State University of Bangladesh

Dept. of Food Engineering & Technology

**Course offer list for Summer-2020**

Program: **B.Sc. Day Batch Updated:23.06.2020**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Batch** | **Course Code & Course Title** | | | **Section** | **Credit** | **Remarks** |
| Batch 35 | FET-4362: Project Work | | |  | 3 |  |
| FET-4364: Industrial Attachment (Three months) | | |  | 1 |
|  |  | |  | **Total=4** |  |
| Batch 36 | FET - 2223,2224:Industrial Food Microbiology | | |  | 3 |  |
| FET - 2365,2366:Fluid Mechanics & Thermodynamics | | |  | 3 |
| FET - 4255,4256:Water Treatment, Purification, Waste Disposal | | |  | 3 |
|  | | |  |  |
|  | |  |  | **Total=09** |  |
| Batch 37 | FET - 2223:Industrial Food Microbiology | | |  | 3 |  |
| FET - 2365:Fluid Mechanics & Thermodynamics | | |  | 3 |
| FET - 4255:Water Treatment, Purification, Waste Disposal | | |  | 3 |
|  | | |  |  |
|  |  |  | |  | **Total=09** |  |
| Batch 38 | FET - 4149:Food Laws and Food Safety (ISO,HACCP,HAZOP) | | |  | 3 |  |
| FET - 4255:Water Treatment, Purification, Waste Disposal | | |  | 3 |
| FET - 4357:Food Biotechnology | | |  | 3 |
|  | | |  |  |
|  | |  |  | **Total=09** |  |
| Batch 39 | FET - 4357:Food Biotechnology | | |  | 3 |  |
| BMKT - 401:Product Development and Principles of Marketing | | |  | 3 |
| FET - 3237:Meat & Fish Technology | | |  | 3 |
|  | |  |  | **Total=09** |  |
| Batch 40 | FET - 4149:Food Laws and Food Safety (ISO,HACCP,HAZOP) | | |  | 3 |  |
| FET - 4255:Water Treatment, Purification, Waste Disposal | | |  | 3 |
| FET - 4357:Food Biotechnology | | |  | 3 |
|  | | |  |  |
|  | |  |  | **Total=09** |  |
| Batch 41 | FET - 2223:Industrial Food Microbiology | | |  | 3 |  |
| FET - 3237:Meat & Fish Technology | | |  | 3 |
| FET - 4255:Water Treatment, Purification, Waste Disposal | | |  | 3 |
|  | | |  |  |
|  | |  |  | **Total =09** |  |
| Batch 42 | FET - 2365:Fluid Mechanics & Thermodynamics | | |  | 3 |  |
| FET - 4149:Food Laws and Food Safety (ISO,HACCP,HAZOP) | | |  | 3 |
| FET - 2223:Industrial Food Microbiology | | |  | 3 |
|  | | |  |  |
|  | |  |  | **Total = 09** |  |
| Batch 43 | FET - 2365:Fluid Mechanics & Thermodynamics | | |  | 3 |  |
| FET - 4149:Food Laws and Food Safety (ISO,HACCP,HAZOP) | | |  | 3 |
| FET - 4357:Food Biotechnology | | |  | 3 |
|  | | |  |  |
|  | |  |  | **Total = 09** |  |
| Batch 44 | FET – 1207:Introduction to Food Engineering and Technology | | |  | 3 |  |
| FET – 3235:Fruit and Vegetables Technology | | |  | 3 |
| FET – 4145: Spices and Flavor Technology | | |  | 3 |
|  | | |  |  |
|  |  | |  | **Total =09** |  |
| Batch 45 &  Batch 46 | FET – 1207:Introduction to Food Engineering and Technology | | |  | 3 |  |
| FET – 3235:Fruit and Vegetables Technology | | |  | 3 |
| FET – 4145: Spices and Flavor Technology | | |  | 3 |
|  | | |  |  |
|  | | |  |  |  |
|  |  | |  | **Total =09** |  |

**Prof. Dr. Anis Alam Siddiqui**

Head

Dept. of Food Engg. & Tech.

**AnisAlam Siddiqui**

Head

Dept. of Food Engg. & Tech.

