Branch Campus
Malaysian Institute of Chemical & Bioengineering Technology

Programme Handbook
January 2022

Disclaimer:

The Programme Handbook Bachelor January 2022 Intake is meant for the students for Bachelor January 2022 Intake.

Universiti Kuala Lumpur Branch Campus
Malaysian Institute of Chemical & Bioengineering Technology (UniKL MICET)
reserves the right to change the content without prior notice.

TABLE OF CONTENTS

Vision & Mission of University

Academic Activities Calendar January 2022

DESCRIPTION	JANUARY SEMESTER
Semester Registration for Returning Students	**Week 0 - 1**
Online Semester Registration is **CLOSED**	**Week 2**
Late Semester Registration	**Week 1**
Appeal to Reactivate Student Status	**Week 4**
Deferment from Study After Week 5 – Pay full Tuition Fees & subjects will recorded as 'W'	**Week 1 – 9**
Add Subject **(ONLINE - ECITIE)**	**Week 0 – 1**
Drop Subject **(ONLINE- ECITIE)**	**Week 1 – 4**
Verifying Subject Registration **(ONLINE - ECITIE)**	**Week 3 – 4**
Correction of records only on: a) Wrong Subject Code b) Change Subject Group	**Week 2 – 4**
After Week 4 – Penalized at minimum RM50 for each request.	**Week 5 – 9**
After Week 9 - Penalized at minimum RM100 for each request.	**Week 10 onwards**
Subject Withdrawal **(MANUAL - FORM)**	**Week 5 – 9**
Subject Pre-Registration **ONLINE – ECITIE**	**Week 11 – 12**
Draft of Final Examination Timetable released	**Week 10**
Final Examination Timetable released	**Week 12**
BAR List released	**Week 15**
FINAL EXAMINATION	**Week 16 - 17**

Academic Top Management Team UniKL MICET

	Associate Professor Ts. Dr Ruzainah binti Ali@Jaafar Dean of UniKL MICET Email: ruzainah@unikl.edu.my Phone: 06-551 2146
	Dr Raja Nazrul Hakim bin Raja Nazri Deputy Dean Academic and Technology Email: rajanazrul@unikl.edu.my Phone: 06-551 2077
	Azu Farhana binti Anuar Deputy Dean Student Development & Campus Lifestyle Email: azufarhana@unikl.edu.my Phone: 06-551 2136
	Ts Dr Muhamad Yusuf bin Hasan Deputy Dean IIIP Email: muhamadyusuf@unikl.edu.my Phone: 06-551 2077

Academic Staff Member of UniKL MICET

TECHNICAL FOUNDATION SECTION

SL: STUDY LEAVE
SL: STUDY LEAVE

NO.	NAME	HIGHEST QUALIFICATION	DESIGNATION
1.	MS. ZAIDA RAHAYU BINTI YET (Head of Section)	MASTER OF SCIENCE	SENIOR LECTURER
2.	MR. ABDUL HAKIM BIN HJ ABU BAKAR	MASTER ELECTRICAL ENGINEERING	SENIOR LECTURER
3.	MS. ASIMI ANA BINTI AHMAD	MASTER OF ENGINEERING (CHEMICAL)	LECTURER
4.	MS. AZLINA DIN	MASTER OF COMPUTER SCIENCE	LECTURER
5.	HANIZA BINTI KAHAR (Ts.)	MASTER OF SCIENCE (ANALYTICAL CHEMISTRY & INSTRUMENT)	LECTURER
6.	MS. IZUME AYUNA BINTI MOHAMED KHAMIL	MASTER OF INFORMATION TECHNOLOGY	LECTURER
7.	MR. MOHD NASIR MAHMUD	MASTER OF MATHEMATICS	LECTURER
9.	MR. MOHD NIZAM BIN ZAHARI	MASTER OF ENGINEERING TECHNOLOGY (GREEN & ENERGY EFFICIENT BUILDINGS	LECTURER
10.	NAZATULSHIMA BINTI HASSAN (Dr)	PhD (BIOSTATISTIC)	SENIOR LECTURER
11.	MS. NURUL NABIHAH BINTI RAHMAN	MASTER OF ENGINEERING MATHEMATICS	LECTURER
12.	SITI HARTINI BINTI HAMDAN (Ts. Dr)	PhD (MECHANICAL ENGINEERING) TRIBOLOGY	SENIOR LECTURER
13.	MS. SITI NUR ELMI BINTI ABDUL AZIZ	MASTER OF SCIENCE	LECTURER
14.	MS. TEO SIEW HWAY	MASTER OF INFORMATION TECHNOLOGY	LECTURER
15.	MS. YUSHAZAZIAH BINTI MOHD YUNOS	MASTER OF SCIENCE (MECHANICAL ENGINEERING)	LECTURER
16.	MS. NORHAYATI BINTI MOHD IDRUS	MASTER OF SCIENCE	LECTURER

PROCESS ENGINEERING TECHNOLOGY SECTION

SL: STUDY LEAVE

NO.	NAME	HIGHEST QUALIFICATION	DESIGNATION
1.	MOHD. RAZEALY BIN ANUAR (Dr.) (Head of Section)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
2.	AHMAD AZAHARI BIN HAMZAH (Dr)	PhD (ELECTRICAL ENGINEERING)	SENIOR LECTURER
3.	MS. AIZA SYUHANIZ BINTI SALLEH	MASTER OF ENGINEERING	LECTURER
4.	ALIFF RADZUAN BIN MOHAMAD RADZI (Ts. Dr)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
5.	AMIN SAFWAN BIN ALIKASTURI (Dr)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
6.	MR. AZRIN BIN ABDUL RAHMAN	MASTER OF SCIENCE (PROCESS PLANT MANAGEMENT)	SENIOR LECTURER
7.	MS. FARIDAH BINTI GHAFAR	MASTER OF SCIENCE	SENIOR LECTURER
8.	INDOK NURUL HASYIMAH BINTI MOHD AMIN (Assoc. Prof. Dr.)	PhD (CHEMICAL ENGINEERING & PROCESS)	ASSOCIATE PROFESSOR
9.	KELLY YONG TAU LEN (Assoc. Prof. Dr.)	PhD (MECHANICAL SCIENCE & ENGINEERING)	ASSOCIATE PROFESSOR
10.	LAW JENG YIH (Dr)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
11.	MS. MARMY ROSHAIDAH BINTI MOHD SALLEH	MASTER OF ENGINEERING	LECTURER
12.	MS. NADIA BINTI ISA (SL)	MASTER OF SCIENCE	SENIOR LECTURER
13.	MS. NAZERAH BINTI AHMAD	MASTER OF ENGINEERING	LECTURER
14.	NOR AINI BINTI BUROK (Ts.)	MASTER OF INDUSTRIAL SAFETY MANAGEMENT	SENIOR LECTURER
15.	NOR SHAHIRAH BINTI MOHD NASIR (Dr)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
16.	MS. NORULAKMAL BINTI NOR HADI	MASTER OF SCIENCE	SENIOR LECTURER
17.	MS. RABIATUL ADAWIAH BINTI MAT NOOR (SL)	MASTER OF SCIENCE	LECTURER
18.	MR. SYAHIDI FADZLI BIN ALFAN	MASTER OF SCIENCE (INDUSTRIAL & TECHNOLOGY MANAGEMENT)	LECTURER
19.	MR. SYED AZHAR BIN SYED AB RAHMAN	MASTER OF SCIENCE (CHEMICAL ENGINEERING)	SENIOR LECTURER
20.	WAN NOOR AIDAWATI BINTI WAN NADHARI (Dr.)	PhD (BIORESOURCE, PAPER AND COATINGS TECHNOLOGY)	SENIOR LECTURER
21.	ZAINAL ABIDIN BIN MOHD YUSOF (Ts.)	MASTER OF SCIENCE	SENIOR LECTURER

