Program of:
Science and Technology of
Fermentation Industry Diploma
(Program Scheme and
Courses Content)
Program of Science and Technology of Fermentation Industry Diploma

First Year: First Semester

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Title</th>
<th>No. H.</th>
<th>Prac. H.</th>
<th>Exams</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>IF5101</td>
<td>Cytology and microbial genetics.</td>
<td>4</td>
<td></td>
<td>60</td>
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<tr>
<td>IF5102</td>
<td>Mycology and Algae</td>
<td>2</td>
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<tr>
<td>IF5103</td>
<td>Company laws and work legislation.</td>
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<tr>
<td>IF5104</td>
<td>Bacteriology and virology.</td>
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<td>IF5105</td>
<td>Language.</td>
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<tr>
<td><strong>Elective Courses (A)</strong></td>
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<td>2</td>
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<tr>
<td><strong>Elective Courses (B)</strong></td>
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<tr>
<td>Total</td>
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<td>16</td>
<td></td>
<td>240</td>
<td>560</td>
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*Elective Courses (A) Choose one from the following:

- IF5106 Organic chemistry.
- IF5107 Food Chemistry
- IF5108 Principle of Food Technology

**Elective Courses (B) Choose one from the following:

- IF5109 Physical Chemistry.
- IF5110 Food Analysis.
- IF5111 Food Enzymes.

***Extended courses

Note:

Course Code Description:

Course Name: AB CDEF
(AB): is an indicator for the diploma name.
(C): is a number for graduate course level (from 1 to 4).
(D): is a number indicating the semester number.
(EF): is a number indicating the serial number of the course during the semester.
# Program of Science and Technology of Fermentation Industry Diploma

**First Year: Second Semester**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Title</th>
<th>No. H.</th>
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<th>Exams</th>
<th>Grade</th>
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</thead>
<tbody>
<tr>
<td>IF5201</td>
<td>Microbial Growth control and microbial food poisoning.</td>
<td>4</td>
<td>60</td>
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<tr>
<td>IF5202</td>
<td>Immunology and Enzymology.</td>
<td>2</td>
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<td>IF5203</td>
<td>Genetic engineering.</td>
<td>2</td>
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<tr>
<td>IF5204</td>
<td>Yeast genetics.</td>
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<td>IF5205</td>
<td>Technical writing.</td>
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<td><strong>Elective Courses (A)</strong></td>
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*Elective Courses (A)*
Choose one from the following:

- IF5206 Chemistry of carbohydrates.
- IF5207 Standard Specifications of Foods
- IF5208 Microbial Spoilage of Foods

**Elective Courses (B)**
Choose one from the following:

- IF5209 Food processing.
- IF5210 Fermented Foods
- IF5211 Physical Properties of Foods

***Extended courses***
## Program of Science and Technology of Fermentation Industry Diploma

### Second Year: First Semester

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Title</th>
<th>No. H.</th>
<th>Prac. H.</th>
<th>Exams Y.W.</th>
<th>Exams Wr.</th>
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<tbody>
<tr>
<td>IF5301</td>
<td>Biochemistry.</td>
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<td>IF5302</td>
<td>Research project***.</td>
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<td>IF5303</td>
<td>Industrial microbiology</td>
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<td>IF5304</td>
<td>Agricultural laboratory (I) ***.</td>
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<td>IF5305</td>
<td>Computer programming.</td>
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<td>Elective Courses (A)*</td>
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*Elective Courses (A)*
Choose one from the following:

- IF5306 Industrial Fermentation
- IF5307 Engineering and Technology of Food Processing.
- IF5308 Non-alcoholic Beverages.

**Elective Courses (B)**
Choose one from the following:

- IF5309 Economics of food factories.
- IF5311 Technology of Starch and Glucose Industry.

