School	School of Arts & Science
Major	Master of Food Technology

Core Requirements			
Code	**Title**	**Credits**	**Description**
FDSC505	Statistical Methods in Applied Sciences	3	This course will provide the students with theoretical and practical knowledge about statistical method and experimental designs using in food industry. The course will review the basic statistical tests, extensively discuss experimental designs, correlation and regression, introduce multivariate analysis, principal component analysis and cluster analysis. Practical sessions using Excel and SPSS applications will be conducted.
FDSC510	Physicochemical Aspect of Foods	3	The course will offer an array of information on the effects of various processes on the physical, chemical, as well as some biochemical properties of diverse food products providing an in-depth analysis of the essential physicochemical aspects of food engineering and processing.
FDSC545	Food Analysis	3	This course will focus on the analytical techniques of various components of foods with a detailed usage of chemical and physical properties in respective methods of analysis. In addition, it highlights hands- on experience on determination of select food components.
FDSC550	Food Packaging	3	This course will provide the students with theoretical and practical knowledge about different technologies in food packaging. It will also discuss the different packaging materials. It will also discuss the packaging of selected food products
FDSC551	Food Engineering Applications	3	In this course students will apply the basic principles of process engineering to application in the food processing industry. This course explains some applications of food engineering processes by quantitative analysis method. Based on fundamental physics principles the course material covers application in food engineering (Preservation Processes, thermal processes and heat transfer, refrigeration, freezing, psychometric, dehydration and evaporation).
FDSC555	Product Innovation and Development	3	The course will provide an insight to creating new food products. Furthermore, Food product development requires students to assimilate and integrate the knowledge they have gained to work in teams with cooperating entrepreneurs and companies to develop products of interest. The course forces the student to engage at multiple levels, scientifically, interpersonally, and managerially

FDSC594	Graduate skills	3	This course will introduce students to academic skills concerning preparing and writing proposals, projects, grants, thesis, and articles.

Major Requirements			
Code	**Title**	**Credits**	**Description**
FDSC597	Project	3	The course will provide the student with an opportunity for the graduate student to practice the skills learned during course work and materialize into a research training by devising novel ideas and laboratory application of techniques.