UniKL **AWARD & RECOGNITION**

QS Asia Ranking TOP 300 2020

MyRA Most Improved University 2020

Top Islamic Finance Institution WORLD NO. 6 2020

TOP 10 Time Higher Education World University Rankings Malaysia 2021

Malaysia Hockey League CHAMPIONS 2018, 2019, 2020

PUTRA BRAND Award 2016, 2018, 2019, 2020

SUPERBRAND Status 2018

BRAND LAUREATE 2016, 2017, 2018

Frost and Sullivan Asia Pacific Award 2016, 2017, 2018

FINANCIAL **ASSISTANCE**

MARA Loan

HRDF Claimable

EPF Withdrawal

PTPTN

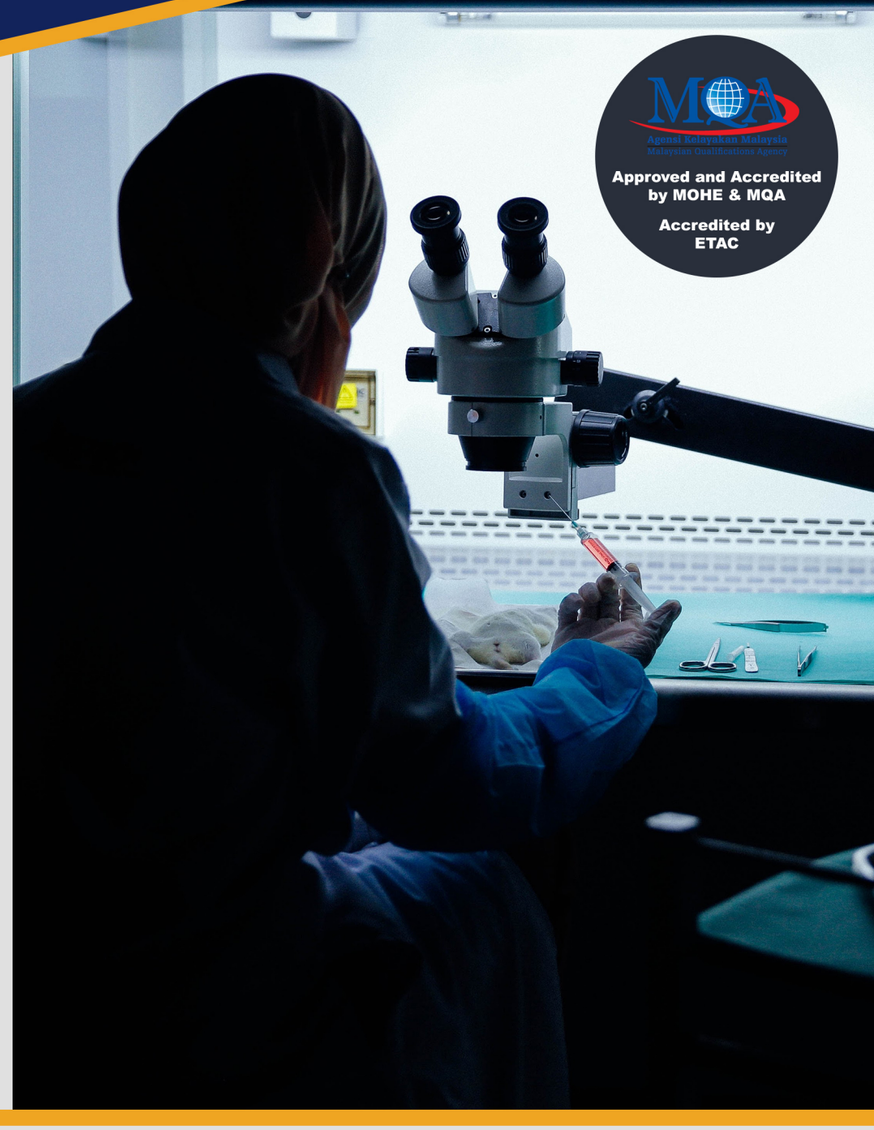
**** Subject to Terms & Conditions***

Universiti Kuala Lumpur-DU011 (W)

FLEXILEARN

WEEKEND & EVENING CLASSES

EARN HIGHER QUALIFICATION WITHOUT QUITTING YOUR JOB NOW !



Approved and Accredited by MOHE & MQA

Accredited by ETAC

UNIVERSITI KUALA LUMPUR
KAMPUS CAWANGAN
MALAYSIAN INSTITUTE OF CHEMICAL AND BIO-ENGINEERING TECHNOLOGY
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JPT/BPP (R/524/6/0061) 02/22, MQA/FA11928

BACHELOR OF CHEMICAL ENGINEERING TECHNOLOGY (FOOD) WITH HONOURS

OVERVIEW

This programme applies the principles of chemical engineering and food chemistry to the large-scale processing of food. Foods must be nutritious, i.e., provide the essential nutrients for growth and health; they must be safe, free from dangerous micro-organisms and chemical contaminants; and, if they are to be consumed at all, they must be attractive in taste and appearance. In this programme, students learn how to adapt the unit operations of traditional chemical engineering to the specific requirements of food processing. The main objective of this programme is to make it possible for well-trained chemical engineers to work in the food industry, possibly one of the largest manufacturing industry in Malaysia s graduates of UniKL are marketable upon graduation.

