

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

FIRST YEAR						
FIRST SEMESTER						
CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
BIO	100	Fundamentals of Biological Science	2	1	3	NONE
CHEM	100	General Chemistry	2	1	3	NONE
ENGL	100	Study & Thinking Skills	3	0	3	NONE
FILI	100	Komunikasyon sa Akademikong Filipino	3	0	3	NONE
MATH	100	Pre- Calculus Math I	3	0	3	NONE
MATH	100	Pre- Calculus Math II	3	0	3	NONE
PHILO	100	Introduction to Philosophy	3	0	3	NONE
PE	100	Foundation of Physical Fitness	2	0	3	NONE
EUTH	100	Social Graces	(1)	0	(1)	NONE
NSTP	1	National Service Training Program I	(3)	0	(3)	NONE
					TOTAL:	23
SECOND SEMESTER						
CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
CHEM	200	Organic Chemistry I	2	1	3	CHEM 100
ENGL	105	Speech Communication	3	0	3	ENGL 100
FTECH	200A	Food Microbiology I	3	0	3	BIO 100
FTECH	200B	Food Microbiology Lab I	0	2	2	BIO 100
STAT	200	Introduction to Statistics	2	1	3	MATH 101
PHYS	105	Mechanics and Sound	2	1	3	MATH 106
PSYCH	100	General Psychology	3	0	3	NONE
PE	105	Rhythmic Activities	2	0	2	PE 100
NSTP	2	National Service Training Program	(3)	0	(3)	NSTP 1
					TOTAL:	22
SUMMER						
CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
ELECTIVE	1	Prin of Human Physiology & Nutrition	3	0	3	NONE
(FSTECH 110)						
					TOTAL:	3

SECOND YEAR

FIRST SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
CHEM	215	Introduction to Biochemistry	2	1	3	CHEM 200
MATH	215	Calculus I w/ Analytical Geometry	5	0	5	MATH 106
PHYS	110	Heat and Electricity	2	1	3	PHYS 105
STAT	210	Experimental Designs for Food Science	2	1	3	STAT 200
HUMAN	100	Introduction to the Humanities	3	0	3	NONE
FTECH	205A	Food Microbiology II	3	0	3	FTECH 200 A & B
FTECH	205B	Food Microbiology Lab II	0	2	2	FTECH 200 A & B
PE	110	Individual and Dual Sports	2	0	2	PE 100
TOTAL:					24	

SECOND SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
CHEM	105	General Chemistry II	2	1	3	CHEM 100
CHEM	232	Analytical Chemistry(Quali & Quanti)	2	2	4	CHEM 100
MATH	220	Calculus II w/ Analytical Geometry	5	0	5	MATH 215
FILI	105	Pagbasa at Pagsulat Tungo sa Pananaliksik	3	0	3	FILI 100
POLSCI	101	Philippine History with Politics and Governance	3	0	3	NONE
FTECH	210A	Food Chemistry I	3	0	3	CHEM 215
FTECH	210B	Food Chemistry Lab I	0	2	2	CHEM 215
PE	115	Team Sports	2	0	2	PE 100
TOTAL:					25	

SUMMER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
FTECH	310	Food Processing I	2	1	3	FTECH 2015
TOTAL:					3	

THIRD YEAR

FIRST SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
CHEM	251	Physical Chemistry	2	1	3	Math 215 & 220/ CHEM 105
ECON	100	Physical Chemistry	3	0	3	NONE
FTECH	300A	Food Chemistry II	3	0	3	FTECH 210A&B
FTECH	300B	Food Chemistry Lab II	0	2	2	FTECH 210A&B
FTECH	305A	Food Analysis Lecture	3	0	3	CHEM 225, FTECH 210A&B
FTECH	305B	Food Analysis Laboratory	0	2	2	CHEM 225, FTECH 210A&B
FTECH	315	Food Processing II	2	1	3	FTECH 205A&B
FTECH	330	Baking Technology and Bakery Management	2	1	3	FTECH 205, FTECH 210A&B
ELECTIVE	2		2	1	3	
			TOTAL:		25	

SECOND SEMESTER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
ENGL	125	Technical Writing	3	0	3	ENGL 105
FTECH	335	Food Quality Assurance	2	1	3	STAT 200, FTECH 310, FTECH 315
FTECH	340	Food Safety	3	0	3	FTECH 205, 310 & 315
FTECH	345	Food Packaging and Labeling	3	0	3	FTECH 310, FTECH 315
FTECH	350	Methods of Research in Food Science and Technology	2	1	3	STAT 200 FTECH 310, FTECH 315
FTECH	355	Sensory Evaluation of Foods	2	1	3	STAT 210
PI	100	Rizal's Life, Works & Writing	3	0	3	NONE
ELECTIVE	3		3	0	3	
			TOTAL:		24	

SUMMER

CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
FTECH	430	Undergraduate Thesis	3	0	3	SENIOR STANDING
			TOTAL:		3	

FOURTH YEAR						
FIRST SEMESTER						
CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
FTECH	400	Food Laws	2	0	2	FTECH 310, 315, 335 and 340
FTECH	405	Food Product Development	2	1	3	FTECH 305A&B, 310, 315, 340, 345; concurrent w/ FTECH 400
FTECH	415	Food Processing Management	2	1	3	FTECH 300A&B, 310, 315, 325, 335, 340
FTECH	420	Environmental Management for Food Industries	3	0	3	SENIOR STANDING
FTECH	325	Food Engineering	2	1	3	MATH 220, PHYS110, FTECH 310, FTECH 315
SOCSOCI	100	Society & Culture w/ Family Planning	3	0	3	NONE
FTECH	425	Seminar	1	0	1	Senior standing
ENGL	235	Philippine Literature in English	3	0	3	ENGL 105
			TOTAL:		21	
SECOND SEMESTER						
CATALOUGE NUMBER		DESCRIPTIVE TITLE	LEC	LAB	TOTAL	PREREQUISITE
FTECH	435	Meat, Poultry and Fish Processing *	2	1	3	NONE
FTECH	440	Post Harvest Handling *	3	0	3	CHEM 215
FTECH	445	Practicum**	6	0	6	Completion of all other requirements
			TOTAL:		12	
*Classes will be taken during the first 6 weeks of the semester						
** To be under taken upon completion of FTECH 435 and FTECH 440						

TOTAL NUMBER OF UNITS – 185

ELECTIVE COURSES

FTECH	505	Application of Biotechnology to Food Science	2	1	3	Junior Standing
FTECH	510	Fruits and Vegetable Processing	2	1	3	Junior Standing
FTECH	515	Dairy Manufacturing	2	1	3	Junior Standing