***Extended courses
# Program of Science and Technology of Fermentation Industry Diploma

## Second Year: Second Semester

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Title</th>
<th>No. H.</th>
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<th>Exams Y.W.</th>
<th>Exams Wr.</th>
<th>Grade</th>
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<tbody>
<tr>
<td>IF5401</td>
<td>Quality control in fermentation industry.</td>
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<td>IF5402</td>
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<tr>
<td>IF5403</td>
<td>Biochemical Engineering and Yeast Biotechnology</td>
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<td>IF5404</td>
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<td>IF5405</td>
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**Elective Courses (A)**

<table>
<thead>
<tr>
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<th>Course Title</th>
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<th>Exams Wr.</th>
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<tbody>
<tr>
<td>IF5406</td>
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<td>IF5407</td>
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<tr>
<td>IF5408</td>
<td>Design of Industrial Waste Treatment Systems.</td>
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**Elective Courses (B)**

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<th>No. H.</th>
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<th>Exams Wr.</th>
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<tr>
<td>IF5409</td>
<td>Sanitation of food industries.</td>
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<td>IF5410</td>
<td>Plant equipment planning.</td>
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<td>IF5411</td>
<td>Food Packaging Technology.</td>
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<thead>
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<th>Exams Y.W.</th>
<th>Exams Wr.</th>
<th>Grade</th>
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<tbody>
<tr>
<td>IF5412</td>
<td>Project Economics.</td>
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**Extended courses**
First Year: First Semester

IF5101 - Cytology and Microbial Genetics: (4h/w)

A) Cytology:
- General introduction: Historical background
- Macromolecules of the cell: Nucleic acids, proteins, carbohydrates, lipids.
- Cell structure and function.
- Light microscopy.
- Electron microscopy.
- Tissue and cell culture.
- Cytochemistry.
- Cell fraction

B) Microbial Genetic:
- Introduction.
- Importance of microbes in genetic studies.
- Organization of genetic material in microorganisms.
- Gene expression.
- Regulation of gene expression.
- DNA damage and Repair.
- Mutagenesis.
- Plasmids.
- Gene transfer in bacteria.
- Genetic engineering in microorganisms.
- Introduction.
- Importance of microbes in genetic studies.
- Organization of genetic material in microorganisms.
- Gene expression.
- Regulation of gene expression.
- DNA damage and Repair.
- Mutagenesis.
- Plasmids.
- Gene transfer in bacteria.
- Genetic engineering in microorganisms.

IF5102 - Mycology and Algae: (2h/w)

Fungi:
- Classification of fungi.
- Morphology characteristics of fungi.
- Nutrition and fungal symbiosis.
- Vegetative and sexual reproduction.
- Structure of yeast cell.

**Algae:**
- Classification of algae.
- Morphology characteristics and mobility of algae.
- Nutrition and algal symbiosis.
- Reproduction of algae.
- Structure of algal cell.

**IF5103- Companies Laws and Work Legislations: (2h/w)**
- Law of work
- Individual and group work contracts
- Decrees of syndicates and companies
- Delimitations of employing delinquents and women, foreigners working for Egyptians and Egyptians working for foreigners
- Arabic and international work agreements
- Law of social insurance
- Kinds of social insurance
- Study of Decrees related to special kind of social insurance
- Distinguishing between Decrees of social insurance and other kinds of Insurance

**IF5104- Bacteriology and virology: (2h/w)**

**Bacteriology:**
- Distribution and importance of bacteria.
- Different classifications of bacteria.
- Morphology and cultural characteristics.
- Structure of bacteria cell.
- Sporulation of bacteria.
- Mobility of bacteria.
- Reproduction of bacteria.
- Nutrition of bacteria.
- Action of physical and chemical factors on bacteria.
- Aerobic and anaerobic respiration of bacteria.
- Actinomycetes, rickettsia and mycoplasma.

**Virology:**
- Nature of viruses.
- Multiplication and genetics of bacteriophages.
- Lysogeny, episome and transduction bacteriophage.
- Multiplication of genetics of animal viruses.
- Interference with viral multiplication and infectivity.
IF5105 - **Language**: (2h/w)

1. Introduction.
2. Characteristics of the technical English.
4. Active sentences and its characteristics.
5. Some of the common errors in writing technical English sentences.
6. Phrasing: (Main idea – Methods of explaining the main idea – Types of phrases – Reading and analyzing some of the technical writing to develop the communication skills).

