 19/24 units of the programme	15
FDT703	Post- Harvest Technology of Tropical Foods	FDT 605 and FDT 603	15
FDT704	Food Engineering	PHY 506 and FDT 605	15
FDT707	Food Research Project	Pass in 20/24 units of the programme	15