

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

PROSPECTUS

B.S. in Food Science & Technology Proposed Prospectus / Curriculum

FIRST YEAR, First Semester					
Course Code	Course Title	Lecture	Lab	Units	Pre-Requisite
SS 101	Understanding the Self	3	0	3	None
SS 102	<i>Readings in Philippine History</i>	3	0	3	None
SS 103	The Contemporary World	3	0	3	None
MATH 101	Mathematics in the Modern World	3	0	3	None
CHEM 21	Organic Chemistry	3	0	3	None
PE 101	Individual Sports and Athletics	2	0	2	None
NSTP 101	ROTC/CWTS/LTS 1	3	0	3	None
FIRST YEAR, First Semester					
Course Code	Course Title	Lecture	Lab	Units	Pre-Requisite
FT 111	Introduction to Food Technology	1	0	1	None
FIL 101	Wika, Kultura at Lipunan	3	0	3	None
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FIRST YEAR, Second Semester					
Math 104	Statistics for Engineering and Sciences	3	0	3	None

MCB 121	General Microbiology for Food Technologist	3	2	5	None
Phys 120A	Applied Physics	3	0	3	None
ENG 101	Purposive Communication	3	0	3	None
CHEM 24	General Biochemistry	2	1	3	Organic Chemistry
FIL102	Panitikan	3	0	3	FIL01
PE 102	Rhythmic Exercises	2	0	2	None
NSTP 201	ROTC/CWTS/LTS 2	3	0	3	None
				25	

SECOND YEAR, First Semester					
SS 201	The Entrepreneurial Mind	3	0	3	
ENG 102	Art Appreciation	3	0	3	None
CHEM 13	Qualitative Chemistry	2	1	3	None
SS105	Life and Works of Rizal	3	0	3	None
Course Code	Course Title	Lecture	Lab	Units	Pre-Requisite
PE 103	Gymnastics	2	0	2	None
FT 211	Food Microbiology	3	2	5	MCB 20
FT 212	Basic Nutrition	3	0	3	None
				22	
SECOND YEAR, Second Semester					
CHEM 14	Quantitative Chemistry	2	1	3	None

MATH 203	Calculus	5	0	5	None
PE 104	Team Sports	2	0	2	None
FT 221	Food Chemistry I	3	2	5	General Biochemistry
FT 222	Food Processing I	2	1	3	Food Microbiology, Basic Nutrition
FT 223	Food Statistics	3	0	3	None
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THIRD YEAR, First Semester					
JEEP 101	JEEP (Job Enabling English Proficiency)	3	0	3	None
CHEM 35	Physical Chemistry	2	1	3	Math 15 Chem 13 Chem 14
ACTNG 22	Basic Accounting	3	0	3	None
FT 311	Food Chemistry II	3	2	5	Food Chemistry I
FT 312	Food Processing II	2	1	3	Food Processing I
FT 313	Sensory Evaluation	2	1	3	Food Statistics
Course Code	Course Title	Lecture	Lab	Units	Pre-Requisite
FT 314	In House Practicum	1	0	1	Food Microbiology Food Processing I Food Chemistry I
				21	

THIRD YEAR, Second Semester					
ES 101	Science, Technology and Society	3	0	3	None
FT 321	Food Safety and Toxicology	3	0	3	Food Processing II Food Microbiology
FT 322	Food Engineering	3	2	5	Calculus, Applied Physics, Food Processing II
FT 323	Food Processing III	2	1	3	Food Processing II
FT 324	Food Analysis	3	2	5	Food Chemistry II, Quantitative Chemistry
FT 325	Methods of Research in Food Science and Technology	3	0	3	Purposive Communication, Sensory Evaluation
				22	
3RD YEAR, Summer					
Course Code	Course Title	Lecture	Lab	Units	Pre-Requisite
FT 331	On the Job Training	6		6	In-house Practicum, Food Microbiology, Food Analysis, Food Chemistry II Food Processing II
FOURTH YEAR – First Semester					

FT 411	Food Plant Management	3	0	3	Food Engineering Food Processing II Food Laws
FT 412	Food Quality Assurance	2	1	3	Food Processing II Food Statistics
FT 413	Environmental Sustainability in the Food Industry	3	0	3	Food Processing II Food Chemistry II Food Engineering Food Safety and Toxicology
FT 414	Food Packaging and Labelling	2	1	3	Food Processing II Food Chemistry II
FT 415	Food Product Development and Innovation	2	1	3	Food Chemistry II, Food Processing II Sensory Evaluation Food Safety and Toxicology
Course Code	Course Title	Lecture	Lab	Units	Pre-Requisite
SS 104	Ethics	3	0	3	None
FT 416	Elective I				
FT 417	Undergraduate Thesis I	2	0	2	4th year standing
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FOURTH YEAR – Second Semester					
FT 421	Elective II	3	0	3	
FT 422	Elective III	3	0	3	
FT 423	Post-harvest Handling Technology	2	3	3	Food Chemistry II, Food Processing II
FT 424	Food Laws	3	0	3	Food Safety and Toxicology Food Processing II Food Quality Assurance
FT 425	Undergraduate Seminar	1	0	1	4th year standing
FT 426	Undergraduate Thesis II	3	0	3	Undergraduate Thesis I
MGT 40	Basic Business Management	3	0	3	Food Plant Management Environment Sustainability in the Food Plant
				19	
Total Units				183	