

# Course Outline

COURSES OFFERED			TERM-IV		
CODE	TITLE OF COURSE	C. HRS	FST-402	Fruit and Vegetable Processing	3(2+1)
TERM-I			PP-404	Plant Pathology	3(2+1)
ENG-301	English I	3(3+0)	FST-406	Food Microbiology	3(2+1)
BIO/MATH+303	Biology / Mathematics	3(3+0)	FST-408	Technology of Oils and Fats	3(2+1)
STAT-305	Statistics I	2(2+0)	FST-410	Principles of Human Nutrition	2(2+0)
AGR-307	Basic Agriculture	3(2+1)	FS-412	Food Process Engineering II	3(2+1)
PS-309	Pakistan Studies	2(2+0)	TERM-V		
CS-311	Introduction to Computer Science and Information Technology	2(1+1)	FST-501	Food Biotechnology	3(2+1)
FST-313	Introduction to Food Science & Technology	3(2+1)	FST-503	Sugar Technology	3(2+1)
TERM-II			FST-505	Postharvest Technology	3(2+1)
FST-302	Food Chemistry	3(3+0)	FST-507	Food Additives	3(2+1)
FS-304	Unit Operation in Food Processing	3(3-0)	FST-509	Cereal Technology	3(2+1)
STAT-306	Statistics II	3(2+1)	FST-511	Food Toxicology and Safety	2(2+0)
MICRO-308	General Microbiology	3(2+1)	TERM-VI		

FST-310	Food Analysis	2(1+1)	FST-502	Instrumental Techniques in Food Analysis	2(0+2)
IS/EB-312	Islamic Studies	2(2+0)	FST-504	Confectionary and Snack Foods	3(2+1)
HORT-314	Introduction to Horticulture & Orchard Management	3(2+1)	FST-506	Bakery Products Technology	3(2+1)
TERM-III			FST-508	Food Packaging	3(2+1)
ENG-401	English II	2(2+0)	FST-510	Food Laws and Regulations	2(2+0)
ID -403	Fluid Mechanics	2(1+1)	FST-512	Dairy Technology	3(2+1)
BCH-405	Biochemistry	3(3+0)	FST-514	Sea Food Processing Technology	3(2+1)
FST-407	Food Processing and Preservation	3(2+1)	TERM-VII		
AH-409	Introduction to Animal Husbandry	3(2+1)	FST-601	Community Nutrition and Dietetics	2(2+0)
FS-411	Food Process Engineering I	3(2+1)	FST-603	Meat Technology	3(2+1)
AEE-413	Marketing and Agri. Business	3(2+1)	FST-605	Beverage Technology	3(2+1)
			FST-607	Poultry and Egg Processing	3(2+1)
			FST-609	Research Projects and Scientific Writing	2(1+1)
			FST-611	Milk Hygiene and Public Health	3(2+1)
			FST-613	Food Product Development	3(2+1)

TERM-VIII

FST-602	Food Quality Management	2(2+0)
FST-604	Extrusion Technology	3(2+1)
FST-606	Sensory Evaluation of Foods	3(2+1)
FST-608	Internship and Report Writing	4(0+4)