

## Curriculum

### Course Outline for B.Sc. in Food Science and Technology

100 Level Harmattan Semester		Hours				
CODE	Course Title	L	P	T	Units	Status
BIO 101	Basic Biology I	2	0	1	3	C
BIO 107	Experimental Biology I	0	3	0	1	C
CHM 101	General Chemistry I	2	0	1	3	C
CHM 107	Experimental Chemistry I	0	3	0	1	C
PHY 101	General Physics I	2	0	1	3	C
PHY 107	Experimental Physics I	0	3	0	1	C
MTH 101	General Mathematics I	2	0	1	3	C
MEE 101	Engineering Drawing I	1	0	1	2	C
GNS 101	Use of English I	2	0	0	2	R
GNS 103	Use of Library	1	0	0	1	R
<b>TOTAL UNITS</b>					<b>20</b>	

100 Level Rain Semester		Hours				
CODE	Course Title	L	P	T	Units	Status
BIO 102	Basic Biology II	3	0	0	3	C
BIO 108	Experimental Biology II	0	3	0	1	C
CHM 102	General Chemistry II	3	0	0	3	C
CHM 108	Experimental Chemistry II	0	3	0	1	C
PHY 102	General Physics II	3	0	0	3	C
PHY 108	Experimental Physics II	0	3	0	1	C
MTH 102	General Mathematics II	3	0	0	3	C
MEE 104	Engineering Drawing II	1	0	1	2	C
GNS 102	Use of English II	2	0	0	2	R
GNS 104	Nigeria Peoples and Culture	2	0	0	2	R
<b>TOTAL UNITS</b>					<b>21</b>	

200 Level Harmattan Semester		Hours				
CODE	Course Title	L	P	T	Units	Status
FST 201	Introduction to Food Science & Technology	2	0	0	2	C
EEE 201	Applied Electricity I	2	0	0	2	C
EEE 291	Applied Electricity Laboratory I	0	3	0	1	C
CHM 205	Physical Chemistry I	2	0	0	2	C
MCB 201	General Microbiology I	3	0	0	3	C
MEE 207	Basic Thermodynamics	3	0	0	3	C
MTH 211	Mathematical Methods I	3	0	2	3	C
STA 221	Statistics for Physical Sciences and Engineering	2	1	0	3	C
GNS 211	Basic French	2	0	0	2	R
<b>TOTAL</b>					<b>21</b>	

200 Level Rain Semester		Hours				
CODE	Course Title	L	P	T	Units	Status
FST 202	Food Biochemistry	3	0	0	3	C
CHM 202	Organic Chemistry I	2	0	0	2	C
MEE 102	Workshop Technology I	1	0	1	2	C
MEE 206	Basic Fluid Mechanics	2	0	0	2	C
MTH 222	Elementary Differential Equation I	3	0	0	3	C
GNS 204	Logic and Philosophy	2	0	0	2	R
GNS 212	Introduction to Information & Communication Tech.	2	0	0	2	R
FST 290	SWEP I				2	C
<b>Total</b>					<b>18</b>	

300 Level Harmattan Semester		Hours				
CODE	Course Title	L	P	T	Units	Status
FST 301	Basic Food Chemistry	2	0	0	2	C
FST 391	Basic Food Chemistry Laboratory	0	3	0	1	C
FST 303	Principles of Human Nutrition	3	0	0	3	C
FST 305	Food Processing	3	0	0	3	C
FST 393	Food Processing Laboratory	0	3	0	1	C
FST 307	Post Harvest Physiology & Storage Technology	3	0	0	3	C
ANS 201	Principles of Animal Production	2	0	0	2	C
GNS 203	Introduction to Entrepreneurial Studies	2	0	0	2	R
					<b>17</b>	

300 Level Rain Semester		Hours				
CODE	Course Title	L	P	T	Units	Status
FST 302	Food Microbiology	2	0	0	2	C
FST 392	Food Microbiology Laboratory	0	3	0	1	C
FST 304	Principles of Sensory Evaluation	2	0	0	2	C
FST 306	Food Rheology	2	0	0	2	C
FST 308	Unit Operations in Food Processing	3	0	0	3	C
FST 310	Principles of Food Analysis	2	0	0	2	C
FST 394	Principles of Food Analysis Laboratory	0	3	0	1	C
FST 312	Food Engineering Applications	2	0	0	2	C
FST 390	SWEP II	0	2	0	2	C
					<b>17</b>	

400 Level Harmattan Semester		Hours				
CODE	Course Title	L	P	T	Units	Status
FST 401	Food Quality Control and Plant Sanitation	3	0	0	3	C
FST 403	Fruits & Vegetables Technology	3	0	0	3	C
FST 405	Dairy Science & Technology	2	1	0	3	C
FST 407	Food Products Development	3	0	0	3	C
FST 409	Food Plant Design	3	0	0	3	C
FST 411	Malting & Brewing	2	0	0	2	C
FST 413	Pilot Demonstration of Food Plant Design				1	C
CVE 401	Technical Report Writing	2	0	0	2	C
					<b>20</b>	

400 Level Rain Semester		Hours			
CODE	Course Title	L	P	T	Units
FST 490	Student Industrial Training				6

500 Level Harmattan Semester		Hours				
CODE	Course Title	L	P	T	Units	Status
FST 501	Cereals & Tubers Technology	3	0	0	3	C
FST 503	Meat Science & Technology	3	0	0	3	C
FST 505	Food Machinery	3	0	0	3	C
FST 591	Project and Seminar I	3	0	0	3	C
CVE 511	Industrial Economics	2	0	0	2	C
<b>5 or 6 Units Elective Courses</b>						
FST 507	Food Irradiation Technology	2	0	0	2	E
FST 509	Nutrition in Health and Diseases	2	0	0	3	E
FST 511	Advanced Food Analysis	2	0	0	3	E
FST 513	Food Biotechnology	2	0	0	2	E
<b>Total</b>					<b>19/20</b>	

500 Level Rain Semester		Hours				
CODE	Course Title	L	P	T	Units	Status
FST 502	Fermented Foods Technology	3	0	0	3	C
FST 504	Technology of Miscellaneous Food Commodities	3	0	0	3	C
FST 506	Food Packaging	3	0	0	3	C
FST 508	Principles of Management for Food Technologist	3	0	0	3	C
FST 592	Project and Seminar II	3	0	0	3	C
<b>5 or 6 Units Elective Courses</b>						
FST 510	International Food Policy	3	0	0	3	E
FST 512	Food Additives, Toxicology and Safety	3	0	0	3	E
FST 514	Elements of Food Processing and Preservation	2	0	0	2	E
FST 516	Fats and Oil Technology	2	0	0	2	E
<b>Total</b>					<b>20/21</b>	