

Republic of the Philippines
SULTAN KUDARAT STATE UNIVERSITY
 Colleges of Engineering, Information Technology and Industrial Technology
 Isulan Campus, Isulan Sultan Kudarat

Curriculum in
BACHELOR in INDUSTRIAL TECHNOLOGY major in
FOOD TECHNOLOGY
 2013 - 2014

FIRST YEAR

First Semester					Second Semester						
Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.	Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.
FT 111	Occupational Health and Safety Practices	1	0	1	None	FT 121	Meal Management	3	2	5	FT 112
FT 112	Food Selection and Preparation	3	2	5	None	FT 122	Basic Baking	3	2	5	None
FT 113	Quality Cookery & Sensory Evaluation	2	1	3	None	FT 123	Food Microbiology	3	0	3	None
Eng 111	Study & Thinking Skills in English	3	0	3	None	Eng 112	Writing in the Discipline	3	0	3	Eng 111
						Math 112	Plane Trigonometry	3	0	3	Math 111
Math 111	Fundt'ls of Mathematics/College Algebra	3	0	3	None			3	0	3	Fil 111
Fil 111	Komunikasyon sa Akademikong Pil.	3	0	3	None	Fil 112	Pagbasa't Pagsulat Tungo sa Pananaliksik	2	1	3	None
Dwg 111	Fundamentals of Drawing	2	1	3	None	ICT 1	Information and Communication Tech.	2	0	2	PE 111
Chem 111	General Chemistry	3	0	3	None	PE 112	Rhythmic Activities	3	0	{3}	NSTP 1
PE 111	Physical Fitness (Self - Testing)	2	0	2	None	NSTP 11	CWTS/ROTC/LTS		5	27	Units
NSTP 1	CWTS/ROTC/LTS	3	0	{3}	None		TOTAL				
	TOTAL		4	26	Units						

SUMMER

Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.
SocSci 111	Gen. Psychology w/ Population Educ.	3	0	3	None
Hist 111	Philippine History	3	0	3	None
SocSci 112	Life and Works of Rizal	3	0	3	None
	TOTAL			9	Units

SECOND YEAR

First Semester					Second Semester						
Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.	Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.
FT 211	Advanced Baking	3	2	5	FT 122	FT 221	Bar Tending & Bar Service Mgt.	3	2	5	FT 213
FT 212	Food Processing, Packaging & Labelling	3	2	5	FT 123	FT 222	Quantity Cookery	3	2	5	FT 121
FT 213	Food Beverage Management	2	1	3	FT 121	Eng 114	Technical Writing in the Discipline	3	0	3	Eng 113
Eng 113	Speech and Oral Communication	3	0	3	Eng 112		w/ Fundamentals of Research				
Fil 113	Masining na Pagpapahayag	3	0	3	Fil 112	SocSci 113	Basic Econ w/TAR Intrep & Work Ethics	3	0	3	None
NatSci 111	Biological Science	3	0	3	None	NatSci 121	Earth Science	3	0	3	NatSci 111
Physics 111	Mechanic and Heat	3	0	3	Math 112	Lit 111	Survey of Philippine Literature	3	0	3	None
PE 113	Team Sports	2	0	2	PE 112	PE 114	Recreational Activities	2	0	2	PE 113
TOTAL		5		27	Units	TOTAL		4		24	Units

SUMMER

Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.
IIM 1	Immersion I (270 Hrs.)	0	30	5	All Major subj
	TOTAL		30	5	Units

After completing the academic requirements in 2nd Year, 2nd Sem, the students can take NC II - Food and Beverage Services / Baking

THIRD YEAR

First Semester					Second Semester						
Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.	Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.
FT 311	International Cuisine	3	2	5	FT 222	FT 321	Cafeteria and Catering Management	3	2	5	FT 311
IT 300	Entrepreneurship and Management	3	0	3	None	IT 306	Labor Code and Industry Practices	3	0	3	None
IT 301	Basic Accounting	3	0	3	None	IT 307	Industrial Planning and Personnel Mgt.	3	0	3	None
IT 302	Product Packaging	3	0	3	None	IT 308	Principle of Training and Industry	3	0	3	None
IT 303	International Business	3	0	3	None	IT 309	Industrial Lay-out and design	3	0	3	None
IT 304	Technology for Business Presentation	3	0	3	None	IT 310	Industry Materials and Specification	3	0	3	None
IT 305	Product Quality and Control	3	0	3	None	STAT 111	Industrial Statistics	3	0	3	None
TOTAL		2		23	Units	TOTAL		2		23	Units

NC II - Food Processing /Commercial Cooking

FOURTH YEAR

First Semester					Second Semester						
Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.	Crs. No.	Descriptive Title	Lc	Lb	CU	Preq.
IT 410	Professional Ethics	3	0	3	None	IIM 2	Industrial Immersion 2 (540 Hrs.)	30	10		All maj. subj.
IT 411	Specialized Project	3	0	3	None						
PolSci 111	Politics and Governance w/ Phil. Cons.	3	0	3	None						
Hum 111	Logic	3	0	3	None						
TOTAL				12	Units	TOTAL		30	10		Units
Note: After the completion of all courses, students must complete a capstone project.											

Noted by:

Prepared by:

GILDA U. DELA CRUZ
 College Dean

EDWIN C. AUJO, ED.D.
 Campus Director

Note: After the completion of all academic requirements in each year level, the student can apply for:
 First year: Special Training Certificate (STC)
 Second Year: Diploma in Industrial Technology (DIT)
 Fourth Year: Bachelor in Industrial Technology major in Food Technology