

## COURSE DETAILS

A separate sheet should be completed for each course.

Course title	Bachelor of Science Program in Food Science and Technology
Entry qualifications	<ol style="list-style-type: none"> <li>1. Must have graduated or</li> <li>2. To receive graduate status of their high school, successfully completed Grade 12 or</li> <li>3. Vocational Certificate Graduates</li> </ol>
Maximum number in class	
Average class contact hours per week	15-21 hours per week
Examining body	RMUTT
Academic level	Bachelor of Science (Food Science and Technology)
Certificate awarded, and by whom	Ministry of Education
Duration of course	4 years
Teacher/Course Leader responsible for the course	ผศ.อัญชลินทร์ สิงห์คำ
Brief outline of the course content and its delivery	<p>Students must complete at least 136 credits of the curriculum</p> <p><b>A. General Education Courses 30 credits</b></p> <p><b>B. Specialized Courses 100 credits</b></p> <p>Core Courses</p> <ul style="list-style-type: none"> <li>- Calculus 1</li> <li>- Principles of Statistics</li> <li>- Principles of Chemistry</li> <li>- Principles of Chemistry Laboratory</li> <li>- Organic Chemistry</li> </ul>

- 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**