



CURRICULUM
Bachelor of Industrial Technology
FOOD TECHNOLOGY

Academic Year 2018-2019

Reference: CMO No. 20 S. 2013 and Based on PACUIT Proposal

Curriculum Description

The program in Bachelor of Industrial Technology Major in Food Technology deals with the basics of food science and technology including food chemistry, food microbiology, food nutrition and analysis, food processing and preservation, food product development and testing as well as food packaging and storage technology. This program also introduces fundamental concepts related to food quality management to meet the food standards imposed by the industry and the regulatory agencies of the government. The program also entails to produce future food entrepreneurs since the demand of business food industry is high in the production line.

Program Objectives

1. Successfully practice as engineering technologies for the welfare of the society.
2. Demonstrate a high degree of professionalism at all times.

Program Outcomes

Graduates will have:

- a. An appropriate mastery of the knowledge, techniques, skills and modern tools of technology
- b. An ability to apply current knowledge and adapt to emerging applications of mathematics, science and technology
- c. An ability to conduct, analyze and interpret experiments and apply experimental results to improve processes
- d. An ability to apply creativity in the design of systems, components or processes appropriate to program objectives
- e. An ability to function effectively on teams
- f. An ability to identify, analyze and solve technical problems
- g. An ability to communicate effectively in writing and in oral presentation
- h. A recognition of the need for, and an ability to engage in lifelong learning
- i. An ability to understand professional, ethical and social responsibilities
- j. The knowledge of and respect for diverse backgrounds, contemporary societal and global issues concerning the profession
- k. A commitment to quality, timeliness and continuous improvement

Curriculum Components

Code	Courses	Units	Total
	A. General Education Courses (CMO No. 20, series of 2013)		36 units
	B. Professional and Management Courses		32 units
PM 101	Occupational Health and Safety Management	2	
PM 102	Industrial Operation & Management Practices	3	
PM 103	Production and Operations Management	3	
PM 104	Technology Research I	3	
PM 105	Materials Technology Management	3	
PM 106	Professional Ethics	3	
PM 107	Technology Research II	3	
PM 109	Manufacturing Technology	3	
PM 110	Total Quality Management	3	
PM 111	Environmental Technology	3	
PM 112	Technopreneurship	3	
	C. Applied Sciences and Tools Courses		28 units
AST 111	Math for Technology	3	
AST 102	Applied Chemistry	3	
AST 105	Applied Physics	3	
AST 133	Production Drawing	2	
AST 135	Computer Aided Design	2	
AST 103	Basic Organic Chemistry	3	
AST 134	Computer Programming	3	

AST 110	Data Analytics	3	
AST 104	Chemistry Calculation with Organic Chemistry	3	
AST 101	Biotechnology	3	
	D. Major Specialization Courses		36 units
FT 111	Introduction to Food Science and Technology	3	
FT 112	Basic Foods and Nutrition	3	
FT 121	Food Selection and Preparation	3	
FT 211	Food Chemistry	3	
FT 212	Bakery & Confectionary Products	3	
FT 221	Food Process Technology	3	
FT 222	Food Nutrition & Analysis	3	
FT 223	Food Quality Management and Food Regulations	3	
FT 311	Food Microbiology	3	
FT 312	Food Product Development and Sensory Evaluation	3	
FT 321	Catering and Bar Service Management	3	
FT 322	Food Packaging & Storage Technology	3	
	E. Mandated Courses		14 units
PE 101	Physical Fitness, Gymnastics and Aerobics	2	
PE 102	Rhythmic Activities	2	
PE 103	Individual and Dual Sports	2	
PE 104	Team Sports	2	
NSTP 111	National Service Training Program 1	3	
NSTP 121	National Service Training Program 2	3	
	F. Supervised Industrial Training/OJT		20 units

SUMMARY	
Courses	Number of Units
General Education	36
Applied Sciences and Tool Courses	28
Professional and Management Courses	32
Specialization/Major Courses	36
Supervised Industrial Training/OJT	20
Mandated Courses (PE & NSTP)	14
TOTAL	166

Republic of the Philippines
BATANGAS STATE UNIVERSITY
 Batangas City

COLLEGE OF INDUSTRIAL TECHNOLOGY

Bachelor of Industrial Technology (BIT)

