



**FACULTY OF FOOD SCIENCE AND TECHNOLOGY  
LIST OF COURSE EXEMPTIONS FOR DIPLOMA GRADUATES**

1. Please seek the advice of the Academic Advisor before applying for course exemption in eSMP. Please refer to the faculty for course exemption other than those offered by the Faculty of Food Science and Technology.

2. The amount of credit for graduation includes course credit that is exempted.

**PROGRAM: BACHELOR OF FOOD SCIENCE AND TECHNOLOGY WITH HONOURS – BSTM  
Program Code: 37**

NO.	COURSE CODE	COURSE NAME	CREDIT HOURS	DIPLOMA UiTM	DIPLOMA POLISAS	DIPLOMA IN CHEMICAL ENGINEERING TECHNOLOGY (FOOD) (UniKL)	NOTES
1.	FST3201	Basic Food Microbiology	3(2+1)	MIC126 (4kr) (Gred B+)	DMT2033 (3kr) (Gred B+)	–	MIC126 – Mikrobiologi Asas DMT2033 – Food Microbiology
2.	FST3302	Fundamentals of Food Processing and Preservation	3(3+0)	CMT159 (4kr) & FST252 (3kr) & FST302 (3 kr) (Gred B+)	–	–	CMT159 – Operasi Unit FST252 – Prinsip Pengawetan Makanan I FST302 – Prinsip Pengawetan Makanan II
3.	FST3401	Fundamentals of Food Engineering	3(2+1)	FST209 (3kr) (Gred B+)	DMT5023 (3kr) (Gred B+)	–	FST209 – Principles of Food Engineering DMT5023 – Fundamentals of Food Engineering
4.	FST4830	Processing Technology of Plant Products	3(2+1)	–	DMT3033 (3 kr) DMT4083 (3 kr) (Gred B+)	–	DMT3033 – Plant Products Technology 1 DMT4083 – Plant Products Technology 2
5.	FST4831	Processing Technology of Animal Products	3(2+1)	–	DMT3023 (3kr) (Gred B+)	–	DMT3023 – Animal Products Technology
6.	FST4832	Sensory Evaluation of Food	2(1+1)	FST308 (3kr) (Gred B+)	DMT4023 (Gred B+)	CFD30303 (3kr) (Gred B+)	FST308 – Sensory Evaluation and Food Product Development DMT4032 – Sensory Evaluation of Food CFD30303 – Sensory Evaluation of Food



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**LIST OF COURSE EXEMPTIONS FOR DIPLOMA GRADUATES**

**PROGRAM: BACHELOR OF SCIENCE IN FOOD STUDIES WITH HONOURS – BSPMK**  
**Program Code: 71**

<b>NO.</b>	<b>COURSE CODE</b>	<b>COURSE NAME</b>	<b>CREDIT HOURS</b>	<b>DIPLOMA UiTM</b>	<b>DIPLOMA POLISAS</b>	<b>NOTES</b>
1.	FSM3101	Chemistry and Functionality of Food Ingredients	3(2+1)	FST 251 (4 kr) (Gred B+)	DMT2023 (3kr) (Gred B+)	FST 251 – Kimia Makanan DMT2023 – Food Chemistry
2.	FST3201	Basic Food Microbiology	3(2+1)	MIC126 (4kr) (Gred B+)	DMT2033 (3kr) (Gred B+)	MIC126 – Mikrobiologi Asas DMT2033 – Food Microbiology
3.	FST3401	Fundamentals of Food Engineering	3(2+1)	FST209 (3kr) (Gred B+)	DMT5023 (3kr) (Gred B+)	FST209 – Principles of Food Engineering DMT5023 – Fundamentals of Food Engineering