22.	ZULHAFIZ BIN TAJUDIN (Ts. Dr.)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
23.	MS. ZURAIDAH BINTI RASEP (SL)	MASTER OF ENGINEERING	LECTURER

BIOENGINEERING TECHNOLOGY SECTION

SL: STUDY LEAVE

NO.	NAME	HIGHEST QUALIFICATION	DESIGNATION
1.	MS. FARA WAHIDA BINTI AHMAD HAMIDI (Head of Section)	MASTER OF SCIENCE (BIOPROCESS ENGINEERING)	LECTURER
2.	LEONG CHEAN RING (Dr)	PhD IN MEDICINE	SENIOR LECTURER
3.	MOHAMAD ZULKEFLEE BIN SABRI (Ts. Dr)	MASTER OF ENGINEERING	LECTURER
4.	NIK IDA MARDIANA BINTI NIK PA (Dr.)	MASTER OF SCIENCE	SENIOR LECTURER
5.	MS. NORHANI BINTI JUSOH (SL)	MASTER OF ENGINEERING	SENIOR LECTURER
6.	MS. NURDIYANA BINTI HUSIN	MASTER OF SCIENCE	LECTURER
7.	NURUL FAEZAWATY BINTI JAMALUDIN (Ts.)	MASTER OF SCIENCE	SENIOR LECTURER
8.	ROZYANTI BINTI MOHAMAD (Ts. Dr)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
9.	RUZAINAH BINTI ALI @JAAFAR (Assoc. Prof. Dr.)	PhD (BIOTECHNOLOGY)	ASSOCIATE PROFESSOR
10.	TONG WOEI YENN (Dr.)	PhD IN MICROBIOLOGY	SENIOR LECTURER
11.	ZAINATUL 'ASYIQIN BINTI SAMSU (Ts. Dr)	MASTER OF SCIENCE	LECTURER

ENVIRONMENT AND POLYMER ENGINEERING TECHNOLOGY SECTION

SL: STUDY LEAVE

NO.	NAME	HIGHEST QUALIFICATION	DESIGNATION
1.	FAHMI ASYADI BIN MD YUSOF (Dr) (Head of Section)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
2.	AMELIA BINTI MD SOM (Dr)	PhD (GEOENVIRONMENT ENGINEERING)	SENIOR LECTURER
3.	AHMAD NAIM BIN AHMAD YAHAYA (Assoc. Prof. Ts. Dr.)	PhD (ENVIRONMENT ENGINEERING TECHNOLOGY)	ASSOCIATE PROFESSOR
4.	MS. KHAIRUL NADIAH BINTI IBRAHIM	MASTER OF TECHNOLOGY	SENIOR LECTURER
6.	MR. MOHD SYAZWAN BIN MOHD GHAZALI (SL)	MASTER OF SCIENCE	LECTURER
7.	NOR ZALINA BINTI KASIM (Dr.)	PhD (CIVIL ENGINEERING)	SENIOR LECTURER
8.			
9.	ROBERT THOMAS BACHMANN (Prof. Dr.)	PhD (ENVIRONMENTAL ENGINEERING TECHNOLOGY)	PROFESSOR
10.	SITI NOORAIN BINTI ROSLAN (Dr)	DOCTOR OF ENGINEERING (CIVIL & ENVIRONMENTAL ENGINEERING)	SENIOR LECTURER
11.	Ts. Dr NORILHAMIAH BINTI YAHYA	PhD (FUEL CELL ENGINEERING)	SENIOR LECTURER
12.	MS. MAZLINA BINTI GHAZALI (Ts.)	BACHELOR OF ENGINEERING (HONS) IN POLYMER ENGINEERING	ASST. LECTURER
13.	MR. MOHD EDYAZUAN BIN AZNI (SL)	MASTER OF ENG. TECH. (GREEN & ENERGY EFFICIENT BUILDINGS)	LECTURER
14.	MR. MUAZZIN BIN MUPIT	MASTER OF SCIENCE	SENIOR LECTURER
15.	MUZAFAR BIN ZULKIFLI (Ts. Dr.)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
16	NOOR FAIZAH BINTI CHE HARUN (Dr)	DOCTOR OF ENGINEERING (ENVIRONMENTAL CHEMISTRY & ENGINEERING)	SENIOR LECTURER
17.	NOR NADIAH BINTI MOHAMAD YUSOF (Dr)	PhD (ENERGY & ENVIRONMENT SCIENCE)	SENIOR LECTURER
18.	ONG SIEW KOOI (Assoc. Prof. Ts. Dr.)	PhD (POLYMER TECHNOLOGY)	ASSOCIATE PROFESSOR
19.	RAJA NAZRUL HAKIM BIN RAJA NAZRI (Dr)	PhD (MATERIAL & METALLURGICAL ENGINEERING)	SENIOR LECTURER
20.	NADIA BINTI RAZALI (Dr.)	PhD (CONSTRUCTION)	SENIOR LECTURER
21.	MS. SUHAINI BINTI MAMAT	MASTER OF ENGINEERING	LECTURER
22.	YUSRIAH BINTI LAZIM (Dr.)	PhD IN MATERIAL SCIENCE AND ENG.	SENIOR LECTURER
23.	ZAIHAR BIN YAACOB (Dr.)	MASTER OF ENGINEERING	SENIOR LECTURER

