

## FAPT Course Offerings - Revised January, 2014

CORE COURSES			
Semester	Course Code	Course Title	Credits
I	FAPT6101	Agro-Processing Technologies	4
I	FAPT6202	Food Microbiology and Biotechnology	4
I	FAPT6301	Research Methods: Principles and Practice in the Food and Agro-processing Sectors	4
I	FOST6003	Food Chemistry	3
II	FAPT6102	Packaging: Materials and Applications	4
II	FAPT6201	Food Safety and Quality Standards	3
II	FAPT6302	Product Development	4
III	FAPT6303	Agro-Processing Problem Solving	4
III	FAPT6401	Agri-Business Management	3
		Sub-total	33
ELECTIVE (PROCESS SPECIALIZATION) COURSES*			
II - III	FAPT6104	Meat, Poultry and Seafood Processing	4
II - III	FAPT6105	Fruits, Vegetables, Root Crops and Tubers Processing	4
II - III	FAPT6107	Herbs, Spices, Essential Oils, Nutraceuticals and Fine Chemicals	3
II - III	FAPT6103	Edible Oils, Fats & Biofuels Processing	3
II - III	FAPT6106	Cereal and Grain Processing	2
II - III	FAPT6108	Post Harvest Technologies	3
II - III	FOST6010	Dairy Chemistry and Dairy Products Technology	3
QUALIFYING COURSE - (for candidates not meeting full matriculation requirements)			
I	FAPT3511	Food Chemistry Practical (Analysis of Food Components)	1
RESEARCH PROJECT			
I	FAPT6304	Research Project I	6
I - III	FAPT6305	Research Project II	12

\* Conditions apply. Electives offered each year depends on enrollment level.