LEBANESE INTERNATIONAL UNIVERSITY

Major Title:
Bachelor of Food Technology
Major Code: BFDST
Level: underGraduate
Number Of Credits: 99
Date: 2026-10-14

Bachelor of Food Technology (BFDST)

First Year

Fall Semester

Code	Title	Credits	Prerequisites	Corequisites
ENGL201	Composition and Research Skills	3	ENGL151	
	General Education Electives	3		
CHEM200L	General Chemistry Lab	1	ENGL101-CHEM160	CHEM200
BIOL200L	General Biology I Lab	1	ENGL101	BIOL200
ARAB200	Arabic Language and Literature	3		
BIOL200	General Biology I	3	ENGL101-BIOL160	BIOL200L
CHEM200	General Chemistry	3	ENGL101-CHEM160	CHEM200L
Total		17		

Spring Semester

Code	Title	Credits	Prerequisites	Corequisites
ENGL251	Communication Skills	3	ENGL201	
NUTR250	Basic Nutrition	3	ENGL151-BIOL200	
CHEM255	Basic Organic Chemistry	3	CHEM200	CHEM255L
CHEM255L	Basic Organic Chemistry Lab	1	CHEM200	CHEM255
BSTA205	Introduction to Business Statistics	3	ENGL051-BSTA100	
	General Education Electives	3		
Total		16		

Second Year

Fall Semester

Code	Title	Credits	Prerequisites	Corequisites
BIOL385	Microbiology	3	BIOL200	BIOL385L
CULT200	Introduction to Arab - Islamic Civilization	3		
BIOC250	Biochemistry I (General)	4	CHEM255-BIOL200	
	General Education Electives	3		
FDSC300	Technology of Food Products	3	BIOL200-ENGL151-CHEM200	FDSC300L
FDSC300L	Technology of Food Products Lab	1	CHEM200	FDSC300
BIOL385L	Microbiology Lab	1	BIOL200	BIOL385
Total		18		

Spring Semester

Code	Title	Credits	Prerequisites	Corequisites
FDSC370	Food Chemistry	3	CHEM255	
FDSC360	Crop Production Attributes to Quality	3	CHEM200-BIOL200	
FDSC365	Animal Production Attributes to Quality	3	CHEM200-BIOL200	
FDSC355L	Food Microbiology II Lab	1	BIOL385	FDSC355
BMKT250	Marketing Theory and Principles	3	ENGL151	
FDSC355	Food Microbiology II	3	BIOL385	FDSC355L
Total		16		

Third Year				
Fall Semester				
Code	**Title**	**Credits**	**Prerequisites**	**Corequisites**
FDSC425L	Food Processing Lab	1	FDSC300	FDSC420
FDSC435	Food Toxicants and Additives	3	CHEM255	
	Major Elective	3		
FDSC415	Dairy Technology	3	FDSC300	
FDSC445	Food Quality management and HACCP	3	FDSC355-FDSC300-BIOL385	
FDSC420	Food Processing	3	FDSC300	FDSC425L
Total		16		
Spring Semester				
Code	**Title**	**Credits**	**Prerequisites**	**Corequisites**
FDSC490	Modern Topics In Food Science	3	FDSC420	FDSC460
FDSC460	Food Service Management	3	BMKT250-BIOL385-NUTR250	
	Major Elective	3		
FDSC498	Supervised Training in Food Industries	1	FDSC420	FDSC460-FDSC445
FDSC455	Meat, Fish and Poultry Technology	3	FDSC300	
FDSC475	Food Engineering	3	FDSC300	
Total		16		