

School					
Major		Masters in Food Technology			
Core Requirements					
Code	Title	Credits	Description		
FDSC500	Biometrics and risk assessment	4	This course will provide the students with theoretical and practical knowledge about statistical method and experimental designs using in food industry. The course will review the basic statistical tests, extensively discuss experimental designs, correlation and regression, introduce multivariate analysis, principal component analysis and cluster analysis. Practical sessions using Excel and SPSS applications will be conducted.		
FDSC510	Physiochemical aspect of foods	3	The course will offer an array of information on the effects of various processes on the physical, chemical, as well as some biochemical properties of diverse food products providing an in-depth analysis of the essential physicochemical aspects of food engineering and processing.		
FDSC520	Advanced Food Engineering	4	In this course students will apply the basic principles of process engineering to application in the food processing industry. This course explains some applications of food engineering processes by quantitative analysis method. Based on fundamental physics principles the course material covers application in food engineering (Preservation Processes, thermal processes and heat transfer, refrigeration, freezing, psychrometric, dehydration and evaporation).		
FDSC555	product innovation and development	3	The course will provide an insight to creating new food products. Furthermore, Food product development requires students to assimilate and integrate the knowledge they have gained to work in teams with cooperating entrepreneurs and companies to develop products of interest. The course forces the student to engage at multiple levels, scientifically, interpersonally, and managerially		
FDSC596	Graduate Seminar	1	The course aims at introducing the graduate student in the food science master's program to the components of academic thesis writing, as well as exercising the ability to present research after critical reading, and formulate research proposals in adequate format.		
FDSC594	Graduate skills	3	This course will introduce students to academic skills concerning preparing and writing proposals, projects, grants, thesis, and articles.		
FDSC545	Food Analysis	3	This course will focus on the analytical techniques of various components of foods with a detailed usage of chemical and physical properties in respective methods of analysis. In addition, it highlights hands- on experience on determination of select food components.		
Major Requirements					
Code	Title	Credits	Description		
FDSC597	Project	3	The course will provide the student with an opportunity for the graduate student to practice the skills learned during course work and materialize into a research training by devising novel ideas and laboratory application of techniques.		