

FQC : SEMESTER 1/6

UNIT CODE	Module Code	Module	Hours					ECTS Credits		Assessment regime	
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module	Unit	Continuous assessment	Mixed assessment
UEF120	UEF111	Applied mathematics	21	14		0	40	3	6		X
	UEF112	Applied Physics	21	10.5	10.5	0	33	3			x
	UEF121	General chemistry	21	7	10.5	0	37	3	6		X
	UEF122	Organic chemistry	21	7	10.5	0	37	3			X
UEF130	UEF131	cell biology	21	7	10.5	0	37	3	6		X
	UEF132	Genetics	21	10.5	7	0	37	3			X
UEF140	UEF141	Plant biology	21		17.5	0	37	3	6		X
	UEF142	Animal biology	21		17.5	0	37	3			X
UET110	UET111	C2i		21		0	30	2	6	X	
	UET112	English I		28		0	22	2		X	
	UET113	Agri-food law and legislation		14		0	37	2		x	
Subtotal			168	119	84	0	384	30	30		
Total semester workload			755								

FQC : SEMESTER 2/6

UNIT CODE	Module Code	Module	Hours					ECTS Credits		Assessment regime	
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module	Unit	Continuous assessment	Mixed assessment
UEF210	UEF211	Structural biochemistry	21	7	14	0	33	3	6		X
	UEF212	Physicochemical analysis techniques	14	7	14	0	40	3			x
UEF220	UEF221	Molecular biology	21	10.5	7	0	37	3	6		X
	UEF222	Microbiology	21		17.5	0	37	3			X
UEF230	UEF231	Plant physiology	21		17.5	0	37	3	6		X
	UEF232	Animal physiology	21		17.5	0	37	3			X
UEO210	UEO241	Elective Module 1	21	7		0	47	3	6	x	
	UEO242	Elective Module 2	21	7	14	0	33	3		X	
UET210	UET211	General economics	21			0	55	3	6	X	
	UET212	Management	21	7		0	47	3		X	
Subtotal			203	45.5	101.5	0	403	30	30		
Total semester workload			753								
ELECTIVE MODULES			Biotechnology basics/Chemical contaminants/ <i>Biological contaminants</i>								

FQC: SEMESTER 3/6

UNIT CODE	Module Code	Module	Hours				ECTS Credits		Assessment regime	
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module	Unit	Continuous assessment
UEF310	UEF 311	Food biochemistry I	21		14	0	65	4	7	X
	UEF312	Enzymology	21	7	14	0	33	3		x
UEF320	UEF321	Food microbiology	21		21	0	60	4	7	X
	UEF322	Process engineering	21	7	7	0	40	3		X
UEF330	UEF331	Applied nutrition	14	7	7	0	25	2	6	X
	UEF332	Toxicology	14		7	0	30	2		X
	UEF333	Food science	14		14	0	25	2		x
UEO310	UEO311	Elective Module 1	21	7		0	25	2	4	X
	UEO312	Elective Module 2	21	7		0	25	2		X
UET310	UET311	ICT multimedia		28		0	50	3	6	X
	UET312	English II		28		0	50	3		x
Subtotal			168	91	84	0	428	30	30	
Total semester workload			771							
ELECTIVE MODULES			Physical properties of foods/Biological and functional foods/Food fraud and Bio-waste valorization							

FQC: SEMESTER 4/6

UNIT CODE	Module Code	Module	Hours				ECTS Credits		Assessment regime	
			Lecture	Workshop	Practical work	Integrated course	Self- Study	Module	Unit	Continuous assessment
UEF410	UEF 411	Bioprocess engineering	21	7		0	47	3	6	X
	UEF412	Conservation techniques	21		10.5	0	45	3		x
UEF420	UEF421	Plant production systems	21		17.5	0	37	3	6	X
	UEF422	Unit operations	21	10.5	7	0	37	3		X
UEF430	UEF431	Quality control management	21	14		0	40	3	6	X
	UEF432	Metrology	21	7	14	0	33	3		X
UEO410	UEO411	Elective Module 1	21	7		0	25	2	4	X
	UEO412	Elective Module 2	21	7	10.5	0	15	2		X
UET410	UET411	Organizational Culture				21	30	2	4	X
	UET412	Bioethics and biosecurity I				28	25	2		X
		Internship in a professional setting (Internship completed at the end of the first year)					120	4	4	
Subtotal			168	52.5	59.5	49	454	30	30	
Total semester workload			783							
ELECTIVE MODULES			Sampling Techniques, Design of experiments, Food formulation and innovation, Food safety management system and Halal management.							

FQC: SEMESTER 5/6

UNIT CODE	Module Code	Module	Hours				ECTS Credits		Assessment regime		
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module	Unit	Continuous assessment	Mixed assessment
UEF510	UEF 511	Science and technology of animal products	21		17.5	0	40	3	6		x
	UEF512	Science and technology of plant products	21		17.5	0	40	3			x
UEF520	UEF521	Food traceability	14		7	0	30	2	6		x
	UEF522	Sensory Analysis and Rheology	14		7	0	30	2			x
	UEF523	Hygiene in food industry	14	7		0	30	2			x
UEF530	UEF531	Conservation, conditioning and packaging techniques	21	7	7	0	40	3	6		x
	UEF532	Standardisation, normalisation, certification	21			0	55	3			x
UEO110	UEO511	Elective Module 1	21	7	10.5	0	12	2	4	x	
	UEO512	Elective Module 2	21	7	10.5	0	12	2		x	
UET510	UET511	AI skills: Food science and Management	14			0	14	1	4	x	
	UET512	Entrepreneurship		21		0	30	2		x	
	UET513	Biostatistics I and bioinformatics I		21		0	5	1		x	
		Internship in the food industry (Internship completed at the end of the second year)				0	120	4	4		
		Subtotal	182	70	77	0	458	30	30		
Total semester workload			787								
ELECTIVE MODULES			Biochemical control, Microbiological control, Quality control of animal-based foods, and Quality control of plant-based foods								

QC: SEMESTER 6/6

UNIT CODE	Module Code	Module	Hours				ECTS Credits	
			Lecture	Workshop	Practical work	Integrated course	Self-Study	Module Unit
		internship graduation project	0	0	0	0	750	30 30
		Total semester workload	750					