

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

Date:04.06.2021

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)	BMKT 401; Product Development and Principles of Marketing (02)	03	05	15		44, 48	
		FET 3339; Cereal Technology and Engineering (02)	03				43, 47, 49	
		FET 3339; Cereal Technology and Engineering	03			40, 44,48, 49		
		FET – 514: Confectionary and Bakery Technology	03			MSC		
		FET – 510: Food Marketing & Industrial Management	03			MSC		
02	Dr. Mst. SorifaAkter (Associate Professor)	FET 3237; Meat and Fish Technology	03	05	15	42,43		
		FET 2327; Food Manufacturing Layout & Design	03				45	
		FET 3237; Meat & Fish Technology	03				45, 46	
		FET 3129; Principles of food processing & preservation	03			43, 44, 46		
		FET 1207; Introduction to Food Engineering and Technology	03			47, 48, 49		
03	Dr. Muhammad Shafiur Rahman (Associate Professor)	FET-512: Research Methodology	03	05	15	MSC		
		FET 4359; Food Engineering Unit Operation-II	03				45, 46	
		FET 2117; Basic Food Microbiology	03				47, 48	
		FET 3331; Industrial Instrumentation and Process Control	03			41, 42, 43		
		FET 3331; Industrial Instrumentation and Process Control (02)	03				41, 45	
04	Rana Das (Lecturer)	FET 1103; Chemistry-I	03	05	15		47, 49	
		FET 3131; Chemistry-II	03			40, 42, 43, 46		
		FET 2365,2366; Fluid Mechanics & Thermodynamics	03				41, 46	
		FET 2325; Basic Principles of Engineering II	03				45	
		FET 1313; Food Science and Applied Nutrition	03			41, 44, 48, 49		
05	Md. Asaduzzaman	FET 1101; Industrial & Organizational psychology	03	05	15	39		

	(Lecturer)	FET 4149; Food Laws and Food Safety (ISO,HACCP,HAZOP)	03				41, 43, 47		
		FET 3343; Dairy Engineering	03			39, 40, 41			
		FET 4251; Food Quality Assurance/Control	03				42		
		FET 3343; Dairy Engineering (02)	03				43, 48		
06	Tasmia Bari (Lecturer)	FET 3235; Fruit and Vegetables Technology	03	05	15		44, 46		
		FET 3233; Management of Food Institutions	03				42, 47		
		FET 2117; Basic Food Microbiology (02)	03					46, 49	
		FET 3341; Packaging Engineering	03					42	
		FET 3233; Management of Food Institutions (02)	03					42, 43	
07	Mr. Md. Shamsur Rahman (Lecturer)	FET 2111; Disaster Management and Food Security (02)	03	05	15		42, 49		
		FET 1311; Environmental Engineering & Health Safety (02)	03					42,43	
		BMKT 401; Product Development and Principles of Marketing	03				41, 44, 46		
		FET 4255; Water Treatment, Purification, Waste Disposal (02)	03					47	
		FET 4255; Water Treatment, Purification, Waste Disposal	03				42, 43, 45		
08	B. M. Khaled (Lecturer)	FET 2115; Mathematics-II	03	05	15		46, 48		
		FET 2111; Disaster Management and Food Security	03				40, 45, 47, 49		
		FET 1311; Environmental Engineering & Health Safety (01)	03				39, 45, 47		
		FET 4253; Food Engineering Unit Operation-I	03					44	
		FET 4147; Infestation Control and Pesticides and Lab	03					48	
09	<b>All Faculty member</b>	<b>FET-4362: Project Work</b>	<b>3</b>			<b>38</b>	<b>41</b>	Supervised the thesis/ project students	

**Prof. Dr. AnisAlam Siddiqui**  
Head  
Dept. of Food Engg. & Tech.

**State University of Bangladesh**  
Dept. of Food Engineering & Technology  
**Course offer list for Summer-2021**  
**Guest Faculty**

S N	Faculty Name	Course Code & Title	Credit Hours	No. of Courses	Total Credit Hours	Excess Load	Batch		Remarks
							Day	Evening	
1		ENG 1201;English-II, Advance Reading and Writing Strategies					39,45		
2									

**Prof. AnisAlam Siddiqui**

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**Course offer list for summer-2021**

