

SYLLABUS -2019 ONWARDS (AS PER FIFTH DEAN'S REPORT)

B.Tech Food Technology

Department wise distribution of courses

Food Process Technology

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FPT 1101	Crop Production Technology	3 (2+1)
2.	FPT 1102	Environmental Science and Disaster Management	2 (1+1)
3.	FPT 2103	Fundamentals of Food Processing	3 (2+1)
4.	FPT 2104	Processing Technology of Liquid Milk	2 (1+1)
5.	FPT 2105	Processing Technology of Cereals	3 (2+1)
6.	FPT 2206	Processing Technology of Dairy Products	3 (2+1)
7.	FPT 2207	Processing Technology of Legumes and Oilseeds	3 (2+1)
8.	FPT 2208	Processing of Spices and Plantation Crops	3 (2+1)
9.	FPT 3109	Processing Technology of Fruits and Vegetables	3 (2+1)
10.	FPT 3110	Processing of Meat and Poultry Products	3 (2+1)
11.	FPT 3111	Bakery, Confectionery and Snack Products	3 (2+1)
12.	FPT 3212	Processing Technology of Beverages	3 (2+1)
13.	FPT 3213	Food Packaging Technology and Equipment	3 (2+1)
14.	FPT 3214	Processing of Fish and Marine Products	3 (2+1)
15.	FPT 3215	Sensory Evaluation of Food Products	3 (1+2)
		Total	43(27+16)

Food Process Engineering

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FPE 1201	Food Thermodynamics	3 (2+1)
2.	FPE 1202	Fluid Mechanics	3 (2+1)
3.	FPE 1203	Post Harvest Engineering	3 (2+1)
4.	FPE 2104	Heat and Mass Transfer in Food Processing	3 (2+1)
5.	FPE 2105	Unit Operations of Food Processing-I	3 (2+1)
6.	FPE 2206	Unit Operations of Food Processing-II	3 (2+1)
7.	FPE 2207	Food Refrigeration and Cold Chain	3 (2+1)
8.	FPE 3108	Food plant and Equipment Design	4 (2+2)
9.	FPE 3109	Food Storage Engineering	3 (2+1)
10.	FPE 3210	Instrumentation and Process Control in Food Industry	3 (2+1)
		Total	31(20+11)

Food Safety and Quality Assurance

SI No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FSQAM 1101	General Microbiology	3 (2+1)
2.	FSQAC 1102	Food Biochemistry and Nutrition	4(3+1)
3.	FSQAC 1203	Food Chemistry of Macronutrients	3 (2+1)
4.	FSQAM 1204	Food Microbiology	3 (2+1)
5.	FSQAM 2105	Industrial Microbiology	3 (2+1)
6.	FSQAC 2106	Food Chemistry of Micronutrients	3 (2+1)
7.	FSQAM 2207	Food Biotechnology	3(2+1)
8.	FSQAC 3108	Instrumental Techniques in Food Analysis	3 (1+2)
9.	FSQAM 3209	Food Plant Sanitation	2 (1+1)
10.	FSQAC 3210	Food Additives and Preservatives	2(1+1)
11.	FSQAC 3211	Food Quality, Safety Standards and Certification	2 (2+0)
		Total	31(20+11)

Food Business Management

SI No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FBM 2201	Business Management and Economics	2 (2+0)
2.	FBM 3102	ICT Applications in Food Industry	4 (2+2)
3.	FBM 3103	Marketing Management and International Trade	2 (2+0)
4.	FBM 3204	Project Preparation and Management	2 (1+1)
5.	FBM 4105	Communication and Soft Skills Development	3 (2+1)
6.	FBM 4106	Entrepreneurship Development	3 (2+1)
		Total	16(11+5)

Food Plant Operations

SI No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FPO 4101	Student READY - Experiential Learning Programme	10 (0+10)
2.	FPO 4102	Student READY - Industrial Tour	2 (0+2)
3.	FPO 4103	Student READY - Research Project	3 (0+3)
4.	FPO 4204	Student READY - Seminar	1 (0+1)
5.	FPO 4205	Student READY – Internship/In-Plant	20 (0+20)

		Training	
		Total	36(0+36)

Basic Engineering

SI No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	BE 1101	Engineering Drawing and Graphics	3 (1+2)
2.	BE 1102	Basic Electrical Engineering	3 (2+1)
3.	BE 1103	Workshop Technology	3 (1+2)
4.	BE 1204	Computer Programming and Data Structures	3 (1+2)
5.	BE 1205	Basic Electronics Engineering	3 (2+1)
		Total	15 (7+8)

Basic Sciences and Humanities

SI No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	BSH 1101	Engineering Mathematics-I	3(3+0)
2.	BSH 1202	Engineering Mathematics-II	3(3+0)
3.	BSH 3103	Statistical Methods and Numerical Analysis	2 (1+1)
4.			
		Total	8(7+1)

