

Bachelor of Science (Food Technology) with Honours

A. UNIVERSITY

1. UTHM Vision

Towards a world class university in engineering, science and technology for sustainable development

2. UTHM Mission

UTHM is committed to generate and disseminate knowledge, to meet the needs of industry and community and nurturing creative and innovative human capital, based on tauhidic paradigm

3. UTHM Education Philosophy

The education and training in this university is a continuous effort to lead in the market oriented academic programmes. These programmes are student-focused and are conducted through experiential learning in order to produce well trained human resource and professionals who are catalysts for a sustainable development

B. PROGRAMME

1. Programme Aims

This 4-yrs programme is an up-to-date (adapting to current scenario), encompassing multi- and interdisciplinary approach, and provides a balanced theory and application of food technology to teaching and learning. It incorporates the biochemical, chemical, physical as well as principles and technological applications in food industries. Moreover, this programme provide knowledge and understanding in improving and maintaining food quality, in the postharvesting and processing of food, equipped with theoretical and practical knowledge that they can apply in their respective careers in the future, and ethically and morally committed to provide consumers with safe, nutritious and innovative foods and processing technology.

2. Programme Educational Objectives (PEO)

The programme educational objectives for Bachelor of Science (Food Technology) with Honors are to produce graduates who are able to:

PEO	Description	Key Performance Index (KPI)
PEO 1	Competent in food technology to fulfill the needs of organization. [PLO 1, PLO 2, PLO 3, PLO 6, PLO 7]	70% working in government and private sectors 5% involve as food safety and quality auditors
PEO 2	Expanding professionalism to various sectors in promoting the development of food technology. [PLO 4, PLO 5, PLO 6, PLO 7, PLO 8, PLO 9, PLO 10]	5% involve in R&D 5% involve in business

PEO 3	Engaging in food technology-related knowledge transfer programs in fulfilling corporate and social responsibilities. [PLO 1, PLO 2, PLO 3, PLO 5, PLO 9, PLO 11]	5% involve in corporate social responsibility (CSR) 5% involve as speakers 5% involve as educator
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3. Programme Learning Outcomes (PLO)

The programme learning outcomes for Bachelor of Science (Food Technology) with Honors are to produce graduates who are able to:

PLO 1	Knowledge and Understanding	Apply knowledge and comprehension on the basic concepts that is sufficient in food technology.
PLO 2	Cognitive Skills	Solve problems related to field of food technology by using systematic, innovative and creative solutions.
PLO 3	Practical Skills	Use the latest tools, techniques and procedures in performing tasks related to food technology.
PLO 4	Interpersonal Skills	Exhibit good relationship, interact with others and work effectively in fulfilling individual and group tasks when tackling issues pertaining to food technology.
PLO 5	Communication Skills	Communicate and deliver information effectively in both written and verbal forms.
PLO 6	Digital Skills	Use a broad range of information and media technologies to support the learning process.
PLO 7	Numerical Skills	Perform numerical analysis to understand and interpret information related to food technology.
PLO 8	Leadership, Autonomy and Responsibility	Adopt good leadership and social responsibility wisely in organization and community.
PLO 9	Personal Skills	Engage in continuous enhancement of knowledge in the field of food technology and related discipline.
PLO 10	Entrepreneur	Initiate entrepreneurial mindset in venturing business opportunities.
PLO 11	Ethics and Professionalism	Conduct tasks ethically and professionally in fulfilling social, cultural and environmental obligations.