

PROGRAM FOR BACHELOR OF ENGINEERING DEGREE in Food Engineering

No	CODE	SUBJECTS	CREDITS
1.	MI1110	Analytics I	4(3-2-0-8)
2.	MI1120	Analytics II	3(2-2-0-6)
3.	MI1130	Analytics III	3(2-2-0-6)
4.	MI1140	Algebra	4(3-2-0-8)
5.	PH1110	Physics I	3(2-1-1-6)
6.	PH1120	Physics II	3(2-1-1-6)
7.	EM1010	General management	2(2-0-0-4)
8.	IT1110	General informatics	4(3-1-1-8)
9.	CH3223	Organic chemistry	3(2-1-1-6)
10.	CH3080	Physical chemistry	3(2-1-2-6)
11.	CH3306	Analytical chemistry	3(2-1-1-6)
12.	EE2012	Electrotechniques	2(2-1-0-4)
13.	ME2015	Descriptive geometry	3(3-1-0-6)
14.	BF3010	Biochemistry	4(4-0-0-8)
15.	BF3091	Experiments in biochemistry	2(0-0-4-4)
16.	BF3012	Microbiology	3(3-0-0-6)
17.	BF3013	Experiments in microbiology	2(0-0-4-4)
18.	BF3014	Mechanical process and equipments	3(2-1-1-6)

19.	BF3015	Mass transfer process and equipments	3(2-1-1-6)
20.	BF3016	Heat transfer process and equipments	2(2-0-1-4)
21.	BF3017	Project 1- Process and equipments	1(0-0-0-2)
22.	BF3018	Quality product management in food technology	2(2-0-0-4)
23.	BF3019	Techniques for mesuaring and Control of technological processes	3(3-0-1-6)
24.	BF3032	Nutrition and food safety	3(2-2-0-4)
25.	BF3033	Methods for analysis and control of food quality	4(3-0-2-8)
26.	BF3023	Introduction to food engineering	2(2-0-1-4)
27.	BF4580	Technical practice	2 CRE
28.	BF4591	Final thesis	6 CRE
		For orientation of food technology	
29.	BF4219	Food engineering	3(3-0-0-6)
30.	BF4211	Materials in food technology	2(2-0-0-4)
31.	BF4212	Enzyme in food technology	2(2-0-0-4)
32.	BF4213	Preservation for Food and agricultural products	2(2-0-0-4)
33.	BF4214	Practical work in food technology	3(0-0-6-6)
34.	BF4217	Refrigeration technology for food production	2(1-2-0-4)
35.	BF4317	Food packing	2(2-0-0-4)
36.	BF4340	Management and quality control system	2(1,5-1-0-4)
37.	BF3022	Waste treatment in food technology	2(1-2-0-4)

38.	BF4215	Project in food technology	2(0-0-4-4)
		For orientation of food quality management	
39.	BF4310	General food technology	3(3-0-0-6)
40.	BF4311	Control for microorganisms in food	2(1-0-2-4)
41.	BF4312	Food sensory evaluation	2(1-0-2-4)
42.	BF4313	Physico-chemical analysis in food	2(1-0-2-4)
43.	BF4314	System of terms for quality management	3(2-2-0-6)
44.	BF4315	Statistical analysis	2(2-1-0-4)
45.	BF4316	Food Marketing	2(2-0-0-4)
46.	BF4317	Food packing	2(2-0-0-4)
47.	BF4318	Standard and regulation of food	2(2-0-0-4)
48.	BF4319	Food additives	2(2-0-0-4)
49.	BF4321	Project in quality management	2(0-4-0-4)
		For Orientation of processing and equipments	
50.	ME2040	Technical mechanics	3(3-1-0-6)
51.	BF4310	General food technology	3(3-0-0-6)
52.	BF4411	Machines and equipments in food production	3(3-0-0-6)
53.	BF4412	Automatic control for food processing	2(2-0-0-4)
54.	ME3090	Machines details	3(3-0-1-6)
55.	ME3190	Strength of materials	2(2-0-0-4)
56.	BF4415	Practical work in processing and equipments	2(0-0-4-4)

57.	BF4416	Automatic machines in food production	2(2-0-0-4)
58.	BF4419	Applied informatics in design and computing	2(2-1-0-4)
59.	BF4420	Project in processing and equipments	2(0-4-0-4)
60.		SELECTIVE subjects	8 CRE
		Total for each orientation	130 CREDIT