



**NPI University of Bangladesh**  
**Department of Food Engineering**

Year/Level/Semester/Term wise distribution of courses (For students of Diploma Engineering holders)

Course Code	Course Title	Credit Hours	Credit (semester)	Credit (year)
<b>1<sup>st</sup> Year -1<sup>st</sup> Semester</b>				
0721 FE 1101	Introduction to Food Science, Technology and Engineering	3	20	40
0512 FE 1201	Elementary Biochemistry	3		
0531 FE1203	Organic Chemistry	2		
0531 FE 1204	Organic Chemistry Practical	1		
0713 FE 1205	Renewable Energy in Food Processing	2		
0715 FE1211	Fundamental and Principle of Machineries and Engineering	3		
0612 CSE 1101	Computer Fundamentals	2		
0721 FE 1207	Instrumental Methods of Food Analyses	3		
0721 FE 1208	Instrumental Methods of Food Analyses practical	1		
<b>1<sup>st</sup> Year -2<sup>nd</sup> Semester</b>				
0915 FE 1209	Dietetics and Nutrition	3	20	
0915 FE 1210	Dietetics and Nutrition Practical	1		
0512 FE2101	Nutritional Biochemistry	3		
0512 FE 2102	Nutritional Biochemistry Practical	1		
0721 FE 2103	Food Additives	3		
0542 STA 1101	Statistics	3		
0721 FE 2201	Microbial Food Processing and Products	3		
0721 FE 2203	Principles of Food Preservation	3		

<b>2<sup>nd</sup> Year -1<sup>st</sup> Semester</b>				
0711 FE 2205	Food Biotechnology and Bioengineering	3	21	
0721 FE 2207	Food Packaging	3		
0721 FE 2208	Food Packaging Practical	1		
0912 FE 2209	Physiology	2		
0912 FE 2210	Physiology Practical	1		
0721 FE 2211	Confectionery and Baking Engineering	3		
0721 FE 2212	Confectionery and Baking Engineering Practical	1		
0711 FE 3101	Fats & Oil Processing Engineering	3		
0711 FE 3102	Fats & Oil Processing Engineering Practical	1		
0721 FE 3103	Sugar Engineering	3		
<b>2<sup>nd</sup> Year -2<sup>nd</sup> Semester</b>				
0721 FE 3105	Cereals and Legumes Processing Engineering	3	21	42
0721 FE 3106	Cereals and Legumes Processing Engineering Practical	1		
0721 FE 3107	Dairy Science and Engineering	3		
0721 FE 3108	Dairy Science and Engineering Practical	1		
0417 FE 3109	Quality Control & Assurances	3		
0721 FE 3111	Food Storage Engineering	2		
0532 FE 3201	Marine Resources Processing Engineering	2		
0532 FE 3202	Marine Resources Processing Engineering Practical	1		
0721 FE 3205	Food Processing Engineering	2		
0721 FE 3206	Food Processing Engineering Practical	1		
0712 FE 3209	Environmental Food Engineering	2		

<b>3<sup>rd</sup> Year -1<sup>st</sup> Semester</b>				
0511 FE 3203	Modern Food Microbiology	3	24	45
0511 FE 3204	Modern Food Microbiology Practical	1		
0721 FE 3207	Water and Beverage Processing Engineering	3		
0721 FE 3208	Water and Beverage Processing Engineering Practical	1		
0188 FE 3212	Research Methodology	3		
0721 FE 4101	Advanced Food Processing Engineering	2		
0721 FE 4102	Advanced Food Processing Engineering Practical	1		
0711 FE4107	Plant Planning, Design & Industrial Development	3		
0721 FE 4109	Post-harvest Technology of Agricultural Products	3		
0721 FE 4110	Post-harvest Technology of Agricultural Products Practical	1		
0721 FE 4111	Food Product Development Technology	3		
<b>3<sup>rd</sup> Year – 2<sup>nd</sup> Semester</b>				
0721 FE 4105	Food Analysis and Sensory Evaluation	3	21	
0721 FE 4106	Food Analysis and Sensory Evaluation Practical	1		
0421 FE 4201	Laws, Regulation Policies and Ethics	3		
0414 FE 4203	Food Marketing Management	3		
0110 GEN 303	Bangladesh Studies	4		
FE 4205	Internship	3		
FE 4207	Thesis/Term Paper	4		
<b>Total Credits</b>			<b>127</b>	