



Bachelor of Science in Food Science Technology (FDST)

First Year

Fall Semester

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

Spring Semester

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

Second Year

Fall Semester

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

Spring Semester

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

Third Year

Fall Semester

Code	Title	Credits	Prerequisites	Corequisites
FDSC365	Animal production attributes to quality	3	CHEM200 - BIOL200	
FDSC445	Food Quality management and HACCP	3	FDSC300 - 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
FDSC475	Food Engineering	3	FDSC300 - CHEM260	
	Elective	3		
FDSC460	Food Service Management	3	BIOL385 - NUTR250 - BMGT200	
FDSC455	Meat, Fish and Poultry Technology	3	FDSC300	
	Elective	3		
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
BECO210	Introduction to Microeconomics	3	ENGL051 - ENGL101 - BMTH210	
BHTM340	Restaurant Management	3	FDSC300	
BHTM375	International Cuisine	3	ENGL201	
BHTM425	Food and Beverage Cost Control	3	FDSC300 - BMTH210	
BIOL250	General Biology II	3	BIOL200	
BMED205	Biophysics	3	BIOL200	
BMGT315	Human Resource Management	3	BMGT200	
BMKT300	Marketing Theory and Principles	3		ENGL201
BMTH210	Business and Managerial Math	3	ENGL051 - MATH100	
CHEM260	Analytical Chemistry	3	CHEM200	
ENGG200	Introduction to Engineering	3		
FDSC480	Tutorial in Food Science	3	BIOL385	
FDSC495	Project in Food Science	3	FDSC420	
IENG300	Engineering Project Management	3	ENGL201	
IENG320	Introduction to Environmental Engineering	3	ENGL201	
MENG225	Engineering Drawing & CAD	3		