



# **5.5** Distribution of courses according to levels and semester Level 1 Semester 1 (8 courses)

| Course code | Course Name                          | Theoretical | Practical | Contact<br>hours | Credit<br>hours |
|-------------|--------------------------------------|-------------|-----------|------------------|-----------------|
| Fac-10011   | Agricultural Zoology                 | 2           | 2         | 4                | 3               |
| Fac -10012  | Agricultural Botany                  | 2           | 2         | 4                | 3               |
| Fac -10013  | Biomathematics                       | 1           | 2         | 3                | 2               |
| Fac -10014  | Organic & Inorganic<br>Chemistry     | 2           | 2         | 4                | 3               |
| Fac -10015  | Principles of Agronomy               | 1           | 2         | 3                | 2               |
| Fac -10016  | Agricultural Economics               | 2           | -         | 2                | 2               |
| Uni-10001   | General English<br>(Univ. Com. req.) | 1           | -         | 1                | 1               |
|             | Univ. Elec. req. (Table 13)          | 2           |           | 2                | 2               |
| Total       |                                      |             |           |                  | 18              |

Univ. Com. req: University compulsory requirement.

Univ. Elec. req: University elective requirement.

## **Level 1 Semester 2 (7 courses)**

| Course code | Course Name   | Theoretical | Practical | Contact<br>hours | Credit<br>hours |
|-------------|---|-------------|-----------|------------------|-----------------|
| Fac -10017  | Principles of Horticulture                            | 1           | 2         | 3                | 2               |
| Fac -10018  | Biochemistry  | 2           | 2         | 4                | 3               |
| Fac -10019  | Biophysics  | 2           | 2         | ź                | 3               |
| FSP-10020   | Principles of Food and<br>Dairy Science               | 2           | 2         | 4                | 3               |
| Fac -10021  | Agricultural Microbiology                             | 2           | 2         | 4                | 3               |
| Uni -10002  | Ethics Code<br>(University compulsory<br>requirement) | 1           | -         | 1                | 1               |
|             | Univ. Elec. req. (Table 13)                           | 2           | -         | 2                | 2               |
| Total       |   |             |           |                  | 17              |

Univ. Com. req: University compulsory requirement.

Univ. Elec. req: University elective requirement.





## **Level 2 Semester 1 (7 courses)**

| Course code | Course Name   | Theoretical | Practical | Contact<br>hours | Credit<br>hours |
|-------------|---|-------------|-----------|------------------|-----------------|
| Fac -20022  | Genetics and Genetic Engineering                              | 2           | 2         | 4                | 3               |
| Fac -20023  | Crops Production<br>(Cereals, Oil, & Sugar)                   | 2           | 2         | 4                | 3               |
| Fac -20024  | Animal Production<br>(Meat & Milk)                            | 2           | 2         | 4                | 3               |
| Fac -20025  | Economic Entomology   | 1           | 2         | 3                | 2               |
| Fac -20026  | Moulds, Fungi<br>&Mycotoxins                                  | 2           | 2         | 4                | 3               |
| Uni -20003  | Information Technology&<br>Communications<br>(Univ. Com. req) | 1           | -         | 1                | 1               |
|             | Elective course (Fac. req.)<br>from Table 16                  | 1           | 2         | 3                | 2               |
| Total       |   |             |           |                  | 17              |

Univ. Com. req: University compulsory requirement

## Level 2 Semester 2 (8 courses)

| Course code | Course Name                               | Theoretical | Practical | Contact<br>hours | Credit<br>hours |
|-------------|---|-------------|-----------|------------------|-----------------|
| Fac -20027  | Pesticide Residues                        | 1           | 2         | 3                | 2               |
| FSP-20039   | Liquid Milk & Its<br>Treatments           | 2           | 2         | 4                | 3               |
| FSP-20040   | Food Chemistry &<br>Analysis              | 2           | 2         | 4                | 3               |
| Fac -20028  | Horticulture Production                   | 2           | 2         | 4                | 3               |
| Fac -20029  | Animal & Poultry Hygiene                  | 1           | 2         | 3                | 2               |
| Fac -20030  | Biostatics & Experimental Design          | 1           | 2         | 3                | 2               |
| Uni-20004   | Societal Issues<br>(Univ. Com. req)       | 1           | -         | 1                | 1               |
|             | Elective course (Fac. req.) from Table 16 | 1           | 2         | 3                | 2               |
| Total       |   |             |           |                  | 18              |

fac. req.: Faculty requirement.

