LEBANESE INTERNATIONAL UNIVERSITY

**Major Title:** Bachelor of Food Technology
**Major Code:** BFDST
**Level:** underGraduate
**Number Of Credits:** 99
**Date:** 24-09-2026

# Bachelor of Food Technology (BFDST)

## Program Objectives

| Objective | Description |
|---|---|
| **PO-1** | Apply scientific and technological knowledge and practical competencies to address challenges in food production, processing, preservation, safety, quality, and product development. |
| **PO-2** | Operate effectively and responsibly in food industries, laboratories, quality and regulatory organizations, foodservice operations, research institutions, and other food-related professional environments. |
| **PO-3** | Employ critical thinking, scientific inquiry, evidence-based decision-making, and innovation to solve food-related problems and contribute to the development of food products and processes. |
| **PO-4** | Produce safe, nutritious, sustainable, and high-quality foods while respecting professional ethics, public health responsibilities, applicable legislation, and societal needs. |
| **PO-5** | Demonstrate effectively professional responsibility and leadership, and pursue lifelong learning, professional development, entrepreneurship, or postgraduate education in response to developments in the food sector. |

## Program Learning Outcomes

| Outcome | Description |
|---|---|
| **PLO-1** | Explain the composition, properties, behavior, and transformations of foods, and the relationships among food, nutrition, and human health, using foundational principles of chemistry, biology, microbiology, mathematics, nutrition, and related sciences. |
| **PLO-2** | Select and apply appropriate food processing, preservation, packaging, and storage technologies to produce safe, nutritious, stable, and acceptable food products from agricultural and animal raw materials. |
| **PLO-3** | Apply and evaluate food safety, sanitation, quality assurance, and quality control systems in accordance with applicable national and international standards, legislation, and regulatory requirements. |
| **PLO-4** | Design and conduct laboratory investigations, select and use appropriate analytical techniques, analyze and interpret experimental data, and draw scientifically valid conclusions related to food composition, quality, safety, and processing. |
| **PLO-5** | Analyze biological, chemical, and physical changes occurring during food processing and storage and evaluate their effects on food safety, quality, nutritional value, sensory characteristics, and shelf life. |
| **PLO-6** | Analyze and develop improvement plans for food production systems by integrating scientific, technological, operational, managerial, sustainability, and resource-efficiency considerations. |
| **PLO-7** | Communicate scientific and technical information effectively in written, oral, graphical, and digital formats to professional and non-professional audiences, and collaborate effectively as an independent contributor, team member, or team leader. |
| **PLO-8** | Demonstrate ethical and professional judgment, responsible decision-making, self-directed learning, and the ability to adapt to emerging scientific, technological, regulatory, environmental, and societal developments in the food sector. |
| **PLO-9** | Develop and evaluate food products and processes by integrating scientific principles, consumer requirements, safety, quality, nutrition, sustainability, and technological feasibility. |