FOOD ENGINEERING TECHNOLOGY SECTION

SL: STUDY LEAVE

NO.	NAME	HIGHEST QUALIFICATION	DESIGNATION
1.	SITI FATIMAH BINTI IBRAHIM (Dr.) (Head of Section)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
2.	ABDUL MANAN BIN DOS MOHAMED (Assoc. Prof. Dr.)	PhD (BIOSCIENCE & BIOTECHNOLOGY)	ASSOCIATE PROFESSOR
3.	MS. FARAH SALINA BINTI HUSSIN	PhD (FOOD BIOTECHNOLOGY)	SENIOR LECTURER
4.	HARUN BIN SARIP (Assoc. Prof. Ts. Dr.)	PhD (FOOD TECHNOLOGY)	ASSOCIATE PROFESSOR
5.	KHAIRUL FAIZAL BIN PA'EE (Dr.)	PhD (FOOD & NUTRITIONAL SCIENCE)	SENIOR LECTURER
6.	MS. LILY SUHAILA BINTI YACOB	MASTER OF ENVIRONMENT (ENVIRONMENTAL SCIENCE)	LECTURER
7.	MS. MASNIZA BINTI MOHAMED @ MAHMOOD	PhD (KEJURUTERAAN KIMIA DAN PROSES)	SENIOR LECTURER
8.	NOR ZANARIAH BINTI SAFIEI (Dr.)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
9.	NORIZA BINTI AHMAD (Ts. Dr)	PhD (FOOD SCIENCE & TECHNOLOGY)	SENIOR LECTURER
10.	MS. RINANI SHIMA BINTI ABD. RASHID (SL)	MASTER OF SCIENCE (FOOD TECHNOLOGY)	SENIOR LECTURER
11.	SHARIFAH SOPLAH BINTI SYED ABDULLAH (Ts Dr)	PhD (ENVIRONMENTAL ENGINEERING)	SENIOR LECTURER
12.	MUHAMAD YUSUF BIN HASAN (Ts. Dr.)	MASTER OF SCIENCE (PROCESS PLANT MANAGEMENT)	SENIOR LECTURER
13.	MOHD ZULKHAIRI BIN ABDUL RAHIM (Dr)	PhD (CHEMISTRY)	SENIOR LECTURER
14.	MR. MUHAMMAD SHARIR BIN ABDUL RAHMAN	MASTER OF CHEMICAL ENGINEERING	LECTURER
15.	SHARIFAH MARIAM BINTI SAYED HITAM (Ts. Dr.)	PhD (BIOPROCESS ENGINEERING)	SENIOR LECTURER

CHEMICAL ENGINEERING SECTION

SL: STUDY LEAVE

NO.	NAME	HIGHEST QUALIFICATION	DESIGNATION
1.	NOOR AINA BINTI MOHD NAZRI (Dr.) (Head of Section)	PhD IN ENGINEERING (GAS)	SENIOR LECTURER
2	WONG CHEE SIEN (Dr.)	PhD (BIOPROCESS ENGINEERING)	SENIOR LECTURER
3.	CHIN LIP HAN (Dr.)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
4.	CHONG YUAN FOONG (IR.)	BACHELOR OF ENGINEERING (CHEMICAL)	SPECIALIST
5.	FARRA WAHIDA BINTI SHAARANI (Dr.)	PhD (CHEMICAL PROCESS ENGINEERING)	SENIOR LECTURER
6.	MS. NOR NABIHA BINTI MD ZAN	MASTER (ENGINEERING SCIENCE)	LECTURER
7.	RAPIDAH BINTI OTHMAN (Dr)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
8.	SITI NURUL ATIKAH BINTI ABD HALIM (Dr.)	PhD (CHEMICAL ENGINEERING)	SENIOR LECTURER
9.	YUHANEES BINTI MOHAMED YUSOF (Dr.)	PhD (APPLIED SCIENCE)	SENIOR LECTURER
10.	SUZANA BINTI WAHIDIN (Assoc. Prof. Dr)	PhD (BIOPROCESSING ENGINEERING)	ASSOCIATE PROFESSOR

STUDENT DEVELOPMENT SECTION

SL: STUDY LEAVE

NO.	NAME	HIGHEST QUALIFICATION	DESIGNATION
1.	MS. INTAN NORJAHAN BINTI AZMAN (Head of Section)	MASTER OF ARTS IN ENGLISH LANGUAGE	LECTURER
2.	ANISAH BAHYAH AHMAD (Dr.)	PhD (ISLAMIC CIVILZATION)	SENIOR LECTURER
3.	AZMAN BIN YUSOF (Assoc. Prof. Dr.)	PhD (PHILOSOPHY AND CIVILIZATION STUDIES)	ASSOCIATE PROFESSOR
4.	AZU FARHANA BINTI ANUAR	MASTER OF ARTS (ENGLISH COURSE)	LECTURER
5.	MS. MARIATI BINTI MOHD SALLEH	MASTER OF EDUCATION	LECTURER
6.	MS. NOORHAYATI BINTI SAHARUDDIN	MASTER OF ARTS IN ENGLISH LANGUAGE	SENIOR LECTURER
7.	MS. ROSIAH BINTI OTHMAN	MASTER OF CORPORATE COMMUNICATION	LECTURER
8.	MS. SA'ADIAH BINTI HUSSIN	MASTER OF SCIENCE (CORPORATE COMMUNICATION)	SENIOR LECTURER

IIIP SECTION

SL: STUDY LEAVE

NO.	NAME	HIGHEST QUALIFICATION	DESIGNATION
1.	ABD RAZAK BIN HAJI MOHD YUSOFF	MASTER OF BUSINESS ADMINISTRATION	LECTURER
2.	NORAZMI BIN OMAR	MASTER OF BUSINESS ADMINISTRATION	LECTURER

Bachelor of Food Safety and Quality Technology

PROGRAMME EDUCATIONAL OBJECTIVES (PEO)

PEO1	UniKL graduates who are knowledgeable, competent and innovative, which will contribute towards the requirement of human capital in food safety and quality.
PEO2	UniKL graduates who are effective leaders with teamwork skills, as well as verbal and non-verbal interpersonal communication skills to support their role in industry.
PEO3	UniKL graduates who are committed towards the importance of lifelong learning and continuous improvement..
PEO4	UniKL graduates who are professional, ethical and socially responsible.
PEO5	UniKL graduates who are capable of embarking on business and technopreneurial activities.

