# COURSE DETAILS

A separate sheet should be completed for each course.

<table>
<thead>
<tr>
<th>Course title</th>
<th>Bachelor of Science Program in Food Science and Technology</th>
</tr>
</thead>
<tbody>
<tr>
<td>Entry qualifications</td>
<td>1. Must have graduated or 2. To receive graduate status of their high school, successfully completed Grade 12 or 3. Vocational Certificate Graduates</td>
</tr>
<tr>
<td>Maximum number in class</td>
<td></td>
</tr>
<tr>
<td>Average class contact hours per week</td>
<td>15-21 hours per week</td>
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<tr>
<td>Examining body</td>
<td>RMUTT</td>
</tr>
<tr>
<td>Academic level</td>
<td>Bachelor of Science (Food Science and Technology)</td>
</tr>
<tr>
<td>Certificate awarded, and by whom</td>
<td>Ministry of Education</td>
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<tr>
<td>Duration of course</td>
<td>4 years</td>
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<tr>
<td>Teacher/Course Leader responsible for the course</td>
<td>ผศ. อัญชลินทร์ สิงห์คํา</td>
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</tbody>
</table>
| Brief outline of the course content and its delivery | Students must complete at least 136 credits of the curriculum  
A. General Education Courses 30 credits  
B. Specialized Courses 100 credits  
   Core Courses  
   - Calculus 1  
   - Principles of Statistics  
   - Principles of Chemistry  
   - Principles of Chemistry Laboratory  
   - Organic Chemistry |
- Organic Chemistry Laboratory
- General Biochemistry
- General Biochemistry Laboratory
- General Physical Chemistry
- General Physical Chemistry Laboratory
- General Analytical Chemistry
- General Biology
- General Microbiology
- General Microbiology Laboratory
- Introductory Physics
- Introductory Physics Laboratory

**Major Required Courses**
- Introduction of Food Science and Technology
- Food Process Technology 1
- Food Process Technology 2
- Experimental Design for Food Science and Technology
- Microbiological of Food Industry
- Nutritions for Food Science and Technology
- Technical Skills in Food Science and Technology 1
- Technical Skills in Food Science and Technology 2
- Technical Skills in Food Science and Technology 3
- Food Chemistry
- Principle of Food Engineering
- Food Process Engineering
- Techniques of Food Quality Control and Assurance
- Sanitation Management and Food Safety
- Principles of Food Analysis
- Food Product Development
- Food Science and Technology Seminar

**C. Free Elective Courses 6 credits**