

Master of Science in Food Technology Program Curriculum

Total credits required: not less than 39 credits

Curriculum Structure

Coursework	not less than	21 credits
Required courses		8 credits
Elective courses		13 credits
Thesis		18 credits

Courses Offered

Required courses		8 Credits
2314627	Experimental Design for Technologists	3 (3-0-9)
2314634	Food Research Techniques and Instrumentation	3 (2-3-7)
2314701	Seminar I	1(1-0-3)
2314702	Seminar II	1(1-0-3)
Elective courses		13 Credits
2314516	Sugar Technology	3 (3-0-9)
2314517	Candy and Confectionary Technology	3 (3-0-9)
2314518	Feed Technology	3 (3-0-9)
2314519	Fats and Oils	3 (3-0-9)
2314520	Food Carbohydrates	3 (3-0-9)
2314522	Cereal Technology	3 (2-3-7)
2314523	Fruit and Vegetable Technology	3 (2-3-7)
2314532	Selected Topics in Food Science	3 (3-0-9)
2314533	Food Packaging	3 (3-0-9)
2314536	Food and Nutrition	3(2-3-7)
2314538	Meat, Poultry and Fishery Products	3(2-3-7)
2314540	Food Product Research and Development	3(2-3-7)
2314545	Food Marketing	3(3-0-9)
2314546	Food Plant and Process Design	3(3-0-9)
2314547	Dairy Technology	3(2-3-7)
2314548	Food Engineering	3(3-0-9)
2314549	Natural Polymers	3(3-0-9)
2314550	Food Product and Process Development	3(2-3-7)
2314552	Starch Technology	3(2-3-7)
2314555	Physical and Engineering Properties of Biomaterials	3(3-0-9)
2314556	Food Additives	3(3-0-9)

2314557	Food Toxicology	3(3-0-9)
2314559	Beverage Technology	3(3-0-9)
2314560	Advanced Food Processing I	3(3-0-9)
2314561	Biological Engineering Design	3(3-0-9)
2314611	Food Proteins	3(3-0-9)
2314613	Advanced Food Microbiology	3(3-0-9)
2314614	Food Enzymes	3(3-0-9)
2314635	Advanced Food Processing II	3(3-0-9)
2314636	Separation in Food Processes	3(3-0-9)
2314637	Powder Technology in Food Processes	3(3-0-9)
2314638	Food Colloids	3(3-0-9)
2314639	Pigments and Color Evaluation	3(3-0-9)
2314640	Food Flavors	3(3-0-9)
Thesis		18 Credits
2314813 Thesis		18 Credits

Study Plan

Year 1- Semester 1

2314627	Experimental Design for Technologists	3	Credits
2314634	Food Research Techniques and Instrumentation	3	Credits
2314xxx	Elective course	<u>6</u>	Credits
	Total	<u>12</u>	Credits

Year 1- Semester 2

2314xxx	Elective course	7	Credits
2314701	Seminar I	1	Credits
2314813	Thesis	<u>4</u>	Credits
	Total	<u>12</u>	Credits

Year 2 - Semester1

2314813	Thesis	<u>12</u>	Credits
	Total	<u>12</u>	Credits

Year 2 – Semester 2

2314702	Seminar II	1	Credits
2314813	Thesis	<u>2</u>	Credits
	Total	<u>3</u>	Credits
	Total	<u>39</u>	Credits