

**SCHEME OF INSTRUCTION AND EXAMINATION (CBCS)****FOR B.Tech (Food Tech.) THIRD SEMESTER**

(Effective for academic year 2017-2018)

S.No.	Course No.	Course Title	SCHEME OF INSTRUCTION HOURS PER WEEK		SCHEME OF EXAMINATION			Credits
			L	P	Duration, Hours	CIE	SEE	
1	BS 301 MAT	Mathematics-III	4	-	3	25	75	4
2	PC 302 FCT	Food Chemistry & Toxicology	4	-	3	25	75	4
3	PC 303 FMFP	Fluid mechanics in Food Processing	4	-	3	25	75	4
4	MC 304 ES	Environmental Studies	4	-	3	25	75	4
5	PC 305 FWM	Food and Water Microbiology	4	-	3	25	75	4
Practicals								
6	PC 351 FCT	Food Chemistry & Toxicology Lab	-	3	4	25	50	2
7	PC 352 FMFP	Fluid Mechanics in Food Processing Lab	-	3	4	25	50	2
8	PC 353 FWM	Food and Water Microbiology Lab	-	3	4	25	50	2
Total			20	9		200	525	26

**SCHEME OF INSTRUCTION AND EXAMINATION (CBCS)****FOR B.Tech (Food Tech.) FOURTH SEMESTER**

(Effective for academic year 2017-2018)

S.No.	Course No.	Course Title	SCHEME OF INSTRUCTION HOURS PER WEEK		SCHEME OF EXAMINATION			Credits
			L	P	Duration, Hours	CIE	SEE	
1	BS 401 MAT	Mathematics-IV	4	-	3	25	75	4
2	PC 402 PFPP	Principles of Food Processing and Preservation	4	-	3	25	75	4
3	PC 403 TPHI	Tech. of Post Harvest Control & Infestation Control	4	-	3	25	75	4
4	PC 404 FBCN	Food Bio Chemistry & Nutrition	4	-	3	25	75	4
5	ES 405 EEE	Elect. & Electronics Engg	4	-	3	25	75	4
Practicals								
6	PC 451 FBCN	Food Bio Chemistry & Nutrition Lab	-	3	4	25	50	2
7	ES 452 EEE	Elect. & Electronics Engg Lab	-	3	4	25	50	2
Total			20	6		175	475	24

**SCHEME OF INSTRUCTION AND EXAMINATION (CBCS)**  
**B.Tech (Food Technology) FIFTH SEMESTER**  
 (Effective from Academic Year 2018-2019)

S.No.	Course No.	Course Title	SCHEME OF INSTRUCTION HOURS PER WEEK		SCHEME OF EXAMINATION			Credits
			L	P	Duration, Hours	CIE	SEE	
1	PC 501 HTFE	Heat Transfer in Food Engg.	4	-	3	25	75	4
2	PC 502 TOF	Technology of Oils and Fats	4	-	3	25	75	4
3	PC 503 TCL	Technology of Cereals & Legumes	4	-	3	25	75	4
4	PC 504 TABF	Technology of Animal Based Foods	4	-	3	25	75	4
5	PC 505 E-I	<b>ELECTIVE I</b>	4	-	3	25	75	4
Practicals								
6	PC 551 OAF	Oils and Fats Lab	-	3	4	25	50	2
7	PC 552 CLP	Cereals & Legumes Processing Lab	-	3	4	25	50	2
8	PC 553 HTFE	Heat Transfer in Food Engg. Lab	-	3	4	25	50	2
Total			20	9		200	525	26

**ELECTIVE-I**

1. Food Extrusion 2.Fermented Foods 3. Nutraceuticals and Functional Foods 4.Renewable Energy and Waste Recycling in Food Processing 5Technology of convenience foods.