PROGRAMME LEARNING OUTCOMES (PLO)

PLO1	**Knowledge:** Apply the knowledge of technology fundamental to broadly-defined procedures, processes, systems and methodologies in food safety and quality
PLO2	**Practical Skills and High Technology:** Propose and employ current tools and techniques to resolve broadly-defined problems.
PLO3	**Analytical, Critical Thinking and Scientific Approach:** Demonstrate deep investigation and significant thinking abilities to solve broadly defined problems in the field of food safety and quality.
PLO4	**Communication Skills:** Communicate effectively and flexibly in oral and written language for social, academic and professional purposes.
PLO5	**Social and Responsibility in Society and Technologist Community**: Illustrate the understanding of corresponding issues related to the society and the subsequent responsibilities to the broadly-defined food safety and quality technology practices..
PLO6	**Lifelong learning and information management:** Acknowledge the requirement of professional establishment and to employ independent continuing learning in food safety and quality specialist technologists.
PLO7	**Technoprenuership and Management Skills:** Illustrate consciousness of management and tecnopreneurship routine in real perspective
PLO8	**Ethics and Professionalism:** Illustrate ethical awareness and professionalism.
PLO9	**Teamwork and Leadership:** Illustrate leadership character, mentoring and work efficiently in diverse teams

PROGRAMME STRUCTURE

INSTITUTE	UNIVERSITI KUALA LUMPUR KAMPUS CWGN MALAYSIAN INSTITUTE OF CHEMICAL AND BIOENGINEERING TECHNOLOGY
PROGRAMME	BACHELOR OF FOOD SAFETY AND QUALITY TECHNOLOGY

Intake From Semester	2021/2022-1	**Until Sem**	2022/2023-1
Total Credits to Graduate (TCG)	120	**No. of Semester**	6

YEAR	SEM NO.		CODE	NAME	CREDIT
1	1	1	CQB10103	ENGLISH FOR TECHNOLOGIST	3
		2	CQB10203	INTRODUCTION TO FOOD SAFETY AND QUALITY TECHNOLOGY	3
		3	CQB10803	ANALYTICAL AND ORGANIC CHEMISTRY	3
		4	CQB19203	MATHEMATICS 1	3
		5	MPU3113	HUBUNGAN ETNIK	3
		6	MPU3123	TAMADUN ISLAM & TAMADUN ASIA (TITAS)	3
		7	MPU3143	BAHASA MELAYU KOMUNIKASI 2	3
		8	MPU3173	PENGAJIAN MALAYSIA 3	3
		9	MPU3333	ISU-ISU KONTEMPORARI MUSLIM DI MALAYSIA	3
		10	MPU3343	CULTURE AND LIFESTYLE IN MALAYSIA 2	3
	2	11	CQB10303	FOOD PRODUCT MANUFACTURING	3
		12	CQB10403	GLOBAL FOOD SECURITY	3
		13	CQB10503	MICROBIOLOGICAL FOOD SAFETY	3
		14	CQB10603	FOOD ANALYSIS AND SENSORY EVALUATION	3
		15	CQB10703	ENGINEERING STATISTIC	3
		16	CQB10903	INDUSTRIAL SAFETY & HEALTH	3
		17	MPU3242	INNOVATION MANAGEMENT	2
2	3	18	CQB20103	FOOD SAFETY AND PACKAGING TECHNOLOGY	3
		19	CQB20203	FOOD SAFETY AND LEGISLATION	3
		20	CQB20303	SUPPLY CHAIN MANAGEMENT SYSTEM	3
		21	CQB20403	FOOD INGREDIENTS	3
		22	CQB20503	HALAL MANAGEMENT SYSTEM	3
		23	CQB21103	PROCESS INSTRUMENTATION & CONTROL	3
		24	MPU34102	INTEGRITI & ANTI-RASUAH 2	2
		25	MPU3412	CAREER GUIDANCE 2	2
		26	MPU3422	COMMUNITY SERVICE 2	2
		27	MPU3432	CULTURE 2	2
		28	MPU3442	RAKAN MASJID 2	2
		29	MPU3452	SISWA SISWI BOMBA DAN PENYELAMAT 2	2
		30	MPU3462	KOR SISWA SISWI PERTAHANAN AWAM 2	2
		31	MPU3472	SPORTS MANAGEMENT 2	2
		32	MPU3482	PERSONAL FINANCIAL MANAGEMENT 2	2
		33	MPU3492	ASKAR WATANIAH	2
	4	34	CQB20603	FOOD SAFETY TOXICOLOGY	3
		35	CQB20703	HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)	3
		36	CQB20804	FOOD QUALITY AND STANDARD	4
		37	CQB20903	FOOD PRODUCT DESIGN AND DEVELOPMENT	3
		38	CQB21003	FOOD WASTE MANAGEMENT SYSTEM	3
2	4	39	WBB20103	TECHNOPRENEURSHIP	3
3	5	40	CQB30110	APPLIED FOOD PRODUCT MANUFACTURING	10
		41	CQB39810	INDUSTRIAL FINAL YEAR PROJECT	10
	6	42	CQB30206	APPLIED FOOD QUALITY AND STANDARD	6
		43	CQB30306	APPLIED HALAL MANAGEMENT SYSTEM	6
		44	CQB30406	APPLIED FOOD PRODUCT DESIGN AND DEVELOPMENT	6
		45	CQB30506	APPLIED FOOD SAFETY AND LEGISLATION	6
		46	CQB30606	APPLIED SUPPLY CHAIN MANAGEMENT SYSTEM	6
		47	CQB30706	APPLIED INDUSTRIAL SAFETY AND HEALTH	6
		48	MPU3213	BAHASA KEBANGSAAN A	3
		49	WIB31008	INDUSTRIAL TRAINING	8

SUMMARY TOTAL NUMBER OF SUBJECTS UNDER CATEGORIES :

CATEGORIES	TOTAL
MPU	18
ELECTIVE	5
UCS	1
CORE	24
INTRA	1

NATIONAL REQUIREMENT

MPU 3113 HUBUNGAN ETNIK
MPU 3173 PENGAJIAN MALAYSIA 3
MPU 3123 TAMADUN ISLAM & TAMADUN ASIA (TITAS)
MPU 3143 BAHASA MELAYU KOMUNIKASI 2
MPU 3333 ISU-ISU KONTEMPORARI MUSLIM DI MALAYSIA/
MPU 3343 CULTURE AND LIFESTYLE IN MALAYSIA
MPU 3242 INNOVATION MANAGEMENT
MPU3412 CAREER GUIDANCE 2
MPU3422 COMMUNITY SERVICE 2
MPU3432 CULTURE 2
MPU3442 RAKAN MASJID 2
MPU3452 SISWA-SISWI BOMBA DAN PENYELAMAT 2
MPU3462 SISWA-SISWI PERTAHANAN AWAM 2
MPU3472 SPORTS MANAGEMENT 2