*Note*: This Course of Language is to be taught to all specialties.

**Elective Courses**

**(First Year - First Semester) List (A)**

**IF5106 - Organic Chemistry**: (2h/w)

2. **Reactions of carbonyl compounds**: Acid and base catalyses (specific and general), Neucleophilic addition reaction of carbonyl compounds on nitrogen and carbon neucleophiles.
3. **Cyclic addition reactions**: Classifications, Thermocyclic addition reactions, Dipolar cyclic addition reactions.
4. **Photochemistry**: The excited electronic states and jabloniski diagram, Properties of photoreactions, Reactions of: unsaturated organic carbon compounds carbonyl compounds and aromatic compounds.

**IF5107 - Food Chemistry**: (2h/w)


**IF5108 - Principle of Food Technology**: (2h/w)

Introduction – Nutrition state in Egypt and the world – Main components of food – Caloric value and Caloric requirements – Food spoilage – Main methods for the preservation of food – Principle of food preservation – Preservation by low temperature – Preservation by high
temperature – Preservation by Dehydration – Preservatives – Preservation by fermentation.

**Elective Courses**

(First Year – First Semester) List (B)

**IF5109- Physical Chemistry: (2h/w)**
- Thermodynamics of interface, surface tension.
- Electrical properties of interfaces.
- Electokinetic phenomena, electrophoresis, electro osmosis.
- Interaction between colloidal particles and surfaces.
- Stabilization and flocculation of colloids using macromolecules.
- Surfactants, liquid crystals, adsorption of macromolecules on surfaces.

**IF5110- Food Analysis: (2h/w)**
- Preparation of sample for analysis.
- Moisture determination.
- Ash and mineral matter.
- Protein determination.
- Oil and Fat determination.
- Reducing sugars.
- Non-reducing sugar.
- Starch.
- Crude fiber.
- Vitamins.
- Colouring agents.

**IF5111- Food Enzymes: (2h/w)**

**First Year: Second Semester**

**IF5201- Microbial Growth Control and Microbial Food Poisoning**

(4h/w)

**A: Microbial Growth Control:**
- Heat sterilization.
• Radiation sterilization.
• Filter sterilization.
• Chemical growth control.
• Disinfectants and antiseptics.
• Microbial growth control in foods.
• Growth factor analogs.
• Antibiotics.
• β-lactam antibiotics.
• Antibiotics from prokaryotes.
• Viral control.
• Fungal control.
• Antibiotic resistance.

**B: Microbial Food Poisoning:**
• Epidemiology of food-borne diseases.
• Bacterial food-borne infections.
• Food intoxication.
• Mycotoxins in foods.
• Parasites infection in foods.
• Viral infection in foods.
• Prevention method of microbial food poisoning.
• Detection and determination methods of microbial toxins in foods.

**IF5202- Immunology and Enzymology: (2h/w)**

**A: Immunology:**
• Introduction and history of immunology.
• Mechanisms of microbial pathogenicity.
• The immune system.
• Microbial products which damage the host.
• Mechanisms of host resistance.
• Hypersensitivity reactions.
• Autoallergic diseases.
• Viral immunology.
• Immune reactions.
• Immuno-deficiency

**B: Enzymology:**
• Classification of enzymes-Nomenclature of enzyme.
• General chemistry of enzymes.
• Thermodynamic and kinetics of biological reactions.
• Thermodynamic of enzymes.
• Enzyme kinetics.
• Allosteric control of enzyme function.
• Enzyme Mechanisms.
• Multiple enzyme forms.
• Regulation of enzyme activity
• Coenzymes.
• Detection of some enzymes
• Restricted enzymes.
• Food enzymes and future development.
• Tailoring enzyme structures and function.
• Amylolytic, cellulolytic, proteolytic, lipolytic and peptic enzymes.
• Lipoxgenase, polyphenol oxidase, Glucose oxidase, peroxidases and Catalase.

