Patuakhali Science and Technology University, Dumki, Patuakhali- 8602.
Department of Food Technology and Engineering
Course Layout for MS in Food Technology and Engineering

1st Semester	Credits	Marks
A. Compulsory Courses (8 Credits)		
FTE 501: Advanced Unit Operations in Process and Food Engineering	2	100
FTE 502: Thermal Processing and Freezing of Food	2	100
FTE 503: Food Quality Assurance and Safety	2	100
FTE 504: Food Industry Wastes Management	2	100
Sub-Total	8	400
B. Elective Courses (4 Credits)	Credits	Marks
FTE 505: Food Law and Regulation	2	100
FTE 506: Food Additives and Toxicology	2	100
PTM 517: Technology of Fruits and Vegetable and Cereal Products	2	100
FMB 520: Advanced Industrial Microbiology and Biotechnology	2	100
HND 519: Nutrition and Dietetics	2	100
Sub-Total	4	200
FTE 500A. Research Work	3 (S/U)	

2nd Semester	Credits	Marks
A. Compulsory Courses (8 Credits)		
FTE 507: Advanced Dairy Engineering	2	100
FTE 509: Advanced Food Process engineering	2	100
FTE 510: Food Machineries and Equipment Design	2	100
FTE 511: Advanced Packaging Technology	2	100
Sub-Total	8	400
B. Elective Courses (4 Credits)	Credits	Marks
FTE 508: Reaction Kinetics and Reactor Design	2	100
FTE 512: Novel Food Processing Technique	2	100
PTM 505: Technology of Animal Products	2	100
FMB 521: Advanced Food Fermentation	2	100
ENS 518: Hygiene and Sanitation	2	100
Sub-Total	4	200
FTE 500B. Research Work	3 (S/U)	

Research Semester	Credits	Marks
C. Thesis Work	2 (S/U)	S/U
D. Thesis Evaluation	5	250
E. Thesis Defense	3	150
Total		400
GRAND TOTAL		1600

Odd Number= Theory	Even Number = Practical
S = Satisfactory	U = Unsatisfactory