

SEMESTER WISE COURSE LAYOUT (OLD)

Semester -I

Sr. No.	Course No.	Course title	Credits
1	FST-111	Principles of Food Processing	2+1=3
2	FST-112	Food Production Trends and Programs	2+0=2
3	FCN-111	Biochemistry	2+1=3
4	FCN-112	Food Chemistry-I	2+1=3
5	FE-111	Engineering Drawing	0+1=1
6	FE-112	Fluid Mechanics and Hydraulics	1+1=2
7	FIM-111	Fundamentals of Microbiology	2+1=3
8	Phy. Edn.-111	Physical Education	0+1=1 (NC)
9	AL-111	Mathematics (Deficiency Course)	2+0 =2 (NC)
Total Credits			13+7=20

Semester-II

Sr.No.	Course No.	Course title	Credits
1	FST-123	Postharvest Management of Fruit and Vegetable	2+1=3
2	FST-124	Cereal Processing	2+1=3
3	FCN-123	Food Chemistry-II	2+1=3
4	FCN-124	Human Nutrition	2+1=3
5	FE-123	Energy Generation and Conservation	2+1=3
6	FE-124	Heat and Mass Transfer	1+1=2
7	FIM-122	Food Microbiology	2+1=3
8	AL-122	Mathematics (Deficiency Course)	1+1=2 (NC)
Total Credits			14+8=22

Semester-III

Sr.No.	Course No.	Course title	Credits
1	FST-235	Legumes and Oilseed Technology	2+1=3
2	FST-236	Meat, Poultry and Fish Technology	2+1=3
3	FST-237	Wheat Milling and Baking Technology	2+1=3
4	FST-238	Confectionery Technology	1+1=2
5	FCN-235	Techniques in Food Analysis	1+2=3
6	FE-235	Food Processing Equipments-I	2+1=3
7	FE-236	Food Packaging	2+1=3
8	FIM-233	Fermentation and Industrial Microbiology	2+1=3
Total Credits			14+9=23

Semester-IV

Sr.No.	Course No.	Course title	Credits
1	FST-249	Fruit and Vegetable Processing	2+1=3
2	FST-2410	Food Quality	1+1=2
3	FST-2411	Processing of Milk and Milk Products	1+1=2
4	FST-2412	Spice and Flavor Technology	2+1=3
5	FCN-246	Food Additives	2+1=3
6	FCN-247	Environmental Science	2+1=3
7	FE-247	Food Processing Equipments-II	2+1=3
8	FIM-244	Food Safety and Microbial Standards	2+1=3
		Total Credits	14+8=22

Semester-V

Sr.No.	Course No.	Course title	Credits
1	FST-3513	Food Industry By-products and Waste Utilization	1+1=2
2	FST-3514	Carbonated Beverage Technology	1+1=2
3	FE-358	Refrigeration Engineering and Cold Chain	2+1=3
4	FE-359	Biochemical Engineering	2+1=3
5	FE-3510	Instrumentation and Process Control	2+1=3
6	FIM-355	Food Biotechnology	2+1=3
7	FTBM-351	Co-operation, Marketing and Finance	2+1=3
8	FTBM-352	Business Management and International Trade	2+0=2
		Total Credits	14+7=21

Semester-VI

Sr.No.	Course No.	Course title	Credits
1	FST-3615	Product Development and Formulation	1+1=2
2	FST-3616	Speciality Foods	2+1=3
3	FST-3617	Extrusion Technology	1+1=2
4	FST-3618	Quality Assurance and Certification	2+1=3
5	FE-3611	Food Plant Design and Layout	1+2=3
6	FIM-366	Food Hygiene and Sanitation	2+1=3
7	FTBM-363	Entrepreneurship Development and Communication Skills	1+1=2
8	FTBM-364	Food Laws and Regulations	2+1=3
9	FTBM-365	Seminar	0+1=1
		Total Credits	12+10=22

In VII Semester- 25(15+10) credits are recommended for Hands on Training, **on campus** (15 credits) in various Departments of College and **off the Campus** training in other Colleges of Food Technology (10 credits)

VIII Semester- 30 (0+30): Inplant training for six months (off campus in Industries/ Institutions)

1. Im-Plant Training	25 (15+10)
2. Training Report Evaluation	5 (0+5)

SEMESTER WISE COURSE LAYOUT (NEW)

Semester -I

Sr. No.	Course No.	Course title	Credits
A)	Core Courses		
1	FPT-111	Principles of Food Processing	3 (2+1)
2	FPT-112	Postharvest Management of Fruits and Vegetables	3 (2+1)
3	FE-111	Engineering Drawing and Graphics	3 (1+2)
4	FE-112	Fluid Mechanics	3 (2+1)
5	FE-113	Mathematics	2 (2+0)
6	FCN-111	Environmental Science and Disaster Management	2 (1+1)
7	FCN-112	Biochemistry	2 (1+1)
8	FMS-111	General Microbiology	3 (2+1)
9	FBM-111	Computer Programming and Data Structure	3 (1+2)
		Total Credits	24 (14+10)

