



## SCHEME OF STUDIES FOR BS FOOD SAFETY & QUALITY MANAGEMENT

Sr. No.	Course Code	Course Title	Credit Hours
<b>Semester 1</b>			
1.	FST-101	Essentials of Food Science & Technology	3 (2-1)
2.	FSQM-101	Food Safety & Public Health	3 (2-1)
3.	ENG-121	Functional English	3 (3-0)
4.	Biochem-101	Principles of Biochemistry	3 (2-1)
5.	QREA-101	Exploring Quantitative Skills	3 (3-0)
6.	Biol-101	Biology	3 (3-0)
<b>Credit Hours 18</b>			
<b>Semester 02</b>			
1.	FSQM-102	Principles of Human Nutrition	3 (2-1)
2.	FSQM-104	Pre-Requisite Programs in Food Safety & Quality	3 (2-1)
3.	FST-102	Food Process Engineering	3 (2-1)
4.	AGR-101	Basic Agriculture	3 (2-1)
5.	HQ-102	Translation of Holy Quran	3 (3-0)
<b>Credit Hours 15</b>			
<b>Semester 03</b>			
1.	FSQM-201	Introduction to Food Toxicology	3 (3-0)
2.	FSQM-203	Food Service Management	3 (3-0)
3.	FSQM-205	Food Laws & Regulations	3 (3-0)
4.	CSTH-201	Applications of Information and Communication Technologies	3 (2-1)
5.	FSQM-207	Food Safety & Quality Management Systems	3 (3-0)
6.	ISL-201	Islamic Studies	2 (2-0)
<b>Credit Hours 17</b>			
<b>Semester 04</b>			
1.	FSQM-202	Safety and Quality Management in Cereal Processing	3 (2-1)
2.	FSQM-204	Food Packaging and Design	3 (2-1)
3.	FSQM-206	Safety and Quality Management in Snacks and Confectionary Processing	3 (2-1)
4.	FSQM-208	Safety and Quality Management in Dairy Processing	3 (2-1)
5.	FSQM-210	Food Fraud Control and Management	3 (3-0)
6.	ENT-221	Basic Entomology and Stored Grain Pests	2 (2-0)
<b>Credit Hours 17</b>			
<b>Semester 05</b>			
1.	FSQM-301	Safety and Quality Management in Fruits and Vegetable Processing	3 (2-1)
2.	FSQM-303	Food Supply Chain and Quality Management	3 (3-0)
3.	FSQM-305	Safety and Quality Management in Meat, Egg and Seafood Processing	3 (2-1)
4.	FSQM-307	Food Analysis and Sensory Evaluation	3 (1-2)
5.	FSQM-309	Food Plant Sanitation and Layout	3 (3-0)
6.	AH-202	Arts & Humanities	2 (2-0)
<b>Credit Hours 17</b>			
<b>Semester 06</b>			
1.	FSQM-302	Quality Tools & Techniques	3 (3-0)
2.	FSQM-304	Safety and Quality Management in Sugar and	3 (2-1)

		Beverages Industry	
3.	QREA-102	Tools for Quantitative Reasoning	3 (3-0)
4.	ENPD-308	Entrepreneurship	2 (2-0)
5.	FSQM-306	Food Microbiology	3 (2-1)
6.	FSQM-308	Food Safety & Quality Management in Bakery Industry	3 (3-0)
<b>Credit Hours 17</b>			
<b>Semester 07</b>			
1.	FSQM-401	Internship & Report Writing	3 (0-3)
2.	FSQM-403	Capstone Project	3 (0-3)
3.	FSQM-405	Food Biotechnology	3 (3-0)
4.	EW-401	Expository Writing	3 (2-1)
5.	FSQM-407	Safety & Quality Management in Fats & Oil Processing	3 (2-1)
<b>Credit Hours 15</b>			
<b>Semester 08</b>			
1.	FSQM-402	Food Product Development	3 (2-1)
2.	FSQM-404	Risk Assessment and Control Plans	3 (3-0)
3.	FSQM-406	Audit and Inspection Techniques	3 (3-0)
4.	FSQM-408	Global Food Safety Issues and Consumer Behavior	3 (3-0)
5.	CCE-402	Civics and Community Engagement	2 (2-0)
6.	SS-402	Economics of Food Safety	2 (2-0)
<b>Credit Hours 16</b>			

**Total Credit Hours = 134**

## DISTRICUTION OF COURSES

<b>MAJOR COURSES (CORE)</b>	<b>(Credit hours = 78)</b>
1. Food Safety & Public Health	3 (2-1)
2. Pre-Requisite Programs in Food Safety & Quality	3 (2-1)
3. Introduction to Food Toxicology	3 (3-0)
4. Food Service Management	3 (3-0)
5. Food Laws & Regulations	3 (3-0)
6. Food Safety & Quality Management Systems	3 (3-0)
7. Safety and Quality Management in Cereal Industry	3 (2-1)
8. Food Packaging	3 (3-0)
9. Safety and Quality Management in Snacks and Confectionary Industry	3 (2-1)
10. Safety and Quality Management in Dairy Industry	3 (2-1)
11. Food Fraud Control and Management	3 (3-0)
12. Safety and Quality Management in Fruits and Vegetable Processing	3 (2-1)
13. Food Supply Chain and Quality Management	3 (3-0)
14. Safety and Quality Management in Meat and Egg Processing	3 (2-1)
15. Food Analysis and Sensory Evaluation	3 (1-2)
16. Quality Tools & Techniques	3 (3-0)
17. Safety and Quality Management in Sugar and Beverages Industry	3 (2-1)
18. Food Microbiology	3 (2-1)
19. Halal Food Safety Management Systems	3 (3-0)
20. Food Biotechnology	3 (3-0)
21. Food Product Development	3 (2-1)
22. Risk Assessment and Control Plans	3 (3-0)
23. Safety & Quality Management in Fats & Oil Processing	3 (2-1)
24. Food Plant Sanitation and Layout	3 (3-0)
25. Audit and Inspection Techniques	3 (3-0)
26. Global Food Safety Issues and Consumer Behavior	3 (3-0)
<b>MAJOR COURSES (SUPPORTING)</b>	<b>(Credit hours = 17)</b>
1. Introduction to Food Science and Technology	3 (2-1)
2. Principles of Biochemistry	3 (2-1)
3. Principles of Human Nutrition	3 (2-1)
4. Food Processing and Preservation	3 (2-1)
5. Basic Agriculture	3 (2-1)
6. Basic Entomology and Stored Grain Pests	2 (2-0)
<b>GENERAL COURSES</b>	<b>(Credit hours = 30)</b>
1. Arts & Humanities	2 (2-0)
2. Functional English	3 (3-0)
3. Biology	3 (3-0)
4. Exploring Quantitative Skills	3 (3-0)
5. Islamic Studies /	2 (2-0)
6. Applications of Information and Communication Technologies	3 (2-1)
7. Ideology & Constitution of Pakistan	2 (2-0)
8. Tools for Quantitative Reasoning	3 (3-0)
9. Entrepreneurship``	2 (2-0)
10. Expository Writing	3 (2-1)
11. Civics and Community Engagement	2 (2-0)
12. Economics of Food Safety & Security	2 (2-0)

<b>Internship</b>	
Internship & Report Writing	3 (0-3)
<b>Capstone Project</b>	
Capstone Project	3 (0-3)
<b>Audit Course</b>	
Translation of Holy Quran	3 (3-0)