

# BSC (ORD) (FOOD SCIENCE AND TECHNOLOGY)

## Programme Requirements

Code	Title	Credits
<b>Year 1</b>		
Students take <b>60</b> credits at BTBU (or ECTS equivalent)		60
<b>Year 2</b>		
Students take <b>60</b> credits as follows:		
<i>Core Modules</i>		
MB2906	Principles of Microbiology	5
BC2001	Biomolecules	5
BC2002	Principles of Metabolic Pathways	5
FS2006	Food Process Operations and Equipment	5
FS2007	Topics in Food Quality, Hygiene and Legislation	5
FS2011	Food Chemistry - Analytical Methods	5
FS2022	Introductory Food Chemistry: Food Constituents B	5
MB2005	Fundamentals of Microbiology	5
NT2013	Fundamentals of Nutrition Part 1	5
PE2006	Process Engineering Principles	5
ST2001	Introduction to Biostatistics	5
LC1002	English for Academic Study (B2+ level = Upper-Intermediate Plus)	5
<b>Year 3</b>		
Students take <b>60</b> credits as follows:		
<i>Core Modules</i>		
FS3012	Library Project	10
FS3013	Proteins and Lipids in Food Systems	5
FS3014	Macromolecules, Emulsions and Food Structure	5
FS3015	Dairy Processing and Preservation	5
FS3016	Ingredient Development from Milk, Whey and their Co-Products	5
FS3022	Sensory Evaluation for Food and Nutritional Sciences	5
FS3608	Fundamentals of Food Packaging	5
FS3610	Food Analysis and Processing	5
MB3103	Food and Industrial Microbiology I	5
MB3114	Food and Industrial Microbiology II	5
LC2105	English for Scientific Studies	5
<b>Total Credits</b>		<b>180</b>

## Examinations

Full details and regulations governing Examinations for each programme will be contained in the *Marks and Standards Book* and for each module in the *Book of Modules*.