

**STATE UNIVERSITY OF BANGLADESH**  
**Food Engineering and Technology**  
**Course Load: Spring 2021**

**Date: 30.01.2021**

Sl. No	Name of the Faculty	Course Code & Title (Section if any)	Credit Hours	No. of Courses	Total Credit	Batch (if applicable)		Remarks
						Day	Evening	
01	Prof. Dr. AnisAlam Siddiqui (Head & Professor)	FET – 3339; Cereal Technology and Engineering	03	04	12		45	
		FET-503: Food Laws, Safety and Quality Assurance	03			MSC		
		FET-504: Food Security and Climatology	03			MSC		
		FET-506: Food plant Design, Layout and management	03			MSC		
02	Dr. Mst. SorifaAkter (Assistant Professor)	FET – 3129; Principles of food processing & preservation (02)	03	05	13		47,48	
		FET – 3237; Meat & Fish Technology	03			40,43,45		
		FET – 2327; Food Manufacturing Layout & Design	03			39,41,48		
		FET – 2328; Food Manufacturing Layout & Design Lab	01				40	
		FET – 3129; Principles of Food Processing and Preservation (01)	03			39,48		
03	Dr. Shamim Hossain (Assistant Professor)	FET – 2223; Industrial Food Microbiology(02)	03	04	12		47, 48	
		FET – 2223; Industrial Food Microbiology (01)	03			40,45,47,48		
		FET – 2219; Introduction to Biochemistry	03			41,43,46,47		
		FET – 4357; Food Biotechnology	03			41, 42		
04	Dr. Muhammad Shafiur Rahman (Assistant Professor)	FET-502: Advanced Food Biotechnology	03	04	12	MSC		
		FET – 2117; Basic Food Microbiology	03			42,43		
		FET – 1207; Introduction to Food Engineering and Technology	03				47,48	
		FET – 2221; Basic Principles of Engineering-I	03			42,43,47		
05	Rana Das (Lecturer)	FET – 2365; Fluid Mechanics & Thermodynamics	03	04	12		45	
		FET – 3131; Chemistry-II	03				45	
		FET – 1103; Chemistry-I	03			40,44,45		
		FET – 1313; Food Science and Applied Nutrition	03			45,47		

06	Md. Asaduzzaman (Lecturer)	FET – 3331, Industrial Instrumentation and Process Control	03	04	15	44,46		
		FET – 3332, Industrial Instrumentation and Process Control lab	01			38		
		FET – 3331, 3332; Industrial Instrumentation and Process Control and Lab	04				40	
		FET – 3343; Dairy Engineering	03			44,46		
		FET – 3344; Dairy Engineering lab	01			38		
		FET – 1101; Industrial & Organizational psychology	03				41,46	
07	Tasmia Bari (Lecturer)	FET – 4147, 4148; Infestation Control and Pesticides (01)	03	04	13	39,41		
		FET – 4147, 4148; Infestation Control and Pesticides and Lab (02)	04				42	
		FET –4251, Food Quality Assurance/Control	03				43, 44	
		FET – 3341, Packaging Engineering	03				41, 46	
08	Mr. Md. Shamsur Rahman (Lecturer)	FET – 4255; Water Treatment, Purification, Waste Disposal	03	04	12		45	
		BMKT – 401; Product Development and Principles of Marketing	03				42	
		FET – 2111; Disaster Management and Food Security (02)	03				47,48	
		FET – 2111; Disaster Management and Food Security (01)	03			39, 48		
09	ZohebHasanFahad (Lecturer)	FET – 4145; Spices and Flavor Technology	03	04	14	40,42		
		FET – 1309; Mathematics – I	03				43, 44	
		FET – 4253, 4254; Food Engineering Unit Operation-I and Lab	04				42	
		FET – 4359, 4360; Food Engineering Unit Operation-II	03				42,43,44	
		FET– 4360; Food Engineering Unit Operation-II Lab	01				42	
10	B. M. Khaled (Lecturer)	FET – 3233; Management of Food Institutions (01)	03	04	12		40	
		FET – 1311; Environmental Engineering & Health Safety (01)	03				41, 46	
		FET – 3233; Management of Food Institutions (02)	03				41, 46	
		FET – 2115; Mathematics-II (02)	03				41,43,44	
10	All Faculty member	FET-4362: Project Work	3				40	Supervised the thesis/ project students

