

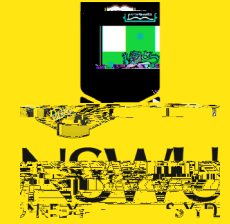
Term 1	Food Chemistry
	Microbiology 1
	Analytical Chemistry
Term 2	Principles of Biochemistry (Advanced) <sup>OR*</sup>
Term 3	Principles of Molecular Biology
	Food Microbiology
	Fundamentals of Biochemistry

Term 1	Food Products & Ingredients Tech
	Food Properties & Functions Lab
	Nutrition
Term 2	Food Safety & Quality Assurance
	Food Processing Principles
Term 3	

Term 1	Product Design Project Thesis A
	Complex Fluids Microstructure & Rheology
	Environment & Sustainability/ Ethics in Public Health <sup>OR*</sup>
Term 2	Unit Operations in Food Processing
	Product Design Project Thesis B
	Data-driven Decision Making
Term 3	Environment and Sustainability
	Advanced Food Chemistry

This is intended as a guide only. T.4 (c) TJEMC /Span MCID 328 BDC 0.005 Tw 28.085 Td(T)3.1 (hi)-1.2 (s)-53 ( )17(i)-1.2 (s)-53 ( )17(t)-50 Pd0.6( )1-8.6( beP





Engineering	
Term 3	Sustainable Food Product Manufacturing
	Mathematics 1A <u>OR</u> Mathematics 1A <u>OR</u> Mathematics for Life Sciences
	Physics 1A <u>OR</u> Higher Physics 1A <u>OR</u> Fundamentals of Physics
1	Mathematics 1B <u>OR</u> Higher Mathematics 1B <u>OR</u> Statistics for Life and Social Sciences
	Molecules, Cells and Genes
	Engineering Chemistry 1A
Term 2	Engineering Chemistry 1B
	Introduction to Food Science
	Computing for Engineers

Engineering	