



BUKIDNON STATE UNIVERSITY

Malaybalay City, Bukidnon 8700

Tel (088) 813-5661 to 5663; TeleFax (088) 813-2717, www.buksu.edu.ph

College of Social Development and Technology Prospectus for Bachelor of Science in Food Technology Effective 2019

Name: _____ ID No. _____ Year: _____

FIRST YEAR

FIRST SEMESTER

Subject	Description	Hours		Credit Units	pre-req	Grade
		Lec	Lab			
GE 103	The Contemporary World	3		3		
GE 105	Mathematics in the Modern World	3		3		
GE 108	Understanding the Self	3		3		
IS 104	Advanced Grammar in English	3		3		
FTC 1	Organic Chemistry	2	3	3		
FT 11	Introduction to Food Technology	1		1		
FT 12	General Microbiology	3	6	5		
NSTP 1	CWTS/MTS	3		3		
PE 1	PATH - FIT 1 (Mov't Enhancement)	3		2		
TOTAL				26		

SECOND SEMESTER

Subject	Description	Hours		Credit Units	pre-req	Grade
		Lec	Lab			
GE 104	Readings in Philippine History	3		3		
GE 106	Purposive Communication	3		3		
IS 105	Technical Writing	3		3		
FTC 2	Biochemistry	3		3	FTC1	
FTC 3	Physics for Food Technology	3		3		
FT 13	Food Microbiology	3	6	5	FT12	
NSTP 2	CWTS/MTS	3		3		
PE 2	PATH - FIT 2 (Fitness Exercises)	2		2		
TOTAL		31		25		

SECOND YEAR

FIRST SEMESTER

Subject	Description	Hours		Credit Units	pre-req	Grade
		Lec	Lab			
GE 107	Science, Technology and Society	3		3		
GE EL 102	Gender and Society	3		3		
IS 101	Bukidnon Cultural Studies	3		3		
FTC 4	Qualitative Chemistry	2	3	3	FTC2	
FTC 6	Differential & Integral Calculus	5		5		
FT 21	Food Chemistry 1	3	6	5	FT2	
PE 3	PATH - FIT 3 (Reg'l, Nat'l & Int'l Dances)	2		2		
TOTAL		30		22		

SECOND SEMESTER

Subject	Description	Hours		Credit Units	pre-req	Grade
		Lec	Lab			
GE 102	Ethics	3		3		
FTC 5	Quantitative Chemistry	3		3	FTC4	
FT 22	Nutrition	3		3	FTC5	
FT 23	Food Chemistry 2	3	6	5	FT21	
FT 24	Food Engineering	3	6	5	FTC3, FTC6	
FT 25	Food Processing 1	2	3	3	FT13, CO-REQ FT24	
PE 4	PATH - FIT 4 (Games, Sports, Outdoor & Adventure Activities)	2		2		
TOTAL		31		24		

THIRD YEAR

FIRST SEMESTER

Subject	Description	Hours		Credit Units	pre-req	Grade
		Lec	Lab			
FTC 7	Physical Chemistry	3		3		
FTC 8	Applied Statistics for Food Technology	3		3		
FT 31	Post-Harvest Handling Technology	3		3	FT13, FT23	
FT 32	Food Processing 2	2	3	3	FT25	
FT 33	Food Safety	3		3	FT13, FT25	
FT 34	Food Analysis	3	6	5	FTC4, FT23	
FTE 1	Dairy Science and Technology	2	3	3		
TOTAL		31		23		

SECOND SEMESTER

Subject	Description	Hours		Credit Units	pre-req	Grade
		Lec	Lab			
GE 101	Art Appreciation	3		3		
GE EL 103	Living in the IT Era	3		3		
FT 35	Research Methods in Food Science & Technology	3		3	FT32	
FT 36	Sensory Evaluation	2	3	3	FTC8	
FT 37	Food Quality Assurance	2	3	3	FT25, FT32, FT33, FTC 8	
FT 38	Food Processing 3	2	3	3	FT32	
FT 39	Food Packaging and Labeling	2	3	3		
FT 40	Undergraduate Seminar	1		1	FT32, FT33, FT 34	
TOTAL		30		22		

SUMMER

FT 41	On - the - Job Training			6	All FT & Chem Subjects (1st yr. to 3rd yr.)	1 unit equivalent to 50 hours = 300 hours
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FOURTH YEAR

