

**'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

Tel : 6088 - 320256

Fax : 6088 - 320259

E-mail : pejfsmp@ums.edu.my

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

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	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 (5 credit hours)	NB20403 Bioprocessing Technology NB20603 Food Packaging Unit Operations in Food Processing (9 credit hours)	NB30703 Food Fermentation NB30502 Food Ingredient NB30903 Food Engineering (8 credit hours)	NB30804 Food Product Development NB00202 Research Project I NB31003 Novel Food Processing (9 credit hours)	NB00306 Research Project II NB40703 Bioseparation (9 credit hours)	NB40012 Industrial Training (12 credit hours)
ELECTIVES (8 credit hours)						NE4XXX2 Module 1 NE4XXX2 Module 2 NE4XXX2 Module 1 (6 credit hours)	NE4XXX2 Module 2 (2 credit hours)	
TOTAL OF CREDIT HOURS (139 credit hours)	20	20	21	17	20	15	14	12