<p style="text-align:center; color:red">List of courses
School of Food Industry</p>

University Requirement Courses

Categories

All University Programs must fulfill those courses requirements offered externally to the school of Food Industry. They are designed to constitute an integrative aspect to the university so that a learner signs for the University and not only to an individual Program in a segregated perspective. University requirement courses (UR) are of the following categories:

University Requirement Category	Courses to be taken from Category	Credits
Arts or sports	1	3
English Lang	3	9
Cultural study	1	3
Law or ethics	1	3
Math	1	3
Computer	1	3
Research	1	3
Total	**9**	**27**

List of UR courses per category

Category	Code	Course Name
Arts or sports	ART200	History of International Art
	ART205	Basic of Photography
	SPO290	Sports
	SPO200	Recreational activities
English Language	ENG 101	English Language
	ENG 200	Sophomore Rhetoric
	ENG 300	Communication Art
	ENG 305	Academic writing
Cultural studies	CULT205	History of civilization
	SOCI205	Sociology
	CULT200	Culture 1 / Emirates History
Law or ethics	ETH200	Ethics and Practice
	LAW200	Food Governing Bodies
	LAW205	labor law
	LAW210	Trade Law
Math	MATH200	Applied Statistics
	MATH205	Business Mathematics
Computer	COMP200	Introduction to computers
	COMP205	Information Technology
Research	STAT400	Methodology of research

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Core Courses

Core courses are the courses taken by all food industry program learners:

Course Code	Course Name	Credits
BIOL201	General Biology	3
CHEM201	General Chemistry	3
PHYS201	Introduction to physics	3
CHEM250	Organic Chemistry	3
BIOL250	Microbiology	3
NUTR250	Nutrition	3
FDIN250	Introduction to Food Technology	3
FDIN300	Food Chemistry	3
FDIN305	Biochemistry	3
FDIN310	Food Engineering	3
FDIN390	Supervised training in food establishment	1
FDIN400	Food Processing	3
FDIN399	Seminar	1
FDIN490	Graduation Project	3
	Total	**38**

*: can be ACC, HRM, MGT or MKT according to learner's choice of emphasis.

Technical Electives List 1

List 1 constituting of courses that all food industry program learners should **choose 2** from, irrespective of emphasis.

Course Code	Course Name	Credits
FDIN415	Introduction to Waste Management	3
FDIN405	Food Manufacturing Processes	3
HRM301	Human Resource Management	3
FDIN465	Food Service Management	3

Food Industry Program Emphasis

Emphasis 1: Quality and safety of food (QSF)

Courses to be taken:

QSF courses to be taken if food industry program learner chooses to emphasize on quality and safety of food.

Course Code	Course Name	Credits
FDIN201	Food safety and quality management systems	3
FDIN260	Practical guide to packaging and shelf life calculations	3
FDIN360	Food Toxicants and additives	3
FDIN355	Crop and animal products pre-harvest attributes to Quality	3
FDIN420	Food Governing Bodies	3
	Total	**15**

QSF Technical Elective List

QSF elective list constituting of courses that food industry program learner desiring to emphasize on quality and safety if food should **choose 2** from.

Course Code	Course Name	Credits
ACC405	Forensic Accounting	3
ACC415	Internal Audit	3
ACC420	Tax Accounting	3
ACC430	Financial Statement Analysis	3
ACC355	Accounting Information Systems	3
ACC360	Applied Data Analytics	3

Emphasis 2: Food Science and Technology (FDST)

Courses to be taken:

FDST courses to be taken if food industry program learner chooses to emphasize on food science and technology.

Course Code	Course Name	Credits
FDIN450	Dairy Technology	3
FDIN456	Muscle Food Technology	3
FDIN446	Statistical Process Control	3
FDIN466	Food Proteins	3
FDIN476	Flour	3
	Total	**15**

FDST Technical Elective List

FDST elective list constituting of courses that business program learner desiring to emphasize on food science and technology should **choose 2** from.

Course Code	Course Name	Credits
FDIN315	Food Preservation	3
FDIN325	Principles of Sensory Evaluation of Foods	3
FDIN335	Microbiology of Fermented Foods	3
FDIN345	Food Analysis	3

Emphasis 3: Nutrition (NUTR)

Courses to be taken:

NUTR courses to be taken if business program learner chooses to emphasize on nutrition.

Course Code	Course Name	Credits
BIOC315	Medical Biochemistry	3
NUTR301	Advanced Nutrition	3
FDIN302	Functional Food	3
FDIN303	Nutrients Loss during Processing	3
NUTR302	Sports Nutrition	3
	Total	**15**

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NUTR Technical Elective List

NUTR elective list constituting of courses that business program learner desiring to emphasize on Management should **choose 2** from.

Course Code	Course Name	Credits
FDIN460	Food Service Management	3
NUTR315	Dietary Supplements And Herbal Medicine	3
NUTR325	Food Systems And Health	3
MGT370	Product Innovation and Management	3
FDIN460	Food Service Management	3