

Department of Food Science and Technology, Post-graduate Scheme of Studies M.Sc (Hons.)/Ph.D courses

Course Code	Course Title	Credit Hrs.
FST-701	Advanced Food Biotechnology	3(2-1)
FST-702	Food Additives	3(2-1)
FST-703	Food Enzymology	3(2-1)
FST-704	Food Toxicology	3(3-0)
FST-705	Baking science and Technology-I	3(2-1)
FST-706	Baking science and Technology-II	3(2-1)
FST-707	Starch chemistry and Technology	2(2-0)
FST-708	Dairy Processing –I	3 (2-1)
FST-709	Dairy Processing –II	3 (2-1)
FST-710	Advanced Food Microbiology	3(2-1)
FST-711	Advanced food chemistry	3(2-1)
FST-712	Chemistry of edible oil and fats	3(2-1)
FST-713	Processing technology of fats and oils	3(2-1)
FST-714	Meat science	3(2-1)
FST-715	Technology of processed meat	3(2-1)
FST716	Food industrial management	3(3-0)
FST-717	Postharvest management	3(3-0)
FST-718	Food Packaging and labeling	3(2-1)
FST-719	Physical properties of foods	3(2-1)
FST-720	Recent advanced in food science and technology	3(2-1)
FST-721	Milling of cereals	3(2-1)
FST-722	Advanced beverage technology	3(2-1)
FST-723	Food quality assurance management	3(3-0)
FST-724	Functional foods and nutraceuticals	3(2-1)
FST-725	Prebiotics and Probiotics	3(3-0)
FST-726	Chemistry and technology of spices and condiments	3(3-0)
FST-727	Food supply chain management	3(3-0)
FST-728	New trends in fruits and vegetables processing	3(3-0)
FST-729	Advances in food safety	3(3-0)
FST-730	Seminar	1(1-0)
FST-731	Special problem	1(1-0)
FST-732	M.Sc (Hons.) Thesis	10(0-10)
FST-733	Ph.D Thesis	24(0-24)

Department of Food Science and Technology, Undergraduate scheme of studies

S#	Course Code	Title	Cr. Hrs
3rd Semester			
1.	FST-211	Introduction to Food Science & Technology	3(2-1)
4th Semester			
1.	FST-221	Food Processing & Preservation	3(2-1)
Total			
5th Semester			
1.	FST-311	Unit Operation in Food Processing	3(2-1)
2.	FST-312	Food Chemistry	3(3-0)
3.	FST-313	Food Microbiology	3(2-1)
4.	FST-314	Food Analysis and Sensory Evaluation	3(2-1)
5.	FST-315	Principles of Human Nutrition	3 (3-0)
6th Semester			
1.	FST-321	Fruits and vegetable processing	3(2-1)
2.	FST-322	Food Safety and Quality Management	3(3-0)
3.	FST-323	Cereal Technology	3(2-1)
4.	FST-324	Dairy Technology	3(2-1)
5.	FST-325	Meat, Poultry and Fish Processing	3(2-1)
7th Semester			
1.	FST-411	Technology of Fats and Oils	3(2-1)
2.	FST-412	Sugar Technology	3 (2-1)
3.	FST-413	Beverage Technology	3(2-1)
4.	FST-414	Confectionary and snack foods	3 (2-1)
5.	FST-415	Postharvest Technology	3(2-1)
8th Semester			
1.	FST-421	Food Laws & Regulations	3(3-0)
2.	FST-422	Extrusion Technology	3(2-1)
3.	FST-423	Food Plant Layout and sanitation	3(3-0)
4.	FST-424	Research Project and scientific writing	3(3-0)
5.	FST-425	Internship and project study	4(0-4)

Department of Food Science & Technology : B.Sc(Hons) Human Nutrition and Dietetics (HND)
Scheme of studies

