

COURSES OFFERED FOR SEMESTER I 2017/2018 INTAKE

PROGRAM : BACHELOR OF SCIENCE WITH HONOURS (FOOD BIOTECHNOLOGY)

SEMESTER	COURSE CODE	COURSE NAME	COURSE TYPE	CREDIT HOUR
Year 1				
I	AAD1013	Principles & Practices of Da'wah Communication	WF	3
	BAA1022	Arabic for Practical@	WU	2
	BAA2022	Arabic for Communicative Purposes@	WU	
	BAA3032	Arabic for Science @	WF	
	UTE1012	Ethnic Relations	WU	2
	BIA1012	General English Proficiency@	WU	2
	BIA2012	English for Communicative Purposes@	WU	
	BIA3012	English for Academic Purposes@	WF	
	SSS2022	History and Philosophy Of Science	WF	2
	SCS1023	Chemistry for Life Sciences	WP	3
	SBP1013	Principles of Science and Food Technology	WP	3
	C#####2	Co-Curriculum	WU	2
	TOTAL CREDIT HOUR			
II	BAA2022	Arabic for Communicative Purposes@	WU	2
	BAA3032	Arabic for Science @	WF	
	BAA4022	Bahasa Arab Akademik@	WU	
	BIA2012	English for Communicative Purposes@	WU	2
	BIA3012	English for Academic Purposes@	WF	
	BIS4012	English for Science and Technology@	WU	
	SCO1013	Organic Chemistry	WP	3
	SBP1023	Food Chemistry	WP	3
	SSS2033	Biostatistics	WF	3
	SCN2043	Chemical Analysis Principle	WP	3
	UTT1012	Islamic & Asian Civilizations	WU	2
TOTAL CREDIT HOUR				18
Year 2				
III	ADA2012	Akidah Islam	WU	2
	BIA3012	English for Academic Purposes@	WF	2
	BIS4012	English for Science and Technology@	WU	
	BIS5012	English for Research Purposes	WU	
	BAA3032	Arabic for Science @	WF	2
	BAA4022	Bahasa Arab Akademik@	WU	
	BAA5022	Bahasa Arab Profesional@	WU	
SBS2043	Biochemistry	WP	3	

	SBS2033	Computational Technique for Biostatistics	WP	3
	MGA1023	Principles of Business Management	WU	3
	UTH3012	Halaqah Studies	WF	2
	SBP2033	Halal Food Production	WP	3
	TOTAL CREDIT HOUR			20
IV	LBI1012	Fiqh Ibadat & Munakahat	WU	2
	ADT2012	Akhlak & Tasawwuf	WU	2
	SBS2013	Microbiology	WP	3
	SBS2023	Genetics	WP	3
	SBP2044	Food Analysis	WP	4
	MGC3012	Entrepreneurship	WF	2
	UTK2012	Creative Thinking & Problem Solving	WU	2
	TOTAL CREDIT HOUR			18
Year 3				
V	SBS3053	Cell & Molecular Biology	WP	3
	SSS3052	Research Methodology	WF	2
	SBP3093	Food Microbiology	EP	3
	SBS3063	Experimental Design	WP	3
	SBP3013	Experimental Food	EP	3
	SBP3053	Sensory Analysis	EP	3
	SBP3063	Nutraceuticals		
	SBS4901	Honours Seminar	WP	1
	TOTAL CREDIT HOUR			18
VI				
	SBP3113	Food Biotechnology	EP	3
	SBP3031	Food Processing Technology	EP	3
	SBT3013	Product Development	EP	3
	SBS4982	Thesis I	WP	2
	SBP3042	Food Safety & Regulation	WP	2
	SBP3073	Food Quality Assurance	EP	3
	SBP3083	Nutrition & Health		
		OR		
	SBT4043	Bakery and Pastry Technology		
SBT4053	Beverage Technology			
	TOTAL CREDIT HOUR			16
Year 4				
VII	SBS4072	Genetic Engineering	WP	2
	SBS4984	Thesis II	WP	4
	SBT4033	Enzyme Technology & Fermentation	EP	3
	SBS4083	Industrial Microbiology		

	SBP3073	Food Quality Assurance		
	SBP3083	Nutrition & Health		
		OR		
	SBT4043	Bakery and Pastry Technology		
	SBT4053	Beverage Technology		
	TOTAL CREDIT HOUR			3
			EP	
	TOTAL CREDIT HOUR			12
VIII	SBZ4999	Industrial Training	WF	9
	TOTAL CREDIT HOUR			9
	TOTAL CREDIT HOUR			130