



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 & Food Engineering



Daffodil
International
University

Effective from
Fall 2017

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

The main aim to open this program is make available space by Food Engineering to possible training students in the area of Engineering, Nutrition, Dietetics, Clinical Nutrition, Food Chemistry, Food Microbiology, Food Preservation, Food Packaging, Processing of Fruits, Vegetables, Cereals, Pulses, Oilseeds, Milk, Meat and their products. Beside this, practical training is also being imparted in the areas of plant engineering, Clinical study, Food Analysis, Quality Tests and Food Evaluation.

The objectives of Nutrition and Food Engineering are:

1. To equip the students for employment in the food sector of Bangladesh and abroad
2. To expose the participants 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 by health developments of proper, which may help, inoculate the scientific view regarding dietary habits for population.
4. To enable the participants to keep themselves aware of recent changes in 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 & preservation.
7. The need of nutritional experts is ever increasing. The students of NFE are trained to serve the purpose.
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 diseases.

Eligibility for Admission

Minimum second division or (2.5 GPA on average) both in SSC and HSC from Science or any equivalent background with Mathematics / Biology / Chemistry / Computer Science may apply for admission. Students from English medium, have to complete 5 subjects in O level, 2 subjects in A level. Out of these 7 subjects, 4 have to be minimum B and 3 have to be minimum C. Math and Biology must to be included at A level. D grade is not acceptable. University Admission process will be followed strictly.

Admission Process

Students will be selected on the basis of past academic records and performance in admission test. They will have to produce certificate/testimonials and mark sheets/transcripts for all examinations passed at the time of admission. Candidates who have completed the above formalities will have to pay the requisite admission and other fees for enrollment.

Duration of the Program

Total duration of the program is 4 (four) years. Trimester system will be followed in this program. There will be 3 (three) terms semester in a year. Each semester will be of 4 (four) months duration.



Total Fees of B.Sc in Nutrition & Food Engineering

Items of the Fees:	Amount
Admission Fee	15,000
Library Fee	3,000
Industrial Visit (4 @ Tk 1000)	4,000
Rover Scout & BNCC Fee	1,000
Student Smart Card (In Balance 200 TK)	1,000
Student Life Insurance	1,600
Tuition Fees for Theoretical courses (119 cr. Hr. @ Tk. 1,800)	2,14,200
Tuition Fees for Laboratory Cr. (21 cr. @ Tk. 2,500)	52,500
Lab Fee (7 semesters @ Tk. 2,000)	14,000
Semester Fee (12 Semesters @ Tk. 5,500)	66,000
Development Fee (12 Semesters @Tk. 4,500)	54,000
Extracurricular Activities Fee (12 Semesters @Tk. 1,500)	18,000
Term Paper/Project Work Fee (4 cr. @ Tk. 2,250)	9,000
Total payable (for 144 credits)	4,53,300

While taking admission, a student has to pay a total of Tk. 35,100/- which includes the following fees:

Items of the Installment:	Tk.
Admission Fee	15,000
Library Fee	3,000
Rover Scout & BNCC Fee	1,000
Student Smart Card (In Balance 200 TK)	1,000
Student Life Insurance	1,600
Semester Fee	5,500
Development Fee	4,500
Laboratory Fee	2,000
Extra Curricular Activities Fee	1500
Total Fee during admission	35,100

***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)	59,200	35,100 Admission & Registration fee	12,050	12,050
Semester 2 (Level-, Term-2)	37,600	13,500	12,050	12,050
Semester 3 (Level-1, Term-3)	35,700	14,500	10,600	10,600
Semester 4 (Level-2, Term-1)	37,600	13,500	12,050	12,050
Semester 5 (Level-2, Term-2)	35,700	14,500	10,600	10,600
Semester 6 (Level-2, Term-3)	37,200	13,500	11,850	11,850
Semester 7 (Level-3, Term-1)	35,700	14,500	10,600	10,600
Semester 8 (Level-3, Term-2)	38,100	11,500	13,300	13,300
Semester 9 (Level-3, Term-3)	35,600	11,500	12,050	12,050
Semester 10 (Level-4, Term-1)	36,600	12,500	12,050	12,050
Semester 11 (Level-4, Term-2)	36,400	12,300	12,050	12,050
Semester 12 (Level-4, Term-3)	27,900	12,300	7,800	7,800

Academic course content as per UGC Approval for B.Sc in Nutrition and Food Engineering

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
NFE 115	Physical, Inorganic and Analytic Chemistry	3
NFE 116	Physical, Inorganic and Analytic Chemistry Practical	1

1st year 2nd Semester

Course Code	Course title	Credit hours
NFE 121	Organic Chemistry	3
NFE 122	Organic Chemistry Practical	1
CSE 112	Computer Fundamentals	3
MAT 111	Mathematics-I (Differential Calculus & Integral Calculus)	3
NFE 123	Methods for Nutritional Status	3

1st year 3rd Semester

Course Code	Course title	Credit hours
NFE 131	Unit Operations in Food Industries	3
NFE 132	Unit Operations in Food Industries Practical	1
NFE 133	Unit Processing in Food Industries	3
NFE 135	Human Physiology	3
NFE 136	Human Physiology Practical	1

2nd year 1st Semester

Course Code	Course title	Credit hours
NFE 211	Biochemistry	3
NFE 212	Biochemistry Practical	1
STA 131	Statistics and Probabilities	3
NFE 213	Engineering Properties and Principle of Food Machineries	3
NFE 215	Art of Living and Food Anthropology	3

2nd year 2nd Semester

Course Code	Course title	Credit hours
NFE 221	Food Biotechnology	3
NFE 223	Dietetics	3
NFE 224	Dietetics Practical	1
NFE 225	Baking and Confectionary Technology	3
NFE 226	Baking and Confectionary Technology Practical	1

2nd year 3rd Semester

Course Code	Course title	Credit hours
NFE 231	Food Microbiology	3
NFE 232	Food Microbiology Practical	1
NFE 233	Fruits and Vegetable Technology	3
NFE 234	Fruits and Vegetable Technology Practical	1
NFE 235	Clinical Nutrition	3
NFE 236	Clinical Nutrition Practical	1

3rd year 1st 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 315	Advanced Food Process Engineering	3

3rd year 2nd 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 325	Nutritional Planning	3
NFE 327	Quality Control and Assessment in Food Processing Industries	3

3rd year 3rd Semester

Course Code	Course title	Credit hours
NFE 331	Advanced Food Microbiology	3
NFE 332	Advanced Food Microbiology Practical	1
NFE 333	Food Engineering and Economics	3
MKT 231	Principle of Marketing	3
NFE 335	Food Laws and Regulation	3

4th year 1st Semester

Course Code	Course title	Credit hours
NFE 411	Environmental Food Technology	3
NFE 413	Food Preservation and Engineering	3
NFE 414	Food Preservation and Engineering Practical	1
NFE 415	Food Storage Engineering	3
NFE 417	Sensory Evaluation	3

4th year 2nd Semester

Course Code	Course title	Credit hours
NFE 421	Management of Food Industries	3
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

4th year 3rd Semester

Course Code	Course title	Credit hours
NFE 431	Internship	3
NFE 433	Term paper/Project work	4
	Total	144 Cr.