Semester wise distribution of courses

Semester I

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FSQAM 1101	General Microbiology	3 (2+1)
2.	FSQAC 1102	Food Biochemistry and Nutrition	4(3+1)
3.	BSH 1101	Engineering Mathematics-I	3(3+0)
4.	BE 1101	Engineering Drawing and Graphics	3 (1+2)
5.	BE 1102	Electrical Engineering	3 (2+1)
6.	BE 1103	Workshop Technology	3 (1+2)
7.	FPT 1101	Crop Production Technology	3 (2+1)
8.	FPT 1102	Environmental Sciences & Disaster Management	2 (1+1)
9.	NC 1101	Physical Education (Non-Credit Course)	1 (0+1)*
		Total	24(15+9)

Semester II

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FSQAC 1203	Food Chemistry of Macronutrients	3 (2+1)
2.	FSQAM 1204	Food Microbiology	3 (2+1)
3.	FPE 1201	Food Thermodynamics	3 (2+1)
4.	BE 1204	Computer Programming and Data Structures	3 (1+2)
5.	FPE 1202	Fluid Mechanics	3 (2+1)
6.	BE 1205	Basic Electronics Engineering	3 (2+1)
7.	BSH 1202	Engineering Mathematics-II	3 (3+0)
8.	FPE 1203	Post Harvest Engineering	3 (2+1)
9.	NC 1202	NCC/NSS (Non-Credit Course)	1(0+1)*
		Total	24 (16+8)

Semester III

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FPT 2103	Fundamentals of Food Processing	3 (2+1)
2.	FPT 2104	Processing Technology of Liquid Milk	2 (1+1)
3.	FPT 2105	Processing Technology of Cereals	3 (2+1)
4.	FSQAM 2105	Industrial Microbiology	3 (2+1)
5.	FSQAC 2106	Food Chemistry of Micronutrients	3 (2+1)
6.	FPE 2104	Heat and Mass Transfer in Food Processing	3 (2+1)
7.	FPE 2105	Unit Operations in Food Processing-I	3 (2+1)
8.	BSH 3103	Statistical Methods and Numerical Analysis	2 (1+1)
		Total	22 (14+8)

Semester IV

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FPT 2206	Processing Technology of Dairy Products	3 (2+1)
2.	FPT 2207	Processing Technology of Legumes and Oilseeds	3 (2+1)
3.	FPE 2206	Unit Operations in Food Processing-II	3 (2+1)
4.	FSQAM 2207	Food Biotechnology	3 (2+1)
5.	FPE 2207	Food Refrigeration and Cold Chain	3 (2+1)
6.	FPT 2208	Processing of Spices and Plantation Crops	3 (2+1)
7.	FBM 2201	Business Management and Economics	2 (2+0)
		Total	20(14+6)

Semester V

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FPT 3109	Processing Technology of Fruits and Vegetables	3 (2+1)
2.	FPT 3110	Processing of Meat and Poultry Products	3 (2+1)
3.	FSQAC 3108	Instrumental Techniques in Food Analysis	3 (1+2)
4.	FBM 3102	ICT Applications in Food Industry	4(2+2)
5.	FPE 3108	Food Plant and Equipment Design	4 (2+2)
6.	FPE 3109	Food Storage Engineering	3 (2+1)
7.	FPT 3111	Bakery, Confectionery and Snack Products	3 (2+1)
8.	FBM 3103	Marketing Management and International Trade	2 (2+0)
		Total	25(15+10)

Semester VI

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FPT 3212	Processing Technology of Beverages	3 (2+1)
2.	FSQAM 3209	Food Plant Sanitation	2 (1+1)
3.	FPT 3213	Food Packaging Technology and Equipment	3 (2+1)
4.	FPT 3214	Processing of Fish and Marine Products	3 (2+1)
5.	FPT 3215	Sensory Evaluation of Food Products	3 (1+2)
6.	FSQAC 3210	Food Additives and Preservatives	2 (1+1)
7.	FSQAC 3211	Food Quality, Safety Standards and Certification	2 (2+0)
8.	FPE 3210	Instrumentation and Process Control in Food Industry	3 (2+1)
9.	FBM 3204	Project Preparation and Management	2 (1+1)
		Total	23(14+9)

Semester VII

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FBM 4105	Communication Skills and Personality Development	3(2+1)
2.	FBM 4106	Entrepreneurship Development	3 (2+1)
3.	FPO 4101	Student READY - Experiential Learning Programme	10(0+10)
4.	FPO 4102	Student READY - Research Project	3 (0+3)
5.	FPO 4103	Student READY - Seminar	1 (0+1)
		Total	20(4+116)

Semester VIII

Sl No	Catalogue No of the Course	Name of the Course	Credit Hours
1.	FPO 4204	Student READY - Industrial Tour	2 (0+2)
2.	FPO 4205	Student READY - Internship/In-Plant Training	20 (0+20)
		Total	22 (0+22)

Grand Total of Credit Hours**180 (92+88)**