Prof. Dr. AnisAlam Siddiqui



State University of Bangladesh  
Dept. of Food Engineering & Technology

**Course offer list for Spring-2021**

Program: **B.Sc. Day Batch** Date: **16.01.2021**

Batch	Course Code & Course Title	Section	Credit	Remarks
Batch 38	ECO – 1201; Micro Economics		03	Total = 11
	FET – 3331, 3332; Industrial Instrumentation and Process Control & Lab		04	
	FET – 3343, 3344; Dairy Engineering & Lab		04	
Batch 39	FET – 4147, Infestation Control and Pesticides	01	03	Total = 12
	FET – 2111; Disaster Management and Food Security	01	03	
	FET – 2327, Food Manufacturing Layout & Design	01	03	
	FET – 3129; Principles of Food Processing and Preservation		03	
Batch 40	FET – 1103; Chemistry-I		03	Total = 12
	FET – 4145; Spices and Flavor Technology		03	
	FET – 2223; Industrial Food Microbiology	01	03	
	FET – 3237; Meat & Fish Technology		03	
Batch 41	FET – 2327, Food Manufacturing Layout & Design		03	Total = 11
	FET – 4147, Infestation Control and Pesticides (01)	01	03	
	FET – 4357; Food Biotechnology		03	
	FET – 2219; Introduction to Biochemistry		03	
Batch 42	FET – 2117; Basic Food Microbiology		03	Total = 12
	FET – 4145; Spices and Flavor Technology		03	
	FET – 2221; Basic Principles of Engineering-I		03	
	FET – 4357; Food Biotechnology		03	
Batch 43	FET – 2219; Introduction to Biochemistry		03	Total = 12
	FET – 2117; Basic Food Microbiology		03	
	FET – 2221; Basic Principles of Engineering-I		03	
	FET – 3237; Meat & Fish Technology		03	
Batch 44	ECO – 1201; Micro Economics		03	Total = 12
	FET – 3331, Industrial Instrumentation and Process Control		03	
	FET – 3343, Dairy Engineering		03	
	FET – 1103; Chemistry-I		03	
Batch 45	FET – 1103; Chemistry-I		03	Total = 12
	FET – 1313; Food Science and Applied Nutrition		03	
	FET – 2223; Industrial Food Microbiology	01	03	
	FET – 3237; Meat & Fish Technology		03	
Batch 46	ECO – 1201; Micro Economics		03	Total = 12
	FET – 3331, Industrial Instrumentation and Process Control		03	
	FET – 3343, Dairy Engineering		03	
	FET – 2219; Introduction to Biochemistry		03	
Batch 47	FET – 2219; Introduction to Biochemistry	01	03	Total = 12
	FET – 2221; Basic Principles of Engineering-I		03	
	FET – 2223; Industrial Food Microbiology		03	
	FET – 1313; Food Science and Applied Nutrition		03	
Batch 48	FET – 2223; Industrial Food Microbiology	01	03	Total = 12
	FET – 2111; Disaster Management and Food Security	01	03	
	FET – 2327, Food Manufacturing Layout & Design		03	
	FET – 3129; Principles of Food Processing and Preservation	01	03	

