



**Masters of Science In Food Technology (MFDT)**

**First Year**

**Fall Semester**

Code	Title	Credits	Prerequisites	Corequisites
FDSC500	Biometrics and risk assessment	4		
	Elective	3		
FDSC510	Physiochemical aspect of foods	3		
Total		10		

**Spring Semester**

Code	Title	Credits	Prerequisites	Corequisites
FDSC520	Advanced Food Engineering	4		
	Elective	3		
FDSC555	product innovation and development	3		
Total		10		

**Second Year**

**Fall Semester**

Code	Title	Credits	Prerequisites	Corequisites
	Elective	3		
FDSC545	Food Analysis	3		
	Elective	3		
Total		9		

**Spring Semester**

Code	Title	Credits	Prerequisites	Corequisites
FDSC596	Graduate Seminar	1	FDSC545 - FDSC510 - FDSC500	
FDSC597	Project	3	FDSC545 - FDSC510 - FDSC500	
	Elective	3		
Total		7		

**Major Elective Courses**

Code	Title	Credits	Prerequisites	Corequisites
FDSC530	Advanced dairy processing	3		
FDSC535	Chocolate and its products	3		
FDSC540	Food Additives: Practical Applications	3		
FDSC550	Food packaging	3		
FDSC560	Fruits and their products	3		
FDSC565	Grains and Baking	3		
FDSC570	Nuts and roasting	3		
FDSC575	Oil production	3		
FDSC580	Quality aspects of meat fish and poultry	3		
FDSC585	Waste treatment in the food industry	3		
FDSC590	Advanced topics in Food biotechnology	3		
FDSC595	Sensory Evaluation of Food	3		
FDSC598	Graduate Project	3	FDSC545 - FDSC510 - FDSC500	FDSC597