

Faculty of Life Sciences
Semester: Spring 2022
BS Food Science & Technology:

<u>S #</u>	<u>Course Code</u>	<u>Course Title</u>	<u>Sections</u>	<u>Semester</u>
1	FS 1103	Introduction to Food science and technology	2	1
2	FS1203	Essentials of Biochemistry	2	1
3	FSCS1003	Introduction to Information Technology	2	1
4	FSHU1013	Pakistan Studies	2	1
5	FSHU1023	English-I	2	1
6	FSHU1003	Islamic Studies	2	1
7	FS1403	Principles of Human Nutrition	2	2
8	FS1213	Food chemistry	2	2
9	FS1303	General Microbiology	2	2
10	FSHU1043	English-II	2	2
11	FSMT1003	Statistics	2	2
12	FSMT1013	Mathematics-I	2	2
13	FS2313	Food Microbiology	1	3
14	FS2413	Postharvest Technology	1	3
15	FS2423	Community Nutrition	1	3
16	FS2503	Dairy Technology	4	3
17	FS2603	Food Processing & Preservation	1	3

18	FSMT2023	Mathematics-II	1	3
19	FST4063	Meat and sea food processing	3	4
20	SC4013	Unit operations in food processing	3	4
21	FST4023	Fruit and Vegetables processing	3	4
22	FST4083	Public health, milk and meat hygiene	3	4
23	MANAG4013	Marketing and Business Management	3	4
24	BSTAT2013	Biostatistics	3	4
25	FS2643	Cereal technology	1	5
26	FS2653	Sugar Technology	1	5
27	FS3433	Instrumental Techniques in Food analysis	1	5
28	FS3523	Food plant layout and sanitation	1	5
29	FS3533	Beverage Technology	1	5
30	FS3663	Food Process Engineering	1	5
31	FS3463	Bakery Products Technology	3	6
32	FS3453	Confectionery and snack foods	3	6
33	FS3703	Food Laws and regulations	3	6
34	FST3023	Food Safety Management	3	6
35	SC3023	Communication skills & leadership development	3	6
36	FST3083	Dairy Technology	3	6
37	FS4563	Food Packaging	1	7
38	FS4673	Poultry and Egg Processing	1	7

39	FS2553	Technology of Oils and Fats	1	7
40	FS3473	Food Toxicology	1	7
41	FS4903	Research Project I	1	7
42	FST4073	Sensory Evaluation of Foods	1	8
43	FST4043	Extrusion Technology	1	8
44	FST2083	Food Product Development	1	8
45	FST4093	Food Quality Management	1	8
46	FS4913	Research Project II	1	8