MPU 3113 Hubungan Etnik

Synopsis:
Kursus ini membincangkan konsep asas, latar belakang dan realiti sosial masa kini hubungan etnik di Malaysia dari perspektif kesepaduan sosial. Tujuan kursus ini ialah memberikan kesedaran dan penghayatan dalam menguruskan kepelbagaian ke arah pengukuhan negara bangsa. Pengajaran dan pembelajaran akan dilaksanakan dalam bentuk pembelajaran berasakan pengalaman melalui aktiviti individu, berpasukan dan semangat kesukarelaan. Pada akhir kursus ini, pelajar diharapkan dapat mengamalkan nilai-nilai murni, mempunyai jati diri kebangsaan dan menerima kepelbagaian sosio-budaya etnik di Malaysia.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Menghuraikan isu dan cabaran dalam konteks hubungan etnik di Malaysia
2. Menilai kepentingan jati diri kebangsaan dan kesukarelaan dalam pelbagai konteks ke arah mewujudkan warganegara yang bertanggungjawab
3. Membina dan memupuk hubungan dan interaksi sosial pelbagai etnik

MPU 3173 Pengajian Malaysia 3

Synopsis:
This unit focuses on the history and politics, the constitution of Malaysia, community and solidarity, development and other issues of national concern. The objective of this unit is to produce students who understand the socio-cultural society, the process of nation-building and political structure in Malaysia as well as to appreciate the role of Malaysia at the international level.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Describe and discuss the diversity of society
2. Explain the importance of Malaysia's identity towards nurturing the spirits of university
3. Build social relationship and interaction among students

MPU 3123 Tamadun Islam & Tamadun Asia (TITAS)

Synopsis:
Kursus ini membincangkan ilmu ketamadunan yang meliputi pengenalan ilmu ketamadunan, perkembangan dan interaksi ketamadunan dalam tamadun Islam, Melayu, China, India serta isu ketamadunan kontemporari dalam Tamadun Islam dan Tamadun Asia. Kursus ini bertujuan memberi kefahaman mengenai setiap elemen tersebut dan implikasi terhadap proses pembangunan negara. Selain itu, perbincangan dan perbahasan dalam kursus ini turut berperanan dalam usaha melahirkan pelajar yang mengetahui warisan sejarah negara, memupuk nilai murni , mempunyai jati diri kebangsaan dan menghargai kepelbagaian.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Menghuraikan peranan nilai ketamadunan dalam pembentukan sistem nilai masyarakat Malaysia.
2. Mempamerkan kebolehan komunikasi sosial dalam kepelbagaian lanskap budaya.
3. Membahaskan elemen ketamadunan dengan isu kemasyarakatan semasa.

MPU 3143 Bahasa Melayu Komunikasi 2

Synopsis:
Kursus ini melatih pelajar antarabangsa untuk berkomunikasi dalam bahasa Melayu asas yang meliputi situasi kehidupan harian. Pelajar akan diperkenalkan dengan pertuturan dan penulisan bahasa Melayu mudah. Pengajaran dan pembelajaran akan dllaksanakan dalam bentuk kuliah, tutorial, tugasan dan pengalaman pembelajaran pelajar di dalam dan di luar kelas. Pada akhir kursus ini, pelajar diharapkan dapat berkomunikasi dan mengggunakan ayat mudah dengan berkesan.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Menerangkan kandungan teks penuh yang menggunakan ayat mudah dan ayat berlapis
2. Bertutur dalam pelbagai situasi dengan menggunakan ayat mudah dan ayat berlapis
3. Menyusun idea secara kreatif dan sistematik dalam penulisan karangan pendek

MPU 3333 Isu-Isu Kontemporari Muslim Di Malaysia

Synopsis:
Kursus ini memberikan pengetahuan berkaitan isu-isu kontemporari yang melingkari masyarakat Islam di Malaysia. Sejarah dan perkembangan Islam, ideollogi dan fahaman yang mempengaruhi umat Islam turut dikupas dalam kursus ini, Isu-isu yang bebrkaitan dengan kepenggunaan, institusi keluarga dan masyarakat turut diperbincangkan. begitu juga sains dan teknologi serta masa depan Islam dan implikasinya diperjelaskan dengan sandaran dalil wahyu dan realiti semasa.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Menerangkan sejarah dan aspek-aspek perkembangan Islam di Malaysia
2. Menghuraikan relaiti isu-isu yang melingkungi umat Islam di Malaysia
3. Melaksanakan tanggungjawab dan kewajipan beragama demi masa depan masyarakat Islam dalam konteks semasa

MPU 3343 Culture And Lifestyle In Malaysia

Synopsis:
The main objective of this course is to expose students to the rich culture and lifestyle in Malaysia. This is to foster and instill national unity. It will introduce various cultures to the local as well as the international students. This course will help to bridge the gap among students as well as further develop the understanding and respect for Malaysian culture and lifestyle.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Compare acceptable cultural practices, norms and lifestyle in Malaysia
2. Organize program on cultural values, ethnicity and lifestyle in Malaysia
3. Analyse information on cultural and lifestyle issues

MPU3242 Innovation Management

Synopsis:
This course is to help students to understand the complex process of innovation which depends on people and their interactions; to stimulate new thinking rather than prescribe some definitive methodology; to understand the issues involved in being an innovator and the culture for supporting innovation; understand the critical issues that organizations need to develop to support innovation; to be able to develop a marketing strategic planning and able to do qualitative and quantitative market analysis; to understand the process of product development and market testing; and to understand commercialization strategy i.e. marketing mix and future plan. These teaching components would benefit the students in becoming future entrepreneurs.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Explain the importance of innovation in organisation
2. Analyse the different types of innovation, products classes and the impact to the industry.
3. Distinguish the steps in the innovation process
4. Assess the key challenges to innovation.
5. Develop a viable innovative project.

MPU 3412 Career Guidance 2

Synopsis:
This course is one of the co-curriculum modules offered to develop well-rounded individuals through involvement in social and community activities. Specifically, it enables students to understand the importance of career planning. It also promotes soft skills that can be applied in their future careers. Apart from that, it creates a better understanding about potential employer’s expectations in job hunt.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Identify their personality types towards career & leadership
2. Determine ways in managing stress in the workplace

3. Demonstrate awareness of real work environment and the industry
4. Outline their future career and targets

MPU 3422 Community Service 2

Synopsis:
This course is one the co-curriculum modules offered to develop well-rounded individuals through involvement in high impact social and community activities. Specifically, it aims to develop interest among the students to participate in community service programmes. It also enables student to understand the importance of performing community service and the ways to implement the programmes and activities. Besides that, it provides better understanding to the students on the values, ethics and benefits of carrying out community service programmes.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Organize and participate in large scale/ high impact community service programmes and activities
2. Apply knowledge learnt in course in community service programmes and activities
3. Demonstrate entrepreneurship skills in community service programmes and activities
4. Explain the values, ethics and benefits of participating in community service programmes and activities.

