



**L E B A N E S E  
I N T E R N A T I O N A L  
U N I V E R S I T Y**

**Major Title:** Master of Food Technology  
**Major Code:** MFT  
**Level:** graduate  
**Number Of Credits:** 36  
**Version:** 2  
**Version**  
**Date:** 2025-08-04  
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**Master of Food Technology (MFT)**

**Major Electives**

Code	Title	Credits	Prerequisites	Corequisites
	Major Elective	3		
	Major Elective	3		
	Major Elective	3		
	Major Elective	3		
Total		12		

**Core Requirements**

Code	Title	Credits	Prerequisites	Corequisites
FDSC505	Statistical Methods in Applied Sciences	3		
FDSC510	Physicochemical Aspect of Foods	3		
FDSC545	Food Analysis	3		
FDSC550	Food Packaging	3		
FDSC551	Food Engineering Applications	3		
FDSC555	Product Innovation and Development	3		
FDSC594	Graduate skills	3		
Total		21		

**Major Requirements**

Code	Title	Credits	Prerequisites	Corequisites
FDSC597	Project	3	FDSC505-FDSC594-FDSC545-FDSC510	
Total		3		

**Major Elective Courses**

Code	Title	Credits	Prerequisites	Corequisites
FDSC530 (Set A)	Advanced Dairy Processing	3		
FDSC540 (Set A)	Food Additives: Practical Applications	3		
FDSC560 (Set A)	Fruits And Their Products	3		
FDSC565 (Set A)	Grains and Baking	3		
FDSC570 (Set A)	Nuts and Roasting	3		
FDSC575 (Set A)	Oil Production	3		
FDSC585 (Set A)	Waste Treatment in the Food Industry	3		
FDSC590 (Set A)	Advanced Topics in Food Biotechnology	3		
FDSC595 (Set A)	Sensory Evaluation of Food	3		