

4 YEARS PROGRAMME COURSE STRUCTURE (8 SEMESTERS)

	Year 1		Year 2		Year 3		Year 4	
	Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6	Semester 7	Semester 8

HS04 FOOD SCIENCE & NUTRITION

Course Structure Session 2020/2021	HS04 FOOD SCIENCE & NUTRITION								
	UNIVERSITY CORE (PROMOTION OF KNOWLEDGE) (12 Credit Hours)	UW00202 (TITAS) UEXXXX2 (KIK1) UKXXXX2 (KIK3) (6 Credit Hours)	UW00102 (HE) UCXXXX2 (KIK2) (4 Credit Hours)	UW00302 (APK) (2 Credit Hours)					
	UNIVERSITY CORE (LANGUAGE COURSE) (8 Credit Hours)	UBXXXX2 (2 Credit Hours)	UBXXXX2 (2 Credit Hours)	UBXXXX2 (2 Credit Hours)	UBXXXX2 (2 Credit Hours)				
	UNIVERSITY CORE (CO-CURRICULUM) (3 Credit Hours)	EXXXXX3 (3 Credit Hours)							
FACULTY CORE (56 Credit Hours)	NT10102 Fundamentals of Food Science & Nutrition NT10502 General Microbiology NT10902 Organic Chemistry	NT11202 Calculus NT10802 Biochemistry NT10402 Analytical Chemistry NT10202 General Physics	NT20703 Food Analysis & Instrumentation NT20903 Food Chemistry & Biochemistry NT21103 Statistic	NT20803 Post-Harvest Handling Technology NT20203 Food Microbiology	NT30903 Food Processing & Preservation NT30503 Industry Revolution & Research Methodology		NT40103 Food Legislation & Standards		

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Year 1		Year 2		Year 3		Year 4		
Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6	Semester 7	Semester 8	

Course Structure Session 2020/2021	HS04 FOOD SCIENCE & NUTRITION								
		NT11603 Basic Financial Management (9 Credit Hours)	NT11403 Fundamentals of Marketing NT11503 Management Principles & Practices (14 Credit Hours)	NT21303 Physical Properties of Food (12 Credit Hours)	(6 Credit Hours)	NT30703 Food Safety & Quality NT31103 Food Sensory Evaluation (12 Credit Hours)			(3 Credit Hours)
	PROGRAMME CORE (51 Credit Hours)			NP20303 Human Nutrition NP20002 Food Habits (5 Credit Hours)	NP20003 Nutrition Through Life Cycle NP20603 Functional Food NP20403 Food Production Ecosystems (9 Credit Hours)	NP30203 Nutritional Assessment NP30302 Food Security (5 Credit Hours)	NP31003 Food Toxicology NP30803 Food Innovation NP00202 Research Project I NP30403 Enzyme in Food Processing (11 Credit Hours)	NP00306 Research Project II NP40503 Food Ingredients (9 Credit Hours)	NP40012 Industrial Training (12 Credit Hours)
	*ELECTIVES (8 Credit Hours)					*NE4XXX2 (2 Credit Hours)	*NE4XXX2 (4 Credit Hours)	*NE4XXX2 (2 Credit Hours)	

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	Year 1		Year 2		Year 3		Year 4		
	Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6	Semester 7	Semester 8	

HS04 FOOD SCIENCE & NUTRITION									
TOTAL CREDIT HOURS (138 Credit Hours)	20	20	21	17	19	15	14	12	

Elective courses offered are subject to change. Each student is required to take a total of four elective courses (two courses from **Module 1 and two courses from **Module 2**)*

Elective (Module 1 - Nutrition)		Elective (Module 2 - Food Technology & Bioprocessing)	
NE40002	Nutrition Education	NE40702	Dairy Science & Technology
NE40102	Diet Therapy	NE40802	Meat Science & Technology
NE40202	Food Hydrocolloids	NE40902	Bakery & Confectionary Technology
NE40402	Nutritional Content of Food	NE41002	Halal Food Production
NE40502	Molecular Nutrition	NE41102	Fats & Oil Technology
NE40602	Food Service	NE41402	Marine & Aquaculture Products

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	Year 1		Year 2		Year 3		Year 4	
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Course Structure Session 2020/2021	HY07 FOOD TECHNOLOGY & BIOPROCESSING								
	UNIVERSITI CORE (PROMOTIONAL) OF KNOWLEDGE (12 Credit Hours)	UW00202 (TITAS) UEXXXX2 (KIK1) UKXXXX2 (KIK3) (6 Credit Hours)	UW00102 (HE) UCXXXX2 (KIK2) (4 Credit Hours)	UW00302 (APK) (2 Credit Hours)					
	UNIVERSITY CORE LANGUAGE (8 Credit Hours)	UBXXXX2 / UBXXXX2 (2 Credit Hours)	UBXXXX2 / UBXXXX2 (2 Credit Hours)	UBXXXX2 / UBXXXX2 (2 Credit Hours)	UBXXXX2 / UBXXXX2 (2 Credit Hours)				
	UNIVERSITY CORE CO-CURRICULUM (3 Credit Hours)	EXXXXX3 (3 Credit Hours)							
	FACULTY CORE (56 Credit Hours)	NT10102 Fundamentals of Food Science & Nutrition NT10502 General Microbiology	NT11202 Calculus NT10802 Biochemistry NT10402 Analytical Chemistry	NT20703 Food Analysis & Instrumentation NT20903 Food Chemistry & Biochemistry	NT20803 Post-Harvest Handling Technology NT20203 Food Microbiology	NT30903 Food Processing & Preservation NT30503 Research Methodology & Scientific Writing		NT40103 Food Legislation & Standard	

