

BSFT CURRICULUM CHECKLIST			
COURSE CODE	COURSE TITLE	CREDIT UNITS	PRE-REQUISITE
First Year			
1st Semester			
Eng 13	Writing as Thinking	3	
Speech 30	Public Speaking and Persuasion	3	
Chem 16	General Chemistry I	3	
Chem 16.1	General Chemistry I Laboratory	2	
FS 101	Introduction to Food Technology	1	N/A
FS 106	General Microbiology Laboratory	5	N/A
PE		(2)	
2nd Semester			
GE Kas 1	Kasaysayan ng Pilipinas	3	
Math 21	Elementary Analysis I	4	
Chem 17	General Chemistry II	3	
Chem 17.1	General Chemistry II Laboratory	2	
FS 110	Environmental Sustainability in the Food Supply Chain	3	N/A
FS 116	Food Microbiology	5	FS 106. General Microbiology (or equivalent)
PE		(2)	
Midyear			
Chem 31	Elementary Organic Chemistry	3	
Chem 31.1	Elementary Organic Chemistry Laboratory	2	
Second Year			
1st semester			
Chem 40	Elementary Biochemistry	3	
Chem 40.1	Elementary Biochemistry Laboratory	2	
FS 117	Postharvest Technologies: Principles and Practice	3	Co-requisite:FS 124 Food Chemistry I
FS 122	Food Physics.	4	Pre-req-Math 21 Elementary Analysis I: Co req:FS 124 Food Chemistry I
FS 124	Food Chemistry I	3	Co-requisite:Chem 40 and Chem 40.1 (Biochemistry)
Chem 28	Fundamentals of Analytical Chemistry	3	
Chem 28.1	Fundamentals of Analytical Chemistry Laboratory	2	
PE		(2)	
NSTP		(3)	
2nd Semester			
HRIM 101	Introduction to Financial Accounting in Hotels, Restaurant and related Institutions	3	
FS 127	Food Processing I	3	FS 116 (Food Microbiology); FS 121 (Postharvest Technologies: Principles and Practices) or COI
FS 128	Food Processing II	3	FS 116 Food Microbiology, 19 FS 117 Postharves Technologies: 20 Principles and Practice
FN 11/FN 102	Principles of Food Preparation	3	N/A
FS 131	Sensory Evaluation of Foods	4	N/A
FS 134	Food Chemistry II	3	FS 124 Food Chemistry I
PE		(2)	
NSTP		(3)	
Third Year			
1st Semester			
HEEd 133	Entrepreneurship and Livelihood Education	3	
FN 15/FN 122	Principles of Nutrition	3	FN 14-Physiological Aspect
FS 141	Food Legislation.	3	N/A
FS 144	Physico-Chemical Analysis of Foods	5	FS 122 (Food Physics), FS 134 (Food Chemistry II), Chem 28/28.1 (Quantitative Inorganic Analysis)
FS 149	Applied Statistics and Experimental Design in Food Research.	3	N/A
HE 100	Family Life and Societal Development	3	
2nd Semester			
FS 157	Food Packaging and Labeling	3	FS 127 Food Processing I; PS 128 10 Food Processing II; FN 15 Principles of 11 Nutrition*
FS 159	Quality Assurance in Food Industry	3	FS 144, FS 149
FS 178	Practicum I (Pilot Scale)	3	Co-req:FS 159, FS157, FS 152 Course Stipulation: Passed all prescribed ES courses in the first five regular semesters of the BS Food Technology program
FS 152	Food Engineering I	3	FS 122 Food Physics, FS 127 Food 37 Processing I
FS 197	Special Topics in Food Science and Technology	3	FS 124 Food Chemistry I
FS 199	Research Methods in Food Science and Technology	3	N/A
Midyear			
FS 179	Practicum II (Commercial Sale)	6	FS 178
Fourth Year			
1st semester			
Fil 40	Wika, Kultura, at Lipunan	3	
HRIM 112	Related Institutions	3	
Arts 1	Critical Perspectives in the Arts	3	
PI 100	The Life and Works of Jose Rizal	3	
FS 200	Undergraduate Thesis	3	FS 199 Research Methods in Foods 14 Meeting type: Colloquium
Econ 11	Markets and the State	3	
2nd semester			
GE Philo 1	Philosophical Analysis	3	
GE Soc Sci 2	Social, Economic and Political Thought	3	
GE STS	Science, Technology and Society	3	
GE MBB 1	Biotechnology and You	3	
HE 101	Ethics and Values in Family and Society	3	