

Course Structure: B.Tech. (Food Technology)
Valid for students admitted from year 2023 onwards

Semester 3:

S.No.	Course Catag	Course No.	Course title	Contact Periods			Credits	Marks			Total
				L	T	P		Course-Work	Mid-Sem	End-Sem	
1	BS	ACS2012	Food Chemistry and Nutrition	3	1	0	4	15	25	60	100
2	BS	ACS2912	Food Chemistry Lab	0	0	3	1.5	60		40	100
3	ESA	CHA2012	Basic Principles of Chemical Engineering	3	1	-	4	15	25	60	100
4	PC	CHC2062	Heat Transfer Operations	3	1	0	4	15	25	60	100
5	PC	FTC2012	Fluid Mechanics & Mechanical Operations in Food	3	1	0	4	15	25	60	100
6	PC	FTC2032	Food Microbiology	3	0	0	3	15	25	60	100
7	PC	FTC2122	Engineering Properties of Food Materials	3	0	0	3	15	25	60	100
8	PC	FTC2902	Computer Applications Lab	0	0	3	1.5	60	--	40	100

TOTAL CREDITS: 25

Semester 4:

S.No.	Course Catag	Course No.	Course title	Contact Periods			Credits	Marks			Total
				L	T	P		Course-Work	Mid-Sem	End-Sem	
1	PC	FTC2042	Food Preservation and Processing	3	0	0	3	15	25	60	100
2	PC	FTC2082	Bakery and Confectionery Technology	3	0	0	3	15	25	60	100
3	PC	FTC2092	Food Law, Safety Standards & Regulations	3	0	0	3	15	25	60	100
4	PC	FTC2152	Meat Poultry and Marine Product Technology	4	0	0	4	15	25	60	100
5	PC	FTC2172	Food Packaging and Storage Engineering	3	0	0	3	15	25	60	100
6	PC	FTC2912	Microbiology Lab	0	0	3	1.5	60		40	100
7	PC	FTC2922	Unit Operations Lab I	0	0	3	1.5	60		40	100
8	PE		Programme Elective-1				3	15	25	60	100

TOTAL CREDITS: 22

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Semester 5:

S.No.	Course Catag	Course No.	Course title	Contact Periods			Credits	Marks			Total
				L	T	P		Course-Work	Mid-Sem	End-Sem	
1	ESA	CHA3022	Chemical Engineering Thermodynamics & Ki	3	1	0	4	15	25	60	100
2	PC	FTC3012	Mass Transfer Operations	3	1	0	4	15	25	60	100
3	PC	FTC3112	Dairy Product Processing	3	0	0	3	15	25	60	100
4	PC	FTC3912	Food Analysis Lab	0	0	3	1.5	60		40	100
5	PSI	FTP3802	Seminar and Report Writing	0	2	0	2	100	0	0	100
6	ESA	MEA3012	Refrigeration and Cold Chain	3	0		3	15	25	60	100
7	HM	MEH3452	Engineering Economy & Management	2	1	0	3	15	25	60	100
8	DE		Departmental Elective-2				3	15	25	60	100

TOTAL CREDITS: 23.5

Semester 6:

S.No.	Course Catag	Course No.	Course title	Contact Periods			Credits	Marks			Total
				L	T	P		Course-Work	Mid-Sem	End-Sem	
1	ESA	ACS3022	Instrumental Techniques in Food Analysis	3	0	0	3	15	25	60	100
2	BS	AMS3442	Numerical Methods	3	1	0	4	15	25	60	100
3	ESA	EEA3022	Process Instrumentation and Control	3	1	-	4	15	25	60	100
4	PC	FTC3072	Food Plant Design	3	1	0	4	15	25	60	100
5	PC	FTC3092	Food Process Equipment Design	3	1	0	4	15	25	60	100
6	PC	FTC3122	Food Fermentation and Enzyme Engineering	3	0	0	4	15	25	60	100
7	PC	FTC3132	Postharvest Management of Fruits and Vege	3	0	0	3	15	25	60	100
8	PC	FTC3932	Unit Operations Lab-II	0	1	2	1.5	60	0	40	100
9	PC	FTC3942	Food Engineering Lab	0	0	3	1.5	60		40	100

TOTAL CREDITS: 29

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Semester 7:

S.No.	Course Catag	Course No.	Course title	Contact Periods			Credits	Marks			Total
				L	T	P		Course-Work	Mid-Sem	End-Sem	
1	PC	FTC4022	Selected Topics in Food Processing	3	0	0	3	15	25	60	100
2	PC	FTC4032	Baking Confectionary and Extruded Product	3	1	0	4	15	25	60	100
3	PC	FTC4052	Waste Management in Food Industry	3	0	0	3	15	25	60	100
4	PC	FTC4912	Food Processing Lab	0	0	3	1.5	60		40	100
5	PSI	FTP4982	Project Phase I	0	2	0	2	60		40	100
6	OE		Open Elective-1				3	15	25	60	100
7	HM		Elective Course under Humanities category				3	15	25	60	100

TOTAL CREDITS: 19.5

Semester 8:

S.No.	Course Catag	Course No.	Course title	Contact Periods			Credits	Marks			Total
				L	T	P		Course-Work	Mid-Sem	End-Sem	
1	PSI	FTP4802	Industrial Training/Internship	0	2	0	2	100			100
2	PSI	FTP4992	Project Phase II	2	2	0	4	60		40	100
3	DE		Departmental Elective-3				3	15	25	60	100
4	DE		Departmental Elective-4				3	15	25	60	100
5	DE		Departmental Elective-5				3	15	25	60	100
6	OE		Open Elective-2				3	15	25	60	100

TOTAL CREDITS: 18

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List of Departmental Elective (DE) Courses:

S.No.	Crs. No.	Course title	S.No.	Crs. No.	Course title
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SUMMARY:

Catagory Code	Category Name	II-IV Year Credits	First Year Credits	Total Credits
DC	Departmental Core	72.5	0	72.5
DE	Departmental Elective	15	0	15
BS	Basic Sciences	9.5	19	28.5
ESA	Engg. Science and Arts	18	19	37
OE	Open Elective	6	0	6
HM	Humanities	6	5	11
PSI	Project, Seminar, Internship	10	0	10
TOTAL		137	43	180