

Food Hygiene and Control

Course Code	Course Name	Credit Hours	Lectures	Practical
First Semester				
FHC-4375	Hygiene and Control of Milk & its Products	3	2	1
FHC-4350	Meat hygiene and its products	3	2	1
FHC-4353	Food Microbiology	2	1	1
PAT-4108	Morbid Anatomy	3	2	1
	Elective Course			
Second Semester				
FHC-4351	Food Analysis	3	2	1
FHC-4352	Food Technology	3	2	1
ZON-4475	Zoonosis (General)	3	2	1
NDC-4576	Biotechnology Techniques	3	2	1
	Elective Course			
Available Elective Courses				
FHC-4355	Hygiene of Abattoir Byproducts	2	1	1
FHC-4356	Hygiene of Fish Technology	2	1	1
FHC-4361	Hazard Analysis Critical Control Point {HACCP}	2	1	1
FHC-4377	Oils, Fats, and Eggs Hygiene and Control	2	1	1
FHC-4378	Hygiene of Food Plants and Food Services	2	1	1
ZON-4555	Epidemiology of Zoonotic Diseases	3	2	1

This Diploma qualifies for registration in Master's degree of:

- 1- Meat and Meat Products Hygiene and Control
- 2- Milk and Dairy Products Hygiene and Control