

**UNDERGRADUATE COURSE**

**Curriculum for the Degree of Bachelor of Science in *Agricultural Engineering: Food Technology***

<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>CREDITS</b>
<b>Semester I (Fall)</b>		
19591	Mathematics I	3
20104	General Physics	3
21107	General Chemistry	3
36100	Biology	2
20104	General Physics Lab.	1
<b>Semester II (Spring)</b>		
19592	Mathematics II	3
21204	Organic Chemistry	3
36101	Botany I	3
20107	Physics (Electricity)	3
36110	Technical and Plan Drawing	2
<b>Semester III (Fall)</b>		
36266	Probability and Statistics	3
36285	General Biochemistry	3
36151	General Microbiology	3
36260	General Agronomy	3
<b>Semester IV (Spring)</b>		
36286	Food Chemistry	3
36289	Food Microbiology	4
36287	Analytical Chemistry	3
36250	Introduction to Animal Science	3
36268	Agricultural Field Work	3
36366	Industrial Crops	3
<b>Semester V (Fall)</b>		
36348	Principles of Food Engineering I	3
36386	Food Preservation	3
36340	Human Nutrition	4
36287	Food Analysis	3
36230	Introduction to Horticulture	4
<b>Semester VI (Spring)</b>		
36352	Principles of Food Engineering II	3
36382	Cereal Technology	4
36384	Food Canning	3
36220	Agricultural Economics	3
36354	Dairy Science and Technology I	3

## Department of Food Sciences & Technology

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### Semester VII (Fall)

36387	Beet - Sugar Technology	4
36288	Food Quality Control	3
36386	Fundamental of Food Plant Design	3
36356	Dairy Science and Technology II	3
36381	Edible Oil & Fat Technology	3

### Semester VIII (Spring)

- Optional Courses

### Elective Courses

36484	Fermentation Technology
36489	Food Refrigeration & Storage
36482	Meat & Sea foods Science and Technology
36482	Principles of Food Dehydration
36389	Food Industries Hygiene & Safety
36180	Carbonated & Non-Carbonated Beverage
36182	Industrial Management & Economics
36480	Industrial Waste Water Treatment
36181	Physical Chemistry
36483	Dietetic
36183	Food Packaging
36486	Special Topics
36487	Seminar