

BSc Food Science, Nutrition & Technology (FSNT) - 45

Level 1

Semester I

Cr

Core Courses		
CED101	Consumer Education	3.0
Required Courses		
CPR103	Chemistry	4.0
AEM101	Mathematics	3.7
AEM105	Introduction to Computers	3.7
General Education Courses		
ACS111	Academic Communication	2.2
GNS113	HIV Prevention, Infection	2.0
Total		18.6

Level 3

Semester V

Cr

Core Courses		
FNS301	Research Methods	2.7
FNS305	Product Development & Food Fort.	2.7
FNS307	Food Processing II	3.0
FNS311	Food Quality Assurance & Control	3.0
Required Courses		
AEM301	Organization & Human Resource Management	2.0
AEM303	Applied Agricultural Statistics	3.7
AEM309	Entrepreneurship	2.7
Total		19.8

Level 2

Semester III

Cr

Core Courses		
FNS201	Principles of Food Engineering	3.0
FNS203	Human Nutrition	2.0
FNS205	Food Science	3.0
FNS207	Meal Planning & Preparation	3.0
FNS209	Nutrition and Metabolism	2.0
Required Courses		
ASC203	Biochemistry	4.0
CPR207	Microbiology	3.0
Total		20.0

Level 4

Semester VII

Cr

Core Courses		
FNS401	Seminar in Food Science & Tec	0.7
FNS403	Food Safety & Public Health	3.0
FNS407	Food Ingredient Technology	2.7
FNS409	Nutritional Epidemiology	4.0
FNS499	Research Project	2.0
Required Courses		
AEM401	Agric. Marketing & Price Analysis	3.7
FNS421	Applied Entrepreneurship	2.0
Total		18.1