MPU 3432 Culture 2

Synopsis:
This course is one of the co-curriculum modules offered to develop well-rounded individuals through involvement in social and community activities. Specifically, it aims to develop students' personality and social interaction skills, as well as foster closer relationships among the students in the university through the organization of and participation in cultural activities.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Apply knowledge gained in planning and organizing a cultural event
2. Demonstrate appropriate skills in organising a culture event
3. Evaluate the effectiveness of the management of a cultural event.

MPU3442 Rakan Masjid 2

Synopsis:
This course is one of the co-curriculum modules offered to develop well-rounded individuals through involvement in social and community activities. Specifically, it aims to give exposure to students on managing mosque effectively and implementing various activities related to the mosque. This is to enable students to play their role in developing the ummah through the mosque.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Explain about the importance of religious programmes implemented in Malaysia
2. Practice activities in relation to significant events in Islam
3. Recognise the functions of agencies/bodies relevant to the development of Islam in Malaysia

MPU3452 Siswa Siswi Bomba & Penyelamat 2

Synopsis:
This course is one of the co-curriculum modules offered to develop well-rounded individuals through involvement in social and community activities. Specifically, it gives exposure on the introduction to Malaysian Fire and Rescue Department, foot marching technique, fire rescue, ascending and descending technique and basic emergency aid.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Organize a project (theory and practically about BOMBA activities)
2. Communicate and demonstrate leadership and team skills through BOMBA activities (rescue, fire rescue and first aid)
3. Apply appropriate fundamental knowledge of rescue, fire rescue and first aid.

MPU3462 Pasukan Siswa-Siswi Pertahanan Awam 2

Synopsis:
This course is one of the co-curriculum modules offered to develop well-rounded individuals through involvement I social and community activities. Specifically, it gives exposure on the introduction on the instruction to Malaysian Civil Defense Force, foot marching technique, fire rescue, ascending and descending technique and basic emergency aid.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Communicate and demonstrate leadership and team skills through BOMBA activities (rescue, fire rescue and first aid).
2. Participate actively in Project (theory and practically about JPAM activities).
3. Apply appropriate fundamental of rescue, fire rescue and first aid.

UNIVERSITY REQUIREMENT

CQB10103 English For Technologist

WIB31008 Industrial Training

CQB10103 English for Technologist

Synopsis:
This course aims to familiarise students to technical vocabulary and language functions used in their field of study. Students also need to utilise proper writing principles and mechanics of technical communication in writing reports. In addition to that, students present their ideas and opinions using appropriate presentation techniques.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Describe equipment and processes related to their field of study using appropriate language
2. Produce a report with its necessary components i.e. trend analysis & referencing
3. Present information orally

WIB31008 Industrial Training

Synopsis:
This course is aimed at exposing students to real industrial environment and the opportunity to practice the knowledge and skills acquired during their academic years.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Apply the skills and knowledge that they have gained throughout their academic years in the companies that they are attached to.
2. Explain new knowledge and skills acquired during Industrial attachment
3. Handle and perform specific task with minimum supervision and achieve the companies' expectation.
4. Display safety and health practices in industry.
5. Show good analytical and problem solving skills.
6. Demonstrate the ability to work in team either as a leader or team member and good communication skills.

COMMON CORE

WBB20103 Technopreneurship

WBB20103 Technopreneurship

Synopsis:
The module will enhance student's knowledge and skills in business planning, financial management, business operations and marketing. The focus will be on attributes on Technopreneurs, searching for viable opportunities, taking into considerations the trends and new challenges in the business woeld; and gathering the resources necessary to convert a viable opportunity into a successful business.

Learning Outcomes:

Upon completion of this course students should be able to:

1. Describe business environment and management within the scope of the course
2. Estimate operation capacity and material requirement planning
3. Prepare sale forecast and financial projection statement.
4. Develop a viable business plan and be involved in entrepreneurship activities.

DISCIPLINE CORE

CQB10203 Introduction To Food Science And Technology
CQB10803 Analytical and Organic Chemistry
CQB19203 Mathematics 1
CQB10303 Food Product Manufacturing
CQB10503 Microbiological Food Safety
CQB10603 Food Analysis And Sensory Evaluation
CQB10703 Engineering Statistic
CQB10903 Industrial Safety & Health
CQB20103 Food Safety And Packaging Technology
CQB20203 Food Safety And Legislation
CQB20303 Supply Chain Management System
CQB20403 Food Ingredients
CQB20503 Halal Management System
CQB21103 Process Instrumentation & Control
CQB20603 Food Safety Toxicology
CQB20703 Hazard Analysis Critical Control Point (HACCP)
CQB20804 Food Quality And Standard
CQB20903 Food Product Design And Development
CQB21003 Food Waste Management System
CQB30110 Applied Food Product Manufacturing
CQB39810 Industrial Final Year Project
CQB30206 Applied Food Quality And Standard
CQB30306 Applied Halal Management System
CQB30406 Applied Food Product Design And Development
CQB30506 Applied Food Safety And Legislation
CQB30606 Applied Supply Chain Management System
CQB30706 Applied Industrial Safety And Health

CQB10203 Introduction To Food Science And Technology

Synopsis:
This course aimed to provide students the basic knowledge and understanding of food science and technology.

Learning Outcomes:
1. Discover the science and technology of the nature of food, it processing and preservation technique
2. Discuss on related issue regarding food science and technology
3. Work with team member in planning and performing scientific inquiry

CQB10303 Food Product Manufacturing

Synopsis:
This course will provide students with the theoretical and practical aspects of food product manufacturing. This syllabus covers manufacturing of selected food commodities and the quality control of the finished products. Students also require to identify and and providing solution in certain aspects of problems related to food manufacturing processes while adopting the Internet of Thing (IoT) and entrepreneurial elements.

Learning Outcomes:
1. Identify theoretical aspect of food product manufacturing
2. Apply quality control in the food product manufacturing processes
3. Solve with team member in certain aspects of problems related to food product manufacturing processes

CQB10503 Microbiological Food Safety

Synopsis:
This course aimed to provide the students with understanding of the basic function, activity, classification of microorganisms, microbiological quality of food products and food safety. The student will also obtain a good understanding of laboratory practices in food microbiology.

Learning Outcomes:
1. Examine and explain the theories and concepts of microorganisms in relationship with the factors that influence microbial growth, microorganisms in foods, food spoilage and food borne diseases.
2. Observe, predict, conduct, interpret and analyzed results of analysis in food microbiology.
3. Collaborate with team members in planning and performing a scientific inquiry.

