## Engineering



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

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

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

This is intended as a guide onlsT.4 (c TJEMC/Span &MCID 328 BDC 0.005Tw 28.0850 Td[T)3.1 (hi)-1.2 (s)-53 ()17(i)-1.2 (s)-53 ()17(t)-5(o Pd0.6())1-8.6( beP



## Engineering



	Sustainable Food Product Manufacturing
Term 3	Mathematics 1A <u>OR</u> Mathematics 1A <u>OR</u> Mathematics for Life Sciences
	Physics 1A <u>OR</u> Higher Physics 1A <u>OR</u> Fundamentals of Physics
	Mathematics 1B <u>OR</u> Higher Mathematics 1B <u>OR</u> Statistics for Life and Social Sciences
1	Molecules, Cells and Genes
	Engineering Chemistry 1A
Term 2	Engineering Chemistry 1B
	Introduction to Food Science
	Computing for Engineers