

### *Course Codes and Descriptions*

<b>Course Code</b>	<b>Course Titles</b>	
<b>CORE COURSES</b>		
FAPT6101	Agro-Processing Technologies	
FAPT6102	Packaging: Materials and Applications	
FAPT6201	Food Safety and Quality Standards	
FAPT6202	Food Microbiology and Biotechnology	
FAPT6301	Research Methods: Principles and Practice in the Food and Agro-processing Sectors	
FAPT6302	Product Development	
FAPT6303	Agro-Processing Problem Solving	
FAPT6401	Agri-Business Management	
FOST6003	Food Chemistry	
<b>ELECTIVE COURSES</b>		
FAPT6103	Edible Oils, Fats & Biofuels Processing	
FAPT6104	Meat, Poultry and Seafood Processing	
FAPT6105	Fruits, Vegetables, Root Crops and Tubers Processing	
FAPT6106	Cereal and Grain Processing	
FAPT6107	Herbs, Spices, Essential Oils, Nutraceuticals and Fine Chemicals	
FAPT6108	Post Harvest Technologies	
FOST6010	Dairy Chemistry and Dairy Products Technology	
<b>RESEARCH PROJECT</b>		
FAPT6304	Research Project I	
FAPT6305	Research Project II	
<b>PRE-REQUISITE COURSE</b>		
FAPT3511	Food Chemistry Practical	