



UNIVERSITY OF THE PHILIPPINES MINDANAO

Office of the University Registrar

BACHELOR OF SCIENCE IN FOOD TECHNOLOGY

FIRST YEAR, FIRST SEMESTER

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
BIO 1	General Biology I	2	1	3	
CHEM 16	General Chemistry I	3	2	5	
MATH 11 [or MATH 17]	College Algebra [or Algebra and Trigonometry]	3 [5]		3 [5]	
FST 100	Overview of Food Science and Technology			1	
GE	AH	3		3	
GE	SSP	3		3	
GE	MST	3		3	
PE 1	Foundations of Physical Fitness	(2)		(2)	
NSTP 1	National Service Training Program	(3)		(3)	

21 [22]

FIRST YEAR, SECOND SEMESTER

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
CHEM 17	General Chemistry II	3	2	5	CHEM 16 & MATH 11 or MATH 17
MATH 14	Plane Trigonometry	3		3	MATH 11
STAT 1	Elementary Statistics	3			MATH 11 or MATH 17
MCB 1	General Microbiology	3		3	
ANSC 10	Introduction to Animal Science	3			BIO 1
GE	MST	3		3	
GE	AH	3		3	
PE 2/4	Foundations of Physical Fitness	(2)		(2)	
NSTP 2	National Service Training Program	(3)		(3)	

20

SECOND YEAR, FIRST SEMESTER

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
CHEM 32	Quantitative Inorganic Analysis	3	2	3	BIO 1
MATH 26	Analytical Geometry & Calculus I	3		3	MATH 14 or MATH 17
MCB 180	Introductory Food Microbiology	3			MCB 1
PHYS 3	General Physics I	2	1	3	MATH 14
CRSC 10	Fundamentals of Crop Science	3			BIO 1
GE	SSP	3		3	
PE 2/4		(2)		(2)	

20

SECOND YEAR, SECOND SEMESTER

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
CHEM 31	Elementary Organic Chemistry	3		3	CHEM 17
CHEM 31.1	Elementary Organic Chemistry		2	2	CHEM 17
FST 130	Food Engineering I	3		3	MATH 26 & PHYS 3
FST 150	Sensory Evaluation of Food Products	3		3	STAT 1
GE	MST	2	1	3	PHYS 3
GE	AH	3		3	
GE	SSP	3		3	
PE 2/3/4		(2)		(2)	

20

THIRD YEAR, FIRST SEMESTER

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
FST 140	Food Processing I	3		3	FST 130 & MCB 180
FST 141	Food Processing II	3		3	FST 130 & MCB 180
FST 131	Food Engineering II	3		3	FST 130
CHEM 160	Introductory Biochemistry	3		3	CHEM 31 & CHEM 31.1
MGT 101	Concepts and Dynamics of Management	3		3	COI
ECON 11	General Economics	3		3	
GE	MST	3		3	

19

THIRD YEAR, SECOND SEMESTER

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
FST 101	Food Chemistry	2	1	3	CHEM 160
CHEM 131	Technical Analysis I	4		4	CHEM 31, CHEM 31.1 & CHEM 32
FST 147	Principles of Product and Process Development	3		3	FST 140 & FST 141 (or COI)
FST 1456	Food Safety and Quality Assurance	3		3	MCB 180
MGT 131	Introduction to Human Relations and Behavior in Organizations	3		3	MGT 131 or COI
NSM 192	Scientific Research Process	3		3	STAT 1, Junior Standing
				19	

THIRD YEAR, SUMMER

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
FST 197	Plant Practice	3		3	CHEM 131, FST 140 & FST 141
				3	

FOURTH YEAR, FIRST SEMESTER

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
FST 148	Product Packaging, Nutritional Labeling and Marketing	2		2	FST 147
FST 161	Food Processing Management	2		2	FST 140, FST 141 & MGT 101
FST 162	Food Processing Waste Management	2		2	FST 140 & FST 141
FST 181	Current Issues and Trends in Food and Nutrition	2		2	Senior Standing or COI
SPECIFIC OPTION REQUIREMENT		3		3	
SPECIFIC OPTION REQUIREMENT		3		3	
GE	AH	3		3	
				17	

FOURTH YEAR, SECOND SEMESTER

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
PI 100	The Life and Works of Jose Rizal	3		3	Junior Standing
FST 199	Undergraduate Seminar	1		1	
GE	SSP	3		3	
GE	AH	3		3	
GE	SSP	3		3	
SPECIFIC OPTIONS REQUIREMENT		3		3	
				16	

TOTAL NUMBER OF UNITS - 156 - 157

NOTE: The specification of the domain [i.e., GE (AH), GE (SSP) and GE (MST) of the GE courses for any semester is intended primarily to help the students keep track of the number of GE units he/she has taken in each domain. Nothing in this document therefore prevents a student, for example, from taking a GE course in the AH or NSM domain, when the checklist provides a GE (SSP) course for a particular year or semester, so long as the number of required GE units in each domain is complied with.

General Education

ARTS and HUMANITIES DOMAIN (15 units)		SOCIAL SCIENCE and PHILOSOPHY DOMAIN (15 units)		NATURAL SCIENCE and MATHEMATICS DOMAIN (15 units)	
AH 1	COMM I	SSP 1	HIST I	MST 1	NASC I
AH 2	COMM II	SSP 2	HIST II	MST 2	NASC II
AH 3	COMM III	SSP 3	SOSC I	MST 3	MATH I
AH 4	HUM I	SSP 4	SOSC II	MST 4	STS
AH 5	HUM II	SSP 5	PHLO I	MST 5	Biotechnology & Society
AH 6	Visual Comm & Society	SSP 6	Wika at PagkaPilipino	MST 6	Biodiversity Challenge
AH 7	Significant Themes in Lit	SSP 7	Hitchiker's Guide to Mindano		

SPECIFIC OPTION REQUIREMENT (9 units from any of the following)

Course No.	Course Description	Lecture	Lab	Units	Prerequisite/s
Food Business Management Option:					
MGT 111	Principle of Accounting	3		3	COI
MGT 191	Supply Chain Management	3		3	MGT 101
FST 198	Capstone in Food Business Management	3		3	All FST major courses & all required MGT courses
Food Processing Option:					
FST 190	Special Problem (required)	3		3	COI
And any two 3-unit courses from the following					
FST 145	Fruits and Vegetable Processing	3		3	COI
DSC 135	Introduction to Dairy Technology	3		3	CHEM 31 & CHEM 31.1 (or COI)
FST 191	Special Topics	3		3	
HORT 109	Postharvest Handling and Storage of Perishable Crops	3		3	BOT 20 or COI
ANSC 150	Meat Processing	3		3	ANSC 10
Food Science Option:					
FST 200	Undergraduate Thesis	6		6	
And any two 3-unit CSM courses approved by adviser				3	3