

**ACADEMIC YEAR 2016/17 (SEMESTER 01) 27 March to 21 July, 2017**

**TIMETABLE - Department of Food Science & Technology**

24.03.2017

TIME	MON		TUE		WED		THU		FRI	
	Course	Venue	Course	Venue	Course	Venue	Course	Venue	Course	Venue
8.00-8.50 am	BFST 1101 (L)	314	BFST 1106 (L)	314	BFST 2101 (L)	203	BFST 1107 (L)	314	BFST 1104 (L)	314
	BFST 2101 (P)	Chem.Lab.	EB 2101 (P)	(11-15)	BFST 3104 (L)	211	EB 2101 (L)	EH	AB 2111 (L)	Ag,Bio.
	BFST 3104 (P)	Food Phy. Lab	BFST 3101 (L/P)	211	EX 4102 (L/P)	PGIA Room 106	AB 3101 (IL)	(1-15)	FT 4105 (P)	Food.Prof.Lab
	CS 4103 (L)	Crop.Sc.Audi.	FT 4101 (L)	203			FT 4106 (L/P)	203		
9.00-9.50 am	BFST 1101 (L)	314	BFST 1106 (L)	314	BFST 2101 (L)	203	BFST 1107 (L)	314	AB 2111 (L)	Ag,Bio.
	BFST 2101 (P)	Chem.Lab.	EB 2101 (P)	(11-15)	BFST 3104 (L)	211	EB 2101 (L)	EH	AS 3101 (L)	FSA (1-15)
	BFST 3104 (P)	Food Phy. Lab	BFST 3101 (L/P)	211	EX 4102 (L/P)	PGIA Room 106	AB 3101 (L)	FSA (1-15)	FT 4105 (P)	Food.Prof.Lab
	CS 4103 (L)	Crop.Sc.Audi.	FT 4101 (L)	203			BFST 4101 (L)	211		
						FT 4106 (L/P)	203			
10.00-10.50 am	BFST 2101 (P)	Chem.Lab.	CS 2102 (L)	314	BFST 2104 (L)	203	BFST 1105 (L)	314	AB 2111 (P)	Ag,Bio.
	CS 4103 (L)	Crop.Sc.Audi.	AS 3101 (P) e		CS 3102 (L)	FSA (1-15)	BFST 2101 (L/P)	203	FT 2101(L)	EH (1-15)
			EB 4108	Agric. Econ	EX 4102 (L/P)	PGIA Room 106	AB 3101 (P) a,b		EB 3101 (L)	FSA (1-15)
							AS 3101 (P) d		FT 4105 (P)	Food.Prof.Lab
						FT 4103 (L)	211			
11.00-11.50 am	BFST 2101 (P)	Chem.Lab.	CS 2102 (L)	314	BFST 2104 (L)	203	BFST 1105 (L)	314	AB 2111 (P)	Ag,Bio.
	BFST 3103 (L)	211	AS 3101 (P) e		CS 3102 (L)	FSA (1-15)	BFST 2101 (L/P)	203	FT 2101(L)	EH (1-5)
	FT 4107 (L)	211	EB 4108	Agric. Econ	FT 4109 (L)	314	AB 3101 (P) a,b		FT 2101(IL)	EH (6-10)
					BFST 4104 (L)	211	AS 3101 (P) d		FT 4105 (P)	Food.Prof.Lab
						BFST 4105 (L)	211			
12.00-1.00	L		U		N		C		H	
1.00-1.50 pm	BFST 2103 (L/P)	203	BFST 1102 (P)	Chem.Lab.	BFST 1103 (L)	314	EB 2101 (L)	EH (1-10)	FT 2101(P)d	Chem.Lab. (1-10)
	FT 2101(P)c	Chem.Lab. (2-11)	ATM6 - ENG	ELTU (1-9)	BFST 2102 (L)	203	EB 2101 (IL)	EH (11-15)	ATM6 - ENG	ELTU (1-9)
	CS 3102 (IL)	(1,2,4,5,7,8,10,11,13,14)	ATM7/8 SIN/TAM	EH (10-14)	FT 2101(P)e	Chem.Lab. (1-10)	AB 3101 (P) c,d		ATM7/8 SIN/TAM	EH (10-14)
	ATM6 - ENG	ELTU (1-9)	BFST 3102 (SS)		ATM6 - ENG	ELTU (1-9)	AS 3101 (P) f		BFST 4106 (L/P)	314
ATM7/8 SIN/TAM	EH (10-14)	AS 3101 (P) a		ATM7/8 SIN/TAM	EH (10-14)	BFST 4103 (L)	314			
		BFST 4102 (L)	314	FT 4104 (L)	203	FT 4101 (P)	Chem.Lab.			
		FT 4110 (L)	203							
2.00-2.50 pm	BFST 2103 (L/P)	203	BFST 1102 (P)	Chem.Lab.	BFST 1103 (L)	314	EB 2101 (IL)	EH (1-15)	FT 2101(P)d	Chem.Lab. (1-10)
	FT 2101(P)c	Chem.Lab. (2-11)	ATM6 - ENG	ELTU (1-9)	FT 2101(P)e	Chem.Lab. (1-10)	AB 3101 (P) c,d		ATM6 - ENG	ELTU (1-9)
	BFST 3106 (L)	314	ATM7/8 SIN/TAM	EH (10-14)	ATM6 - ENG	ELTU (1-9)	AS 3101 (P) f		ATM7/8 SIN/TAM	EH (10-14)
	ATM6 - ENG	ELTU (1-9)	BFST 3102 (SS)		ATM7/8 SIN/TAM	EH (10-14)	FT 4101 (P)	Chem.Lab.	BFST 4106 (L/P)	314
ATM7/8 SIN/TAM	EH (10-14)	AS 3101 (P) a								
		BFST 4102 (L)	314							
3.00-3.50 pm	BFST 2105 (L)	203	BFST 1102 (P)	Chem.Lab.	BFST 1103 (L)	314	ATM6 - ENG	ELTU (1-9)	FT 2101(P)f	Chem.Lab. (1-10)
	FT 2101(P)b	Chem.Lab. (2-11)	CS 2102 (P)		FT 2101(P)a	Chem.Lab. (1-10)	ATM7/8 SIN/TAM	EH (10-14)	EB 3101 (P)	(1-15)

