



Curriculum for BSc Degree in Food Production and Technology

First Year - Semester 1					
Code	Course Title	Contact Hours / Week			ECTS Credits
		Theory	Practical	Tutorial	
	Principle of Food Science	2	2	0	7
	Agricultural Marketing	2	0	1	4
	Agricultural Economies	2	0	1	4
KRD151	Kurdology	3	0	0	5
ENG151	English Language 1	4	0	0	6
CMP151	Computer Essentials	0	3	0	4
Total		13	5	2	30
			20		

First Year - Semester 2					
Code	Course Title	Contact Hours / Week			ECTS Credits
		Theory	Practical	Tutorial	
	Food Biochemistry	2	2	0	6
	Fundamental Animal Production	2	2	0	6
	Industrial Crops Production	2	2	0	6
	Physic and Mathmatic	2	2	0	6
ENG152	English Language 2	4	0	0	6
Total		12	8	0	30
			20		

Second Year - Semester 1					
Code	Course Title	Contact Hours / Week			ECTS Credits
		Theory	Practical	Tutorial	
	Animal Microbiology and Parasitolgy	2	2	0	6
	Dairy Technology	2	2	0	6
	Protected Cultivation Crops	2	2	0	6
	Principle of Plant Nutrition	2	2	0	6
	Food Storage & Logistic Management	2	2	0	6
Total		10	10	0	30
			20		

Second Year - Semester 2					
Code	Course Title	Contact Hours / Week			ECTS Credits
		Theory	Practical	Tutorial	
	Food Safety and Hygiene	2	2	0	6
	Basics of poultry production	2	2	0	6
	Priciple of Animal Nutrition	2	2	0	6
	Human Food and Nutrition	2	2	0	6
	Prinsiple of plant Protection	2	2	0	6
Total		10	10	0	30
			20		



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Third Year - Semester 1					
Code	Course Title	Contact Hours / Week			ECTS Credits
		Theory	Practical	Tutorial	
	Post-Harvest Technology	2	2	0	6
	Food Microbiology	2	2	0	6
	Experimental Design & Analysis	2	2	0	6
	Animal Hygiene	2	2	0	6
	Bakery Product Science & Technology	2	2	0	6
Total		10	10	0	30
		20			

Third Year - Semester 2					
Code	Course Title	Contact Hours / Week			ECTS Credits
		Theory	Practical	Tutorial	
	Cheese Making & Fermentation	2	2	0	5
	Food Analysis	2	2	0	5
	Preservation Technology	2	2	0	6
	Food Packaging Technology	2	2	0	5
	Nutritional Properties of food	2	2	0	5
	Summer training	Two Months (July and August)			4
Total		10	10	0	30
		20			

Fourth Year - Semester 1					
Code	Course Title	Contact Hours / Week			ECTS Credits
		Theory	Practical	Tutorial	
	Food Adulteration and Toxicology	2	2	0	6
	Functional Food	2	2	0	6
	Human Nutrition and Public	2	2	0	6
	Work Ethics	2	0	0	6
	Food Quality Control	2	3	0	6
Total		10	9	0	30
		19			

Fourth Year - Semester 2					
Code	Course Title	Contact Hours / Week			ECTS Credits
		Theory	Practical	Tutorial	
	Food Plant Engineering	2	3	0	7
	Food Auitors	2	3	0	6
	Food Processing Management	2	3	0	6
	Food Inspection	2	3	0	7
	Graduation Project				4
Total		8	12	0	30
		20			