

Faculty of Biotechnology
Semester 1/2008
Forth Year
Agro-Industry

Day	8.00-9.30	9.30-11.00	11.00-12.30	12.30-14.00	14.00-15.30	15.30-17.00
Mon		AI 4211 Fermentation Process E35	AI 3206 Agro- Industry Management & Marketing E36		AI 4211 Fermentation Process (Lab) E85	
Tue		BT 3017 Principle Research E35	AI 4213 Agro-Industry QC E36		AI 4209 Unit Operation for Agro- Industry II Q91	
Wed		AI 4211 Fermentation Process E35	AI 3206 Agro- Industry Management & Marketing E36		AI 4209 Unit Operation for Agro- Industry II (lab)	
Thurs		BT 3017 Principle Research E35	AI 4213 Agro-Industry QC E36		AI 4213 Agro-Industry QC (Lab) E81	
Fri						
Sat						
Sun						

BG 2000/2001 English III, IV

BT 3017	Principle of Research	3 Credits
AI 3206	Agro-Industry Management & Marketing	3 Credits
AI 4209	Unit Operation for Agro-Industry II	3 Credits
AI 4211	Fermentation Process	3 Credits
AI 4213	Agro-Industry Quality Control	3 Credits
AI 4293	Practical Training	-

Total 15 Credits

Faculty of Biotechnology
Semester 1/2008
Forth Year
Food Technology

Day	8.00-9.30	9.30-11.00	11.00-12.30	12.30-14.00	14.00-15.30	15.30-17.00
Mon			FT 4110 Food Market & Management E35	FT 4122 Confectionery Tech Q101	FT 4122 Confectionery Technology (Lab) E1	
Tue		BT 3017 Principle Research E36	FT 4112 Food QC Q101			
Wed			FT 4110 Food Market & Management E35	FT 4122 Confectionery Tech Q101		
Thurs		BT 3017 Principle Research E36	FT 4112 Food QC Q101		FT 4112 Food QC (Lab) E81	
Fri		FT 4114 Bakery Technology Q101			FT 4114 Bakery Technology (Lab) E1	
Sat						
Sun						

BG 2000/2001 English III, IV

BT 3107	Principle of Research	3 Credits
FT 4110	Food Marketing and Management	3 Credits
FT 4112	Food Quality Control	3 Credits
FT 4114	Bakery Technology	3 Credits
FT 4122	Confectionery Technology	3 Credits
FT 4193	Practical Training	-

Total 15 Credits

Faculty of Biotechnology
Semester 1/2008
Third Year
Food Technology

Day	8.00-9.30	9.30-11.00	11.00-12.30	12.30-14.00	14.00-17.00	17.30
Mon	Eng I, II, III, IV	FT 3103 Food Microbiology E33				
Tue	Eng I, II, III, IV	FT 3106 Industrial Food Processing I Q91	BT 3015 Industrial Fermentation Q91		FT 3106 Industrial Food Processing (Lab) PP (Section 1) (Food + Agro) BT 3015 Industrial Fermentation(Lab) E85 (Section 1) (Food)	
Wed	Eng I, II, III, IV	FT 3103 Food Microbiology E33	FT 3103 Food Microbiology (Lab) E85 (Food section 1)		FT 3103 Food Microbiology (Lab) E85 (Section 2) (Food + Agro)	
Thurs		FT 3106 Industrial Food Processing I Q91	BT 3015 Industrial Fermentation Q91		FT 3106 Industrial Food Processing (Lab) PP (Section 2) (Food) BT 3015 Industrial Fermentation (Lab) E85 (Section 2) (Agro + Food)	
Fri		BT 3013 Intro to Bioprocess Engineering Q91				
Sat						
Sun						

BG 1001/1002/2000/2001	English I, II, III, IV	3 Credits
BT 3013	Introduction to Bioprocessing Engineering	3 Credits
BT 3015	Industrial Fermentation	3 Credits
FT 3103	Food Microbiology	3 Credits
FT 3106	Industrial Food Processing I	3 Credits

Total 15 Credits

Faculty of Biotechnology
Semester 1/2008
Third Year
Agro-Industry

Day	8.00-9.30	9.30-11.00	11.00-12.30	12.30-14.00	14.00-17.00
Mon	Eng I, II, III, IV	FT 3103 Food Microbiology E33	AI 3201 Biodegradation and Bio-Materials Q91		AI 3201 Biodegradation and Bio-Materials (Lab) E86
Tue	Eng I, II, III, IV	AI 3204 Processing of Agro-Industry I Q91	BT 3015 Industrial Fermentation Q91		AI 3204 Processing of Agro-Industry I (Lab) PP Section 1
Wed	Eng I, II, III, IV	FT 3103 Food Microbiology E33	AI 3201 Biodegradation and Bio-Materials Q91		FT 3103 Food Microbiology (Lab) E85 (Food + Agro section 2)
Thurs		AI 3204 Processing of Agro-Industry I Q91	BT 3015 Industrial Fermentation Q91		BT 3015 Industrial Fermentation (Lab) E85 Section 2
Fri		BT 3013 Intro to Bioprocess Engineering			
Sat					
Sun					