IF5203- Genetic Engineering: (2h/w)
• Meaning of genetic engineering and its importance for human.
• Organization and gene expression in prokaryotes.
• Organization and gene expression in eukaryotes.
• Handling techniques with DNA.
• Plasmids and bacteriophages as cloning vectors.
• Required enzymes for gene cloning.
• Cloning strategies.
• Applications of genetic engineering in Agriculture and food industries.

IF5204- Yeast Genetic: (2h/w)

Yeast genetics
• Introduction
• Yeast identification
• Genetics of mating. type locus
• Isolation of mutants
• Haploidization
• Studying methods of genetic improvement for the productive yeast strains.
  1- (Mutagenesis)
  2- (Protoplast Fusion)
  3- (Transformation)
**IF5205- Technical Writing: (2h/w)**

1. Elements of technical reports.
3. Methods of analyzing the engineering data.
4. Correct expressions and analytical reading.
7. Assignment reports.

*Note:* This Course of Technical Writing is to be taught to all specialties.

**Elective Courses**

*(First Year – Second Semester)*

**List (A)**

**IF5206- Chemistry of Carbohydrates: (2h/w)**

- Definition of carbohydrates
- Classification of carbohydrates:
  1. According to the functional groups, (aldoses and ketoses)
  2. According to the complexity (mono, oligo and polysaccharides)
- Sterioisomers in carbohydrates
- Determination of molecular weights of carbohydrates
- Detailed studies on some monosaccharides involving:
  1. Structural formula
  2. Cyclic structure
  3. Chemical properties
  4. Transformation of one sugar to another
  5. Photosynthesis of carbohydrates.

**IF5207- Standard Specifications of Food: (2h/w)**


**IF5208- Microbial Spoilage of Foods: (2h/w)**

Microbial spoilage of meat, fish, eggs, fruit and vegetable – Spoilage of honey – Spoilage of sugar and sweets.
**Elective Courses**
*(First Year - Second Semester)*

**List (B)**

**IF5209 - Food Processing:** (2h/w)

- Refrigeration – Freezing – Irradiation - Sun-drying and dehydration

**IF5210 - Fermented Foods:** (2h/w)

- Production of starter cultures.
- Alcoholic beverages.
- Fermented fruit and vegetal products.
- Fermented cereal products.
- Fermented legume products.
- Microbial food additives products.
- Microbial flavors and aromatic products.
- Fermented meat products.
- Fermented dairy products.

**IF5211 - Physical Properties of Foods:** (2h/w)

- Density – Refractive index – Polarization – Viscosity and Plasticity
- Surface tension – Colloid properties of foods – Practical applications on the physical properties of foods.

**Second Year: First Semester**

**IF5301 - Biochemistry:** (2h/w)

- Overview of metabolism.
- Microbial nutrition and Nutrients as energy sources.
- Basic mechanisms of ATP synthesis.
- Biosynthesis of microorganism cells from glucose:
  - Assimilation of ammonia – Biosynthesis of amino acids
- Formation of Pentose phosphate and NADPH2
- Ribonucleotides and Deoxyribonucleotides – Biosynthesis of lipids – Synthesis of polymers.
- Aerobic growth of microorganism on substrate other than glucose.
- Metabolic diversity of aerobic heterotrophs:
  - The different mechanism for the uptake of substrate – pentose phosphate cycle-Methylglyoxal bypass – Diversity in energy metabolism – Dissimilatory reduction of nitrate.
- Catabolic activities of aerobic heterotrophs.
- Regulation of bacterial metabolism.
- Microbial fermentation:
  - Alcoholic fermentation – Lactate fermentation
  - Butyrate and butanol – Acetone fermentation
  - Mixed acid and butanediol fermentation – Propionate and succinate fermentation – Methane and acetate fermentation – Sulfide fermentation – Fermentation of nitrogenous compounds.
- Phototrophic metabolism.
- Fixation of molecular nitrogen.

**IF5302- Research Project ***: (2h/w) (to be continued)**

The project must be in one of the problems related to the fermentation industry.

