

Faculty of Life Sciences

Semester: Fall 2020

Program: BS Food Science and Technology:

<u>S #</u>	<u>Course Code</u>	<u>Course Title</u>	<u>Sections</u>	<u>Semester</u>
1	FS1103	Introduction to Food Science & Technology	A	1
2	FSHU1003	Islamic Studies	A	1
3	FS1203	Essentials of Biochemistry	A	1
4	FSCS1003	Introduction to Information Technology	A	1
5	FSHU1013	Pakistan Studies	A	1
6	FSHU1023	English-I	A	1
7	FS1103	Introduction to Food Science & Technology	B	1
8	FSHU1003	Islamic Studies	B	1
9	FS1203	Essentials of Biochemistry	B	1
10	FSCS1003	Introduction to Information Technology	B	1
11	FSHU1013	Pakistan Studies	B	1
12	FSHU1023	English-I	B	1
13	FS1403	Principles of Human Nutrition	A	2
14	FSMT1013	Mathematics-I	A	2
15	FS1213	Food Chemistry	A	2
16	FSHU1043	English-II	A	2
17	FSMT1003	Statistics	A	2
18	FS1303	General Microbiology	A	2
19	FST2013	Food Microbiology	A	3
20	FST2033	Postharvest Technology	A	3
21	Math2033	Mathematics-II	A	3
22	CN2033	Community Nutrition	A	3

23	FST2043	Food Biotechnology	A	3
24	FST2053	Food Processing & Preservation	A	3
25	FST2013	Food Microbiology	B	3
26	FST2033	Postharvest Technology	B	3
27	Math2033	Mathematics-II	B	3
28	CN2033	Community Nutrition	B	3
29	FST2043	Food Biotechnology	B	3
30	FST2053	Food Processing & Preservation	B	3
31	FST2013	Food Microbiology	A	3
32	FST2033	Postharvest Technology	C	3
33	Math2033	Mathematics-II	C	3
34	CN2033	Community Nutrition	C	3
35	FST2043	Food Biotechnology	C	3
36	FST2053	Food Processing & Preservation	C	3
37	MANAG4013	Marketing and Business Management	A	4
38	SC4013	Unit Operation in Food Processing	A	4
39	FST4023	Fruits and Vegetables Processing	A	4
40	STAT2013	Biostatistics	C	4
41	FST4063	Meat and Sea Food Technology	A	4
42	FST4083	Public Health, Milk and Meat Hygiene	A	4
43	FS3523	Food Plant Layout and Sanitation	A	5
44	FS2643	Cereal Technology	A	5
45	FS2653	Sugar Technology	A	5
46	FS3663	Food Process Engineering	A	5
47	FS3433	Instrumental Techniques in Food Analysis	A	5
48	FS3533	Beverage Technology	A	5