4 YEARS PROGRAMME COURSE STRUCTURE (8 SEMESTERS)

	Year 1		Year 2		Year 3		Year 4	
	Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6	Semester 7	Semester 8

HY07 FOOD TECHNOLOGY & BIOPROCESSING

Course Structure Session 2020/2021	HY07 FOOD TECHNOLOGY & BIOPROCESSING								
		NT10902 Organic Chemistry NT11603 (9 Credit Hours)	NT10202 General Physics NT11403 NT11503 (14 Credit Hours)	NT21103 Statistic NT21303 Physical Properties of Food (12 Credit Hours)	(6 Credit Hours)	NT30703 Food Safety & Quality NT31103 Food Sensory Evaluation (12 Credit Hours)			(3 Credit Hours)
	PROGRAMME CORE (52 Credit Hours)			NB20502 Food Enzymology NB20703 Human Nutrition (5 Credit Hours)	NB20403 Bioprocessing Technology NB20603 Food Packaging NB20003 Unit Operations in Food Processing (9 Credit Hours)	NB30703 Food Fermentation NB30502 Food Ingredient NB30903 Food Engineering (8 Credit Hours)	NB30804 Food Product Development NB00202 Research Project I NB31003 Novel Food Processing (9 Credit Hours)	NB00306 Research Project II NB40703 Bioseparation (9 Credit Hours)	NB40012 Industrial Training (12 Credit Hours)
	ELECTIVES (8 Credit Hours)						NE4XXX2 Module 1 NE4XXX2 Module 2 NE4XXX2 Module 1	NE4XXX2 Module 2	

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		Year 1		Year 2		Year 3		Year 4	
		Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6	Semester 7	Semester 8

HY07 FOOD TECHNOLOGY & BIOPROCESSING									
							(6 Credit Hours)	(2 Credit Hours)	
TOTAL CREDIT HOURS (139 Credit Hours)	20	20	21	17	20	15	14	12	

*Courses offered are subject to change. Each student is required to take a total of four elective courses (two courses from **Module 1** and two courses from **Module 2**)

Elective (Module 1 – Nutrition)		Elective (Module 2 – Food Technology & Bioprocessing)		Elective - Faculty Core	
NE40002	Nutrition Education	NE40702	Dairy Science and Technology	NT11403	Fundamentals of Marketing
NE40102	Diet Therapy	NE40802	Meat Science and Technology	NT11503	Management Principles & Practices
NE40202	Food Hydrocolloids	NE40902	Bakery and Confectionary Technology	NT11603	Basic Financial Management
NE40302	Food Security	NE41002	Halal Food Production		
NE40402	Nutritional Content of Food	NE41102	Fats and Oil Technology		
NE40502	Molecular Nutrition	NE41202	Food Toxicology		
NE40602	Food Service	NE41302	Marine and Aquaculture Products		

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HG09 FOOD SERVICE

Course Structure Session 2020/2021	HG09 FOOD SERVICE								
	UNIVERSITI CORE (PROMOTIONAL) OF KNOWLEDGE (12 Credit Hours)	UW00202 (TITAS) UEXXXX2 (KIK 1) UKXXXX2 (KIK 3) (6 Credit Hours)	UW00102 (HE) UCXXXX2 (KIK 2) (4 Credit Hours)	UW00302 (APK) (2 Credit Hours)					
	UNIVERSITY CORE LANGUAGE (8 Credit Hours)	UBXXXX2/UBXXXX2 (2 Credit Hours)	UBXXXX2/UBXXXX2 (2 Credit Hours)	UBXXXX2/UBXXXX2 (2 Credit Hours)	UBXXXX2/UBXXXX2 (2 Credit Hours)				
	UNIVERSITY CORE CO-CURRICULUM (3 Credit Hours)	EXXXXX3 (3 Credit Hours)							
	FACULTY CORE (52 Credit Hours)	NT10102 Fundamentals of Food Science and Nutrition NT10902 Organic Chemistry NT10502 General Microbiology	NT10802 Biochemistry NT10402 Analytical Chemistry	NT20703 Food Analysis And Instrumentation NT20903 Food Chemistry And Biochemistry NT21103 Statistic	NT20203 Food Microbiology NT20803 Post-Harvest Handling Technology NT11503 Principles and Practices of Management	NT30903 Food Processing And Preservation NT30503 Research Methodology And Scientific Writing NT30703 Food Safety and Quality Control	NT11403 Fundamentals of Marketing	NT40103 Food Legislation And Standards	

