

## Minor Program in Food Engineering

Course Code	Title*	Semester	Credit	ECTS	Prerequisite
<b>Core Courses</b>					
FDE 101	Introduction to Food Engineering	1	3	6	
FDE 201	Food Chemistry	3	3	5	CHEM 111
FDE 204	Food Safety and Risk Assessment	4	3	6	
FDE 317	Sustainable Food Systems	5	3	5	
FDE 344	Food Technology	6	3	5	
FDE 358	Food Quality Systems	6	3	6	
<b>Elective Courses**</b>					
FDE 337	Food Formulation Engineering	5	3	5	
FDE 350	Kinetics of Food Reactions and Shelf Life	6	3	5	
FDE 418	Digital Innovation in the Food System	8	3	5	
FDE XX1-7	Restricted Elective 1-7	5-8	3	5	
	<b>Total Credit</b>		<b>21</b>	<b>38</b>	

\* If the students have taken these courses or their equivalents in their programs, they will choose another course among the courses of the Department of Food Engineering with the approval of their advisor. Students must have completed the prerequisite course before taking a course with a prerequisite.

\*\* Students are required to select one course from the elective courses list in order to complete the program.