The programme includes exposure to areas of food chemistry, food microbiology, food engineering, food safety, food processing and the nutritive value of food. It is also is designed to provide depth and breadth in the relevant physical and biological sciences in which food science and technology is based.

FLEXIBLE LEARNING

Offering flexibility to cater to your schedule, so that you can pursue additional knowledge without interfering with your work schedule.

UniKL offers the flexibility to cater to your work schedule and provide you with the opportunity to enhance your skills whilst not compromising your work time. This workaround learning schedule is the main reason many professionals choose to enter UniKL's FlexiLearn programmes. Selected Professional Certificates can be embedded into the programmes as well. Furthermore, prior academic qualifications and working experience may be taken into consideration for syllabus exemptions.

APEL

Accreditation of Prior Experiential Learning

APEL (Accreditation of Prior Experiential Learning) is a systematic process which involves the IDENTIFICATION, DOCUMENTATION, and ASSESSMENT of prior experience related to a study programme.

APEL is a systematic process that involves the identification, documentation and assessment of prior experiential learning, i.e. knowledge, skills and attitudes, to determine the extent to which an individual has achieved the desired learning outcomes, for access to a programme of study and/or award of credits.

PROFESSIONAL RECOGNITION

- Engineering Technology Accreditation Council (ETAC)

ENTRY REQUIREMENT

- **Pass STPM** or equivalent with a minimum grade C (CGPA 2.00) in Mathematics, a Science related subjects and other subjects, as well as a pass in SPM or equivalent with at least a pass in English

- **Diploma (Level 4, the Ministry of Health) Engineering / Engineering Technology** or equivalent recognized, with a CGPA of 2.00 and a minimum;
  OR
- **Diploma (Level 4, KKM)** in the field of vocational and technical / skills that are relevant and recognized with a minimum CGPA of 2.00 and a pass in English at SPM or equivalent

- **Passing Basic program of Science and Technology / Science Foundation (Foundation in Science and Technology / Foundation in Science)** from UNIKL with minimum CGPA of 2.00 and a pass in English Language subject at the SPM level or equivalent
  OR
- **Passed the Matriculation program / Preparation in Science** recognized with a minimum CGPA of 2.00 and a pass in English Language subject at the SPM or equivalent OR
- **Graduated South Australian Matriculation (SAM) / Australian Year 12 / including Canadian Grade 12** Mathematics and one Science subject related

- **Graduated in the International Baccalaureate (IB)** with at least 24/45 points including Mathematics and one Science subject related

- **A-Level pass** with at least a pass in Mathematics, a Science related subjects and other subjects, as well as a pass in SPM or equivalent with at least a pass in English

- **Pass Sijil Tinggi Agama Malaysia (STAM)** with at least Jayyid and pass SPM or equivalent with at least a credit in Mathematics, a Science related subjects and pass in English;
  *Eg for applications for admission in 2015, graduated in 2014 or 2013 STAM
- HAVE A **UNIVERSITY QUALIFICATION EXAMINATION ENGLISH TEST (MUET)** AT LEAST BAND 2
  OR
- HAVING AT LEAST MINIMUM **IELTS BAND 4.0** OR
- HAVE MINIMUM SCORES AT LEAST **TOEFL 450 (PBT)** or **135 (CBT)** or **40 (IBT)**

PROGRAMME STRUCTURE

SEMESTER 1
- Mathematics I
- Physical Chemistry
- Fundamental of Electric & Electronics
- Engineering Graphic
- Co-Curriculum I
- Malaysian Studies
- Islamic/Moral Studies
- Bahasa Kebangsaan A
- Fundamental English

SEMESTER 2
- Mathematics II
- Analytical & Organic Chemistry
- Chemical Process Principles
- Principle of Programming
- Fluid Mechanics
- Co-Curriculum II
- Bahasa Kebangsaan A

SEMESTER 3
- Industrial Safety & Health
- Chemical Engineering Thermodynamics
- Mass Transfer I
- Engineering Statistics
- Process Heat Transfer
- Professional English I

SEMESTER 4
- Process Instrumentation
- Food Chemistry
- Food Biochemistry
- Food Microbiology
- Food Analysis
- Food Process Engineering
- Professional English II
- Introduction to Food Science and Technology

SEMESTER 5
- Food Processing and Preservation Technology
- Food Sensory and Evaluation
- Quality System Management in Food Industry
- Food Plant Design I
- Technopreneurship
- Engineering Technologist in Society
- Food Biochemistry

SEMESTER 6
- Food Ingredients
- Food Plant Design II
- Food Product Design and Development
- Final Year Project (Design Proposal)
- Mandarin I
- Elective I
- Food Packaging Technology

SEMESTER 7
- Final Year Project (Design Implementation)
- Food Safety and Legislation
- Mandarin II
- Elective II
- Halal Technology
- Innovation Management

SEMESTER 8
- Industrial Training

*** the duration of the programme will be based in the actual credit transfer and number of courses taken by student on every semester.**