**IF5303- Industrial Microbiology: (4h/w)**

- Enzymes production.
- Ethyl alcohol production.
- Yeast production.
- Acetone, butanol and glycerol production.
- Organic acids production.
- Single cell protein and amino acids production.
- Hormones production.
- Antibiotics production.
- Polysaccharides production.
- Lipid production.
- Steroids production.
- Mushroom production.
- Vitamins production.
- Biogas production.
- Bioinsecticides production.

**IF5304- Agricultural Laboratories (I)***: (4h/w)**

- Isolation and identification of microorganisms used in industrial fermentations.
- Maintenance of microbial stock cultures.
• Raw materials utilized in industrial fermentation and their pretreatments.
• Estimation methods of microbial growth.
• Detection and determination of fermentative products.

**IF5305- Computer Programming: (2h/w)**

1- Computer components. (computer generation - components - input and output units - control unit - microprocessor - memory decimal operational system and special letters and characters).
2- Basic Programming
3- Fortran Programming
4- Cobol Programming

**Elective Courses**
**(Second Year – First Semester) List (A)**

**IF5306- Industrial Fermentation: (2h/w)**

Microorganisms used in industrial fermentation – Equipments of fermentation – Substances, Media and solutions used as well as the methods of their preparation – Production of lactic acid – Production of ethyl alcohol – Production of citric acid – Production of Gluconic acid – Microbial production of lipids, protein, vitamins and growth hormones – Methods for diagnosis of fermentation products.

**IF5307- Engineering and Technology of Food Processing: (2h/w)**

• Size Reduction:
  Size reduction procedures - Fineness Modulus - Size reduction devices
• Materials handling of Food products
• Cleaning and Sorting
  Grade Factors - Washing – Sorting - Separators (Pneumatic – Gravity – Spiral Disc and Cylinder – Centrifugal – Cyclone)
• Humid Air
• Concentration by evaporation
• Mixing
• Drying or Dehydration
  Moisture Determinations - Drying Processes - Drying Procedures - Types of Dryers
• Canning of Food Products
• Packing of Food Products
• Waste Production and Management
• Conditioned Storage and Transportation of Food Products.

IF5308- Non-alcoholic Beverages: (2h/w)

Raw material used for production of non-alcoholic – Production of Beverages – Practical applications for the production of non-alcoholic beverages.

**Elective Courses**

*(Second Year – First Semester) List (B)*

IF5309- Economics of Food Factories: (2h/w)


IF5310-Computer Systems and Performance Evaluation: (2h/w)

Provides a comprehensive overview of the quantitative aspects of computer systems with a particular focus on performance evaluation. Topics include performance measurement, the analysis and interpretation of measurement data, workload characterization and modeling, the design and evaluation of performance experiments, and the design and application of analytical techniques. A variety of application domains will be considered.

IF5311- Technology of Starch and Glucose Industry: (2h/w)

Historical of starch industry – Composition of starch – Industry of starch from maize, wheat, rice and potatoes – Converted products and starch derivatives – nutritional uses of starch – Industrial uses of starch – Industry of glucose syrup – Dextrose – Products industry from glucose.

*Second Year: Second Semester*

IF5401- Quality Control in Fermentation Industries: (2h/w)

• Quality of raw materials.
• Evaluation of filtration and separation processes.
• Sampling and testing of products during fermentation progresses.
• Assay of enzyme activities produced by fermentation.
• Evaluation of fermentors efficiency.
• Evaluation of by-products and wastes.
• Detection of miserable components and pathogens in fermentation industries.
• Attributes of fermented products quality
  • Colour
  • Viscosity
  • Texture
  • Size and shape
  • Defects
  • Odor
• Statistical analysis of organoleptic results.