**Vice Dean for Education and Students Affairs** 

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**Dean of Collage** 

Prof. Dr. Rashed A. Zaghloul

Prof. Dr. Mahmoud E. El-Badawy





### Level 3 Semester 1 (7 courses)

| Course code | Course Name                                   | Theo-<br>retical | Practical | Contact<br>hours | Credit<br>hours |
|-------------|---|------------------|-----------|------------------|-----------------|
| FSP-30041   | Dairy Chemistry & Analysis                    | 2                | 2         | 4                | 3               |
| FSP-30042   | Food Microbiology                             | 1                | 2         | 3                | 2               |
| FSP-30043   | Cheese Technology                             | 2                | 2         | 4                | 3               |
| FSP-30044   | Meat, Fish & poultry<br>Technology            | 2                | 2         | 4                | 3               |
| FSP-30045   | Fermented Milks & By<br>Products              | 2                | 2         | 4                | 3               |
|             | Elective course (Prog. req.)<br>from Table 18 | 1                | 2         | 3                | 2               |
|             | Elective course (Prog. req.)<br>from Table 18 | 1                | 2         | 3                | 2               |
| Total       |   |                  |           |                  | 18              |

Prog. req.: Program requirement. Univ. Com. req: University compulsory requirement.

#### Level 3 Semester 2 (7 courses)

| Course code | Course Name                                   | Theo-<br>retical | Practical | Contact<br>hours | Credit<br>hours |
|-------------|---|------------------|-----------|------------------|-----------------|
| FSP-30046   | Dairy Microbiology                            | 2                | 2         | 4                | 3               |
| FSP-30047   | Food Preservation                             | 2                | 2         | 4                | 3               |
| FSP-30048   | Cereals and Oil Technology                    | 2                | 2         | 4                | 3               |
| FSP-30049   | Milk Fatty Products & Milk<br>Replacement     | 1                | 2         | 3                | 2               |
| FSP-30050   | Field training 1                              | -                | 8         | 8                | 2               |
|             | Elective course (Prog. req.)<br>from Table 18 | 1                | 2         | 3                | 2               |
|             | Elective course (Prog. req.)<br>from Table 18 | 1                | 2         | 3                | 2               |
| Total       |   |                  |           |                  | 17              |

Prog. req: Program requirement





## **Level 4 Semester 1 (8 courses)**

| Course code | Course Name                                | Theo-<br>retical | Practical | Contact<br>hours | Credit hours |
|-------------|--|------------------|-----------|------------------|--------------|
| FSP-40067   | GM Foods                                   | 1                | 2         | 3                | 2            |
| FSP-40068   | Risk Assessment & Quality<br>Control       | 1                | 2         | 3                | 2            |
| FSP-40069   | Human Nutrition &<br>Nourishment           | 1                | 2         | 3                | 2            |
| FSP-40070   | Microbial Food Toxins                      | 2                | 2         | 4                | 3            |
| FSP-40071   | Scientific Research and<br>Discussions     | 1                | 2         | 3                | 2            |
| FSP-40072   | Field Training 2                           | -                | 8         | 8                | 2            |
|             | Elective course (Prog. req. from Table 18) | 1                | 2         | 3                | 2            |
|             | Elective course (Prog. req. from Table 18) | 1                | 2         | 3                | 2            |
| Total       |  |                  |           |                  | 17           |

Prog. Req: Program requirement

## **Level 4 Semester 2 (7 courses)**

| Course code | Course Name                                | Theo-<br>retical | Practical | Contact<br>hours | Credit<br>hours |
|-------------|--|------------------|-----------|------------------|-----------------|
| FSP-40073   | Food Safety Assurance                      | 2                | 2         | 4                | 3               |
| FSP-40074   | Food & Dairy Sanitation & Quality Control  | 2                | 2         | 4                | 3               |
| FSP-40075   | Sugar & Confectionary<br>Technology        | 1                | 2         | 3                | 2               |
| FSP-40076   | Food & Dairy Packaging<br>Technology       | 2                | 2         | 4                | 3               |
| FSP-40077   | Graduation Project                         | 1                | 4         | 5                | 3               |
|             | Elective course (prog. req. from Table 18) | 1                | 2         | 3                | 2               |
|             | Elective course (prog. req. from Table 18) | 1                | 2         | 3                | 2               |
| Total       |  |                  |           |                  | 18              |

Prog. Req: Program requirement