

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

### Level 1

#### Semester II

**Cr**

<b>FNS102</b>	Food Chemistry	3.0
<b>ABE102</b>	Physics	3.7
<b>AEM102</b>	Principles of Economics	3.0
<b>ASC104</b>	Zoology	3.7
<b>CPR104</b>	Botany	3.7
<b>General Education Courses</b>		
<b>ACS112</b>	Academic Communication	2.2
<b>Total</b>		<b>19.3</b>

### Level 2

#### Semester IV

**Cr**

<b>FNS202</b>	Food Machinery & Plant Des.	3.7
<b>FNS204</b>	Food Nutrient Analysis	3.0
<b>FNS206</b>	Community Nutrition	3.0
<b>FNS208</b>	Food Processing I	2.7
<b>FNS210</b>	Food Service Mngmt. & Catering	3.0
<b>FNS212</b>	Food Microbiology	3.0
<b>FNS214</b>	Sensory Evaluation	2.7
<b>AEM214</b>	Fundamentals of Statistics	2.7
<b>Total</b>		<b>23.8</b>

### Level 3

#### Semester VI

**Cr**

<b>FNS320</b>	Field Attachment	18.0
<b>Total</b>		<b>18.0</b>

### Level 4

#### Semester VIII

**Cr**

<b>FNS404</b>	Fermentation Technology	3.0
<b>FNS406</b>	Clinical Nutrition	3.0
<b>FNS408</b>	Food Packaging & Transportation	3.0
<b>FNS410</b>	Process Control & Automation	2.0
<b>FNS412</b>	Food Preservation	4.0
<b>FNS421</b>	Applied Entrepreneurship	2.0
<b>FNS499</b>	Research Project	2.0
<b>Total</b>		<b>19.0</b>