**SCHEME OF INSTRUCTION AND EXAMINATION (CBCS)**  
**B.Tech (Food Technology) SIXTH SEMESTER**  
 (Effective from Academic Year 2018-2019)

S.No.	Course No.	Course Title	SCHEME OF INSTRUCTION HOURS PER WEEK		SCHEME OF EXAMINATION			Credits
			L	P	Duration, Hours	CIE	SEE	
1	PC 601 UFOE	Unit Operations in Food Engg.	4	-	3	25	75	4
2	PC 602 MWF1	Management of Waste in Food Industries	4	-	3	25	75	4
3	PC 603 TFV	Technology of Fruits &Vegetables	4	-	3	25	75	4
4	PC 604 TB	Technology of Beverages	4	-	3	25	75	4
5	PC 605 E-II	<b>ELECTIVE -II</b>	4	-	3	25	75	4
Practicals								
6	PC 651 UFOE	Unit Operations in Food Engg Lab	-	3	4	25	50	2
7	PC 652 FVP	Fruits &Vegetables Processing Lab	-	3	4	25	50	2
8	SEC 653 II	Industrial Internship				25		4
Total			20	6		200	475	26

**ELECTIVE-II**

1 Novel Technologies in Food Industries 2. Statistical Analysis for Food Engineers 3.Food Analytical Techniques 4.Technology of Plantation Products, Food Flavors and Food Additives.

**SCHEME OF INSTRUCTION AND EXAMINATION (CBCS)  
B.TECH. (FOOD TECHNOLOGY)-SEVENTH SEMESTER**

**(Effective from academic year 2019-2020)**

S.No.	Course No.	Course Title	SCHEME OF INSTRUCTION HOURS PER WEEK		SCHEME OF EXAMINATION			Credits
			L	P	Duration, Hours	CIE	SEE	
1	PC 701 TMMP	Technology of Milk and Milk Products	4	-	3	25	75	4
2	PE 702 E-III	ELECTIVE -III	4	-	3	25	75	4
3	PC 703 FQCR	Food Quality Control and Regulations	4	-	3	25	75	4
4	PC 704 BST	Baking Science and Technology	4	-	3	25	75	4
5	PE 705 E-IV	ELECTIVE-IV(Open )	4	-	3	25	75	4
Practicals								
6	PC 751 FQC	Food Quality Control Lab	-	3	4	25	50	2
7	ES 752 BST	Baking Science and Technology Lab	-	3	4	25	50	2
8	SEC 753 PS	Project Seminar	-	-	-	25		2
Total			20	6		200	475	26

**ELECTIVE-III**

1. Principles of Management and Industrial Psychology
2. Instrumentation in Food Industries
3. Technology of Traditional Foods
4. Plant Design of Food Industry

**ELECTIVE-IV(Open ):**

1. Pollution Control in Process Industries (Chem. Eng.)
2. Product Packaging Technologies(FT)
3. Operations Research for Engineers (TT)

**SCHEME OF INSTRUCTION AND EXAMINATION (CBCS)****B.TECH. (FOOD TECHNOLOGY)- EIGHTH SEMESTER  
(Effective from academic year 2019-2020)**

	Course No.	Course Title	SCHEME OF INSTRUCTION HOURS PER WEEK		SCHEME OF EXAMINATION			Credits
			L	P	Duration, Hours	CIE	SEE	
1	PC 801 FP	Food Packaging	4	-	3	25	75	4
2	PC 802 E-V	<b>ELECTIVE - V(open)</b>	4	-	3	25	75	4
3	PC 803 E-VI	<b>ELECTIVE-VI</b>	4	-	3	25	75	4
4	PC 804 FSQM	Food Safety and Quality Management Systems	4	-	3	25	75	4
Practicals								
5	PC 851 FP	Food Packaging Lab	-	3	4	25	50	2
6	SEC 852 PRW	Project work	-	3		50	100	6
Total			20	6		175	450	24

**ELECTIVE-V(Open )** 1. Bio-chemical Eng. (Chem. Eng.) 2.Non-Thermal Processing of Foods.(FT)

2.Statistical Analysis and Design of Experiments (TT)

**ELECTIVE-VI**

1. Food Product Development 2.Nanotechnology in Food Technology 3. Technology of sugar confectionary and chocolate manufacture 4.Computer Applications in Food Industries.