



Tri - Semester

Spring: January - April

Summer: May - August

Fall: September - December



Daffodil International University

Permanent Campus:

Datta Para, Ashulia, Savar, Dhaka,
Cell : 01833102806, 01847140068.

Main Campus:

Daffodil Tower, 4/2, Sohbanbag, Mirpur Road, Dhanmondi, Dhaka,
Tel : 48111639, 48111670, 9128705
Cell : 01841493050, 01847140094, 01847140095
01847140096, 01713493039, 01713493051

Uttara Admission Office:

House # 4 & 6, Road # 7, Sector # 3, Uttara, Dhaka.
Tel : 58954660, 58952010
Cell : 01713493141, 01811458841.

B.Sc. in Nutrition and Food Engineering (NFE)

For Diploma Holders

Daffodil
International
University

Effective from
Fall 2017

Apply Online
<http://www.admission.daffodilvarsity.edu.bd>
www.daffodilvarsity.edu.bd

Introduction:

The department of Nutrition and Food Engineering was established in the year 2009. After getting approval from University Grants Commission (UGC) of Bangladesh in the year of 2009 the department started its journey with 17 students at the initial stage. Ultimately this department converted to Nutrition and Food Engineering (NFE) in the year of 2011 by UGC approval. Daffodil International University is one of the leading University where the students are obtaining the practical knowledge on food processing, preservation, Bio-processes engineering and value added products for marketing, through the application of appropriate technology for the production of value added products from the locally available raw materials. Only Nutrition and Food Engineers can play this vital role in this

Program Objectives:

- 1.To train the students for employment in the food sector of Bangladesh and abroad.
- 2.To expose the students to the basic essentials of food Engineering & preservation so that they become capable of independently handle food processing units.
- 3.To make them understand the Nutritional aspects of health and developments.
- 4.To enable the participants to keep themselves with recent changes of food engineering & management.
- 5.To appreciate the management & marketing perspective of food processing industry.
- 6.To create necessary awareness regarding the factors affecting food processing and preservation.
- 7.To create qualified nutrition expert is very important as the students appreciate nutrition and its relation to health.
- 8.To be able to list good sources of major nutrients to enumerate basic food groups & contribution of each group for planning a balanced diet.
- 9.To be able to state environmental pollutants.
- 10.To be able to recognize early symptoms of common nutritional problem.

Job Prospect:

After graduation from DIU, students are now employed in different key positions of renowned food and beverage institutes like Pran, Prince Food, Fuwang Food and Beverage, Prome, Diamond Biscuits, AST Beverage, Dekko Foods, CP BD, Romania, EDCL, Transcome Food, New Olympia Biscuits Factory, Vegan, Polar, BRAC, US Bangla Ltd. In other words the job opportunity is ever increasing with expanding food processing industries of Bangladesh. The graduates of NFE of DIU are determined to build a healthy nation by involving themselves for the production and supply of safe nutritious, delicious and newer food products at an affordable price. Beside this some graduates holding very good position in different Poly Technique and Private Institution with their performance.

Eligibility for Admission:

- Students having minimum 2.5 GPA both in SSC and Diploma and Diploma from Food, Agriculture may apply for admission.
- Students of O-level shave to complete 5 subjects and out of these 5 subjects applicants must have minimum 3 'B' grade 2 'C' grade. University Admission process will be followed strictly.

Total Fees of B.Sc in Nutrition & Food Engineering

Items of the Fees:	Amount
Admission Fee	15,000
Library Fee	3,000
Industrial Visit Fee (4 times @ Tk 500)	2,000
Rover Scout & BNCC Fee	1,000
Student Smart Card (In Balance 200 TK)	1,000
Student Life Insurance	1,600
Tuition Fee for Theoretical courses (99 credits @ Tk 1,700)	1,68,300
Tuition Fee for Practical Credits (12 credits @ Tk 2,550)	30,600
Laboratory Fee (9 semesters @ Tk 2,000)	18,000
Semester Fee (9 Semesters @ Tk 5,500)	49,500
Development Fee (9 Semesters @Tk 4,500)	40,500
Extra Curricular Activities Fee (9 Semesters @Tk 750)	6,750
Thesis Fee (4 credits @ Tk 2,250)	9,000
Total payable (for 115 credits)	3,46,250

While taking admission, a student has to pay a total of Tk. 36,350/- which includes the following fees:

Items of the Installment:	Tk.
Admission Fee	15,000
Library Fee	3,000
Rover Scout & BNCC Fee	1000
Student Smart Card (In Balance 200 TK)	1000
Student Life Insurance	1,600
Industrial Visit Fee	2,000
Semester Fee	5,500
Development Fee	4,500
Laboratory Fee	2,000
Extracurricular Activities Fee	750
Total Fee during admission	36,350

