

Food Quality and Safety Curriculum

Course Type	Course Name	Credit
Compulsory	Advanced Mathematics	3
	General Physics	4
	Inorganic Chemistry	3
	Experiments in Inorganic Chemistry	1
	Organic Chemistry	3
	Experiments in Organic Chemistry	1
	Physical Chemistry	4
	Experiments in Physical Chemistry	1
	Analytical Chemistry	3
	Experiments in Analytical Chemistry	1
	Food Biochemistry and Food Chemistry	4
	Experiments in Food Biochemistry and Food Chemistry	1
	Food Microbiology	2
	Food Toxicology	3
	Introduction to Food Processing	3
	Food Analysis	2
	Food Additives	3
	HACCP and GMP	3
	ISO Quality Management Systems	2
	Nutrition and Food Hygiene	2
Experiments in Nutrition and Food Hygiene	1	
Food Regulation and Standards	2	
Intensive Experiments for Food Quality and Safety	2	
Optional	Processing of Horticultural Foods and Quality Control	3
	Processing of Meat Products and Quality Control	2
	Processing of Dairy Products and Quality Control	3
	Processing of Cereal Food and Quality Control	3
	Processing of Oil and Fat and Quality Control	2.5
	Food Fermentation Technology	1.5
	Food Sensory Evaluation	2.5
	Food Packaging	2
	Traditional Food Quality and Safety	1
	Advanced in Food Safety Research	2
	Food Biotechnology	2
	Food Enzymes	3
	Codex Alimentarius Commission	2
	Irradiation Food Safety	1
	Low Acid Canned Food Quality and Safety	2
	Environmental Contamination Analysis	2
	Introduction to Crop Science and Agro-chemistry	2

Feed Additives	2
Medical Microbiology	3
Zoology and Animal Nutrition	3
Food Resources	2
Animal and Plant Quarantine	2
Introduction to Environmental Science	2
Risk Analysis and Assessment for Food Safety	1
Traceability and Recalling Systems for Food Safety	1
Advances in Food Safety Management	1