	ATM6 - ENG ATM7/8 SIN/TAM	ELTU (1-9) EH (10-14)	BFST 3102 (SS) AS 3101 (P) c AS 4101 (L/P/IL) Ani.Sc.Audi	AB 3101 (IL) (1-8) BFST 3105 (L) 203 FT 4102 (L) 203	AB 3101 (P) e,f AS 3101 (P) b FT 4101 (P) Chem.Lab.	BFST 4106 (L/P) 314
4.00-4.50 pm	BFST 2105 (L) 203 FT 2101(P)b Chem.Lab. (2-11) ATM6 - ENG ATM7/8 SIN/TAM	ELTU (1-9) EH (10-14)	BFST 1102 (P) Chem.Lab. CS 2102 (P) BFST 3102 (SS) AS 3101 (P) c AS 4101 (L/P/IL) Ani.Sc.Audi	FT 2101(P)a Chem.Lab. (1-10) BFST 3105 (L) 203 FT 4102 (L) 203	ATM6 - ENG ATM7/8 SIN/TAM ELTU (1-9) EH (10-14) AB 3101 (P) e,f AS 3101 (P) b FT 4101 (P) Chem.Lab.	FT 2101(P)f Chem.Lab. (1-10) EB 3101 (P) (1-15)
5.00-5.50 pm					EB 2101 (IL) EH (1-15) AS 3101 (IL) (1-7)	EB 3101 (IL) (1-15)

