

SEMESTER WISE COURSE LAYOUT

B. Tech Food Technology (NEW) Degree Programme

(As per Recommendations of Vth Deans Committee ICAR, New Delhi)

Semester-I

Sr.No.	CourseNo.	Coursetitle	Credits
1	AEC-111	NSS-I/NCC-I	0+1=1 (NC)
2	AEC-112	Communication Skills	1+1=2
3	MDC-111	Farming Based Livelihood System	2+1=3
4	MATH-111	Basic Mathematics	2+0=2
5	BOT-111	Basic Botany	2+0=2
6	FT-111	Fundamentals of Food Processing	2+1=3
7	FQA-111	Food Chemistry-I	2+1=3
8	FQA-112	General Microbiology	2+1=3
9	FE-111	Post Harvest Engineering	2+1=3
10	SEC-111	Introduction to Drying Technology & Dryers	0+2=2
11	SEC-112	Introduction to Processing of Extruded Foods	0+2=2
Total Credits Hrs. =			15+11=26

Semester-II

Sr.No.	CourseNo.	Coursetitle	Credits
1	FE- 122	Waste and Byproduct Utilization	3(2+1)
2	FQA –123	Design and Formulation of Foods	3 (2+1)
3	FE- 123	Engineering drawing and graphics	3 (1+2)
4	FE-124	Food Thermodynamics	3 (2+1)
5	FE-125	Unit Operations in Food Processing	3 (2+1)
6	VAC-121	Environmental Studies and Disaster Management	3 (2+1)
7	AEC-123	NSS-II/ NCC-II	1 (0+1)
8	SEC- 123	Skill Enhancement Course - III*	2 (0+2)
9	SEC – 124	Skill Enhancement Course - IV*	2 (0 +2)
Total Credits Hrs. =			23(11+12) G

Semester-III

Sr.No.	CourseNo.	Coursetitle	Credits
1.	AEC-234	Physical Education, First Aid, Yoga Practices and Meditation	2(0+2)
2.	MDC-232	Agricultural Marketing and Trade	3(2+1)
3.	FT-MATH-232	Engineering Mathematics-I	2(2+0)
4.	FQA-234	Food Chemistry-II	3(2+1)
5.	FQA-235	Food Microbiology	3(2+1)
6.	FE-236	Fluid Mechanics	3(2+1)
7.	FE-237	Heat and Mass Transfer in Food Processing	3(2+1)
8.	FE-238	Basic Electronic Engineering	2(1+1)
9.	SEC-235	Skill Enhancement Course-V [#] <i>(To be offered from the bouquet of SECs)</i>	2(0+2)
10.	OC-1/ OC-2/ ...	Online Course (s) / MOOCs [†]	As opted by student
Total Credits Hrs. =			23(13+10)

Semester-IV

Sr.No.	CourseNo.	Coursetitle	Credits
1.	MDC-242	Entrepreneurship Development and Business Management	3(2+1)
2.	VAC-242	Agricultural Informatics and Artificial Intelligence	3(2+1)
3.	FT-MATH-243	Engineering Mathematics-II	2(2+0)
4.	FE-249	Fundamentals of Food Engineering	3(2+1)
5.	FQA-246	Food Plant Sanitation	3(2+1)
6.	FQA-247	Food Quality, Safety Standards and Certification	2(2+0)
7.	FPO-241	Food Plant Utilities and Services	3(2+1)
8.	SEC-246	Skill Enhancement Course-VI [#] <i>(To be offered from the bouquet of SECs)</i>	2(0+2)
9.	OC-1 / OC-2/ ...	Online Course(s) / MOOCs [†]	As opted by student
Total Credits Hrs. =			21(14+7)

SEMESTER WISE COURSE LAYOUT

B. Tech Food Technology (OLD) Degree Programme

(As per Recommendations of Vth Deans Committee ICAR, New Delhi)

Semester-I

Sr. No.	Course No.	Course title	Credits
A)	CoreCourses		
1	FPT-111	PrinciplesofFoodProcessing	3 (2+1)
2	FPT-112	PostharvestManagement ofFruitsandVegetables	3 (2+1)
3	FE-111	EngineeringDrawingandGraphics	3 (1+2)
4	FE-112	Fluid Mechanics	3 (2+1)
5	FE-113	Mathematics	2 (2+0)
6	FCN-111	EnvironmentalScienceandDisasterManagement	2 (1+1)
7	FCN-112	Biochemistry	2 (1+1)
8	FMS-111	GeneralMicrobiology	3 (2+1)
9	FBM-111	ComputerProgrammingand DataStructure	3 (1+2)
		TotalCredits	24 (14+10)

