

B.S. (Food Science and Technology)

(FEST Main Campus Madinat al Hikmah, Morning Shift)

Introduction:

Food Technology is an application of food sciences that involves the selection, processing, preservation and packaging of food products based upon food chemistry, biology, and engineering principles. Food science and technology is about understanding the composition of food and, in a way, 'reinventing' it. It could involve enhancing the taste, making it last longer, making sure it's safe to eat, or even boosting its nutritional content.

As one of the highly populated country, Pakistan essentially needs this discipline to be taught in the Universities to cater country's requirements.

Major components of this program include

- Science – chemistry, biology, physics
- Food microbiology, food chemistry
- Nutrition
- Food toxicology
- Food safety
- Food preservation
- Sustainable food manufacturing
- Product design and development

The Degree holders may work as Food Technologist, Food Engineer, Food Chemist, Food Analyst, Production Manager, Quality Control Manager, Quality Assurance Officer, Product Application Officer, Food Inspector and Food Researcher in the areas of food Pharmaceutical and Cosmetic Industries, ministries of Health, Education, food & agriculture and Science & Technology, academic and research organizations etc.

Eligibility Criteria:

1. HSC Pre-Medical / Pre-Engineering with at least 50% Marks – Other equivalent qualification
2. Clearance of Admission Test and Interview

Very Competitive and Affordable Fee Structure:

Admission Fee: Rs. 4,920 one time
Enrolment Fee: Rs. 2,000 one time
Security Deposit (Refundable): Rs. 5,000
Semester Contribution: Rs. 5,190 per semester
Exam Fee: Rs. 1,400 per semester
Semester Charges: Rs. 36,330 to Rs. 25,950 per semester

Program Duration: 4 Years, 8 semesters at Main Campus Madinat al Hikmah

Transport Facility: Students' transport facility is available from all parts of the city.

Scholarships:

Scholarship opportunities on need cum merit basis for all students based on semester results; siblings discount also available.

Curriculum:

S#	Course Code	Title	Cr. Hrs
1st Semester			
1.	Math	Mathematics-I or	3(3-0)
	Bio	Biology-I	3(2-1)
2.	Stat	Statistics	3(3-0)
3.	CS	Introduction to Information Technology/ Computer	2(1-1)
4.	SSH	Pakistan Studies	2(2-0)
5.	Eng	English-I	3(3-0)
6.	Biochem	Essentials of Biochemistry	3(3-0)
7.	FST	Introduction to Food Science & Technology	3(2-1)
Total			19
2nd Semester			
1.	Math	Mathematics-II or	3(3-0)
	Bio	Biology-II	3(2-1)
2.	Stat	Applied Statistics	3(2-1)
3.	IS	Islamic Studies or	3 (3-0)
	SSH	Ethics (For Non-Muslim Students)	
4.	Agron	Basic Agriculture	3(2-1)
5.	Hort	Horticulture	3(2-1)
6.	FST	General Microbiology	3(2-1)
7.	FST	Principles of Human Nutrition	3(3-0)
Total			21
3rd Semester			
1.	Ento	Entomology/ Plant Protection	3(2-1)
2.	PP	Plant Pathology	2(1-1)
3.	ENG	English-II	2(1-1)
4.	PHY	Physics	3 (2-1)
5.	FST	Food Chemistry	3(3-0)
6.	FST	Food Processing & Preservation	3(2-1)
Total			16
4th Semester			
1.	MAB	Marketing and Agri. Business	3 (3-0)
2.	FST	Unit Operation in Food Processing	3(2-1)
3.	FST	Fluid Mechanics	3(2-1)
4.	FST	Fruits and Vegetables Processing	3(2-1)
5.	FST	Food Process Engineering	3 (2-1)
Total			15
5th Semester			
1.	FST	Food Safety	3(3-0)
2.	FST	Cereal Technology	3(2-1)
3.	FST	Sugar Technology	3(2-1)
4.	FST	Technology of Fats and Oils	3(2-1)

5.	FST	Instrumental Techniques in Food Analysis	3(1-2)
6.	FST	Beverage Technology	3 (2-1)
Total			18
6th Semester			
1.	FST	Community Nutrition	3(2-1)
2.	FST	Food Plant Layout and Sanitation	2 (2-0)
3.	FST	Confectionery and Snack Foods	3(2-1)
4	FST	Bakery Products Technology	3 (2-1)
5.	FST	Postharvest Technology	3(2-1)
6.	FST	Food Microbiology	3(2-1)
7.	FST	Food Product Development	3(2-1)
Total			20
7th Semester			
1.	FST	Meat Technology	3(2-1)
2.	FST	Dairy Technology	3(2-1)
3.	FST	Food Laws & Regulations	3(3-0)
4.	FST	Food Biotechnology	3(2-1)
5.	FST	Food Packaging	3(2-1)
6.	FST	Poultry and Egg Processing	3(2-1)
7.	FST	Research Projects and Scientific Writing	2(1-1)
Total			20
8th Semester			
1	FST	Sensory Evaluation of Foods	3 (2-1)
2.	FST	Sea Food Processing Technology	3(2-1)
3.	FST	Extrusion Technology	3(2-1)
4.	FST	Milk and Meat Hygiene and Public Health	3(2-1)
5.	FST	Food Quality Management	2(2-0)
6.	FST	Internship and Report Writing	4(0-4)
Total			18