

CURRICULUM

1st Year	Credits
General and Organic Chemistry	10
Food Raw Materials	10
Introduction to Microbiology and Toxicology	10
Food Marketing	10
Mathematics and Research Methodology	10
Academic and IT skills	20
Food Preservation & Process Technology	10
Introduction to Biochemistry	10
Applied Microbiology	10
Introduction to Physical Chemistry	10
Principles of Food Chemistry	10

2nd Year	Credits
Applied Food Law	10
Processing Technology	10
Nutrition	10
Statistical Techniques in Research	10
Advanced Biochemistry: Enzymes & Metabolism	10
Chemical Analysis of Food	10
Dairy Technology	10
Microbiological Examination of Food	10
Sensory Analysis of Food	10
Cereal & Baking Technology	10
Meat Technology	10
Food Engineering and Waste Management	10

3rd Year	Credits
Applied Food Biochemistry	10
Contemporary Nutrition	10
Food Biotechnology	10
Food Safety and Quality Management Systems	10
Fruit and Vegetables Technology	10
Applied Food Safety	10
Food Product Development	10
Packaging and Labelling	10
Research Project	20
OPTIONAL	
Industrial Work Experience (*opt)	10
Current Issues in Food and Nutrition (*opt)	10

****Under Validation process from Cardiff Metropolitan University***