



Degree and Study Plan

College: Agricultural & Marine Sciences
Department: Food Science and Nutrition
Cohort: 2021
Degree: Bachelor of Science
Major: Food Science

Summary of Credits:

University Requirements (UR)	6
Arabic	2
Contemporary Omani State & People	2
Oman & Islamic Civilization or Islamic Culture	2
University Electives (UE)	6
See List A	
College Requirements (CR)	29
See list B	
College Electives (CE)	9
See list C	
Departmental Requirements (DR)	
See list D	
Departmental Electives	
See list E	
Major Requirements (AR)	54
See list F	
Major Electives (AE)	21
See list G	
Specialization Requirements (SR)	
See list H	
Specialization Electives (SE)	
See list I	
Minor Requirements (IR)	3
See list J	
Minor Electives (IE)	15
See list K	
TOTAL	125

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HoD: **Dr. Mohd Al-Khusaibi**

Date: 14/07/2021

Dean's Office: **Dr. Abdullah M. Al-Sadi**

Date: 2-8-2021

Admission and Registration:

Date:



DEPARTMENT OF FOOD SCIENCE AND NUTRITION

FOOD SCIENCE

Study Plan: for Cohort 2021

Sem.	Course Code	Course Title	Cr.	Pre-req./Co-req.*	Cat.
ONE FALL		Foundation Program	0		UR
	TOTAL		0		

TWO SPRING	ARAB1060	Arabic ¹	2		UR
	CAMS2000	Intro. CAMS	0		CR
	CAMS2003	Intro. to Food and Resource Economics	3	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	CR
	CHEM2101	General Chemistry I	4	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604), FPMT(0105 or 0109)	CR
	LANC2145	Communication in Agricultural Sciences	3	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	CR
		University Elective	2		UE
	TOTAL		16		

THREE FALL	HIST1010	Oman & Islamic Civilization	2	=ISLM1010	UR
	BIOL2101	General Biology I	4	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	CR
	LANC2146	Academic Writing in Science	3	LANC2145	CR
		University Elective	2		UE
		University Elective	2		UE
	FSHN2101	Principles of Food Science	3	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	CE
	TOTAL		16		

FOUR SPRING	SOCY1005	Contemporary Omani State & People ²	2		UR
	CAMS3000	Seminar & Presentation Skills	2	CAMS2000, FPCS(0101 or 0102), FPMT(0105 or 0109), LANC2146	CR
	CAMS3001	Biometry & Experimental Design in AMS	3	CAMS2000, FPCS(0101 or 0102), FPMT(0105 or 0109), LANC2146	CR
	PHYS2101	General Physics I	4	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604), FPMT(0105 or 0109)	CR
	FSHN2301	Introduction to Human Nutrition	3	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	CE
		College Elective	3	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	CE
	TOTAL		17		

FIVE FALL	BIOL3441	Microbiology	3	BIOL2101	AR
	CHEM3323	Organic Chemistry for CAMS	3	CHEM2101, LANC 2146	AR
	FSHN2302	Principles of Biochemistry	3	CHEM2101, BIOL2101	AR
	FSHN3102	Element of Food Engineering	3	PHYS(2101 or 2107)	AR
	FSHNXXXX	Major Elective	3	Check pre-requisites	AE
	TOTAL		15		

SIX SPRING	FSHN3101	Properties of Food & Agricultural Materials	3	(FSHN2101 or SWAE2001), PHYS2101	AR
	FSHN3106	Food Processing I	3	FSHN2101 or SWAE2001	AR
	FSHN3108	Food Packaging	3	FSHN3102 or PHYS2102	AR
	FSHN3109	Sensory Evaluation of Food	3	CAMS3001, FSHN2101	AR
	FSHNXXXX	Major Elective	3	Check pre-requisites	AE
	TOTAL		15		

SEVEN FALL	FSHN3103	Food Analysis	3	CHEM33223, FSHN2302	AR
	FSHN3104	Food Chemistry I	3	CHEM3323, FSHN2302, FSHN2301	AR
	FSHN3105	Food Microbiology I	3	BIOL3441	AR
	FSHN3107	Food Sanitation and Quality Control	3	BIOL3441, FSHN2101	AR
	FSHNXXXX	Major Elective	3	Check pre-requisites	AE
	TOTAL		15		