4 YEARS PROGRAMME COURSE STRUCTURE (8 SEMESTERS)								
Year 1		Year 2		Year 3		Year 4		
Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6	Semester 7	Semester 8	

Course Structure Session 2020/2021	HG09 FOOD SERVICE								
				NT21303 Physical Properties of Food		NT31103 Food Sensory Evaluation NT11603 Basic Financial Management			
		(6 Credit Hours)	(4 Credit Hours)	(12 Credit Hours)	(9 Credit Hours)	(15 Credit Hours)	(3 Credit Hours)	(3 Credit Hours)	
	PROGRAMME CORE (63 Credit Hours)	NF10102 Fundamentals of Food Service	NF10203 Food Service Entrepreneurship NF10003 Eastern and Western Cookery	NF20303 Human Nutrition NF20502 Food and Culture	NF20203 Molecular Gastronomy NF20202 International Business	NF30103 Menu Development NF30503 Food Service Accounting	NF00202 Research Project I NF30203 Commercial Food Preparation NF30603 Food Service System and Operation	NF00306 Research Project II NF40302 Quantity Food Purchasing NF40703 Special Topics NF40503 Quantity Food Preparation	NF40012 Industrial Training

4 YEARS PROGRAMME COURSE STRUCTURE (8 SEMESTERS)									
	Year 1		Year 2		Year 3		Year 4		
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HG09 FOOD SERVICE									
							NF30403 Arrangement, Design and Equipment for Food Service	NF40502 Diet Therapy	
	(2 Credit Hours)	(6 Credit Hours)	(5 Credit Hours)	(5 Credit Hours)	(6 Credit Hours)		(11 Credit Hours)	(16 Credit Hours)	(12 Credit Hours)
TOTAL CREDIT HOURS (138 Credit Hours)	19	16	21	16	21		14	19	12

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	Semester 1	Semester 2	Semester 3	Semester 4	Semester 5	Semester 6	Semester 7	Semester 8

HS05 NUTRITION									
Course Structure Session 2020/2021	UNIVERSITY CORE (PROMOTION OF KNOWLEDGE) (12 Credit Hours)	UW00202 Islamic and Asian Civilisation	UW00102 Ethnic Relations	UW00302 Basic Entrepreneurial Acculturation UEXXXX2 (KIK1)	UCXXXX2 (KIK2)	UKXXXX2 (KIK3)			
	UNIVERSITY CORE (LANGUAGE COURSE) (8 Credit Hours)	UBXXXX2/ UBXXXX2	UBXXXX2/ UBXXXX2	UBXXXX2/ UBXXXX2	UBXXXX2/ UBXXXX2				
	UNIVERSITY CORE (CO-CURRICULUM) (3 Credit Hours)	CXXXX3							
	FACULTY CORE (10 Credit Hours)	NT10102 Fundamentals of Food Science & Nutrition	NT10802 Biochemistry	NT20703 Food Analysis & Instrumentation	NT20203 Food Microbiology				
	PROGRAMME CORE (106 Credit Hours)	NN10104 Anatomy & Physiology NN10303 Principles of Human Nutrition NN10503 Foundations of Communication	NN10003 Pathophysiology NN10202 Introduction to Psychology NN10403 Basic Pharmacology	NN20103 Behaviour & Health NN20303 Nutrition through the Life Cycle NN20503 Principles of Food Preparation	NN20004 Nutritional Status Assessment NN20203 Nutritional Anthropology NN20403 Immunology	NN30104 Clinical Nutrition NN30303 Nutrition for Sports & Physical Activity NN30503 Food & Nutrition Policies	NN00206 Research Project I NN30204 Community Nutrition	NN00306 Research Project II NN40303 Contemporary Issues in Nutrition & Health NN40503 Food Service Management	NN40018 Industrial Training

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HS05 NUTRITION									
		NN10603 Biostatistics		NN20604 Advanced Nutrition	NN30702 Nutrition Programme Planning NN30904 Research Methods & Scientific Communication	NN30403 Nutrition Education, Promotion & Communication	NN40703 Seminar & Industrial Revolution		
ELECTIVES (4 Credit Hours)						NEXXXX2	NEXXXX2		
TOTAL CREDIT HOURS (143 Credit Hours)	19	17	18	21	18	15	17	18	

List of Elective Courses (**NEXXXX2**) are as below. Students are required to **choose 2 courses only from any module.**

Module 1 – Nutrition		Module 2 – Food Technology and Bioprocessing		Module 3 – Nutrition	
Code	Courses	Code	Courses	Code	Courses
NE40402	Nutritional Content of Foods	NE41202	Functional Foods	NE41502	Health Promotion
		NE41302	Food Toxicology	NE30603	Health Care Management
		NE41402	Marine & Aquaculture Products	NEXXXX3	Nutritional Epidemiology
				NEXXXX3	Food Safety & Regulation
				NEXXXX2	Genetics & Nutrition
				NEXXXX2	Food Culture of Borneo
				NEXXXX2	Ethics & Professionalism for Nutritionists