



Term 1	Food Chemistry
	Microbiology 1
	Analytical Chemistry
Term 2	Principles of Biochemistry (Advanced) ^{OR*}
Term 3	Principles of Molecular Biology
	Food Microbiology
	Fundamentals of Biochemistry

Term 1	Food Products & Ingredients Tech
	Food Properties & Functions Lab
	Nutrition
Term 2	Food Safety & Quality Assurance
	Food Processing Principles
Term 3	

Term 1	Product Design Project Thesis A
	Complex Fluids Microstructure & Rheology
	Environment & Sustainability/ Ethics in Public Health ^{OR*}
Term 2	Unit Operations in Food Processing
	Product Design Project Thesis B
	Data-driven Decision Making
Term 3	Environment and Sustainability
	Advanced Food Chemistry

This is intended as a guide only. T.4 (c) TJEMC /Span MCID 328 BDC 0.005 Tw 28.085 Td(T)3.1 (hi)-1.2 (s)-53 ()17(i)-1.2 (s)-53 ()17(t)-50 Pd0.6()1-8.6(beP