EIGHT SPRING	FSHN4104	Food Chemistry II	3	FSHN3104 + CR*	AR
	FSHN4105	Food Microbiology II	3	(FSHN3105 + CR*) or BIOL4030	AR
	FSHN4120	Food Product Development	3	FSHN(2301, 3106, 3108, 3109, 3101) + CR*	AR
	FSHNXXXX	Major Elective	3	Check pre-requisites	AE
	FSHNXXXX	Major Elective	3	Check pre-requisites	AE
	TOTAL		15		

SUMMER	FSHN4800	Food & Nutrition Internship	3	After 87credits + FSHN(3103, 3104, 3105, 3106) + CR*	AR
	TOTAL		3		

NINE FALL	CAMS4001	Management & Business Skills	3	CR*	CR
	FSHN4106	Food Processing II	3	FSHN3106, 3101 , 3102+ CR*	AR
	FSHN4107	Milk and Milk Products	3	FSHN(3104,3105, 3106) + CR*	AR
	FSHNXXXX	Major Elective	3	Check pre-requisites	AE
	FSHNXXXX	Major Elective	3	Check pre-requisites	AE
	TOTAL		15		

* CR - CAMS college requirement courses which are BIOL2101, CAMS2000, CAMS2003, CAMS3000, CAMS3001, CHEM2101, PHYS(2101 or 2107).

¹ Non-Arabic speakers should register for ARAB1019 (3 credits), offered only during Fall semesters.

² Non-Omanis should register for SOCY1007 (2 credits)

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LIST B: College Requirements (29 Credits)

Course Code	Course Title	Cr.	Pre-Requisite	Equivalents
BIOL2101	General Biology I	4	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	
CAMS2000	Introduction to Agricultural and Marine Sciences	0		
CAMS2003	Introduction to Food and Resource Economics	3	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	
CAMS3000	Seminar and Presentation Skills	2	CAMS2000, FPCS(0101 or 0102), FPMT(0105 or 0109), LANC2146	
CAMS3001	Biometry and Experimental Design in AMS	3	CAMS2000, FPCS(0101 or 0102), FPMT(0105 or 0109), LANC2146	
CAMS4001	Management and Business Skills	3	CR*	
CHEM2101	General Chemistry I	4	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604), FPMT(0105 or 0109)	
LANC2145	Communication in Agricultural Sciences	3	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	
LANC2146	Academic Writing in Science	3	LANC2145	
PHYS2101	General Physics I	4	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604), FPMT(0105 or 0109)	

LIST C: College Electives (9 Credits)

Course Code	Course Title	Cr.	Pre-Requisite	Equivalents
ANVS2101	Principles of Animal Science	3	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)	ANVS2001
ANVS2201	Introduction to Veterinary Technology	3		ANVS2002
PLNT2515	Introduction to Plant Sciences	3		CROP2515, CROP2510
FSHN2101	Principles of Food Science	3		FSHN2071
FSHN2301	Introduction to Human Nutrition and Dietetics	3		
MASF2003	Introduction to Marine Science and Fisheries	3		
SWAE2001	Introduction to Agricultural Engineering	3		
SWAE2201	Introduction to Soils and Water	3		

* CR - CAMS college requirement courses which are BIOL2101, CAMS2000, CAMS2003, CAMS3000, CAMS3001, CHEM2101, PHYS(2101 or 2107).

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LIST F: Major Requirements (54 Credits)

