



Masters in Food Technology (MFDT)

Major Electives

| Code | Title | Credits | Prerequisites | Corequisites |
|-------|----------|---------|---------------|--------------|
| | Elective | 3 | | |
| | Elective | 3 | | |
| | Elective | 3 | | |
| | Elective | 3 | | |
| Total | | 12 | | |

Core Requirements

| Code | Title | Credits | Prerequisites | Corequisites |
|---------|------------------------------------|---------|-----------------------------|--------------|
| FDSC500 | Biometrics and risk assessment | 4 | | |
| FDSC510 | Physiochemical aspect of foods | 3 | | |
| FDSC520 | Advanced Food Engineering | 4 | | |
| FDSC545 | Food Analysis | 3 | | |
| FDSC555 | product innovation and development | 3 | | |
| FDSC594 | Graduate skills | 3 | | |
| FDSC596 | Graduate Seminar | 1 | FDSC545 - FDSC510 - FDSC500 | |
| Total | | 21 | | |

Major Requirements

| Code | Title | Credits | Prerequisites | Corequisites |
|---------|---------|---------|---------------------------------------|--------------|
| FDSC597 | Project | 3 | FDSC594 - FDSC545 - FDSC510 - FDSC500 | |
| Total | | 3 | | |

Major Elective Courses

| Code | Title | Credits | Prerequisites | Corequisites |
|---------|--|---------|---------------|--------------|
| FDSC530 | Advanced dairy processing | 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 | | |
| FDSC585 | Waste treatment in the food industry | 3 | | |
| FDSC590 | Advanced topics in Food biotechnology | 3 | | |
| FDSC594 | Graduate skills | 3 | | |
| FDSC595 | Sensory Evaluation of Food | 3 | | |
| FDSC598 | Graduate Project | 3 | | |