State University of Bangladesh

Dept. of Food Engineering & Technology

**Course offer list for Summer -2020**

Program: **B.Sc. Evening Batch Updated: 23.06.2020**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Batch** | **Course Code & Course Title** | | **Section** | **Credit** | **Remarks** |
| **Batch 38** | FET - 4362: Project Work | |  | 3 |  |
| FET - 4364: Industrial Attachment (Three months) | |  | 1 |
|  |  |  |  | **Total=4** |  |
| **Batch 39** | FET - 2219,2220:Introduction to Biochemistry | |  | 3 |  |
| FET - 3131,3132:Chemistry-II | |  | 3 |
| FET - 3339:Cereal Technology and Engineering | |  | 3 |
| FET - 1101:Industrial & Organizational psychology | |  | 3 |  |
|  |  |  |  | **Total=12** |  |
| **Batch 40** | BMKT – 401:Product Development and Principles of Marketing | | 02 | 03 |  |
| FET - 1207:Introduction to Food Engineering and Technology | |  | 03 |
| FET - 4359:Food Engineering Unit Operation-II | |  | 03 |
|  | |  |  |
|  |  |  |  | **Total=09** |  |
| **Batch 41** | BMKT – 401:Product Development and Principles of Marketing | | 02 | 03 |  |
| FET – 3235:Fruit and Vegetables Technology | | 02 | 03 |
| FET - 1207:Introduction to Food Engineering and Technology | | 02 | 03 |
|  | |  |  |
|  |  |  |  | **Total=09** |  |
| **Batch 42** | FET - 2117:Basic Food Microbiology | |  | 03 |  |
| FET - 2327:Food Manufacturing Layout & Design | |  | 03 |
| FET - 3131:Chemistry-II | | 02 | 03 |
|  | |  |  |
|  |  |  |  | **Total=09** |  |
| **Batch 43** | FET - 2221:Basic Principles of Engineering-I | |  | 03 |  |
| FET - 2325:Basic Principles of Engineering-II | |  | 03 |
| FET - 3341:Packaging Engineering | |  | 03 |
|  | |  |  |
|  | |  |  |
|  |  |  |  | **Total=09** |  |
| **Batch 44** | FET - 2117:Basic Food Microbiology | |  | 03 |  |
| FET - 2325:Basic Principles of Engineering-II | |  | 03 |
| FET - 3341:Packaging Engineering | |  | 03 |
|  | |  |  |
|  | |  |  |
|  |  | |  | **Total=09** |  |
| **Batch 45** | FET - 1313:Food Science and Applied Nutrition | |  | 03 |  |
| FET - 2221:Basic Principles of Engineering-I | |  | 03 |
| FET – 3235:Fruit and Vegetables Technology | | 02 | 03 |
|  | |  |  |
|  |  | |  | **Total=09** |  |
| **Batch 46** | BMKT – 401:Product Development and Principles of Marketing | | 02 | 03 |  |
| FET - 1207:Introduction to Food Engineering and Technology | |  | 03 |
| FET - 3131:Chemistry-II | | 02 | 03 |
|  | |  |  |
|  | |  | **Total=09** |  |

**AnisAlam Siddiqui**

Head

Dept. of Food Engg. & Tech.

**Prof. Dr. Anis Alam Siddiqui**

Head

Dept. of Food Engg. & Tech.

State University of Bangladesh

Dept. of Food Engineering & Technology

**Course offer list for Spring-2020**

Program: **M.Sc.**

**Updated: 23.06.2020**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Batch No.** | **Course Code** | **Course Title** | **Credit** | **Faculty Name** |
| 23 | 510: Food Marketing & Industrial Management | | 3 | Prof. Dr. Anis Alam Siddiqui |
| 512:Research Methodology | | 3 | Dr. Momtaj Dawlatana |
| 514: Confectionary and Bakery Technology | | 3 | Prof. Dr. Anis Alam Siddiqui |
| 515: Thesis | | 6 | Prof. Dr. Anis Alam Siddiqui along with Senior Faculty |
|  | |  |  |
|  |  | **Total Credit Offer** |  |  |
|  |  |  |  |  |
| 24 | 510: Food Marketing & Industrial Management | | 3 | Prof. Dr. Anis Alam Siddiqui |
| 512:Research Methodology | | 3 | Dr. Momtaj Dawlatana |
| 514: Confectionary and Bakery Technology | | 3 | Prof. Dr Anis Alam Siddiqui |
|  |  | |  |  |
|  |  | **Total Credit Offer** |  |  |
|  |  |  |  |  |
| 25 | 510: Food Marketing & Industrial Management | | 3 | Prof. Dr. Anis Alam Siddiqui |
| 512:Research Methodology | | 3 | Dr. Momtaj Dawlatana |
| 514: Confectionary and Bakery Technology | | 3 | Prof. Dr Anis Alam Siddiqui |
|  |  | |  |  |
|  |  | **Total Credit Offer** |  |  |

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**Prof. Dr. Anis Alam Siddiqui**

Head

Dept. of Food Engg. & Tech.

**AnisAlam Siddiqui**

Head

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