

## SCHOOL OF APPLIED SCIENCES AND MATHEMATICS FOOD SCIENCE AND TECHNOLOGY

27 th July to 28 th November 2020 Year 2 - No of Students: 16 UPDATED: 28th July 2020 Day Wednesday Thursday Saturday Monday Tuesday Time SF2501 SF2501 SF2502 8.00 - 9.00 Thermodynamics for Food Thermodynamics for Food Mass and Heat Transfer in Food Processing Processing Industry SF2214 (L) (T) 9.00 - 10.00 (L/T/P) GF.30 **Food Chemistry** 1A.61 **Study Period** ONLINE (L/T/P) 10.15 - 11.15 1A.60 1A.61 **Study Period** Study Period 11.15 - 12.15 Study Period **LUNCH BREAK** SF2502 1.30 - 2.30 **Mass and Heat Transfer in Food** Industry SF2215 SF 2204 (P) 2.30 - 3.30 Food Quality Regulation and **Food Sensory and Flavour Food Preservation** Standard **Study Period** Science (L/T/P) 1A.61 (L/T/P) 1A.61 3.30 - 4.30 (L/T) ìĠ.15 **Study Period** 4.30 - 5.30

Semester 3

Module code	Modules	Credit Value	Lecturer
SF2214	Food Chemistry	10	Dr Aida Maryam Basri
SF2502	Mass and Heat Transfer in Food Industry	10	Dr Phuah Eng Tong
SF2501	Thermodynamics for Food Processing	10	Dr Namasivayam Navaranjan
SF2215	Food Sensory and Flavour Sciences	10	Dr Syazana Abdullah Lim
SF2203	Food Quality, Regulations and Standards	10	Dr Masmunira Rambli
SF2204	Food Preservation	10	Dr Syazana Abdullah Lim

Key: L - Lecture; T - Tutorial; P - Practical