

Year 2 - No of Students: 16

Time	Day	Monday	Tuesday	Wednesday	Thursday	Saturday
8.00 - 9.00		SF2501 Thermodynamics for Food Processing (L) GF.30	SF2214 Food Chemistry (L/T/P) 1A.61	SF2501 Thermodynamics for Food Processing (T) 1A.61	Study Period	SF2502 Mass and Heat Transfer in Food Industry (L/T/P) ONLINE 1A.60
9.00 - 10.00						
10.15 - 11.15		Study Period		Study Period		Study Period
11.15 - 12.15						
LUNCH BREAK						
1.30 - 2.30		Food Quality Regulation and Standard (L/T) 1G.15	SF2502 Mass and Heat Transfer in Food Industry (P)	SF2215 Food Sensory and Flavour Science (L/T/P) 1A.61	SF 2204 Food Preservation (L/T/P) 1A.61	Study Period
2.30 - 3.30			Study Period			
3.30 - 4.30						
4.30 - 5.30						

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