



**LEBANESE
INTERNATIONAL
UNIVERSITY**

Major Title: Food Science and Technology
Major Code: FDST
Level: underGraduate
Number Of Credits: 99
Date: 19-01-2017

Food Science and Technology (FDST)

First Year

Fall Semester

Code	Title	Credits	Prerequisites	Corequisites
CSCI200	Introduction to Computers	3	ENGL051	
BIOL200	General Biology I	3	ENGL051-ENGL101-BIOL160	BIOL200L
BIOL200L	General Biology I Lab	1	ENGL051-ENGL101	BIOL200
CHEM200	General Chemistry	3	ENGL101-CHEM160	CHEM200L
CHEM200L	General Chemistry Lab	1	ENGL101-CHEM160	CHEM200
ENGL201	Composition and Research Skills	3	ENGL151	
ARAB200	Arabic Language and Literature	3		
Total		17		

Spring Semester

Code	Title	Credits	Prerequisites	Corequisites
MATH245	Statistics for Health Sciences	3	ENGL051-ENGL101-ENGL151	
NUTR250	Basic Nutrition	3	BIOL200	
CHEM255L	Basic Organic Chemistry Lab	1	ENGL051-ENGL101-CHEM200	CHEM255
CHEM255	Basic Organic Chemistry	3	ENGL051-ENGL101-CHEM200	CHEM255L
ENGL251	Communication Skills	3	ENGL201	
	General Education Electives	3		
Total		16		

Second Year

Fall Semester

Code	Title	Credits	Prerequisites	Corequisites
	Major Elective	3		
BIOL385L	Microbiology Lab	1	ENGL051-ENGL101	BIOL385
BIOL385	Microbiology	3	ENGL051-ENGL101-BIOL200	BIOL385L
BIOC300	Biochemistry I (General)	4	CHEM255-BIOL200	
FDSC300	Technology of Food Products	3	ENGL151-CHEM200	
CULT200	Introduction to Arab - Islamic Civilization	3		
Total		17		

Spring Semester

Code	Title	Credits	Prerequisites	Corequisites
BMGT200	Introduction to Business Management	3		ENGL201
	General Education Electives	3		
FDSC355	Food Microbiology II	3	BIOL385	FDSC355L
FDSC370	Food Chemistry	3	CHEM255	
FDSC300L	Technology of Food Products Lab	1	CHEM200	
FDSC360	Crop production attributes to quality	3	CHEM255-BIOL200	
FDSC355L	Food Microbiology II Lab	1	BIOL385	FDSC355
Total		17		

Third Year

Fall Semester

Code	Title	Credits	Prerequisites	Corequisites
FDSC365	Animal production attributes to quality	3	CHEM255-BIOL200	
FDSC445	Food Quality management and HACCP	3	BIOL385	
FDSC435	Food Toxicants and Additives	3	CHEM255	
FDSC425L	Food Processing Lab	1	FDSC300	FDSC420
FDSC420	Food Processing	3	FDSC300	FDSC425L
FDSC415	Dairy Technology	3	FDSC300	
Total		16		

Spring Semester

Code	Title	Credits	Prerequisites	Corequisites
	Major Elective	3		
	Major Elective	3		
FDSC455	Meat, Fish and Poultry Technology	3	FDSC300	
FDSC460	Food Service Management	3	BIOL385-NUTR250-BMGT200	
FDSC475	Food Engineering	3	FDSC300	
Total		15		

Summer Semester

Code	Title	Credits	Prerequisites	Corequisites
FDSC498	Supervised Training in Food Industries	1	FDSC445-FDSC420	
Total		1		

Major Elective Courses

Code	Title	Credits	Prerequisites	Corequisites
BHTM375	International Cuisine	3	ENGL051	
BIOL250	General Biology II	3	ENGL051-ENGL101-BIOL160	BIOL200L
BMED205	Biophysics	3	ENGL051-ENGL101	BIOL200
BMKT300	Marketing Theory and Principles	3	ENGL101-CHEM160	CHEM200L
ENGG200	Introduction to Engineering	3	ENGL101-CHEM160	CHEM200
FDSC480	Tutorial in Food Science	3	ENGL151	
FDSC495	Project in Food Science	3		
IENG300	Engineering Project Management	3	ENGL051-ENGL101-ENGL151	
IENG320	Introduction to Environmental Engineering	3	BIOL200	
MENG225	Engineering Drawing & CAD	3	ENGL051-ENGL101-CHEM200	CHEM255