***Admission Form price 1000/-**

SEMESTER WISE FEES

Credit Hours	Total Payable	Registration Fee	Before Mid-Term Examination	Before Final Examination
Semester 1 (Level-1, Term-1)	56,750	36,350 Admission & Registration fee	10,200	10,200
Semester 2 (Level-, Term-2)	36,200	13,250	11,475	11,475
Semester 3 (Level-1, Term-3)	38,250	12,750	12,750	12,750
Semester 4 (Level-2, Term-1)	36,200	13,250	11,475	11,475
Semester 5 (Level-2, Term-2)	38,250	12,750	12,750	12,750
Semester 6 (Level-2, Term-3)	38,750	13,250	12,750	12,750
Semester 7 (Level-3, Term-1)	38,250	12,750	12,750	12,750
Semester 8 (Level-3, Term-2)	38,750	13,250	12,750	12,750
Semester 9 (Level-3, Term-3)	28,050	12,750	7,650	7,650



Credit Requirements and Duration of Program:

To obtain B.Sc. in Nutrition and Food Engineering students will have to complete 144 credits with a minimum CGPA of 2.50. Depending on the current syllabus of the diploma degree a maximum of 29 credits can be waived. So, each student is required to study 115 credits. If any student fails in any course, he/she will get the opportunity to improve the grade by retaking the same in the subsequent semester. Duration of the program is 3.5 years (Nine trimesters). Students willing to obtain a Bachelor of Science degree in Nutrition and Food Engineering will have to follow the general guidelines of degree requirements of the university.

From agriculture background students they will get 17 credits as waiver and need to complete 127 credits for degree

Course Content

1st year 1st Semester

Course Code	Course title	Credit hours
NFE 111	Introduction to Food Science and Technology	3
NFE 113	Human Nutrition	3
ENG 111	English Language-I	3
STA 131	Statistics and Probabilities	3

1st year 2nd Semester

Course Code	Course title	Credit hours
NFE 121	Organic Chemistry	3
NFE 122	Organic Chemistry Practical	1
NFE 123	Methods for Nutritional Status	3
NFE 213	Engineering Properties and Principle of Food Machineries	3
NFE 133	Unit Processing in Food Industries	3

1st year 3rd Semester

Course Code	Course title	Credit hours
NFE 135	Human Physiology	3
NFE 136	Human Physiology Practical	1
NFE 211	Biochemistry	3
NFE 212	Biochemistry Practical	1
NFE 215	Art of Living and Food Anthropology	3
MKT 231	Principle of Marketing	3

2nd year 1st Semester

Course Code	Course title	Credit hours
NFE 221	Food Biotechnology	3
NFE 233	Fruits and Vegetable Technology	3
NFE 234	Fruits and Vegetable Technology Practical	1
NFE 315	Advanced Food Process Engineering	3
NFE 327	Quality Control and Assessment in Food Processing Industries	3

2nd year 2nd Semester

Course Code	Course title	Credit hours
NFE 311	Nutrition in Health and Disease	3
NFE 312	Nutrition in Health and Disease Practical	1
NFE 313	Dairy Science and Engineering	3
NFE 314	Dairy Science and Engineering Practical	1
NFE 325	Nutritional Planning	3
NFE 333	Food Engineering and Economics	3

2nd year 3rd Semester

Course Code	Course title	Credit hours
NFE 321	Water and Beverage Technology	3
NFE 322	Water and Beverage Technology Practical	1
NFE 323	Food Processing and Packaging Engineering	3
NFE 324	Food Processing and Packaging Engineering Practical	1
NFE 411	Environmental Food Technology	3
NFE 415	Food Storage Engineering	3

3rd year 1st Semester

Course Code	Course title	Credit hours
NFE 223	Dietetics	3
NFE 224	Dietetics Practical	1
NFE 331	Advanced Food Microbiology	3
NFE 332	Advanced Food Microbiology Practical	1
NFE 417	Sensory Evaluation	3
NFE 421	Management of Food Industries	3

3rd year 2nd Semester

Course Code	Course title	Credit hours
NFE 413	Food Preservation and Engineering	3
NFE 414	Food Preservation and Engineering Practical	1
NFE 423	Advanced Human Nutrition	3
NFE 425	Ethics and Food Processing	3
NFE 427	Instrumental Methods of Food Analyses	3
NFE 428	Instrumental Methods of Food Analyses Practical	1

3rd year 3rd Semester

Course Code	Course title	Credit hours
NFE 431	Internship	3
NFE 433	Thesis/Term paper	4
	Total	115 Cr.