FIRST SEMESTER

Subject	Description	Hours		Credit Units	pre-req	Grade
		Lec	Lab			
IS 103	Innovative Leadership in Education	3		3		
IS 106	ASEAN Studies	3		3		
FT 42	Thesis Writing for Food Science & Technology	3		3		
FT 43	Food Laws	3		3	FT32	
FT 44	Food Product Development and Innovation	2	3	3	FT38, FT34, FT36, FT39	
FTE 2	Meat Science and Technology	2	3	3		
FTE 3	Food Marketing	3		3		
TOTAL		25		21		

SECOND SEMESTER

Subject	Description	Hours		Credit Units	pre-req	Grade
		Lec	Lab			
GE 109	The Life and Works of Rizal	3		3		
IS 102	Wika at Kultura sa Mapayapang Lipunan	3		3		
GE EL 104	Indigenous Creative Crafts	3		3		
FT 45	Business Management and Entrepreneurship	3		3		
FT 46	Environmental Sustainability in the Food Industry	3		3	FT32, FT33, FT34	
FTE 4	Baking Science and Technology	2	3	3		
FTE 5	Accounting for Community-Based Enterprises	3		3		
TOTAL		23		21		



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GE Core Courses (27 Units)

GE 101	Art Appreciation	3	GE 106	Purposive Communication	3
GE 102	Ethics	3	GE 107	Science, Technology and Society	3
GE 103	The Contemporary World	3	GE 108	Understanding the Self	3
GE 104	Readings in Philippine History	3	GE 109	The Life and Works of Rizal	3
GE 105	Mathematics in the Modern World	3			

GE Electives (9 Units)

GE EL 102	Gender and Society	3
GE EL 103	Living in the IT Era	3
GE EL 104	Indigenous Creative Crafts	3

Institutional Subjects (18 Units)

IS 101	Bukidnon Cultural Studies	3	IS 104	Advanced Grammar in English	3
IS 102	Wika at Kultura sa Mapayapang Lipunan	3	IS 105	Technical Writing	3
IS 103	Innovative Leadership in Education	3	IS 106	ASEAN Studies	3

Tool Courses (26 Units)

FTC 1	Organic Chemistry	3
FTC 2	Biochemistry	3
FTC 3	Physics for Food Technology	3
FTC 4	Qualitative Chemistry	3
FTC 5	Quantitative Chemistry	3
FTC 6	Differential & Integral Calculus	5
FTC 7	Physical Chemistry	3
FTC 8	Applied Statistic for Food Technology	3

Professional Courses (74 Units)

FT 11	Introduction to Food Technology	1	FT 36	Sensory Evaluation	3
FT 12	General Microbiology	5	FT 37	Food Quality Assurance	3
FT 13	Food Microbiology	5	FT 38	Food Processing 3	3
FT 21	Food Chemistry 1	5	FT 39	Food Packaging and Labeling	3
FT 22	Nutrition	3	FT 40	Undergraduate Seminar	1
FT 23	Food Chemistry 2	5	FT 43	Food Laws	3
FT 24	Food Engineering	5	FT 44	Food Product Development and Innovation	3
FT 25	Food Processing 1	3	FT 45	Business Management and Entrepreneurship	3
FT 31	Post-Harvest Handling Technology	3	FT 46	Environmental Sustainability in the Food Industry	3
FT 32	Food Processing 2	3			
FT 33	Food Safety	3			
FT 34	Food Analysis	5			
FT 35	Research Methods in Food Science & Technology	3			

Electives (15 Units)

FTE 1	Dairy Science and Technology	3
FTE 2	Meat Science and Technology	3
FTE 3	Food Marketing	3
FTE 4	Baking Science and Technology	3
FTE 5	Accounting for Community-Based Enterprises	3

On-the-Job Training and Thesis (9 Units)

FT 41	On - the - Job Training	6
FT 42	Thesis Writing for Food Science & Technology	3

Other Required Courses (14 Units)

NSTP 1	CWTS/MTS	3
NSTP 2	CWTS/MTS	3
PE 1	PATH - FIT 1 (Mov't Enhancement)	2
PE 2	PATH - FIT 2 (Fitness Exercises)	2
PE 3	PATH - FIT 3 (Reg'l, Nat'l & Int'l Dances)	2
PE 4	PATH - FIT 4 (Games, Sports, Outdoor & Adventure Activities)	2

Summary:	Major Subjects	Food Technology Electives	Pre-requisites
GE Core Subjects	27 units	Dairy Science & Technology	
GE Electives	9 Units	Food Marketing	
Institutional Subjects	18 units	Meat Science & Technology	
Tool Courses	26 units	Baking Science & Technology	
Professional Courses	74 units	Accounting for Community-Based Enterprises	
Electives	15 units		
OJT and Thesis	9 units		
Other Required Courses	14 units		
Total Credits	192 units		