

## Course of Study

<b>CODES</b>	<b>FIRST SEMESTER</b>	<b>F</b>	<b>C</b>
001	Biology	4	6
002	Mathematics	3	6
003	Communicative Competence	3	6
004	Information Technologies Application	3	6
100	Intro to Vegetal Production	4	4
101	Intro to Cattle Production	4	4
102	Intro to Parasitology	4	4
200	Intro to Food Industry	4	4
300	Intro to Agrobusiness	4	4
400	Intro to Environmental Agricultural Engineering	4	4

<b>CODES</b>	<b>SECOND SEMESTER</b>	<b>F</b>	<b>C</b>
008	Analytical Geometry and Differential Calculus	4	8
026	General Chemistry	3	6
027	General Physics	3	6
028	Gravimetric and Volumetric Analysis	6	6
201	Analysis of Foods Suitable for Human Consumption	6	6
11	Elective Workshop I	6	6
12	Elective Workshop II	6	6

<b>CODES</b>	<b>THIRD SEMESTER</b>	<b>F</b>	<b>C</b>
006	Biochemistry	4	8
009	Intro to English	2	2
011	Arts Appreciation	3	6
029	Calorimetry and Optics	3	6
030	Integral Calculus	4	8
202	Food Microbiology	4	8
203	Dairy Products Workshop	6	6
204	Water, Milk, and Food Microbiological Analysis	6	6
13	Elective Workshop III	6	6

<b>CODES</b>	<b>FOURTH SEMESTER</b>	<b>F</b>	<b>C</b>
012	Basic English	4	4
031	Physical Chemistry	3	6
205	Food Biochemistry	4	6
206	Fruit and Vegetable Preservation	6	6
207	Elaboration of Common Meat Products	6	6
208	Bread-making	6	6
14	Elective Workshop IV	6	6
31	Select Topics on Human Development, Health, and Sports	3	6
32	Select Topics on Academic and Professional Development	3	6

<b>CODES</b>	<b>FIFTH SEMESTER</b>	<b>F</b>	<b>C</b>
010	Social Context of the Profession	3	6
017	Intermediate English	4	4
032	Differential Equations	4	8
033	Electricity and Magnetism	4	8
034	Fluids Mechanics	4	8
035	Mechanics of Materials	4	8
209	Refrigeration and Thermal Machinery	3	6

<b>CODES</b>	<b>SIXTH SEMESTER</b>	<b>F</b>	<b>C</b>
019	Statics Methods	4	8
020	Advanced English	4	4
036	Matter and Energy Balance	4	8
210	Industrial Microbiology	4	8
211	Milk Industrialization	4	8
325	General Accounting	4	8
328	Marketing	4	8

<b>CODES</b>	<b>SEVENTH SEMESTER</b>	<b>F</b>	<b>C</b>
023	Ethics, Society, and Profession	3	6
212	Fruit and Vegetable Industrialization	4	8
213	Meat Industrialization	4	8
214	Unit Operations	4	8
215	Rheology	4	8
01	Elective I	4	8
33	Select Topics of Foreign Languages and Cultures	3	6

<b>CODES</b>	<b>EIGHTH SEMESTER</b>	<b>F</b>	<b>C</b>
013	Environment and Sustainability	3	6
216	Food Industry Research Special Workshop	6	8
15	Elective Workshop V	6	6
16	Elective Workshop VI	6	6
17	Elective Workshop VII	6	6
02	Elective II	4	8

<b>CODES</b>	<b>NINTH SEMESTER</b>	<b>F</b>	<b>C</b>
217	Food Biotechnology	4	8
218	Food Industries Design	4	8
219	Cereal Industrialization	4	8
301	Economics	4	8
30	Select Topics on Social, Arts and Humanities	3	6
03	Elective III	4	8

Note: C = Credits, F = Frequencies