IF5402- Research Project***: (2h/w)

IF5403- Biochemical Engineering and Yeast Biotechnology: (4h/w)

A) Biochemical Engineering:
  • Introduction.
  • Scale-up of fermentations:
  • Effects of fermentation scale
  • Scale-up procedures
  • Results of scale-up
  • Bioinstrumentation and computer control of fermentation processes:
    • Biosensors and bioinstrumentation of fermentation processes.
    • Process control of fermentation processes
  • Commercial sources
  • Establishment of piolt plant:
    Pilot plant mission - Construction management and execution-Fermentors-Bioreactors-Recovery equipment- laboratory support
    - Utilities-operations commercial sources.
  • Sterilization: Prevention of contamination:
    • Concepts and terminology
    • Theory of heat sterilization
    • Practical heat sterilization
    • Sterile operations
    • Sterilization of air
  • Cost Estimation for Biotechnology Projects:
    • Total product cost
    • Manufacturing cost estimation
• Capital investment estimation
• Using cost analysis.

**B) Yeast Biotechnology:**

• Yeast Preservation:
  Maintenance of yeasts i.e. subculturing as well as long-term preservation methods i.e. freezing, freezing in liquid nitrogen and freeze-drying.

• Yeast Identification
  1- The use of morphology in yeast identification
  2- Physiological tests used in yeast identification
  3- Chemotaxonomy: The use of lipid composition to fingerprint yeasts
  4- Molecular taxonomy: DNA fingerprinting techniques used in yeast identification
  5- Quantification of yeasts:
    Selective media for the enumeration and isolation of yeasts associated with different commodities and at different environmental conditions.

• Rapid enumeration methods as applied in the industry.

**IF5404 - Agricultural Laboratories (II)***: (4h/w)

• Assay of enzymes produced by fermentation.
• Production of starter cultures.
• Fermentor and bioreactor system.
• Nutrients and growth factors additives used in industrial fermentations.
• Theoretical and practical calculations of fermentative efficiency.

**IF5405 - Statistical Analysis:** (2h/w)

1- **Descriptive statistics:**
   Classifications of data - graphic presentation - central mean
   Measurement - measure of variation - examples using the computer.

2- **Linear regression and correlation:**
   Scattering graph - Linear and nonlinear curve fitting for two groups of data function in two variables - prediction - linear correlation coefficient (berson) and its relation to the linear regression coefficient - meaning of linear correlation coefficient, examples using computer.

3- **Distribution:**
   Binomial – Poisson - Normal distribution, properties and its use.
4- **Estimation and Hypotheses Testings:**
  population “sample -parameter - Point and interval estimation - confidence interval -difference between two means of normal distributions - confidence interval around of unit proportion, difference between two proportions - minimum and alternative hypothesis - significance level - mean hypothesis test has one difference between two means of normal distribution - unit mean hypothesis test and difference between two means - examples using computer.

**Elective Courses**
**(Second Year – Second Semester) List (A)**

**IF5406- Instrumental Analysis: (2h/w)**
  Spectrophotometric techniques – Atomic absorption spectrophotometry and determination of toxic and non-toxic elements – Chromatographic techniques – Thermal analysis.

**IF5407- Marketing Research: (2h/w)**
  Examines the principles and procedures associated with the collection and analysis of relevant information in the context of solving practical marketing problems. Students have the opportunity to apply these principles at each stage of marketing research process: Problem definition, research design, data collection, data analysis, and report preparation.

**IF5408- Design of Industrial Waste Treatment Systems: (2h/w)**
  Designed to provide the student with the fundamentals of air and water pollution problems and the control technology and legislation associated with these problems.

**Elective Courses**
**(Second Year – Second Semester) List (B)**

**IF5409- Sanitation of Food Industries: (2h/w)**
IF5410- **Plant equipment planning:** (2h/w)


IF5411- **Food Packaging Technology:** (2h/w)


IF5412- **Project Economics:** (2 h/w)

1. An overview, the role of projects in economic development.
2. Economic Environment.
3. Determinants of project efficiency and its indicators.
   - Kinds of efficiency – industry viz project, technical viz economic.
   - Determinants of efficiency.
   - Indicators of efficiency (Productivity & Profitability).
5. Demand analysis.
6. Project appraisal (financial and commercial studies).
7. Cases.