

Food Science and Technology (Curriculum), Bachelor's Degree
(Health and Quality Control)

General Courses:

Course Title	Unit(s)
Two Courses of the Islamic Theoretical Principles*	4
One Course of the Islamic Ethics*	2
One Course of the Islamic Revolution*	2
One Course of the Islamic Civilization & History*	2
One Course of the Basic Islamic Sources*	2
Persian Literature	3
General English	3
Physical Training (1)	1
Physical Training (2)	1
Family Planning	2
Islamic and Iranian Civilization and Culture	2
Computer	2
Total	24

*: Passing these courses should be in accord with the following table.

	Course	Title	Unit(s)
Islamic General Courses	Islamic Theoretical Principles	Islamic Thoughts (1)	2
		Islamic Thoughts (2)	2
		Man in Islam	2
		Social & Political Rights in Islam	2
	Islamic Ethics	Philosophy of Ethics	2
		Islamic Ethics (Basics & concepts)	2
		Life Principles (Practical Ethics)	2
		Islamic Practical Mysticism	2
	Islamic Revolution	Iran's Islamic Revolution	2
		Constitution of the Islamic Republic of Iran	2
		Imam Khomeini's Political Thoughts	2
	Islamic Civilization & History	The History of Islamic Civilization & Culture	2
		Analytic History of Islam	2
		The History of Imamah (Shi'ite Leadership)	2
	Basic Islamic Sources	The Interpretation of The Quran	2
		The Interpretation of Nahj al-Balagha	2
	Total		12

Basic & Specific (Core) Courses in Food Science and Technology (Health and Quality Control):

Course Title	Unit(s)
1. Mathematics	3
2. Physics	3
3. General Chemistry	3
4. Organic Chemistry	3
5. Physiology	2
6. General Microbiology and Parasitology	3
7. Computer	1
8. Analytical Chemistry	3
9. Physical Chemistry	3
10. General Biochemistry	3
11. An Introduction to Statistics	2
12. Food Chemistry 1	3
13. Food Chemistry 2	3
14. Food Microbiology	3
15. Principles of Management	4
16. Health and Safety in Food Industry	2
17. Basics of Nutrition	2
18. Principles of Food Industry Engineering	3
19. Mechanical Decomposition of Food	2
20. Food Poisoning	1
21. Principles and Methods of Food Storage	2
22. Research Methodology	2
23. Technical Language	2
24. Food Decomposition	4
25. Food Quality Control 1	4
26. Food Quality Control 2	3
27. Industrial Microbiology	2
28. Cereal Industries	2
29. Meat Industries	2
30. Milk and Dairy Industries	2
31. Oil Industries	2
32. Vegetable, Fruit and Canned Food Industries	2
33. Sugar Industries	2
34. Bakery and Beverages Industry	2
35. Packaging Industry	2
36. The Effect of Food Processing	1
37. Seminar	1
Total	88

Basic & Specific Optional (Non-Core) Courses in Food Science and Technology (Health & QC):

Course Title	Unit(s)
38. Hygienic Design Principles for Food Factories	2
39. Corrosion in Food Industries	2
40. Principles of Economics and Industrial Management	2
41. Water and Wastewater	2
Total*	8

***Students need to take 4 units of the above course.**

Apprenticeship:

Title	Units
42. Apprenticeship in the Field (Cereal Industries)	2
43. Apprenticeship in the Field (Meat Industries)	2
44. Apprenticeship in the Field (Milk and Dairy Industries)	2
45. Apprenticeship in the Field (Oil Industries)	2
46. Apprenticeship in the Field (Vegetable, Fruit and Canned Food Industries)	2
47. Apprenticeship in the Field (Sugar Industries)	2
48. Apprenticeship in the Field (Bakery and Beverages Industry)	2
49. Apprenticeship in the Field (Food Quality Control Centers)	2
Total	16