Course Code	Course Title	Cr.	Pre-Requisite	Equivalents
BIOL3441	Microbiology	3	BIOL2101	
CHEM3323	Organic Chemistry	3	CHEM2101, LANC 2146	
FSHN2302	Principles of Biochemistry	3	BIOL2101, CHEM2101	
FSHN3101	Properties of Food & Agricultural Materials	3	(FSHN2101 or SWAE2001), PHYS(2101 or 2107)	FSHN3101
FSHN3102	Elements of Food Engineering	3	PHYS(2101 or 2107)	FSHN3102
FSHN3103	Food Analysis	3	CHEM3323, FSHN2302	FSHN3072
FSHN3104	Food Chemistry I	3	CHEM3323, FSHN2302, FSHN2301	FSHN3071
FSHN3105	Food Microbiology I	3	BIOL3441	FSHN3073
FSHN3106	Food Processing I	3	FSHN2101 or SWAE2001	FSHN3076
FSHN3107	Food Sanitation and Quality Control	3	BIOL3441, FSHN2101	FSHN3075
FSHN3108	Food Packaging	3	FSHN3102 or PHYS2102	FSHN4171
FSHN3109	Sensory Evaluation of Food	3	CAMS3001, FSHN2101	FSHN4271
FSHN4104	Food Chemistry II	3	FSHN3104 + CR*	FSHN4071
FSHN4105	Food Microbiology II	3	(FSHN3105 + CR*) or BIOL4030	FSHN4073
FSHN4106	Food Processing II	3	FSHN3106, FSHN3101, FSHN3102+ CR*	FSHN4076
FSHN4107	Milk and Milk Products	3	FSHN(3104, 3105, 3106) + CR*	FSHN4075
FSHN4120	Food Product Development	3	FSHN(2301, 3101, 3106, 3108,3109) + CR*	FSHN4077
FSHN4800	Food and Nutrition Internship	3	After 87 credits + FSHN(3101, 3103, 3104, 3105, 3106) + CR*	

LIST G: Major Electives (21 Credits)**

Course Code	Course Title	Cr.	Pre-Requisite	Equivalen
PLNT3201	Agricultural Biotechnology	3		CROP3201
PLNT4003	Recombinant DNA Technology	3	PLNT3201 or CROP3201+ CR*	CROP4000
FSHN3112	Functional Foods	3	FSHN2101 or FSHN2301	
FSHN3113	Ready-to-Eat Meals and Minimal Processing	3	FSHN2101 and FSHN3106	
FSHN4102	Food Laws and Regulations	3	FSHN2101 + CR*	
FSHN4112	Fish, Meat and Poultry Technology	3	BIOL3441, FSHN2302 + CR*	
FSHN4110	Snack Food Processing	3	FSHN3106 + CR*	
FSHN4902	Food and Nutrition Project	3	After 87 Credits, GPA>2.0 + CR*	
SWAE3203	Postharvest Technology and Quality Management	3	MATH2107, PHYS(2101 or 2107), SWAE2001	
SWAE4204	Advances in Postharvest Technology	3	SWAE3203 + CR*	
NREC3012	Economics of Food Consumption and Policy	3	CAMS2003	
NREC4103	Agribusiness Entrepreneurship	3	CR*	

* CR - CAMS college requirement courses which are BIOL2101, CAMS2000, CAMS2003, CAMS3000, CAMS3001, CHEM2101, PHYS(2101 or 2107).

** Courses from any Department (preferably related to a Minor) of the College of Agricultural and Marine Sciences or another College, may be selected with the approval of Academic Advisor, Head of Department and Assistant Dean of Undergraduate Studies. **No course will be approved without filling the substitution form and getting all necessary approvals prior registering any course not listed in the above degree plan.**

DEPARTMENT OF FOOD SCIENCE AND NUTRITION**FOOD SCIENCE****LIST J: Minor Requirements (3 Credits)**

Course Code	Course Title	Cr.	Pre-Requisite
FSHN2101	Principles of Food Science	3	FPEL(0560 or 0600 or 0601 or 0602 or 0603 or 0604)

LIST K: Minor Electives (15 Credits)

Course Code	Course Title	Cr.	Pre-Requisite
FSHN3101	Properties of Food & Agricultural Materials	3	(FSHN2101 or SWAE2001), PHYS(2101 or 2107)
FSHN3103	Food Analysis	3	CHEM3324, FSHN2302
FSHN3104	Food Chemistry I	3	CHEM3324, FSHN2302, FSHN2301
FSHN3105	Food Microbiology I	3	BIOL3441
FSHN3106	Food Processing I	3	FSHN2101 or SWAE2001
FSHN3107	Food Sanitation and Quality Control	3	BIOL3441, FSHN2101
FSHN3108	Food Packaging	3	FSHN3102 or PHYS2102
FSHN3109	Sensory Evaluation of Food	3	CAMS3001, FSHN2101
FSHN4107	Milk and Milk Products	3	FSHN(3104, 3105, 3106) + CR*

* CR - CAMS college requirement courses which are BIOL2101, CAMS2000, CAMS2003, CAMS3000, CAMS3001, CHEM2101, PHYS(2101 or 2107).