CQB10603 Food Analysis And Sensory Evaluation

Synopsis:
This course will provide the principles of chemical and instrumental analysis of food and sensory evaluation. The course will cover the application of quantitative and qualitative analysis used in the physical, chemical and instrumental examination of food products. A special emphasis is placed on the evaluation of methods and interpretation of results. An overview of the physiological and psychological foundations of sensory functions, methods for sensory testing and fundamentals application of statistical approach for data analysis will be part of this course.

Learning Outcomes:

1. Apply the appropriate principles and procedures for food analysis and sensory evaluation.
2. Conduct experiment using appropriate food analysis and sensory evaluation approach to guide product development and assure quality of food.
3. Discuss with team members in planning, performing and reporting a scientific inquiry/assignment related to food analysis and sensory.

CQB10903 Industrial Safety & Health

Synopsis:
This course discusses the occupational safety, control method (to develop and implement appropriate control techniques for personal and workplace safety), chemical safety, health concept, biohazard level and control.

Learning Outcomes:

1. Perform analyses of risk related to occupational safety and health and comparing with statutory laws.
2. Analyze types of hazard related to workplace, appropriate control measures and risks associated with it.
3. Explain safety and health issues at workplace by comparing to Malaysian laws and regulations.

CQB20103 Food Safety And Packaging Technology

Synopsis:
To provide students with the principles and application of packaging materials in food industry as well as packaging regulation and labelling requirement in line with Malaysia and International Standard. In order to prepare our students to meet the changing demands of the industry especially food packaging industry, Additive Manufacturing elements is incorporate in the course through mini project.

Learning Outcomes:

1. Explain the functions of packaging and differentiate the material properties of various packaging raw materials as well as the final package in food industry.
2. Demonstrate the appropriate techniques and methods for some types of food packaging materials.
3. Create innovative food packaging prototype by adopting additive manufacturing and entrepreneurship element in compliance with Malaysian Food Act and International Standard.
4. Report with team members regarding current issues in food packaging industry.

CQB20203 Food Safety And Legislation

Synopsis:
This course covers the principles related to food laws, standard and legislation, food safety and management system, hazard risk in food ingredients, self inspection system and enforcement that is widely used and endorsed in Malaysia and internationally by industry, regulatory and consumer groups.

Learning Outcomes:

1. Identify the risks of food hazards by outline the laws regarding the use of ingredients and additives required for the production of a product.

2. Evaluating the responsibilities of employers and employees have according to current food safety legislation which relates to food premises.
3. Collaborate with team members in planning, performing and reporting a scientific inquiry related to food safety and legislation.

CQB20303 Supply Chain Management System

Synopsis:
This course covers various aspects of food supply chains in detail; to cover food supply chain from farm to fork, taking into consideration the various challenges and supporting mechanisms to make sure that the food reaching the plates is safe. It will also look into the technology and current practices in the food industry to ensure the movement of materials meeting required specification.

Learning Outcomes:
1. Classify the function of different entities in the food supply chain network.
2. Solving the operational challenges that are relevant for the efficient movement of the supply chain network.
3. Organise report with team members regarding issues in food supply chain management system.

CQB20403 Food Ingredients

Synopsis:
The course will present principles and utilization of food ingredients. The regulations and practice, differences in additive usage in other countries. The students will be exposed to various aspects of food ingredients, the properties of food with emphasis on the chemical basis of the food quality attributes of flavor, texture, color, nutrition, and chemical safety. Flavour, colour and food additives are important aspects of food processing from consumer acceptability point of view. Standards have been laid down for type and concentration of food additives.

Learning Outcomes:
1. Outline the ingredient and additives commonly found in food and explain the advantages and disadvantages of these additives.
2. Evaluate the contributions and the limitations of food ingredient and food additives in our food supply.
3. Discuss with team members in planning, performing and reporting a scientific inquiry/ assignment related to food analysis.

CQB20503 Halal Management System

Synopsis:
The course will present principles and application of halalan toyyiban food concept in Syarie, halal and haram food source, slaughtering technique, food chain, halal food processing concept, ingredient and halal food additive, halal and quality system, hygiene and food sanitation, JAKIM certification procedure, Malaysian Standards related to Halal eg. MS1500:2009 guidelines, analysis and halal food confirmation, Regulation and halal food act, government agency role to improve halal food – incentive and measure. The regulations and practice, current issue and halal food industries overview.

Learning Outcomes:
1. Outline halal guidelines and its implementation according to Islamic law for food industry
2. Perform analysis for the determination of non-halal substances with team members
3. Discuss the current issues regarding halal as a system and practices in the food industry

CQB21103 Process Instrumentation & Control

Synopsis:
This course introduces various aspects on fundamental of instrumentation, process control, industrial control system, control strategies and its applications in the industries.

Learning Outcomes:
1. Differentiate various types of process instrumentation and control system based on real applications in chemical industries.
2. Perform practical session and provide valid conclusion based on results, graphs and controller tuning data obtained.
3. Analyse understanding towards the importance of employing appropriate process instrumentation and control in chemical industries.

CQB20603 Food Safety Toxicology

Synopsis:
The subject is designed to provide students with an interactive overview to the general principles of food toxicology, with emphasis on different types of foodborne toxicants and the adverse effects of these food toxicants on humans. It furnishes students with analytical skills and conceptual framework to understand and assess food safety assurance strategies, especially regarding their importance within food-related industries.

Learning Outcomes:
1. Relate of potentially toxic constituents present in food products
2. Analyze with team members regarding current issue in food toxicology
3. Demonstrate the appropriate techniques and methods for determination toxin in food

CQB20703 Hazard Analysis Critical Control Point (HACCP)

Synopsis:
Students will be demonstrating the GMP and HACCP implementation in food industries. The guide a practical to the introduction of Prerequisite and HACCP programs will be presented. Enforcement Good Manufacturing Practice essential prerequisites for transition to the implementation of HACCP methodology will be discussed adequately. HACCP Plan, Internal Audit, Quality assurance and quality control, basic quality problems of food products and to present some statistical quality control tools with applications in the food industry, as well as to cover up-to-date topics of QC/QA as they relate to food industry and government relations.

Learning Outcomes:
1. Produce HACCP manuals based on the principles, methodologies, techniques and tools of MS 1480:2007 (HACCP)
2. Perform internal audit for GMP and HACCP in premise
3. Display the ability of self-directed learning and reflective practice in the work place through the development of a model HACCP plan for food industry among team members

CQB20804 Food Quality And Standard

Synopsis:
This course will introduce concept of quality assurance and quality control and its importance in food industry. This will include the current development and technology in practice that are inline with the local and global authorities standard. Students can expect to learn troubleshooting common problems arise in food industry with statistical quality control tools and other related measures. The course will relate prior knowledge on types of hazard or contaminant (physical, chemical, microbiological) as well as statistical and sensory evaluation for ensuring products meeting set quality.