FIRST SEMESTER

Course No.	Title of Course	Credit Hours
Major Courses		
FST-101	Introduction to Food Science and Technology	3(3-0) FC
ANFT-101	Fundamentals of Human Nutrition	3(3-0) FC
Physio-101	Human Physiology - I	3(2-1) FC
Math-101	Elementary Mathematics	3(3-0) CC
CS -101	Computer Science and Information Technology	2(1-1) CC
SSH-101	Pakistan Studies	2(2-0) CC
Total		16

SECOND SEMESTER

Course No.	Title of Course	Credit Hours
Major Courses		
FST-102	Food Processing and Preservation	3(2-1) FC
HND-102	Introduction to Public Health Nutrition	3(3-0) MC
ANFT-102	Principles of Human Nutrition	3(3-0) MC
Physio-102	Human Physiology - II	3(2-1) MC
AEE-102	Communication Skills and Leadership Development	2(1-1) CC
RS-102	Rural Sociology and Development	2(2-0) CC
Total		16

THIRD SEMESTER

Course No.	Title of Course	Credit Hours
Major Courses		
FST-201	Food Chemistry	3(3-0) FC
ANFT-201	Physiology and Biochemistry of Nutrition	3(3-0) FC
HND-201	Contemporary Nutrition	2(2-0) MC
HE-201	Maternal and Children Nutrition	3(2-1) MC
Bio-chem-502	Chemistry and Fundamental Biochemistry	3(2-1) GC
ENG-201	Exercises in Reading, Writing and Comprehension	3(3-0) CC
Total		17

FOURTH SEMESTER

Course No.	Title of Course	Credit Hours
Major Courses		
ANFT-202	Metabolism of Primary Nutrients	3(3-0) FC
HND-202	Dietetics - I	3(2-1) MC
VMB-202	Introduction to Microbiology and Immunology	3(2-1) GC
FST-202	Food Quality Management	2(2-0) GC
STAT-302	Introductory Statistics	3(3-0) CC
IS 202	Islamic Studies OR	3(3-0) CC
SSH 202	Ethics (For Foreign / Non-Muslim Students)	
Total		17

FIFTH SEMESTER

Course No.	Title of Course	Credit Hours
Major Courses		
ANFT-301	Minerals and Vitamins in Human Nutrition	3(3-0) FC

HND-301	Dietetics - II	3(2-1) MC
HND-303	Nutrition Epidemiology and Public Health	2(2-0) MC
HND-305	Nutrition and Health Perspectives	3(3-0) MC
HE-301	Applied Nutrition	3(2-1) MC
Physio-301	Sports and Exercise Physiology	3(2-1) GC
Total		17

SIXTH SEMESTER

Course No.	Title of Course	Credit Hours
Major Courses		
FST-302	Food Analysis	3(1-2) FC
HE-302	Nutritional Deficiency Disorders	3(3-0) MC
HE-304	Meal Planning	2(1-1) MC
HND-302	Assessment of Nutritional Status	3(2-1) MC
HND-304	Dietetics - III	3(3-0) MC
FST-304	Food Toxicology and Safety	3(3-0) GC
Total		17

SEVENTH SEMESTER

Course No.	Title of Course	Credit Hours
Major Courses		
FSN-401	Food and Nutrition for Different Needs	3(3-0) MC
HE-408	Community Nutrition	2(1-1) MC
FN-603	Nutritional Practices in Clinical Care	4(2-2) MC
ANFT-401	Therapeutic Nutrition	3(3-0) MC
HND-401	Functional and Nutraceutical Foods	2(2-0) MC
Bio-chem-710	Clinical Biochemistry	3(1-2) GC

Total		17
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EIGHTH SEMESTER

Course No.	Title of Course	Credit Hours
Major Courses		
HND-402	Internship and external evaluation	4(0-4) MC
Total		4

Total degree credit hours = 121

CC (Compulsory courses) = 9 (25 credit hours) = 8 (20 credit hours)
 GC (General courses) = 7-8 (21-24 credit hours) = 6 (17 credit hours)
 FC (Foundation course) = 9-10 (30-33 credit hours) = 9 (27 credit hours)
 MC (Major course) = 11-13 (36-12 credit hours) = 19+1(53+4 credit hours)

