4 Study Modules for B. Sc. in Food Science and Engineering (for Regular Students)

Module	Module Name	Cre	_	lour	s (Cl	H) ar	nd Se	mes	ter
Module	Manue Mame	1	2	3	4	5	6	7	1
FSE-111	Introduction to Food Science and Engineering	3							
FSE-111L	Introduction to Food Science and Engineering Laboratory	1							
PSE -112	Mathematics I: Analysis	3							
SE-113	Physics	3							
SE-113L	Physics Laboratory	1							
FSE-114	Inorganic Chemistry	3							Г
FSE-114L	Inorganic Chemistry Laboratory	1							Г
FSE -115	Bangladesh Studies	3							
FSE -121	Principles of Biology		3		1				
FSE -121L	Principles of Biology Laboratory		1						Γ
FSE -122	Organic Chemistry 6		3						Γ
FSE -122L	Organic Chemistry Laboratory		1						Г
FSE -123	Construction and Material for Food Science and Engineering		3						
FSE -124	Mathematics II: Linear Algebra		3						Г
FSE -125	Communicative English		3						T
FSE - 126	Principles of Food Processing and Preservation		2						T
FSE-211	Thermodynamics and Heat Engine			3					r
FSE-212	Unit Operation and Processing in Food Industries			3		-			T
FSE-212L	Unit Operation and Processing in Food Industries Laboratory			1					
FSE-213	Computer Application .			3					T
FSE-213L	Computer Application Laboratory			1				-	t
FSE-214	Microbiology for Food Science and Engineering-I			3					T
FSE-214L	Microbiology for Food Science and Engineering-I Laboratory			1					
FSE-215	Biochemistry			3					H
FSE-215L	Biochemistry Laboratory	1		1					H
FSE - 216	Mechanical Design of Food Processing Equipment		-	2					H
				2	-				H
FSE-221	Microbiology for Food Science and Engineering-II				3				H
FSE-221L	Microbiology for Food Science and Engineering-II Laboratory		18		1				
DOE: 222	A				3	-		-	H
FSE-222L	Fluid Mechanics and Hydraulics Fluid Mechanics and Hydraulics Laboratory		-		1	-	-		H
FSE-223	Information Technology for Food Engineering				3				+
					3				H
FSE-224L	Food Chemistry Food Chemistry Laboratory			-	1	-			+
			-	-	2	-			+
FSE-225 .	Engineering Properties of Food Materials	1	-	-	2	-	-		+
FSE-226	Technology of Fruit and Vegetable Products	/_			2	-			-
FSE-226L	Technology of Fruit and Vegetable Products Lab.		-	-	1	-		301	+
FSE-311	Food Industrial Waste Management		-	-	-	3	8	7	+
FSE-311L	Food Industrial Waste Management Laboratory		/	1	5	100	10	-	-
FSE-312	Thermal and Mechanical Procedure and Processing		A	11	10	A TON	7	1	

FSE-312L	Thermal and Mechanical Procedure and Processing				0.5	1			
- Jieb	Technology Laboratory					*			
FSE-313	Refrigeration and Cold Storage Engineering					3			
FSE-313L	Refrigeration and Cold Storage Engineering					1			
	Laboratory								
FSE-314	Beverage and Tea Technology					3			
FSE-314L	Beverage and Tea Technology Laboratory					1			
FSE-315	Energy, Impulse and Material Transport					3			
FSE-316	Technology of Cereal and Legume Products					2			
FSE-321	Meat, Fish and Poultry Processing						3		
FSE-321L	Meat, Fish and Poultry Processing Laboratory						1		
DOE 222	Confectionary and Snack foods Processing and						3		
FSE-322L	Preservation						3		
	Confectionary and Snack foods Processing and						1		
FSE-322L	Preservation Laboratory	+					1		
FSE-323	Statistics In Food Science and Engineering						2		
DOE 2021	Statistics In Food Science and Engineering						1		
FSE-323L	Laboratory						1		
FSE-324	Food Processing Plant Design and Management						3		
FSE-325	Food Nutrition and Dietetics						3		
FSE-325L	Food Nutrition and Dietetics Laboratory						1		
FSE-411	Food Packaging Engineering							3	
FSE-411L	Food Packaging Engineering Laboratory							1	
FSE-412	Electro Technique and Measuring Control Technology							3	
	Electro Technique and Measuring Control								
FSE-412L	Technology Laboratory				1			1	
FSE-413	Food Hygiene and Sanitation							3	
FSE-414	Introduction to Economics	-						3	
FSE-415						-		3	
FSE-415L	Dairy Engineering Laboratory							1	
FSE-416	Food Biotechnology							2	
FSE-416L	Food Biotechnology Laboratory								
FSE-421	Food Safety and Quality Control	-						1	3
FSE-422	Food Laws and Regulations	-							3
13E-122	Project Management in Food Science and		-						3
FSE-423	Engineering								3
FSE-424	Professional Development and Marketing Management								3
FSE-428	Bachelor Thesis Work/ Project Work						1		4
FSE-429	Industrial Attachment Training and Viva Voce	-	1	/	~	1	~	V	2
Total Credit	t Hours: 156	18	19	21	20	21	18	21	18