# State University of Bangladesh

Dept. of Food Engineering & Technology

**Course offer list for Spring -2021**

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

Date: 16.01.2021

Batch	Course Code & Course Title	Section	Credit	Remarks
Batch 40	FET – 4362: Project Work		3	
	FET – 4364: Industrial Attachment (Three months)		1	
	FET – 3231, 3232; Industrial Instrumentation and Process Control and Lab		4	
	FET – 3233; Management of Food Institutions	01	3	
	FET – 2328; Food Manufacturing Layout & Design Lab		1	
			<b>Total = 12</b>	
Batch 41	FET – 1101; Industrial & Organizational psychology		3	
	FET – 1311; Environmental Engineering & Health Safety	01	3	
	FET – 2115; Mathematics-II	01	3	
	FET – 3233; Management of Food Institutions	02	3	
	FET- 3341, Packaging Engineering		3	
			<b>Total = 15</b>	
Batch 42	FET – 4359, 4360; Food Engineering Unit Operation-II and Lab		4	
	FET – 4253, 4254; Food Engineering Unit Operation-I and Lab		4	
	FET – 4147, 4148; Infestation Control and Pesticides and Lab	02	4	
	BMKT – 401; Product Development and Principles of Marketing		3	
			<b>Total = 15</b>	
Batch 43	FET – 4251, Food Quality Assurance/Control		3	
	FET – 2115; Mathematics-II	02	3	
	FET – 1309; Mathematics – I		3	
	FET – 4359, Food Engineering Unit Operation-II		3	
			<b>Total = 12</b>	
Batch 44	FET – 4251, Food Quality Assurance/Control		3	
	FET – 2115; Mathematics-II	02	3	
	FET – 1309; Mathematics – I		3	
	FET – 4359, Food Engineering Unit Operation-II		3	
			<b>Total = 12</b>	
Batch 45	FET – 2365; Fluid Mechanics & Thermodynamics		3	
	FET – 3131; Chemistry-II		3	
	FET – 3339; Cereal Technology and Engineering		3	
	FET – 4255; Water Treatment, Purification, Waste Disposal		3	
			<b>Total = 12</b>	
Batch 46	FET – 1101; Industrial & Organizational psychology		3	
	FET – 1311; Environmental Engineering & Health Safety	01	3	
	FET- 3341, Packaging Engineering		3	
	FET – 3233; Management of Food Institutions	02	3	
			<b>Total = 12</b>	
Batch 47	FET – 3129; Principles of food processing & preservation	02	3	
	FET – 1207; Introduction to Food Engineering and Technology		3	
	FET – 2111; Disaster Management and Food Security		3	
	FET – 2223; Industrial Food Microbiology	02	3	
			<b>Total = 12</b>	
Batch 48	FET – 3129; Principles of food processing & preservation	02	3	
	FET – 1207; Introduction to Food Engineering and Technology		3	
	FET – 2111; Disaster Management and Food Security		3	
	FET – 2223; Industrial Food Microbiology	02	3	
			<b>Total = 12</b>	

# State University of Bangladesh

Dept. of Food Engineering & Technology

Course offer list for Spring-2021

Program: M.Sc.

Updated: 30.01.2021

Batch No.	Course Code	Course Title	Credit	Faculty Name
25	FET-502: Advanced Food Biotechnology		3	Dr. Muhammad Shafiur Rahman
	FET-503: Food Laws, Safety and Quality Assurance		3	Prof. AnisAlam Siddiqui
	FET-504: Food Security and Climatology		3	Prof. AnisAlam Siddiqui
	FET-506: Food plant Design, Layout and management		3	Prof. AnisAlam Siddiqui
	FET -515: Thesis		6	Senior Faculties
		<b>Total Credit Offer</b>	<b>18</b>	
26	FET-502: Advanced Food Biotechnology		3	Dr. Muhammad Shafiur Rahman
	FET-503: Food Laws, Safety and Quality Assurance		3	Prof. AnisAlam Siddiqui
	FET-504: Food Security and Climatology		3	Prof. AnisAlam Siddiqui
	FET-506: Food plant Design, Layout and management			Prof. AnisAlam Siddiqui
		<b>Total Credit Offer</b>	<b>12</b>	
27	FET-502: Advanced Food Biotechnology		3	Dr. Muhammad Shafiur Rahman
	FET-503: Food Laws, Safety and Quality Assurance		3	Prof. AnisAlam Siddiqui
	FET-504: Food Security and Climatology		3	Prof. AnisAlam Siddiqui
	FET-506: Food plant Design, Layout and management			Prof. AnisAlam Siddiqui
		<b>Total Credit Offer</b>	<b>12</b>	