Semester-II

Sr. No.	Course No.	Course title	Credits
A)	Core Courses		
1	FPT-123	Cereal Processing	3 (2+1)
2	FPT-124	Food Packaging Technology	2 (1+1)
3	FE-124	Heat and Mass Transfer	3 (2+1)
4	FE-125	Statistical Methods and Numerical Analysis	2 (1+1)
5	FMS-122	Food Microbiology	3 (2+1)
6	FCN-123	Human Nutrition	3 (2+1)
7	FCN-124	Food Chemistry of Macronutrients	3 (2+1)
8	FBM-122	Information and Communication Technology	2 (1+1)
B)	Non-Gradial / Non-Credit Courses		
9	PHEY-122	Physical Education and Yoga	1(0+1)
10	DEG 123	Democracy, Election and Good Governance	1(1+0)
11	NCC/NSS	NCC/ NSS	1(0+1)
		Total Credits	24 (14+10)

Semester-III

Sr. No.	Course No.	Course title	Credits
A)	Core Courses		
1	FPT-235	Legumes and Oilseeds Technology	3 (2+1)
2	FPT-236	Meat, Poultry and Fish Technology	3 (2+1)
3	FPT-237	Processing Technology of Beverages	2 (1+1)
4	FPT-238	Processing of Milk and Milk Products	3 (2+1)
5	FE-236	Energy Generation and Conservation	3 (2+1)
6	FE-237	Unit Operations in Food Processing – I	3 (2+1)
7	FCN-235	Food Chemistry and Micronutrients	3 (2+1)
8	FMS-233	Industrial Microbiology	3 (2+1)
9	FPO-231	Student READY – Industrial Tour (I)	1 (0+1)
		Total Credits	24 (15+9)

Semester-IV

Sr. No.	Course No.	Course title	Credits
A)	Core Courses		
1	FPT-249	Wheat Milling and Baking Technology	3 (2+1)
2	FPT-2410	Fruits and Vegetables Processing	3 (2+1)
3	FPT-2411	Processing of Spices and Plantation Crops	3 (2+1)
4	FE-248	Unit Operations in Food Processing – II	3 (2+1)
5	FE-249	Post Harvest and Storage Engineering	3 (2+1)
6	FCN-246	Food Additives and Preservatives	2 (1+1)
7	FMS-244	Food Safety and Microbial Standards	3 (2+1)
8	FBM-243	ICT Application in Food Industry	3 (1+2)
		Total Credits	23 (14+9)

Semester-V

Sr. No.	Course No.	Course title	Credits
A)	Core Courses		
1	FPT-3512	Confectionary and Snacks Technology	3 (2+1)
2	FPT-3513	Food Extrusion Technology	2 (1+1)
3	FE-3510	Biochemical Engineering	3 (2+1)
4	FE-3511	Food Refrigeration and Cold Storage	3 (2+1)
5	FCN-357	Instrumental Techniques in Food Analysis	2 (0+2)
6	FMS-355	Food Biotechnology	3 (2+1)
7	FBM-354	Entrepreneurship Development	3 (2+1)
8	FBM-355	Business management and Economics	2 (2+0)
9	FBM-356	Food Laws and Regulations	3 (2+1)
10	FPO-352	Student READY – Industrial Tour (II)	1 (0+1)
		Total Credits	25 (15+10)

Semester-VI

Sr. No.	Course No.	Course title	Credits
A)	Core Courses		
1	FPT-3614	Food Quality and Sensory Evaluation	3 (2+1)
2	FE-3612	Food Processing Equipment Design	2 (1+1)
3	FE-3613	Food Plant Design and Layout	3 (2+1)
4	FE-3614	Instrumentation and Process Control	3 (2+1)
5	FCN-368	Enzymes in Food Industry	2 (1+1)
6	FMS-366	Food Plant Sanitation	3 (2+1)
7	FMS-367	Quality Assurance and Certification	3 (2+1)
8	FBM-367	Project Preparation and Management	2 (1+1)
9	FBM-368	Marketing Management and International Trade	2 (2+0)
10	FBM-369	Communication Skills and Personality Development	2 (1+1)
		Total Credits	25 (16+9)

Semester-VII

Sr. No.	Course No.	Course title	Credits
A)	Core Courses		
1	FPO-473	Student READY – Experiential Learning Programme – I	7 (0+7)
2	FPO-474	Student READY – Experiential Learning Programme – II	7 (0+7)
3	FPO-475	Student READY – Research Project	3 (0+3)
4	FPO-476	Student READY – Seminar	1 (0+1)
		Total Credits	18 (3+15)

Semester-VIII

Sr. No.	Course No.	Course title	Credits
A)	Core Courses		
1	FPO-487	Student READY – Inplant Training	20 (0+20)
		Total Credits	20 (0+20)
