

# Advisory Study Plan

## Food Technology and Quality / Dual Studies Program

### First Year

#### First Semester

Course Number	Course Title	Credit Hours
1800012	Communication and Interpersonal Skills	2
1800002	English Language (Pre-Intermediate Level)	2
1860111	Introduction to Food Technology	3
1860101	Fundamentals of Organic Chemistry	3
1860103	Fundamentals of Organic Chemistry Laboratory	1
1860100	General Biology for Food Technology	3
1860190	Training Period I	5
	<b>Total Credit Hours</b>	<b>19</b>

#### Second Semester

Course Number	Course Title	Credit Hours
1800003	English Language (Intermediate Level)	2
1860099	Computer Applications in Food Technology	3
1860123	Analytical Chemistry	4
1860098	General Mathematics for Food Technology	3
1860191	Training Period II	5
	<b>Total Credit Hours</b>	<b>17</b>

## Second Year

### First Semester

Course Number	Course Title	Credit Hours
1800004	English Language (Upper-Intermediate Level)	2
1800001	Fundamentals of Business Administration	2
1860221	Food Chemistry	3
1860222	Food Chemistry Laboratory	1
1860212	Food Engineering	3
1860231	Fundamentals of Food Microbiology	3
1860232	Fundamentals of Food Microbiology Laboratory	1
1820290	Training Period III	5
	<b>Total Credit Hours</b>	<b>18</b>

### Second Semester

Course Number	Course Title	Credit Hours
1860333	Advanced Food Microbiology	3
1860224	Food Analysis	3
1860225	Food Analysis Laboratory	1
1860213	Food Processing Technology	3
1860334	Advanced Food Microbiology Laboratory	2
1860291	Training Period IV	5
	<b>Total Credit Hours</b>	<b>19</b>

## Third Year

### First Semester

Course Code	Course Title	Credit Hours
1800010	Advanced English Language	2
1860352	Food Quality Control	3
1860314	Food Processing Technology II	
1860315	Food Processing Technology Laboratory	1
1860335	Principles of Applied Statistics	3
180007X	University Mandatory Requirement I	2
1820390	Training Period V	5
	<b>Total Credit Hours</b>	<b>19</b>

### Second Semester

Course Code	Course Title	Credit Hours
18603xx	Department Elective	3
18603xx	Department Elective	1
1800011	Entrepreneurship	2
1860353	Supply Chain Management	3
1800006	Faculty Elective (German Language)	2
1800005	Faculty Elective (German Language)	2
1820391	Training Period VI	5
	<b>Total Credit Hours</b>	<b>18</b>

## Fourth Year

### First Semester

Course Code	Course Title	Credit Hours
1860456	Food Quality Management	3
18604xx	Department Elective	3
18604xx	Department Elective	1
1860449	Research Methods	2
180007x	University Mandatory Requirement II	2
1860490	Training Period VII – Graduation Project I	5
	<b>Total Credit Hours</b>	<b>16</b>

### Second Semester

Course Code	Course Title	Credit Hours
1860416	Food Packaging	2
180007X	University Mandatory Requirement III	2
1860454	Food Product Development	3
1860455	Food Plant Sanitation	2
1860451	Food Laws and Regulations	2
1860491	Training Period VIII – Graduation Project II	5
	<b>Total Credit Hours</b>	<b>16</b>