BG 1002/2000/2001 English II, III, IV	3 Credits
BT 3013 Introduction to Bioprocessing Engineering	3 Credits
BT 3015 Industrial Fermentation	3 Credits
AI 3201 Biodegradation and Bio-Material	3 Credits
AI 3204 Processing of Agro-Industry I	3 Credits
Major elective - FT 3103 Food Microbiology	3 Credits

Total 18 Credits

Faculty of Biotechnology
Semester 1/2008
Second Year
Biotechnology

Day	8.00-9.30	9.30-11.00	11.00-12.30	12.30-14.00	14.00-15.30	15.30-17.00	17.30
Mon	Eng I, II, III, IV Basic Eng	BS 2009 Analytical Chemistry Q91			SC 2151 Computer Application		
Tue	Eng I, II, III, IV Basic Eng	BS 2010 Basic Biochemistry E34				ME 1110 Engineer Drawing	
Wed	Eng I, II, III, IV Basic Eng	BS 2009 Analytical Chemistry Q91	BS 2009 (Lab) Analytical Chemistry E86			BS 2009 (Lab) Analytical Chemistry E86	
Thurs	Basic Eng	BS 2010 Basic Biochemistry E34	BS 2010 Basic Biochemistry (Lab) E86			BS 2010 Basic Biochemistry (Lab) E86	
Fri	Basic Eng	ME 0001 Engineer Drawing Laboratory Q22			AI 4210 Standard & Regulation for Agro-Industrial Products Q91		
Sat							
Sun							

BG 1002/2000/2001	English II, III, IV	3 Credits
BG 1201/2200	Statistics I, II	3 Credits
BS 2010	Basic Biochemistry	4 Credits
BS 2009	Analytical Chemistry	4 Credits
ME 1110	Engineer Drawing	2 Credits
ME 0001	Engineer Drawing Laboratory	-
SC 2151	Computer Application	3 Credits
AI 4210	Standard & Regulation for Agro-Industrial Products	2 Credits

Total 21 Credits

Faculty of Biotechnology
Semester 1/2008
First Year
Biotechnology

Day	8.00-9.30	9.30-11.00	11.00-12.30	12.30-14.00	14.00-15.30	15.30-17.00
Mon	Eng I, II, III, IV Basic Eng	BS 1005 Principle Biology E22				
Tue	Eng I, II, III, IV Basic Eng	BS 1001 General Chemistry E21			BS 1002 General Chemistry Laboratory E86	
Wed	Eng I, II, III, IV Basic Eng	BS 1005 Principle Biology E22			BS 1006 Biology Laboratory Section 1 E81	
Thurs	Basic Eng	BS 1001 General Chemistry E21			BS 1101 Calculus I for Bioscience Q91	
Fri	Basic Eng					
Sat						
Sun						

BG 1001/1002/2000/2001	English I, II, III, IV	3 Credits
BS 1001	General Chemistry	3 Credits
BS 1002	General Chemistry Laboratory	1 Credits
BS 1005	Biology	3 Credits
BS 1006	Biology Laboratory	1 Credits
BS 1101	Calculus I for Bioscience	3 Credits
Free elective		3 Credits

Total 17 Credits

Laboratory Schedule

Day	8.00-9.30	9.30-11.00	11.00-12.30	12.30-14.00	14.00-15.30	15.30-17.00
Mon					AI 3201 Biodegradation and Bio-Materials E86 AI4211 Ferment Process E85 FT 4122 Confectionery Tech E1	
Tue					BS 1002 Gen Chem Lab E86 BT 3015 Industrial Fermentation E85 FT 3106 Industrial Food Processing I PP AI 3204 Processing of Agri Product 1 PP	
Wed			FT 3103 Food Micro E85 BS 2009 Anal Chem E86		BS 1006 Biology Lab E81 FT 3103 Food Microbiology E85 BS 2009 Anal Chem E86	
Thurs			BS 2010 Basic Biochemistry E86 Porn		BS 2010 Basic Biochemistry E86 BT 3015 Industrial Fermentation E85 FT 3106 Industrial Food Processing I FT 4112 Food QC E81 AI 4213 Agro-Industry QC E1	
Fri					FT4114 Bakery Technology E1	
Sat						
Sun						

Classroom Schedule

Day	8.00-9.30	9.30-11.00	11.00-12.30	12.30-14.00	14.00-15.30	15.30-17.00
Mon						
Tue						
Wed						
Thurs						
Fri						
Sat						
Sun						