Program: **B.Sc. Day Batch** Date: **04.06.2021**

Batch	Course Code & Course Title	Section	Credit	Remarks
Batch 38	FET 4362; Project Work		03	Total = 06
	FET 4364; Industrial Attachment (Three months)		01	
	FET 3340; Cereal Technology and Engineering Lab		01	
	FET 4252; Food Quality Assurance/Control Lab		01	
Batch 39	ENG 1201; English-II, Advance Reading and Writing Strategies		03	Total = 16
	FET 1101; Industrial & Organizational psychology		03	
	FET 1311; Environmental Engineering & Health Safety	01	03	
	FET 3343, 3344; Dairy Engineering & Lab		04	
	FET 4256; Water Treatment, Purification, Waste Disposal Lab		01	
	FET-2328; Food Manufacturing Layout & Design Lab		01	
	FET 3130; Principles of Food Processing and Preservation Lab		01	
Batch 40	FET 3131; Chemistry-II		03	Total = 12
	FET 3339; Cereal Technology and Engineering		03	
	FET 3343; Dairy Engineering		03	
	FET 2111; Disaster Management and Food Security		03	
Batch 41	FET 1313; Food Science and Applied Nutrition		03	Total = 12
	FET 3343; Dairy Engineering		03	
	FET 3331; Industrial Instrumentation and Process Control		03	
Batch 42	BMKT 401; Product Development and Principles of Marketing		03	Total = 12
	FET 3131; Chemistry-II		03	
	FET 3331; Industrial Instrumentation and Process Control		03	
	FET 4255; Water Treatment, Purification, Waste Disposal		03	
Batch 43	FET 3233; Management of Food Institutions		03	Total = 12
	FET 3129; Principles of food processing & preservation		03	
	FET 3331; Industrial Instrumentation and Process Control		03	
	FET 3131; Chemistry-II		03	
Batch 44	FET 4255; Water Treatment, Purification, Waste Disposal		03	Total = 12
	FET 3129; Principles of food processing & preservation		03	
	FET 3339; Cereal Technology and Engineering		03	
	FET 1313; Food Science and Applied Nutrition		03	

Batch 45	FET 4255; Water Treatment, Purification, Waste Disposal		03	Total = 12
	FET 2111; Disaster Management and Food Security		03	
	ENG 1201; English-II, Advance Reading and Writing Strategies		03	
	FET 1311; Environmental Engineering & Health Safety		03	
Batch 46	FET 3129; Principles of food processing & preservation		03	Total = 12
	FET 3131; Chemistry-II		03	
	BMKT 401; Product Development and Principles of Marketing		03	
	FET 2115; Mathematics-II		03	
Batch 47	FET 1207; Introduction to Food Engineering and Technology		03	Total = 12
	FET 2111; Disaster Management and Food Security		03	
	FET 1311; Environmental Engineering & Health Safety		03	
	FET 3233; Management of Food Institutions		03	
Batch 48			03	Total = 12
	FET 1207; Introduction to Food Engineering and Technology		03	
	FET 1313; Food Science and Applied Nutrition		03	
	FET 3339; Cereal Technology and Engineering		03	
Batch 49	FET 1207; Introduction to Food Engineering and Technology		03	Total = 12
	FET 1313; Food Science and Applied Nutrition		03	
	FET 3339; Cereal Technology and Engineering		03	
	FET 2111; Disaster Management and Food Security		03	

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Dept. of Food Engg. & Tech.

