

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

EFFECTIVE S.Y. 2018-2019

FIRST YEAR								
<i>First Semester</i>								
Course Code		Description	No. of Hours			Units	Pre-requisites	Co-requisites
			LEC	LAB	Total			
SS	101	Understanding the Self	3	0	3	3	None	None
SS	102	Readings in Philippine History	3	0	3	3	None	None
SS	103	The Contemporary World	3	0	3	3	None	None
Math	101	Mathematics in the Modern World	3	0	3	3	None	None
Chem	21	Organic Chemistry	3	0	3	3	None	None
PE	101	Movement Enhancement	2	0	2	2	None	None
NSTP	101	ROTC / CWTS / LTS 1	3	0	3	3	None	None
FT	111	Introduction to Food Technology	1	0	1	1	None	None
Fil	101	Wika, Kultura at Lipunan	3	0	3	3	None	None
			Total		24	24		

FIRST YEAR								
<i>Second Semester</i>								
Course Code		Description	No. of Hours			Units	Pre-requisites	Co-requisites
			LEC	LAB	Total			
Math	104	Statistics for Engineering and Sciences	3	0	3	3	None	None
MCB	121	General Microbiology for Food Technologist	2	6	8	5	None	None
Phys	120A	Applied Physics	3	0	3	3	None	None
Eng	101	Purposive Communication	3	0	3	3	None	None
Chem	24	General Biochemistry	2	1	3	3	Chem21	None
Fil	102	Panitikan	3	0	3	3	Fil101	None
PE	102	Fitness Exercise and Activities	2	0	2	2	PE101	None
NSTP	201	ROTC / CWTS / LTS 2	3	0	3	3	None	None
			Total		28	25		

SECOND YEAR**First Semester**

Course Code		Description	No. of Hours			Units	Pre-requisites	Co-requisites
			LEC	LAB	Total			
SS	201	The Entrepreneurial Mind	3	0	3	3	None	None
Eng	102	Art Appreciation	3	0	3	3	None	None
Chem	13	Qualitative Chemistry	2	1	3	3	None	None
SS	105	Life and Works of Rizal	3	0	3	3	None	None
PE	103	Physical Activity Towards Health and Fitness (PATH Fit) 1	2	0	2	2	None	None
FT	211	Food Microbiology	2	6	8	5	MCB 20	None
FT	212	Basic Nutrition	3	0	3	3	None	None
			Total		25	22		

SECOND YEAR**Second Semester**

Course Code		Description	No. of Hours			Units	Pre-requisites	Co-requisites
			LEC	LAB	Total			
Chem	14	Quantitative Chemistry	2	1	3	3	None	None
Math	203	Calculus	5	0	5	5	None	None
PE	104	Physical Activity Towards Health and Fitness (PATH Fit) 2	2	0	2	2	None	None
FT	221	Food Chemistry I	3	6	9	5	Chem24	None
FT	222	Food Processing I	2	3	5	3	FT211, FT212	None
FT	223	Food Statistics	3	0	3	3	None	None
			Total		29	21		

THIRD YEAR								
<i>First Semester</i>								
Course Code		Description	No. of Hours			Units	Pre-requisites	Co-requisites
			LEC	LAB	Total			
JEEP	101	JEEP (Job Enabling English Proficiency)	3	0	3	3	None	None
Chem	35	Physical Chemistry	2	1	3	3	Math203, Chem13, Chem14	None
Actng	22	Basic Accounting	3	0	3	3	None	None
FT	311	Food Chemistry II	3	2	5	5	FT221	None
FT	312	Food Processing II	2	1	3	3	FT222	None
FT	313	Sensory Evaluation	2	1	3	3	FT223	None
FT	314	In House Practicum	1	0	1	1	FT211, FT221, FT222	None
			Total		21	21		

THIRD YEAR								
<i>Second Semester</i>								
Course Code		Description	No. of Hours			Units	Pre-requisites	Co-requisites
			LEC	LAB	Total			
ES	101	Science, Technology and Society	3	0	3	3	None	None
FT	321	Food Safety and Toxicology	3	0	3	3	FT312, FT211	None
FT	322	Food Engineering	3	2	5	5	Math203, Phys120A, FT312	None
FT	323	Food Processing III	2	1	3	3	FT312	None
FT	324	Food Analysis	3	2	5	5	FT311, Chem14	None
FT	325	Methods of Research in Food Science and Technology	3	0	3	3	Eng101, FT313	None
			Total		22	22		

THIRD YEAR								
<i>Summer</i>								
Course Code		Description	No. of Hours			Units	Pre-requisites	Co-requisites
			LEC	LAB	Total			
FT	331	On The Job Training				6	FT314, FT211, FT324, FT311, FT312	None
			Total		300	6		

FOURTH YEAR***First Semester***

Course Code		Description	No. of Hours			Units	Pre-requisites	Co-requisites
			LEC	LAB	Total			
FT	411	Food Plant Management	3	0	3	3	FT322, FT312, FT321	None
FT	412	Food Quality Assurance	2	1	3	3	FT312, FT223	None
FT	413	Environmental Sustainability in the Food Industry	3	0	3	3	FT312, FT311, FT322, FT321	None
FT	414	Food Packaging and Labelling	2	1	3	3	FT312, FT311	None
FT	415	Food Product Development and Innovation	2	1	3	3	FT311, FT312, FT313, FT321	None
SS	104	Ethics	3	0	3	3	None	None
FT	416	Elective I					None	None
FT	417	Undergraduate Thesis I	2	0	2	2	4th Year Standing	None
			Total			28	22	

FOURTH YEAR***Second Semester***

Course Code		Description	No. of Hours			Units	Pre-requisites	Co-requisites
			LEC	LAB	Total			
FT	421	Elective II	3	0	3	3	None	None
FT	422	Elective III	3	0	3	3	None	None
FT	423	Post-harvest Handling Technology	2	3	5	3	FT311, FT312	None
FT	424	Food Laws	3	0	3	3	FT321, FT312, FT412	None
FT	425	Undergraduate Seminar	1	0	1	1	4th Year Standing	None
FT	426	Undergraduate Thesis II	3	0	3	3	FT417	None
MGT	40	Basic Business Management	3	0	3	3	FT411, FT413	None
			Total			21	19	