Learning Outcomes:
1. Evaluate the importance of quality assurance and quality control in food manufacturing
2. Integrate suitable food quality standards and practices for production of safe food products
3. Demonstrate the ability for self- directed learning and practice related to food quality and standard through practical, project and manual development.

CQB20903 Food Product Design And Development

Synopsis:
This course is intended to familiarize students with the product implementation stage of food product development including preliminary product description, prototype development, product testing and the formal presentation of a new product development. Students will learn the importance of teamwork, product specification, food formulation, food ingredient technology, ingredient interaction and how to conduct and terminate a project in an orderly manner. Students incorporate the principles taught in the food science and Technology core courses and apply them to the theoretical and practical considerations of commercial food product development. Teams of students will complete real food product development projects solicited from the food industry.

Learning Outcomes:
1. Construct ideas that may lead to the development of a new product.
2. Recognise problems that are amendable to the new product commercialization.
3. Collaborate with team members in planning and conducting an event to exhibit newly developed food products.
4. Propose a prototype or design of a new product to be commercialized.

CQB21003 Food Waste Management System

Synopsis:
This course will equip students with the fundamental knowledge in waste management system for food processing. It will introduce students to the relevant issues that related to management of food waste system. This include basic principle in legal, characterization, handling, collection, storage and processing. Therefore, the goal of the course is to provide sufficient exposure to fundamental of food waste management system and current practice in the industry.

Learning Outcomes:
1. Describe the principle of food waste management system
2. Perform an investigation food processing waste management system problems using data from relevant sources
3. Collaborate with team members in interpreting practical waste management problems associated with food process operations

CQB30110 Applied Food Product Manufacturing

Synopsis:
This course will provide students with the theoretical and practical aspects of food product manufacturing. This syllabus covers manufacturing of selected food commodities
and the quality control of the finished products. Students also require to identify and and providing solution in certain aspects of problems related to food manufacturing
processes while adopting the Internet of Thing (IoT) and entrepreneurial elements.

Learning Outcomes:
1. Explain theoretical aspect of food product manufacturing
2. Display good quality control practice in the food product manufacturing processes
3. Solve problems related to food product manufacturing processes

CQB30206 Applied Food Quality And Standard

Synopsis:
This course will emphasize on the importance of quality assurance and quality control,quality problems of food products and to present some statistical quality control tools with applications in the food industry, as well as to cover up-to-date topics of QA/QC as they relate to food industry and government relations. Knowledge of quality control and their industrial application through physical, chemical, microbiological, statistical and sensory methods will be evaluated.

Learning Outcomes:
1. Explain the importance of quality assurance and quality control in food manufacturing
2. Relate food quality standards and practices in the production of safe food products
3. Demonstrate the ability for self- directed learning and practice in the work place through practical or assignment related to food quality and Standard

CQB30306 Applied Halal Management System

Synopsis:
The objective of this course is to produce competent Halal Executives equipped with knowledge and technological advances to serves the dynamic industrial sectors and regulatory and other government bodies relevant to Halal activities. This course provides a comprehensive and hands-on professional course on Halal Management System and a compulsory certificate in becoming a competent Halal Executive in Halal industry as required by JAKIM. The professional certificate-embedded course is recognized by Halal Professional Board (HPB), JAKIM.

Learning Outcomes:
1. Develop Halal manual and Halal Assurance System file for the halal certification
2. Perform online Halal application and mock internal halal audit
3. Demonstrate Halal Procedure and Process in obtaining the halal certification from JAKIM, Malaysia

CQB30406 Applied Food Product Design And Development

Synopsis:
This course is intended to familiarize students with the product implementation stage of food product development including preliminary product description, prototype development, product testing and the formal presentation of a new product development. Students will learn the importance of teamwork, product specification, food formulation, food ingredient technology, ingredient interaction and how to conduct and terminate a project in an orderly manner. Students incorporate the principles

taught in the food science and Technology core courses and apply them to the theoretical and practical considerations of commercial food product development. Teams of students will complete real food product development projects solicited from the food industry.

Learning Outcomes:

1. Develop new potential products for open market and food service sector
2. Recognise problems that are amendable to the new product commercialization
3. Propose product specification for new products that follow food related certification requirement

CQB30506 Applied Food Safety And Legislation

Synopsis:
This course covers the principles related to food laws, standard and legislation, food safety and management system, hazard risk in food ingredients, self inspection system and enforcement that is widely used and endorsed in Malaysia and internationally by industry, regulatory and consumer groups.

Learning Outcomes:

1. Categorize the risks of food hazards by outline the laws regarding the use of ingredients and additives required for the production of a product.
2. Demonstrate related skills according to food safety legislation
3. Reporting a scientific inquiry related to food safety and legislation

CQB30606 Applied Supply Chain Management System

Synopsis:
This course covers various aspects of food supply chains in detail; to cover food supply chain from farm to fork, taking into consideration the various challenges and supporting mechanisms to make sure that the food reaching the plates is safe.

Learning Outcomes:

1. Categorize the different entities in the food supply chain
2. Construct idea in solving the operational challenges that relevant for the efficient operation of the chain
3. Identify issues in food supply chain management system

CQB30706 Applied Industrial Safety And Health

Synopsis:
This course discusses the occupational safety, control method (to develop and implement appropriate control techniques for personal and workplace safety), chemical safety, health concept, biohazard level and control.

Learning Outcomes:

1. Perform analyses of risk related to occupational safety and health and comparing with statutory laws.
2. Analyze types of hazard related to workplace, appropriate control measures and risks associated with it.
3. Explain safety and health issues at workplace by comparing to Malaysian laws and regulations

Who to See For Advice

	ISSUES	WHO TO SEE
1.	Could not adapt with the teaching style of a lecturer	Lecturer concern / Head of Section
2.	Concern about labs, workshops, classrooms (safety, comfort, lack of equipment, lack of components, lack of practical, etc)	Lecturer concern / Head of Section
3.	Non-academic related problems that may affect academic achievement such as financial, family, social, emotional, spiritual, cannot get along with colleagues, cannot focus on study in the hostel due to environment, etc	Academic Advisor/Counsellor
4.	Weak in certain subjects, pre-requisites	Lecturer concern / Academic Advisor
5.	Academic related problems (study plan, add subject, drop subject, quit, etc)	Academic Advisor