

HND Bakery and Food Processing

Course Overview & Study Guide

Note: This document is an academic study guide produced by UNEE based on the official HND examination framework. It is not an official government syllabus. For the official syllabus, contact the Ministry of Higher Education, Cameroon.

About HND Bakery and Food Processing

Cameroon's food processing industry is expanding rapidly as urbanisation drives demand for processed, packaged, and baked goods.

The program is highly practical — you learn food microbiology, preservation techniques, nutritional science, and industrial food production alongside hands-on bakery skills.

Entrepreneurial BFP graduates have significant opportunities to start and scale food businesses.

Course Structure — HND BFP

Credit values are set by the Ministry of Higher Education, Cameroon.

PROFESSIONAL COURSES

Code	Course Title	Credits
BFP11	Case Study	10
BFP14	Culinary Arts Principles	4
BFP12	Food Knowledge	9
BFP13	Food Science	9
BFP15	Food Processing Practical	7
BFP16	Bakery	7

TRANSVERSAL COURSES

Code	Course Title	Credits
ENG101	English Language	1
FRN101	French Language	1

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LCE101	Law and Citizenship Education	1
ECE21	Enterprise Creation and Entrepreneurship	1
CMS23	Computer Studies	1

Total Credits: 51

Career Paths — HND Bakery and Food Processing

- Bakery Technician
- Quality Control Officer
- Catering Manager
- Nutritional Labelling Specialist
- Food Processing Technician
- Food Production Supervisor
- Food Entrepreneur

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