

Level	Course Code	Course Title	Department	Activity Hours (Lec./Lab.)	Credit Hours	* Pre-Requisite Courses
<b>Level 1</b>	BIOB1101-4	General Biology	Biology	3 Lec. 3 Lab.	4	-
	MATH1105-3	Introduction to Mathematics	Mathematics	3 Lec.	3	-
	CHEM1102-4	General Chemistry I	Chemistry	3 Lec. 3 Lab.	4	-
	HIS1105-2	History and Civilization	University Prerequisite	2 Lec.	2	-
	EFL1101-2	English for Academic Purposes (1)	University Prerequisite	2 Lec.	2	-
Total Credit Hours/Level					17	
<b>Level 2</b>	MATH1208-4	Calculus (1)	Mathematics	4 Lec.	4	MATH1105-3
	PHYS1201-4	General Physics (1)	Physics	3 Lec. 3 Lab.	4	-
	TECH1201-3	Introduction to Biotechnology	Biotechnology	2 Lec. 3 Lab.	3	-
	GE1103-2	Academic Skills	University Prerequisite	2 Lec.	2	-
	GE1101-2	Arabic Language Skills	University Prerequisite	2 Lec.	2	-
	EFL1202-2	English for Academic Purposes (2)	University Prerequisite	2 Lec.	2	
Total Credit Hours/Level					17	
<b>Level 3</b>	FNU2101-2	Fundamentals of Human Nutrition	Food Science and Nutrition	2 Lec.	2	BIOB1101-4
	BIOB2106-3	Microbiology	Biology	2 Lec. 3 Lab	3	BIOB1101-4
	FNU2102-3	Fundamentals of Food Processing	Food Science and Nutrition	2 Lec. 3 Lab	3	CHEM1102-4
	CHEM2109-3	Analytical Chemistry	Chemistry	2 Lec. 3 Lab	3	CHEM1102-4

	BIOB2111-3	Physiology	Biology	2 Lec. 3 Lab	3	BIOB1101-4
	EFL2101-2	English for Academic Purposes (3)	University Prerequisite	2 Lec.	2	EFL1202-2
	GE1102-2	Islamic Culture Origins	University Prerequisite	2 Lec.	2	--
Total Credit Hours/Level					16	
<b>Level 4</b>	CHEM2205-3	Organic Chemistry	Chemistry	2 Lec. 3 Lab.	3	CHEM1102-4
	FNU2204-3	Food Microbiology	Food Science and Nutrition	2 Lec. 3 Lab	3	BIOB2106-3
	BIOB2203-3	Molecular Biology	Biology	2 Lec. 3 Lab	3	TECH1201-3
	FNU2203-3	Chemistry of Food Components	Food Science and Nutrition	2 Lec. 3 Lab	3	CHEM1102-4
	FNU2202-2	Community Nutrition	Food Science and Nutrition	2 Lec.	2	FNU2101-2
	FNU2201-2	Preventive Nutrition	Food Science and Nutrition	2 Lec.	2	FNU2101-2
	GE1201-2	Islamic Culture (Morals and Values)	University Prerequisite	2 Lec.	2	GE1102-2
	EFL2202-2	English for Academic Purposes (4)	University Prerequisite	2 Lec.	2	EFL2101-2
Total Credit Hours/Level					20	
<b>Level 5</b>	FNU3104-3	Food Metabolism	Food Science and Nutrition	2 Lec. 3 Lab.	3	BIOB2111-3
	FNU3102-2	Food hygiene and safety	Food Science and Nutrition	2 Lec.	2	FNU2204-3
	FNU3103-2	Food Additives	Food Science and Nutrition	2 Lec.	2	CHEM2205-3
	FNU3105-2	Therapeutic Nutrition-1	Food Science and Nutrition	2 Lec.	2	FNU2201-2
	FNU3101-3	Cereals and Cereal Products Technology	Food Science and Nutrition	2 Lec. 3 Lab.	3	FNU2102-3
	TECH3101-3	Plant Genetic Improvement	Biotechnology	2 Lec. 3 Lab	3	TECH1201-3
	EFL1203-2	English for Specific	University	2 Lec.	2	

		purposes (1)	Prerequisite			
Total Credit Hours/Level					17	
<b>Level 6</b>	FNU3201-3	Food preservation Technologies	Food Science and Nutrition	2 Lec. 3 Lab.	3	FNU2204-3
	FNU3202-3	Nutrition through the Life Cycle	Food Science and Nutrition	2 Lec. 3 Lab	3	FNU2101-2
	FNU3208-3	Analytical Food Chemistry	Chemistry	2 Lec. 3 Lab	3	FNU2106-3
	MATH3210-3	Biostatistics	Mathematics	2 Lec. 3 Lab	3	MATH2112-3
	FNU3203-3	Fats and Oils Technology	Food Science and Nutrition	2 Lec. 3 Lab	3	FNU2102-3
	GE2101-2	Islamic Studies 3	University Prerequisite	2 Lec.	2	GE1201-2
	FNU3204-3	Field Training	Food Science and Nutrition	9 Practical hours Per week	3	Passing 35 specialized hours
Total Credit Hours/Level					20	
<b>Level 7</b>	FNU4101-3	Food Quality Control	Food Science and Nutrition	2 Lec. 3 Lab.	3	FNU3102-2
	FNU4102-3	Laboratory Techniques in Life Sciences	Food Science and Nutrition	2 Lec. 3 Lab	3	BIOB2203-3
	FNU4103-2	Food Packaging	Food Science and Nutrition	2 Lec.	2	FNU3201-3
	FNU4104-3	Fruits and Vegetables Processing Technology	Food Science and Nutrition	2 Lec. 3 Lab	3	FNU2102-3
	FNU4105-2	Therapeutic Nutrition-2	Food Science and Nutrition	2 Lec.	2	FNU3105-2
	GE2201-2	Islamic Studies 4	University Prerequisite	2 Lec.	2	GE2101-2
	EFL2203-2	English Course (Elective 1)	University Prerequisite	2 Lec.	2	
Total Credit Hours/Level					17	
<b>Level 8</b>	FNU4202-3	Food Biotechnology	Biotechnology	2 Lec. 3 Lab.	3	BIOB2203-3
	FNU4203-3	Dairy Technology	Food Science and Nutrition	2 Lec. 3 Lab	3	FNU2102-3

	FNU4203-2	Recycling of Food Industry Wastes	Food Science and Nutrition	2 Lec.	2	FNU2102-3
	FNU4204-3	Meat and Fish Technology	Food Science and Nutrition	2 Lec. 3 Lab	3	FNU2102-3
	FNU4205-3	Graduation Project	Food Science and Nutrition	2 Lec. 3 Lab	3	Registered via the Department
	Total Credit Hours/Level				14	
	Total Credit Hours/ Program				138	
	Include additional levels if needed (i.e. summer courses).					