### 1100 SERIES (BFST)

BFST 1101	Introduction to Food Sci. & Technology (2:30/00) [NW TM/ /EM]
BFST 1102	Basic Science Practical (1:00/30) [SW/CH]
BFST 1103	Chemistry for Food Science (3:45/00) [SW/CH]
BFST 1104	Task Project (4:00/120) [NR]
BFST 1105	Food Regulation & Food Quality Control (1:15/00) [EM]
BFST 1106	Unit Operations in Food Processing (1:15/00) [RP]
BFST 1107	Tech. in Res. & Scientific Writing in Food Science (2:20/20) [NR]

### 2100 SERIES (BFST)

BFST 2101	Food Analysis (4:40/40) [SW/CH]
BFST 2102	Seminar in Food Science & Technology (1:03/14) [TM]
BFST 2103	Sensory Evaluation of Foods (1:12/06) [CI]
BFST 2104	Applied Mechanics (2:30/00) [AK]
BFST 2105	Principles of Human Nutrition (2:30/00) [NW]
EB 2101	Principles of Economics (3:40/10/70)
CS 2102	Handling of Prod. from Perennial, Field & Horti. Crops (3:30/30)
AB 2111	Postharvest Biology (2:30/25)

### 2100 SERIES (ATM)

FT 2101	Agric. Product Quality & Processing (2:20/20/05) [EM/CH/NR/DAN/JK/RM]
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### 3100 SERIES (BFST)

BFST 3101	Postharvest Technology of Fruits & Vegetables (2:20/20) [CI]
BFST 3102	Group Project (3:00/45) [EM]
BFST 3103	Food Packaging (1:15/00) [CI]
BFST 3104	Food Process Engineering (2:20/20) [PC]
BFST 3105	Food Processing for Product Development (2:30/00) [PC/ RP]
BFST 3106	Foods for the Future (1:15/00) [EM] optional
AB 3101	Insect Pests of Crops (2:15/30/35)
AS 3101	Animal Product Processing Technology (2:15/30/10)
CS 3102	Statistical Methods I (2:30/00/15)
EB 3101	Business Creation & Management (2:15/30/35)

### 4100 SERIES (BFST)

BFST 4101	Review on Modern Food Technology (2:00/60) [NR]
BFST 4102	Processing of Milk and Milk Products (2:20/20) [SS]
BFST4103	Prod & Markt Oper in Food Manu Orga (1:15/00) (TM) optional
BFST 4104	Design of a Food Processing Factory (2:00/60) [PC] *
BFST 4105	Food Biotechnology (1:15/00) [NR] optional
BFST 4106	Experimental Biochemistry (2:20/20) [NR/EM] optional
AS 4101	Meat, Fish & Egg Product Technology (2:25/10)
CS 4103	Statistical Methods II (2:30/00)
EB 4108	Internationa Agribusiness(2:25/10) optional
EX 4102	Human Resource Management (2:24/12)

### 4100 SERIES (ATM-FT)

FT 4101	Food Analysis (2:20/20/20) [SW/CH]
FT 4102	Food Processing & Product Development (2:30/00/10) [PC/RP]
FT 4103	Food Process Technology (1:15/00/15) [PC/RP]
FT 4104	Scientific Res. & Communi. in Food Science (1:10/10/20) [TM]
FT 4105	Practical in Product Development (1:00/30/10) [PC] optional
FT 4106	Food Sanitation & Sensory Evaluation (2:27/06/30) [CI/PC] optional

FT 4107	Food Packaging (1:15/00/15) [CI] optional
FT 4109	Food Reg. & Food Quality Control (1:15/00/15) [EM] optional
FT 4110	Fats & Oils Technology (1:15/00/05) [TM] optional
AS 4101	Meat, Fish & Egg Product Technology (2:25/10/34)
CS 4103	Statistical Methods II (2:30/00/15)
EX 4102	Human Resource Management (2:24/12/34)