

**'Excellence Centre for Study, Training
and Research of Food Science
& Technology, Nutrition and Food Service'**

FACULTY OF FOOD SCIENCE AND NUTRITION

BACHELOR OF FOOD SCIENCE WITH HONOURS

BPKP CODE PROGRAMMES OFFERED
HY07 **Food Technology & Bioprocessing**

For further inquiries, please contact:-

Administrative Office
Faculty of Food Science and Nutrition

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HY07 Food Technology & Bioprocessing									
	LEVEL 1000		LEVEL 2000		LEVEL 3000		LEVEL 4000		
	Semester 1	Semester 2	Semester 1	Semester 2	Semester 1	Semester 2	Semester 1	Semester 2	
UNIVERSITY CORE (PROMOTION OF KNOWLEDGE) (12 Credit Hours)	UW00202 (TITAS) UEXXXX2 (KIK1) UKXXXX2 (KIK3)	UW00102 (HE) UCXXXX2 (KIK2)	UW00302 (APK)						
	(6 credit hours)	(4 credit hours)	(2 credit hours)						
UNIVERSITY CORE (LANGUAGE COURSE) (8 Credit Hours)	UBXXXX2 / UBXXXX2	UBXXXX2 / UBXXXX2	UBXXXX2 / UBXXXX2	UBXXXX2 / UBXXXX2					
	(2 credit hours)	(2 credit hours)	(2 credit hours)	(2 credit hours)					
UNIVERSITY CORE (CO-CURRICULUM) (3 Credit Hours)	EXXXXX3								
	(3 credit hours)								
MINOR (9 credit hours)	BZXXX03	BZXXX03 BZXXX03							
	(3 credit hours)	(6 credit hours)							
FACULTY CORE (47 Credit Hours)	NT10102 Fundamentals of Food Science & Nutrition NT10302 General Physics NT10902 Organic Chemistry	NT11202 Calculus NT10802 Biochemistry NT10402 Analytical Chemistry NT11002 Statistic NT11002 Cell Biology	NT20703 Food Analysis & Instrumentation NT20903 Food Chemistry & Biochemistry NT21103 Statistic NT21303 Physical Properties of Food	NT20803 Post-Harvest Handling Technology NT20203 Food Microbiology	NT30903 Food Processing & Preservation NT30503 Research Methodology & Scientific Writing NT30703 Food Safety & Quality NT31103 Food Sensory Evaluation		NT40103 Food Legislation & Standard		
	(6 credit hours)	(8 credit hours)	(12 credit hours)	(6 credit hours)	(12 credit hours)		(3 credit hours)		

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	LEVEL 1000		LEVEL 2000		LEVEL 3000		LEVEL 4000	
	Semester 1	Semester 2	Semester 1	Semester 2	Semester 1	Semester 2	Semester 1	Semester 2
PROGRAMME CORE (52 credit hours)			NB20502 Food Enzymology NB20703 Human Nutrition	NB20403 Bioprocessing Technology NB20603 Food Packaging	NB30703 Food Fermentation NB30502 Food Ingredient	NB30804 Food Product Development NB00202 Research Project I	NB00306 Research Project II NB40703 Bioseparation	NB40012 Industrial Training
			(5 credit hours)	(9 credit hours)	(8 credit hours)	(9 credit hours)	(9 credit hours)	(12 credit hours)
ELECTIVES (8 credit hours)						NE4XXX2 Module 1 NE4XXX2 Module 2 NE4XXX2 Module 1	NE4XXX2 Module 2	
						(6 credit hours)	(2 credit hours)	
TOTAL OF CREDIT HOURS (139 credit hours)	20	20	21	17	20	15	14	12