'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

HS04 Food Science & Nutrition

Forfurther inquiries, please contact:-

Administrative Office

Faculty of Food Science and Nutrition

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E-mail: pejfsmp@ums.edu.my

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(6 credit hours)

(8 credit hours)

HS04 Food Science & Nutrition LEVEL 1000 LEVEL 2000 LEVEL 3000 LEVEL 4000 Semester 2 Semester 2 Semester 1 Semester 2 Semester 1 Semester 2 Semester 1 Semester 1 UNIVERSITY UW00202 UW00102 UW00302 CORE (TITAS) (HE) (APK) (PROMOTION OF **UEXXXX2** UCXXXX2 KNOWLEDGE) (KIK1) (KIK2) (12 credit hours) UKXXXX2 (KIK3) (6 credit hours) (4 credit hours) (2 credit hours) UNIVERSITY UBXXXX2/ UBXXXX2/ UBXXXX2/ UBXXXX2 / CORE (LANGUAGE UBXXXX2 UBXXXX2 UBXXXX2 UBXXXX2 COURSE) (8 credit hours) (2 credit hours) (2 credit hours) (2 credit hours) (2 credit hours) UNIVERSITY CORE EXXXXX3 (CO-CURRICULUM) (3 credit hours) (3 credit hours) MINOR BZXXX03 BZXXX03 (9 credit hours) BZXXX03 (3 credit hours) (6 credit hours) **FACULTY CORE** NT10102 NT11202 NT20703 NT20803 NT40103 NT30903 (47 credit hours) Fundamentals of Calculus Food Analysis & Post-Harvest Food Food Food Science & NT10802 Instrumentation Handling Legislation and Processing & Standards Technology Nutrition NT20903 Biochemistry Preservation NT10302 NT20203 NT10402 Food Chemistry NT30503 General Physics & Biochemistry Food Analytical Research NT10902 NT21103 Microbiology Chemistry Methodology & Organic NT11002 Statistic Scientific Chemistry NT21303 Cell Biology Writing Physical NT30703 Food Safety & Properties of Food Quality NT31103 Food Sensory Evaluation

(12 credit hours) (6 credit hours)

(12 credit hours)

(3 credit hours)

2015 / 2016	
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Session	(
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Structure	
Course	

7 07	HS04 Food	Science & N	lutrition						
1		LEVEL 1000		LEVEL 2000		LEVEL 3000		LEVEL 4000	
2		Semester 1	Semester 2	Semester 1	Semester 2	Semester 1	Semester 2	Semester 1	Semester 2
Structure Session 2013	PROGRAMME CORE (51 credit hours)			NP20303 Human Nutrition NP20002 Food Habits	NP20003 Nutrition Through Life Cycle NP20603 Functional Food NP20403 Food Production Ecosystems	NP30203 Nutrition Assessment NP30302 Food Security	NP31003 Food Toxicology NP30803 Food Innovation NP00202 Research Project I NP30403 Enzyme in Food Processing	NP00306 Research Project II NP40503 Food Ingredients	NP40012 Industrial Training
				(5 credit hours)	(9 credit hours)	(5 credit hours)	(11 credit hours)	(9 credit hours)	(12 credit hours)
500	ELECTIVES (8 credit hours)					NE4XXX2	NE4XXX2 NE4XXX2	NE4XXX2	
						(2 credit hours)	(4 credit hours)	(2 credit hours)	
	TOTAL OF CREDIT HOURS (138 credit hours)	20	20	21	17	19	15	14	12