



Food Science and Technology (FDST)

Major Electives

| Code | Title | Credits | Prerequisites | Corequisites |
|-------|----------|---------|---------------|--------------|
| | Elective | 3 | | |
| | Elective | 3 | | |
| | Elective | 3 | | |
| Total | | 9 | | |

Core Requirements

| Code | Title | Credits | Prerequisites | Corequisites |
|----------|-------------------------------------|---------|-----------------------------|--------------|
| BIOC300 | Biochemistry I (General) | 4 | CHEM255 - BIOL200 | |
| BIOL200 | General Biology I | 3 | ENGL051 - ENGL101 - BIOL160 | BIOL200L |
| BIOL200L | General Biology I Lab | 1 | ENGL051 - ENGL101 | BIOL200 |
| BIOL385 | Microbiology | 3 | ENGL051 - ENGL101 - BIOL200 | BIOL385L |
| BIOL385L | Microbiology Lab | 1 | ENGL051 - ENGL101 | BIOL385 |
| BMGT200 | Introduction to Business Management | 3 | | ENGL201 |
| CHEM200 | General Chemistry | 3 | ENGL101 - CHEM160 | CHEM200L |
| CHEM200L | General Chemistry Lab | 1 | ENGL101 - CHEM160 | CHEM200 |
| CHEM255 | Basic Organic Chemistry | 3 | ENGL051 - ENGL101 - CHEM200 | CHEM255L |
| CHEM255L | Basic Organic Chemistry Lab | 1 | ENGL051 - ENGL101 - CHEM200 | CHEM255 |
| FDSC300L | Technology of Food Products Lab | 1 | CHEM200 | |
| FDSC355 | Food Microbiology II | 3 | BIOL385 | FDSC355L |
| FDSC355L | Food Microbiology II Lab | 1 | BIOL385 | FDSC355 |
| FDSC370 | Food Chemistry | 3 | CHEM255 | |
| MATH245 | Statistics for Health Sciences | 3 | ENGL051 - ENGL101 - ENGL151 | |
| NUTR250 | Basic Nutrition | 3 | | BIOL200 |
| Total | | 37 | | |

Major Requirements

| Code | Title | Credits | Prerequisites | Corequisites |
|----------|---|---------|-----------------------------|--------------|
| FDSC300 | Technology of Food Products | 3 | BIOL200 - ENGL151 - CHEM200 | |
| FDSC360 | Crop production attributes to quality | 3 | CHEM200 - BIOL200 | |
| FDSC365 | Animal production attributes to quality | 3 | CHEM200 - BIOL200 | |
| FDSC415 | Dairy Technology | 3 | FDSC300 | |
| FDSC420 | Food Processing | 3 | FDSC300 | FDSC425L |
| FDSC425L | Food Processing Lab | 1 | FDSC300 | FDSC420 |
| FDSC435 | Food Toxicants and Additives | 3 | CHEM255 | |
| FDSC445 | Food Quality management and HACCP | 3 | FDSC300 - BIOL385 | |
| FDSC455 | Meat, Fish and Poultry Technology | 3 | FDSC300 | |
| FDSC460 | Food Service Management | 3 | BIOL385 - NUTR250 - BMGT200 | |
| FDSC475 | Food Engineering | 3 | FDSC300 - CHEM260 | |

| FDSC498 | Supervised Training in Food Industries | 1 | FDSC445 - FDSC420 | |
|---------------------------------------|---|---------|-------------------|--------------|
| Total | | 32 | | |
| General Education Requirements | | | | |
| Code | Title | Credits | Prerequisites | Corequisites |
| ARAB200 | Arabic Language and Literature | 3 | | |
| CSCI200 | Introduction to Computers | 3 | ENGL051 | |
| CULT200 | Introduction to Arab - Islamic Civilization | 3 | | |
| ENGL201 | Composition and Research Skills | 3 | ENGL151 | |
| ENGL251 | Communication Skills | 3 | ENGL201 | |
| Total | | 15 | | |
| General Education Electives | | | | |
| Code | Title | Credits | Prerequisites | Corequisites |
| | Elective | 3 | | |
| | Elective | 3 | | |
| Total | | 6 | | |
| Major Elective Courses | | | | |
| Code | Title | Credits | Prerequisites | Corequisites |
| BHTM340 | Restaurant Management | 3 | FDSC300 | |
| BHTM375 | International Cuisine | 3 | ENGL201 | |
| BHTM425 | Food and Beverage Cost Control | 3 | FDSC300 | |
| BIOL250 | General Biology II | 3 | BIOL200 | |
| BMED205 | Biophysics | 3 | BIOL200 | |
| BMKT300 | Marketing Theory and Principles | 3 | | ENGL201 |
| 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 | | |