

Category-wise Course Distribution

No.	Course Type	Categories	Credit Hour	% of Total Credit
01	Common courses	Nutrition and Food Engineering (NFE)	92	60.93
		General Education Development (GED)	38	25.17
		Others (Internship & Project)	07	4.63
02	Elective course	Nutrition	14	9.27
		Food Engineering		
Total			151	100

General Education Development (GED) Courses:

Course Code	Course Title	Credit hours	Credit (Semester)
1st year 1st Semester (L1T1)			
0531-1103	Physical, Inorganic and Analytical Chemistry	3	13
0531-1104	Physical, Inorganic and Analytical Chemistry Practical	1	
0231-111	Communicative English	3	
0611-1107	Computer Fundamentals for Food Science	3	
0222-111	History of the Emergence of Bangladesh	3	
1st year 2nd Semester (L1T2)			
0531-1201	Organic Chemistry	3	7
0531-1202	Organic Chemistry Practical	1	
0541-111	Mathematics	3	
2nd year 1st Semester (L2T1)			
0413-2105	Management and Marketing in Food Business	3	9
AOL 0223-111	Art of Living	3	
0542-2109	Biostatistics	3	
3rd year 1st Semester (L3T2)			
0311-3115	Food Economics	3	3
3rd year 2nd Semester (L3T2)			
0521-3205	Environmental Food Technology	3	6
EMP 0031-411	Employability	3	
Total			38

Curricula Layout of the Degree of B. Sc. in Nutrition and Food Engineering

Course Code	Course title	Credit hours	Credit (Semester)	Credits (Year)
1st year 1st Semester (L1T1)				
0711-1101	Introduction to Food Science and Technology	3	19 Credits	40 Credits
0531-1103	Physical, Inorganic and Analytical Chemistry	3		
0531-1104	Physical, Inorganic and Analytical Chemistry Practical	1		
0231-111	Communicative English	3		
0511-1105	Basic Human Nutrition	3		
0611-1107	Computer Fundamentals for Food Science	3		
0222-111	History of the Emergence of Bangladesh	3		

1st year 2nd Semester (L1T2)				
0531-1201	Organic Chemistry	3	21 Credits	
0531-1202	Organic Chemistry Practical	1		
0541-111	Mathematics	3		
0721-1203	Unit Operations in Food Industries I	3		
0511-1205	Food Microbiology	3		
0511-1206	Food Microbiology Practical	1		
0511-1207	Human Anatomy and Physiology	3		
0511-1208	Human Anatomy and Physiology Practical	1		
0512-1209	Nutritional Biochemistry	3		
2nd year 1st Semester (L2T1)				
0711-2101	Food Chemistry	3	20 Credits	
0812-2103	Fruits and Vegetable Technology	3		
0812-2104	Fruits and Vegetable Technology Practical	1		
0413-2105	Management and Marketing in Food Business	3		
AOL 0223-111	Art of Living	3		
0721-2107	Unit Operations in Food Industries II	3		
0721-2108	Unit Operations in Food Industries Practical	1		
0542-2109	Biostatistics	3		
2nd year 2nd Semester (L2T2)				
0721-2201	Engineering Properties of Food Materials	3	21 Credits	41 Credits
0721-2203	Baking and Confectionery Technology	3		
0721-2204	Baking and Confectionary Technology Practical	1		
0511-2205	Nutrition Through Life Cycle	3		
0721-2207	Dairy Technology	3		
0721-2208	Dairy Technology Practical	1		
0512-2209	Nutritional Metabolism	3		
0512-2210	Nutritional Metabolism Practical	1		
0811-2211	Technology of Meat, Poultry and Fish Products	3		
3rd year 1st Semester (L3T1)				
*0732 -3101/ 0511-3107	Epidemiology/ Food Plant and Machine Design	3	20 Credits	42 Credits
0511-3103	Assessment of Nutritional Status	3		
0111-3105	Nutrition Planning	3		
0711-3109	Water and Beverage Technology	3		

0711-3110	Water and Beverage Technology Practical	1		
0721-3111	Food Preservation and Storage Engineering	3		
0721-3112	Food Preservation and Storage Engineering Practical	1		
0311-3115	Food Economics	3		
3rd year 2nd Semester (L3T2)				
0512-3201	Nutrigenomics and Biotechnology	3	22 Credits	
0421-3203	Food Laws, Regulations and Ethics	3		
0521-3205	Environmental Food Technology	3		
0721-3207	Food Packaging Engineering	3		
0721-3208	Food Packaging Engineering Practical	1		
0111-3209	Nutrition Education and Counselling	3		
*0915-3211/ 0721-3213	Nutrition in Emergencies/ Frozen Food Technology	3		
EMP 0031-411	Employability	3		
4th year 1st Semester (L4T1)				
*0511-4101/ 0721-4113	Dietetics/ Fermentation Engineering	3	21 Credits	28 Credits
*0511-4102/ 0721-4114	Dietetics Practical/ Fermentation Engineering Practical	1		
0542-4103	Nutritional Data Management and Analysis	3		
0721-4105	Sensory Science	3		
*0512-4107/ 0721-4115	Clinical Nutrition/ Sugar Engineering	3		
*0512-4108/ 0721-4116	Clinical Nutrition Practical/ Sugar Engineering Practical	1		
0721-4109	Food Safety and Quality Assurance	3		
0711-4111	Advanced Methods of Food Analysis	3		
0711-4112	Advanced Methods of Food Analysis Practical	1		
4th year 2nd Semester (L4T2)				
0721-4201/ 0511-4201	Internship	3	7 Credits	
0721-4203/ 0511-4203	Project Work	4		
Total			151 Credits	

Note 1: The odd and even numeric figures in the course code indicate theory and practical courses respectively

Note 2: 0511 code is applicable for the internship and thesis in the field of Nutrition and 0721 code is applicable for the internship and thesis in the field of Food Engineering.

Note 3: Students must complete 144 course credit hours before appearing in Internship and Project work defense.

An asterisk (*) mark to course listings indicates major-specific courses as follows:

Nutrition and Dietetics (0732 -3101, 0915-3211, 0512-4107, 0512-4108)

Food Engineering and Technology (0511-3107, 0721-3213, 0721-4115, 0721-4116)