

## BS Food Science & Technology

Sections: AF1, BF1, CF1		
New Course Code	Course Title	Sections
FS1102	Introduction to Food Science & Technology	3
FS1101	Introduction to Food Science & Technology-Lab	3
FSHU1003	Islamic Studies	3
FS1202	Essentials of Biochemistry	3
FS1201	Essentials of Biochemistry-Lab	3
FSCS1003	Introduction to Information Technology	3
FSMT1013	Mathematics-I	3
FSHU1023	English-I	3
ENT101	Fundamentals of Entrepreneurship	3
Sections: AF2		
Course Code	Course Title	Sections
FS1403	Principles of Human Nutrition	1
FSMT1013	Mathematics-I	1
FS1213	Food Chemistry	1
FSHU1043	English-II	1
FSMT1003	Statistics	1
FS1302	General Microbiology	1
FS1301	General Microbiology-Lab	1
Sections: AF3, BF3		
Course Code	Course Title	Sections

<b>Semester 3</b>	FS2312	Food Microbiology	1
	FS2311	Food Microbiology-Lab	1
	FS2412	Postharvest Technology	1
	FS2411	Postharvest Technology-Lab	1
	FSMT2023	Mathematics-II	1
	FS2422	Community Nutrition	1
	FS2421	Community Nutrition-Lab	1
	FS2502	Dairy Technology	1
	FS2501	Dairy Technology-Lab	1
	FS2602	Food Processing & Preservation	1
	FS2601	Food Processing & Preservation-Lab	1
<b>Semester 4</b>	<b>Sections: AF4</b>		
	<b>Course Code</b>	<b>Course Title</b>	<b>Category</b>
	FS2552	Technology of Oils and Fats	1
	FS2551	Technology of Oils and Fats-Lab	1
	FS2612	Unit Operation in Food Processing	1
	FS2611	Unit Operation in Food Processing-Lab	1
	FS2622	Fruits and Vegetables Processing	1
	FS2621	Fruits and Vegetables Processing-Lab	1
	FSMT2033	Biostatistics	1
	FS2642	Cereal technology	1
	FS2641	Cereal technology-Lab	1
	FS2652	Sugar Technology	1

	FS2651	Sugar Technology-Lab	1
Semester 5	<b>Sections: AF5, BF5, CF5</b>		
	<b>Course Code</b>	<b>Course Title</b>	<b>Sections</b>
	FS3523	Food Plant Layout and Sanitation	3
	FS2642	Cereal Technology	3
	FS2641	Cereal Technology-Lab	3
	FS2652	Sugar Technology	3
	FS2651	Sugar Technology-Lab	3
	FS3662	Food Process Engineering	3
	FS3661	Food Process Engineering-Lab	3
	FS3432	Instrumental Techniques in Food Analysis	3
	FS3431	Instrumental Techniques in Food Analysis-Lab	3
	FS3532	Beverage Technology	3
	FS3531	Beverage Technology-Lab	3
Semester 6	<b>Sections: AF6</b>		
	<b>Course Code</b>	<b>Course Title</b>	<b>Category</b>
	FST3082	Dairy Technology	1
	FST3081	Dairy Technology-Lab	1
	SC3023	Communication skills and Leadership Development	1
	FS3452	Confectionery and Snack Foods	1
	FS3451	Confectionery and Snack Foods-Lab	1
	FS3462	Bakery Products Technology	1
	FS3461	Bakery Products Technology-Lab	1

	FST3023	Food Safety Management	1
	FS3703	Food Laws & Regulation	1
<b>Semester 7</b>	<b>Sections: AF7, BF7, CF7</b>		
	<b>Course Code</b>	<b>Course Title</b>	<b>Category</b>
	FST4012	Technology of Oils and Fats	3
	FST4011	Technology of Oils and Fats-Lab	3
	FS4562	Food Packaging	3
	FS4561	Food Packaging-Lab	3
	FS4672	Poultry and Egg Processing	3
	FS4671	Poultry and Egg Processing-Lab	3
	SC4023	Food Toxicology	3
	FS4903	Research Project I	3
<b>Semester 8</b>	<b>Sections: AF8</b>		
	<b>Course Code</b>	<b>Course Title</b>	<b>Category</b>
	FS4482	Sensory Evaluation of Foods	1
	FS4481	Sensory Evaluation of Foods-Lab	1
	FS4572	Extrusion Technology	1
	FS4571	Extrusion Technology-Lab	1
	FS4682	Food Product Development	1
	FS4681	Food Product Development-Lab	1
	FS4492	Food Quality Management	1
	FS4913	Research Project II	1