Food Technology

Effective A.Y. 2018 - 2019

PROGRAM OF STUDY

FIRST YEAR						
First Semester						
COURSE NO.	COURSE TITLE	CREDIT		UNITS	NO. OF HRS.	PRE-REQUISITE
		LEC	LB/SW			
AST 111	Math for Technology	3	0	3	3	None
AST 102	Applied Chemistry	2	3	3	5	None
AST 105	Applied Physics	2	3	3	5	None
AST 133	Production Drawing	1	3	2	4	None
PM 101	Occupational Health and Safety Management	2	0	2	2	None
FT 111	Introduction to Food Science and Technology	3	0	3	3	None
FT 112	Basic Foods and Nutrition	3	0	3	3	None
NSTP 111	National Service Training Program 1	3	0	3	3	None
PE 101	Physical Fitness, Gymnastics and Aerobics	2	0	2	2	None
TOTAL				24	25	
FIRST YEAR						
Second Semester						
COURSE NO.	COURSE TITLE	CREDIT		UNITS	NO. OF HRS.	PRE-REQUISITE
		LEC	LB/SW			
Ged 101	Understanding the Self	3	0	3	3	None
Ged 102	Mathematics in the Modern World	3	0	3	3	None
Ged 106	Purposive Communication	3	0	3	3	None
Ged 109	Science Technology and Society	3	0	3	3	None
AST 135	Computer Aided Design	1	3	2	4	AST 133
AST 103	Basic Organic Chemistry	2	3	3	5	AST 102
FT 121	Food Selection and Preparation	1	6	3	7	FT 111, FT 112
NSTP 121	National Service Training Program 2	3	0	3	3	NSTP111
PE 102	Rhythmic Activities	2	0	2	2	PE101
TOTAL				25	28	
SECOND YEAR						
First Semester						
COURSE NO.	COURSE TITLE	CREDIT		UNITS	NO. OF HRS.	PRE-REQUISITE
		LEC	LB/SW			
Ged 103	The Life and Works of Rizal	3	0	3	3	None
Ged 104	The Contemporary World	3	0	3	3	None
FILI 101	Kontekstwalisadong Komunikasyon sa Filipino	3	0	3	3	None
PM 102	Industrial Operation & Management PraFTices	3	0	3	3	None
AST 104	General Biology and Introduction to Microbiology	3	0	3	3	None
AST 134	Computer Programming	2	3	3	5	None
FT 211	Food Chemistry	2	3	3	5	AST 103
FT 212	Bakery & Confectionary Products	1	6	3	8	FT 121
PE 103	Individual and Dual Sports	1	0	2	2	PE102
TOTAL				26	35	
SECOND YEAR						
Second Semester						
COURSE NO.	COURSE TITLE	CREDIT		UNITS	NO. OF HRS.	PRE-REQUISITE
		LEC	LB/SW			
FILI 102	Filipino sa Iba't Ibang Disiplina	3	0	3	3	None
Ged 107	Ethics	3	0	3	3	None
PM 103	Production and Operations Management	3	0	3	3	None
AST 110	Data Analytics	3	0	3	3	GEd 102, AST 111
FT 221	Food Process Technology	2	3	3	5	FT 121, FT 211
FT 222	Food Nutrition & Analysis	2	3	3	5	FT 211
FT 223	Food Microbiology	2	3	3	5	AST 104
PE 104	Team Sports	2	0	2	2	PE103
TOTAL				23	29	

THIRD YEAR						
First Semester						
COURSE NO.	COURSE TITLE	CREDIT		UNITS	NO. OF HRS.	PRE-REQUISITE
		LEC	LB/SW			
LITR 102	Asean Literature	3	0	3	3	None
Ged 105	Readings in Philippines History	3	0	3	3	None
PM 104	Technology Research I	3	0	3	3	FT 221,FT 222, FT 223
PM 105	Materials Technology Management	3	0	3	3	FT 221,FT 222, FT 223
PM 106	Professional Ethics	3	0	3	3	None
FT 311	Food Product Development and Sensory Evaluation	2	3	3	5	FT 221,FT 222, FT 223
FT 312	Catering and Bar Service Management	1	6	3	7	FT 212, FT 222
AST 101	Microbial and Foodbiotechnology	3	0	3	3	FT 223
TOTAL				24	30	
THIRD YEAR						
Second Semester						
COURSE NO.	COURSE TITLE	CREDIT		UNITS	NO. OF HRS.	PRE-REQUISITE
		LEC	LB/SW			
Ged 108	Art Appreciation	3	0	3	3	None
PM 107	Technology Research II	3	0	3	3	PM 104
PM 108	Manufacturing Technology	3	0	3	3	*Regular Standing
PM 109	Total Quality Management	3	0	3	3	*Regular Standing
PM 110	Environmental Technology	3	0	3	3	*Regular Standing
PM 111	Technopreneurship	3	0	3	3	PM 104
FT 321	Food Packaging and Storage Technology	2	3	3	5	FT 311
FT 322	Food Quality Management and Food Regulations	2	3	3	5	FT 311, FT 312
TOTAL				24	28	
FOURTH YEAR						
First Semester						
COURSE NO.	COURSE TITLE	CREDIT		UNITS	NO. OF HRS.	PRE-REQUISITE
		LEC	LB/SW			
OJT 1	Supervised Industrial Training 1 (540hrs)	0	10	10	540	FT 321, FT 322
TOTAL				10	540	
FOURTH YEAR						
Second Semester						
COURSE NO.	COURSE TITLE	CREDIT		UNITS	NO. OF HRS.	PRE-REQUISITE
		LEC	LB/SW			
OJT 2	Supervised Industrial Training 2 (540hrs)	0	10	10	540	OJT 1
TOTAL				10	540	
* Regular Standing: No deficiencies on the previous semester.						
TOTAL UNITS: 166						