Semester-II

Sr. No.	Course No.	Course title	Credits
A)	CoreCourses		
1	FPT-123	CerealProcessing	3 (2+1)
2	FPT-124	FoodPackagingTechnology	2 (1+1)
3	FE-124	HeatandMassTransfer	3 (2+1)
4	FE-125	StatisticalMethodsandNumericalAnalysis	2 (1+1)
5	FMS-122	FoodMicrobiology	3 (2+1)
6	FCN-123	HumanNutrition	3 (2+1)
7	FCN-124	Food ChemistryofMacronutrients	3 (2+1)

8	FBM-122	InformationandCommunication Technology	2 (1+1)
B)	Non-Gradial/Non-CreditCourses		
9	PHEY-122	PhysicalEducationand Yoga	1(0+1)
10	DEG123	Democracy,Electionand GoodGovernance	1(1+0)
11	NCC/NSS	NCC/ NSS	1(0+1)
		TotalCredits	24 (14+10)

Semester-III

Sr. No.	Course No.	Course title	Credits
A)	CoreCourses		
1	FPT-235	LegumesandOilseeds Technology	3 (2+1)
2	FPT-236	Meat,PoultryandFish Technology	3 (2+1)
3	FPT-237	ProcessingTechnologyofBeverages	2 (1+1)
4	FPT-238	Processingof Milk andMilk Products	3 (2+1)
5	FE-236	EnergyGenerationand Conservation	3 (2+1)
6	FE-237	UnitOperationsinFood Processing–I	3 (2+1)
7	FCN-235	FoodChemistryand Micronutrients	3 (2+1)
8	FMS-233	IndustrialMicrobiology	3 (2+1)
9	FPO-231	StudentREADY–IndustrialTour(I)	1 (0+1)
		TotalCredits	24 (15+9)

Semester-IV

Sr. No.	CourseNo.	Course title	Credits
A)	CoreCourses		
1	FPT-249	WheatMillingandBakingTechnology	3 (2+1)
2	FPT-2410	FruitsandVegetablesProcessing	3 (2+1)
3	FPT-2411	ProcessingofSpicesand Plantation Crops	3 (2+1)
4	FE-248	UnitOperationsinFood Processing–II	3 (2+1)

5	FE-249	PostHarvestandStorage Engineering	3 (2+1)
6	FCN-246	FoodAdditivesandPreservatives	2 (1+1)
7	FMS-244	FoodSafetyandMicrobial Standards	3 (2+1)
8	FBM-243	ICTApplicationinFoodIndustry	3 (1+2)
		TotalCredits	23 (14+9)

Semester-V

Sr. No.	CourseNo.	Course title	Credits
A)	CoreCourses		
1	FPT-3512	Confectionaryand Snacks Technology	3 (2+1)
2	FPT-3513	FoodExtrusion Technology	2 (1+1)
3	FE-3510	BiochemicalEngineering	3 (2+1)
4	FE-3511	FoodRefrigerationand ColdStorage	3 (2+1)
5	FCN-357	InstrumentalTechniquesinFoodAnalysis	2 (0+2)
6	FMS-355	Food Biotechnology	3 (2+1)
7	FBM-354	EntrepreneurshipDevelopment	3 (2+1)
8	FBM-355	Businessmanagementand Economics	2 (2+0)
9	FBM-356	FoodLawsand Regulations	3 (2+1)
10	FPO-352	StudentREADY–IndustrialTour(II)	1 (0+1)
		TotalCredits	25 (15+10)

Semester-VI

Sr. No.	Course No.	Course title	Credits
A)	CoreCourses		
1	FPT-3614	Food Qualityand SensoryEvaluation	3 (2+1)
2	FE-3612	FoodProcessingEquipment Design	2 (1+1)
3	FE-3613	FoodPlantDesignandLayout	3 (2+1)
4	FE-3614	InstrumentationandProcessControl	3 (2+1)
5	FCN-368	EnzymesinFoodIndustry	2 (1+1)
6	FMS-366	FoodPlantSanitation	3 (2+1)
7	FMS-367	QualityAssuranceand Certification	3 (2+1)
8	FBM-367	ProjectPreparationand Management	2 (1+1)
9	FBM-368	MarketingManagement and InternationalTrade	2 (2+0)
10	FBM-369	CommunicationSkillsandPersonalityDevelopment	2 (1+1)
		TotalCredits	25 (16+9)

Semester-VII

Sr. No.	Course No.	Course title	Credits
A)	CoreCourses		
1	FPO-473	StudentREADY– ExperientialLearningProgramme– I	7 (0+7)
2	FPO-474	StudentREADY– ExperientialLearningProgramme– II	7 (0+7)
3	FPO-475	StudentREADY–ResearchProject	3 (0+3)
4	FPO-476	StudentREADY– Seminar	1 (0+1)
		TotalCredits	18 (3+15)

Semester-VIII

Sr. No.	Course No.	Course title	Credits
A)	CoreCourses		
1	FPO-487	StudentREADY–InplantTraining	20 (0+20)
		TotalCredits	20 (0+20)
