

# German University Bangladesh



Winter Semester – 2024

Program: B. Sc. in Food Science and Engineering

Class Schedule for Students Having Diploma

**Date: 21/10/2024**

Monday and Friday						
Batch	13 <sup>th</sup>	14 <sup>th</sup>	15 <sup>th</sup>	16 <sup>th</sup>	17 <sup>th</sup>	18 <sup>th</sup>
Room No.	405	402	105	304	303	106
Time						
9.00-9.50	Food Safety and Quality Control (FSE-421) (Pulakesh Basak)	Meat, Fish & Poultry Processing (FSE-415) (Bejoya Das Tumpa)	Energy, Impulse and Material Transport (FSE-315) (Khaid Hasan)	Food Chemistry (FSE-224) (Mohosina Hossain Misha)	Construction Materials for Food Science and Engineering (FSE-123) (Prof. Dr. S.M. Iqbal Hossain)	Bangladesh Studies (FSE-1105) (Sanjita Mostofa Soma)
10.00-10.50	Food Hygiene and Sanitation (FSE-413) (Md. Shazzad Hossain)	Food Processing Plant Design and Management (FSE-324) (Mohosina Hossain Misha)	Technology of Cereal and Legume Products (FSE-316) (Pulakesh Basak)	Biochemistry (FSE-215) (Prof. Dr. Md. Shahjahan)	Communicative English (FSE-125) (Lyzima Hossain Sanju)	Communicative English (FSE-1109) (Lyzima Hossain Sanju)
11.00-11.50	Food Laws and Regulations (FSE-422) (Prof. Dr. Md. Shahjahan)-	Food Packaging Engineering (FSE-411) (Bejoya Das Tumpa)	Refrigeration and Cold Storage Engineering (FSE-313) (Md. Shazzad Hossain)	Fluid Mechanics & Hydraulics (FSE- 222) (Mohosina Hossain Misha)	Unit Operation and Processing in Food Industries (FSE-212) (Masuma Tunazzin Rim)	
12.00-12.50	Dairy Engineering (FSE-415) (Bejoya Das Tumpa)	Statistics in Food Science and Engineering (FSE-323) (Tasmiah Tamanna)	Food Industrial Waste Management (FSE-311) (Masuma Tunazzin Rim)	Information Technology for Food Engineering (FSE-223) (Md. Toukir Ahmed)	Microbiology for Food Science and Engineering I (FSE-214) (Dr. Md. Mohibul Alam Khan)	Introduction to Food Science and Engineering (FSE-1101) (Md. Shazzad Hossain)
1.00-2.00	Lunch and Prayer Break					
2.00-2.50	Food Biotechnology (FSE-416) (Sabbir Ahmed)	Food Nutrition and Dietetics (FSE-325) (Pulakesh Basak)	Thermal and Mechanical Procedure and Processing Technology (FSE-312) (Mohosina Hossain Misha)	Engineering Properties of Food Materials (FSE-225) (Masuma Tunazzin Rim)	Mathematics- II Linear Algebra (FSE-124) (Tasmiah Tamanna)	
3.00-3.50	Electro Technique and Measuring Control Technology (FSE-412) (Md. Babul Hossain)	Confectionary Sanck foods Processing & Preservation (FSE-322) (Pulakesh Basak)	Beverage and Tea Technology (FSE-314) (Masuma Tunazzin Rim)	Mechanical Design of Food Processing Equipment (FSE-216) (Md. Shazzad Hossain)	Principles of Food Processing and Preservation (FSE 126) (Bejoya Das Tumpa)	
4.00-4.50	-			Technology of Fruit and Vegetable Products (FSE - 226)(Md. Shazzad Hossain)	Thermodynamics and Heat Engine (FSE-211) (khalid Hasan)	