# State University of Bangladesh

Dept. of Food Engineering & Technology

**Course offer list for Summer -2021**

Program: **B.Sc. Evening Batch** Date:04.06.2021

Batch	Course Code & Course Title	Section	Credit	Remarks
Batch 41	FET – 4362: Project Work		3	
	FET – 4364: Industrial Attachment (Three months)		1	
	FET 2365,2366; Fluid Mechanics & Thermodynamics & Lab		4	
	FET 3331,3332; Industrial Instrumentation and Process Control and Lab	02	4	
	FET4149; Food Laws and Food Safety (ISO,HACCP,HAZOP)		3	
	FET 2220; Introduction to Biochemistry Lab		1	
	FET 3236; Fruit and Vegetables Technology Lab		1	
	FET3342; Packaging Engineering Lab		1	
	FET 4146; Spices and Flavor Technology Lab		1	
			<b>Total = 19</b>	
Batch 42	FET 1311; Environmental Engineering & Health Safety	02	3	
	FET 3341, 3342; Packaging Engineering & Lab		4	
	FET 3233; Management of Food Institutions	02	3	
	FET 2111; Disaster Management and Food Security		3	
	FET 4251, 4252; Food Quality Assurance/Control & Lab		4	
	FET 3130; Principles of Food Processing and Preservation Lab		1	
				<b>Total = 18</b>
Batch 43	FET 1311; Environmental Engineering & Health Safety	02	3	
	FET 3233; Management of Food Institutions	02	3	
	FET4149; Food Laws and Food Safety (ISO,HACCP,HAZOP)		3	
	FET 3339; Cereal Technology and Engineering	02	3	
	FET 3343; Dairy Engineering	02	3	
			<b>Total = 15</b>	
Batch 44	FET 1311; Environmental Engineering & Health Safety	02	3	
	FET 4253; Food Engineering Unit Operation-I		3	
	BMKT 401; Product Development and Principles of Marketing	02	3	
	FET 3235; Fruit and Vegetables Technology		3	
			<b>Total = 12</b>	
Batch 45	FET 3331; Industrial Instrumentation and Process Control	02	3	
	FET 2327; Food Manufacturing Layout & Design		3	
	FET 4359; Food Engineering Unit Operation-II		3	
	FET 3237; Meat & Fish Technology		3	
	FET 2325; Basic Principles of Engineering II	02	3	
			<b>Total = 15</b>	
Batch 46	FET 3237; Meat & Fish Technology		3	
	FET 4359; Food Engineering Unit Operation-II		3	
	FET 3235; Fruit and Vegetables Technology		3	
	FET 2365; Fluid Mechanics & Thermodynamics		3	
	FET 2117; Basic Food Microbiology	02	3	
			<b>Total = 15</b>	
Batch 47	FET 4149; Food Laws and Food Safety (ISO,HACCP,HAZOP)		3	
	FET 3339; Cereal Technology and Engineering	02	3	
	FET 1103; Chemistry-I		3	
	FET 2117; Basic Food Microbiology		3	
	FET 4255; Water Treatment, Purification, Waste Disposal	02	3	
			<b>Total = 15</b>	
			3	

<b>Batch 48</b>	BMKT 401; Product Development and Principles of Marketing	02		
	FET 3343; Dairy Engineering (02)	02	3	
	FET 2117; Basic Food Microbiology		3	
	FET 4147; Infestation Control and Pesticides	02	3	
			<b>Total = 12</b>	
<b>Batch 49</b>	FET 2111; Disaster Management and Food Security		3	
	FET 2117; Basic Food Microbiology	02	3	
	FET 3339; Cereal Technology and Engineering	02	3	
	FET 1103; Chemistry-I		3	
			<b>Total = 12</b>	

**Prof. Dr. AnisAlam Siddiqui**

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Dept. of Food Engg. & Tech.

Dept. of Food Engineering & Technology

Course offer list for Summer-2021

Program: M.Sc.

Updated: 04.06.2021

Batch No.	Course Code	Course Title	Credit	Faculty Name
26	FET-512:	Research Methodology	3	Dr. Muhammad Shafiur Rahman
	FET – 514:	Confectionary and Bakery Technology	3	Prof. AnisAlam Siddiqui
	FET – 510:	Food Marketing & Industrial Management	3	Prof. AnisAlam Siddiqui
	FET -515:	Thesis	6	Prof. AnisAlam Siddiqui
		<b>Total Credit Offer</b>	<b>15</b>	
27	FET-512:	Research Methodology	3	Dr. Muhammad Shafiur Rahman
	FET – 514:	Confectionary and Bakery Technology	3	Prof. AnisAlam Siddiqui
	FET – 510:	Food Marketing & Industrial Management	3	Prof. AnisAlam Siddiqui
			<b>Total Credit Offer</b>	<b>09</b>
28	FET-512:	Research Methodology	3	Dr. Muhammad Shafiur Rahman
	FET – 514:	Confectionary and Bakery Technology	3	Prof. AnisAlam Siddiqui
	FET – 510:	Food Marketing & Industrial Management	3	Prof. AnisAlam Siddiqui
			<b>Total Credit Offer</b>	<b>09</b>

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