

# DIPLOMA IN FOOD STUDIES

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## Programme Requirements

**Code Title Credits**

Students take **60** 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
LC1002	English for Academic Study (B2+ level = Upper-Intermediate Plus)	5
<b>Total Credits</b>		<b>60</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*.