

## B.Sc. (Hons.) Food Science and Technology

Course Title	Course Code	Course Type	Credit Hour
<b>Semester 1</b>			
<u>GEN(NS)</u>		General	<u>3</u>
Functional English	GENG-101	General	<u>3</u>
Civics and Community Engagement	GCCE-101	General	<u>2</u>
Islamic Studies / Ethics (for Non-Muslims)	GISL-101 / GETH-101	General	<u>2</u>
Introduction to Agriculture	FST-103	Major	<u>3</u>
Introduction to Food Science & Technology	FST-101	Major	<u>3</u>
Tarjuma-e-Quran	HQ-001	Compulsory	<u>0</u>
			<b>Total Credit Hours 16</b>
<b>Semester 2</b>			
<u>GEN(AH)</u>		General	<u>2</u>
Quantitative Reasoning (I)	GQR-101	General	<u>3</u>
Entrepreneurship	GENT-101	General	<u>2</u>
Ideology and Constitution of Pakistan	GICP-101	General	<u>2</u>
Food Safety and Toxicology	FST-104	Major	<u>3</u>
Food Processing and Preservation	FST-102	Major	<u>3</u>
Tarjuma-e-Quran	HQ-002	Compulsory	<u>1</u>
			<b>Total Credit Hours 16</b>
<b>Semester 3</b>			
Applications of Information and Communication Technologies	GICT-201	General	<u>3</u>
Expository Writing	GENG-201	General	<u>3</u>
Cereal Technology	FST-205	Major	<u>3</u>
Unit Operations in Food Processing	FST-203	Major	<u>3</u>
Principles of Human Nutrition	FST-201	Major	<u>3</u>
Tarjuma-e-Quran	HQ-003	Compulsory	<u>0</u>
Pakistan Studies.	GPST-201	General	<u>2</u>
			<b>Total Credit Hours 17</b>
<b>Semester 4</b>			
<u>GEN(SS)</u>		General	<u>2</u>
Quantitative Reasoning (II)	GQR-201	General	<u>3</u>
Instrumental Techniques in Food Analysis	FST-206	Major	<u>3</u>
Sensory Evaluation and Food Packaging	FST-204	Major	<u>3</u>
Postharvest Technology	FST-202	Major	<u>3</u>
Tarjuma-e-Quran	HQ-004	Compulsory	<u>1</u>
			<b>Total Credit Hours 15</b>
<b>Semester 5</b>			
Fundamentals of Food Systems	FST-307	Major	<u>3</u>
General Microbiology & Immunology	MICR-301	Interdisciplinary	<u>3</u>
Dairy Technology	FST-305	Major	<u>3</u>
Fruits and Vegetables Processing	FST-303	Major	<u>3</u>
Food Process Engineering	FST-301	Major	<u>3</u>
Tarjuma-e-Quran	HQ-005	Compulsory	<u>0</u>
Food Quality and Halal Management	FST-309	Major	<u>3</u>
			<b>Total Credit Hours 18</b>
<b>Semester 6</b>			
Introductory Bioinformatics	BIOT-302	Interdisciplinary	<u>3</u>
Beverage Technology	FST-308	Major	<u>3</u>
Food Microbiology	FST-306	Major	<u>3</u>
Meat Technology	FST-304	Major	<u>3</u>
Community Nutrition & Dietetics	FST-302	Major	<u>3</u>
Tarjuma-e-Quran	HQ-006	Compulsory	<u>1</u>
Sugar and Confectionary Technology	FST-310	Major	<u>3</u>
			<b>Total Credit Hours 19</b>
<b>Semester 7</b>			
Food Biotechnology	FST-409	Major	<u>3</u>
Food Product Development	FST-407	Major	<u>3</u>
Technology of Fats and Oils	FST-405	Major	<u>3</u>
Bakery Products Technology	FST-403	Major	<u>3</u>
Food Laws and Regulations	FST-401	Major	<u>3</u>
Tarjuma-e-Quran	HQ-007	Compulsory	<u>0</u>
Human Resource Management	HRM-401	Interdisciplinary	<u>3</u>
			<b>Total Credit Hours 18</b>
<b>Semester 8</b>			
Capstone Project	FST-406	Major	<u>3</u>
N/A	N/A	Major	<u>0</u>
Research Projects and Scientific Writing	SWR-402	Interdisciplinary	<u>3</u>
Seminar	FST-404	Major	<u>1</u>
Industrial Internship	FST-402	Major	<u>5</u>
Tarjuma-e-Quran	HQ-008	Compulsory	<u>1</u>
			<b>Total Credit Hours 13</b>

