

COURSE DETAILS

A separate sheet should be completed for each course.

Course title	Bachelor of Engineering Program in Food Engineering
Entry qualifications	<ol style="list-style-type: none"> 1. Must have graduated or 2. To receive graduate status of their high school in Mathematics-Science program, successfully completed grade 12 or 3. Vocational Certificate Graduates
Maximum number in class	35 people
Average class contact hours per week	15-21 hours per week
Examining body	RMUTT
Academic level	Bachelor of Engineering (Food Engineering)
Certificate awarded, and by whom	Ministry of Education
Duration of course	4 years
Teacher/Course Leader responsible for the course	Asst. Prof. Dr. Sunan Parnsakhorn
Brief outline of the course content and its delivery	<p>Students must complete at least 149 credits of the curriculum</p> <p>A. General Education Courses 30 credits</p> <p>B. Specialized Courses 113 credits</p> <p>Core Courses</p> <p>Major Required Courses</p> <ul style="list-style-type: none"> - Heat and Mass Transfer for Food Engineering - Cold Storage - Mechanical Vibrations for Food Engineers - Power Systems in Food Industry - Design of Food Machinery - Mechanics of Food Machinery

- Combustion Technology for Food Engineering
- Food Process Control
- Food Engineering Pre-Project
- Food Engineering Project
- Food Chemistry and Microbiology
- Principles of Food Engineering
- Engineering Physics for Food Material
- Unit Operations in Food Engineering 1
- Unit Operations in Food Engineering 2

C. Free Elective Courses 6 credits