

# Curriculum Programme

S. No	Name of Department/ Subdiscipline	Credit Hours
1	Food Processing Technology	38 (24+14)
2	Food Safety and Quality Assurance	30 (19+11)
3	Food Process Engineering	30 (20+10)
4	Food Business Management	14 (09+05)
5	Basic Engineering	15 (07+08)
6	Basic Sciences and Humanities	13 (09+04)
7	Food Plant Operations (Student READY Courses)	40 (00+40)
<b>Total</b>		<b>180 (88+92)</b>

Semester-I			
1	FBH 5111	English Language	2 (1+1)
2	FQA 5111	General Microbiology	3 (2+1)
3	FBS 5111	Engineering Mathematics-I	2 (2+0)
4	FBE 5111	Engineering Drawing and Graphics	3 (1+2)
5	FBE 5112	Basic Electrical Engineering	3 (2+1)
6	FBE 5113	Workshop Technology	3 (1+2)
7	FBS 5112	Crop Production Technology	3 (2+1)
8	FBS 5113	Environmental Sciences & Disaster Management	2 (1+1)
9	FPEY-5111	NCC & Physical Education & Yoga Practices	1 (0+1)*
10	AGRO-5111	Agricultural Heritage	1(1+0)*
<b>Total</b>			<b>21 (12+9)</b>
<b>* Non-Credit Course</b>			

Semester-II			
1	FQA 5121	Food Chemistry of Macronutrients	3 (2+1)
2	FQA 5122	Food Microbiology	3 (2+1)
3	FPE 5121	Food Thermodynamics	3 (2+1)
4	FBE 5121	Computer Programming and Data Structures	3 (1+2)
5	FPE 5122	Fluid Mechanics	3 (2+1)
6	FBE 5122	Basic Electronics Engineering	3 (2+1)
7	FBS 5121	Engineering Mathematics-II	2 (2+0)
8	FPE 5123	Post Harvest Engineering	3 (2+1)
<b>Total</b>			<b>23 (15+8)</b>
<b>* Non-Credit Course</b>			

**Semester-III**

1	FPT 5211	Fundamentals of Food Processing	3 (2+1)
2	FPT 5212	Processing Technology of Liquid Milk	2 (1+1)
3	FPT 5213	Processing Technology of Cereals	3 (2+1)
4	FQA 5211	Industrial Microbiology	3 (2+1)
5	FQA 5212	Food Chemistry of Micronutrients	3 (2+1)
6	FPE 5211	Heat and Mass Transfer in Food Processing	3 (2+1)
7	FPE 5212	Unit Operations in Food ProcessingI	3 (2+1)
8	FBS 5211	Statistical Methods and Numerical Analysis	2 (1+1)
<b>Total</b>			<b>22 (14+8)</b>

**Semester-IV**

1	FPT 5221	Processing Technology of Dairy Products	3 (2+1)
2	FPT 5222	Processing Technology of Legumes and Oilseeds	3 (2+1)
3	FQA 5221	Food Biochemistry and Nutrition	3 (2+1)
4	FPE 5221	Unit Operations in Food ProcessingII	3 (2+1)
5	FQA 5222	Food Biotechnology	3 (2+1)
6	FPE 5222	Food Refrigeration and Cold Chain	3 (2+1)
7	FPT 5223	Processing of Spices and Plantation Crops	3 (2+1)
8	FBM 5221	Business Management and Economics	2 (2+0)
<b>Total</b>			<b>23 (16+7)</b>

**Semester-V**

1	FPT 5311	Processing Technology of Fruits and Vegetables	3 (2+1)
2	FPT 5312	Processing of Meat and Poultry Products	3 (2+1)
3	FQA 5311	Instrumental Techniques in Food Analysis	3 (1+2)
4	FBM 5311	ICT Applications in Food Industry	3 (1+2)
5	FPE 5311	Food Process Equipment Design	3 (2+1)
6	FPE 5312	Food Storage Engineering	3 (2+1)
7	FPT 5313	Bakery, Confectionery and Snack Products	3 (2+1)
8	FBM 5312	Marketing Management and International Trade	2 (2+0)
<b>Total</b>			<b>23 (14+9)</b>

**Semester-VI**

1	FPT 5321	Processing Technology of Beverages	3 (2+1)
2	FQA 5321	Food Plant Sanitation	2 (1+1)
3	FPT 5322	Food Packaging Technology and Equipment	3 (2+1)
4	FPT 5323	Processing of Fish and Marine Products	3 (2+1)
5	FPT 5324	Sensory Evaluation of Food Products	3 (1+2)
6	FQA 5322	Food Additives and Preservatives	2 (1+1)
7	FQA 5323	Food Quality, Safety Standards and Certification	2 (2+0)
8	FPE 5321	Instrumentation and Process Control in Food Industry	3 (2+1)
9	FBM 5321	Project Preparation and Management	2 (1+1)
<b>Total</b>			<b>23 (14+9)</b>

**Semester-VII**

<b>1</b>	FBM 5411	Communication and Soft skills Development	<b>2 (1+1)</b>
<b>2</b>	FBM 5412	Entrepreneurship Development	<b>3 (2+1)</b>
<b>3</b>	FPO 5411	Student READY - Experiential Learning Programme - I (8 weeks)	<b>7 (0+7)</b>
<b>4</b>	FPO 5412	Student READY - Experiential Learning Programme - II (8 weeks)	<b>7 (0+7)</b>
<b>5</b>	FPO 5413	Student READY - Research Project	<b>3 (0+3)</b>
<b>6</b>	FPO 5414	Student READY - Seminar	<b>1 (0+1)</b>
<b>Total</b>			<b>23 (3+20)</b>

**Semester-VIII**

<b>1</b>	FPO 5421	Student READY - Industrial Tour	<b>2 (0+2)</b>
<b>2</b>	FPO 5422	Student READY - Internship/In-Plant Training	<b>20 (0+20)</b>
<b>Total</b>			<b>22 (0+22)</b>