

Basic courses of the undergraduate degree in food science and industry (quality control and health orientation)

Code	Name	Credit	Hour			Prerequisite/ concurrent
			Theoretical	Practical	Total	
01	Mathematics	3	51	-	51	-
02	Physics	3	34	34	68	-
03	General chemistry	3	34	34	68	-
04	Organic Chemistry	3	34	34	68	-
05	Physiology	2	34	-	34	-
06	General Microbiology and Parasitology	3	34	34	68	-
07	Computer Principles	1	8	17	25	-
08	Analytical Chemistry	3	34	34	68	03
09	Physics Chemistry	3	34	34	68	02,03
10	General biochemistry	3	34	34	68	04
11	Basic statistics	2	34	-	34	01
Total		29				

The main courses of the undergraduate degree in food science and industry (quality control and health orientation)

Code	Name	Credit	Hour			Prerequisite/ concurrent
			Theoretical	Practical	Total	
12	Food Chemistry1	3	51	-	51	10
13	Food Chemistry2	3	51	-	51	12
14	Food Microbiology	4	34	68	102	06
15	Principles of Management	2	34	-	34	-
16	Health and safety in the food industry	2	34	-	34	06
17	Principles of nutrition	2	34	-	34	05,10
18	Principles of Food Industry Engineering	3	51	-	51	01,09
19	Automatic analysis of food	2	17	34	51	13
20	Food poisoning	1	17	-	17	13,14
21	Principles and methods of food preservation	2	34	-	34	13,14,18
22	Research methods	2	34	-	34	11
Total		26				

Compulsory specialized courses of the undergraduate degree in food science and industry
(quality control and health orientation)

Code	Name	Credit	Hour			Prerequisite/concurrent
			Theoretical	Practical	Total	
23	Professional English	2	34	-	34	General English
24	Analysis of food	4	34	68	102	13
25	Quality control of food 1	4	34	68	102	14,24
26	Quality control of food 2	3	34	34	68	25
27	Industrial Microbiology	2	34	-	34	14
28	Cereal industries	2	34	-	34	21
29	Meat industries	2	34	-	34	21
30	Dairy industries	2	34	-	34	13,14,18
31	Oil industries	2	34	-	34	12,18
32	Vegetable, fruit and canning industries	2	34	-	34	14,18,21
33	Sugar industries	2	34	-	34	21
34	Confectionery and beverage industries	2	34	-	34	21
35	Packaging Industry	2	34	-	34	21
36	The effect of the process on food	1	17	-	17	21
37	Seminar	1	17	-	17	22,23,28,36
Total		33				

Optional special courses for undergraduate degree in food science and industry (quality control and health orientation)

Code	Name	Credit	Hour			Prerequisite/concurrent
			Theoretical	Practical	Total	
38	Principles of design of food industry factories	2	34	-	34	18
39	Corrosion in the food industry	2	34	-	34	08
40	Principles of Economics and Industrial Management	2	34	-	34	01,11,15
41	Water and sewage	2	34	-	34	03,06
Total		8				

Internship in the field of undergraduate degree in food science and industry (quality control and health orientation)

Code	Name	Credit	Hour
42	Internship in the grain industry	2	102
43	Internship in the field of meat industry	2	102
44	Internship in the dairy industry	2	102
45	Internship in the oil industry	2	102
46	Internship in the field of vegetable and fruit industries	2	102
47	Internship in the sugar industry	2	102
48	Internship in the field of beverage and confectionery industries	2	102
49	Internship in the field of food quality control centers	2	102
Total	16		