

**'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**

<b>BPKP CODE</b>	<b>PROGRAMMES OFFERED</b>
<b>HG09</b>	<b>Food Service</b>

**For further inquiries, please contact :-**

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**HG09 Food Service**

	LEVEL 1000		LEVEL 2000		LEVEL 3000		LEVEL 4000	
	Semester 1	Semester 2	Semester 1	Semester 2	Semester 1	Semester 2	Semester 1	Semester 2
<b>UNIVERSITY CORE (PROMOTION OF KNOWLEDGE) (12 Credit Hours)</b>	<b>UW00202</b> (TITAS) <b>UEXXXX2</b> (KIK1) <b>UKXXXX2</b> (KIK3)  (6 credit hours)	<b>UW00102</b> (HE) <b>UCXXXX2</b> (KIK2)  (4 credit hours)	<b>UW00302</b> (APK)  (2 credit hours)					
<b>UNIVERSITY CORE (LANGUAGE COURSE) (8 Credit Hours)</b>	<b>UBXXXX2 / UBXXXX2</b>  (2 credit hours)	<b>UBXXXX2 / UBXXXX2</b>  (2 credit hours)	<b>UBXXXX2 / UBXXXX2</b>  (2 credit hours)	<b>UBXXXX2 / UBXXXX2</b>  (2 credit hours)				
<b>UNIVERSITY CORE (CO-CURRICULUM) (3 Credit Hours)</b>	<b>EXXXX3</b>  (3 credit hours)							
<b>MINOR (15 Credit Hours)</b>				<b>BZXXX03</b>  (3 credit hours)	<b>BZXXX03</b> <b>BZXXX03</b>  (6 credit hours)		<b>BZXXX03</b> <b>BZXXX03</b>  (6 credit hours)	
<b>SCHOOL CORE (47 Credit Hours)</b>	<b>NT10003</b> Statistics <b>NT10102</b> Fundamentals of Food Science and Nutrition <b>NT10903</b> Organic Chemistry  8 credit hours	<b>NT10703</b> Mathematics <b>NT10803</b> Biochemistry <b>NT11003</b> Cell Biology <b>NT11103</b> Food Sensory Evaluation <b>NT11203</b> Physical Properties of Food  15 credit hours	<b>NT20703</b> Food Analysis and Instrumentation <b>NT20903</b> Food Chemistry and Biochemistry  6 credit hours	<b>NT20003</b> Food Processing and Preservation <b>NT20203</b> Food Microbiology  6 credit hours	<b>NT30303</b> Post Harvest Handling Technology <b>NT30503</b> Research Methods and Scientific Writing <b>NT30703</b> Food Safety and Quality Control  9 credit hours		<b>NT40003</b> Food Legislation and Standards  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
<b>PROGRAMME CORE (53 Credit Hours)</b>			<b>NF20102</b> Food Service Entrepreneurship	<b>NF20002</b> Molecular Gastronomy	<b>NF30103</b> Menu Development	<b>NF30012</b> Industrial Training and Seminar	<b>NF00103</b> Research Project I	<b>NF00206</b> Research Project II
			<b>NF20103</b> Food Service Basic	<b>NF20003</b> Eastern and Western Food	<b>NF30303</b> Arrangement, Design and Equipment for Food Service		<b>NF40102</b> International Business	<b>NF40002</b> Quantity Purchasing
							<b>NF40103</b> Commercial Food Preparation	<b>NF40003</b> Special Topics
							<b>NF40303</b> Food Service System and Operation	<b>NF40203</b> Quantity Food Preparation
			(5 credit hours)	(5 credit hours)	(6 credit hours)	(12 credit hours)	(11 credit hours)	(14 credit hours)
<b>TOTAL OF CREDIT HOURS (138)</b>	<b>19</b>	<b>21</b>	<b>15</b>	<b>16</b>	<b>21</b>	<b>12</b>	<b>17</b>	<b>17</b>

**\*Remarks:**

Courses Offered are subject to change

