

Department of Food Technology
School of Biosciences & Technology

Program Structure of B.Tech. Food Technology

SEMESTER I

S. No	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Basic Electrical and Electronics Engg.	Engineering Core Course (Interdisciplinary Minor Core)	3	0	1	0	4
2		Engineering Chemistry	Basic Sciences Electives (Multidisciplinary)	3	0	1	0	4
3		Elementary Maths-1	Basic Sciences Electives (Multidisciplinary)	3	0	0	0	3
4		Engineering Design and Prototyping	Skill Enhancement course	1	0	2	1	4
5		Remedial Biology-I	Basic Sciences Electives (Multidisciplinary)	3	0	0	0	3
6		Physical Education & YOGA	Skill Enhancement course	2	0	0	0	0
			TOTAL					18

SEMESTER II

S. No	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1.		Environmental Impact Analysis	Value Added Course	2	0	0	0	2
2		Elementary Maths- 2	Basic Sciences Electives (Multidisciplinary)	3	0	0	0	3
3		Engineering Physics	Engineering Core Course (Interdisciplinary Minor Core)	3	0	1	0	4
4		Introduction to Python Programming	Engineering Core Course (Interdisciplinary Minor Core)	3	0	1	0	4
5		Communication Skills For Engineers	Ability Enhancement course	2	0	0	0	2
6		Remedial Biology-II	Basic Sciences Electives (Multidisciplinary)	3	0	0	0	3
			TOTAL					16

SEMESTER III								
S. No	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Principles of Heat and Mass Transfer	Discipline Core Course	3	0	0		3
2		Food Chemistry	Discipline Core Course	3	0	1		4
3		Fluid Mechanics	Minor Core Course	3	0	0		3
4		Food Microbiology	Discipline Core Course	3	0	1		5
5		Human Values and Ethics	Value Added Course	2	0	0		2
6		Professional Elective- 1	Discipline Specific Elective (Major)	3	0	0		3
7		Open Elective- 1	Interdisciplinary Minor Core	2	0	0		2
			TOTAL					22
SEMESTER IV								
S. No	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Advanced Instrumentation in Food Analysis	Discipline Core Course	4	0	0		4
2		Fruits & Vegetable Processing Technology	Discipline Core Course	3	0	1		4
3		Dairy Processing Technology	Discipline Core Course	3	0	1		4
4		Unit Operations in Food Processing	Discipline Core Course	4	0	0		4
5		Professional Elective- 2	Discipline Specific Elective (Major)	3	0	0		3
6		Open Elective-2	Discipline Specific Elective (Major)	3	0	0		3
			TOTAL					22

SEMESTER V								
S. No	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1.		Plantation Products and Spices Technology	Discipline Core Course	3	0	1		4
2.		Food Engineering I	Discipline Core Course	4	0	0		4
3.		Meat, Fish and Poultry Product Technology	Discipline Core Course	4	0	0		4
4.		Food Equipment and Plant Design	Discipline Core Course	3	0	0		3
5.		Professional Elective-3	Discipline Specific Elective (Major)	3	0	0		3
6.		Open Elective-3	Skill Enhancement course	3	0	1		4
7.		SUMMER INTERNSHIP	Internship	0	0	0	2	2
			TOTAL					24
SEMESTER VI								
S. No	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Food Engineering II	Discipline Core Course	4	0	0		4
2		Food Laws, Standards and Regulations	Discipline Core Course	3	0	0		3
3		Cereals, Pulses and Oilseeds Technology	Discipline Core Course	3	0	1		4
4		Principles of Food Preservation and Processing	Discipline Core Course	4	0	0		4
5		IPR	Ability Enhancement course	3	0	0		3
6		Professional Elective- 4	Discipline Specific Elective (Major)	3	0	0		3
7		Open Elective-4	Minor Elective (Interdisciplinary)	3	0	0		3
			TOTAL					24

SEMESTER VII	
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S. No	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Food Supply Chain Management	Discipline Core Course	3	0	0		3
2		Traditional and Fermented Foods	Minor Elective (Interdisciplinary)	4	0	0		4
3		Food Packaging Technology	Discipline Core Course	4	0	0		4
4		Professional Elective- 5	Discipline Specific Elective (Major)	3	0	0		3
5		Open Elective- 5	Ability Enhancement course	3	0	0		3
6		Credit Seminar	Seminar	2	0	0		2
			TOTAL					19

SEMESTER VIII	
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S. No	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Industrial Training*	Professional Project-1	-	-	-		15
			TOTAL					15

**After 4 years, Students will get the degree of B.Tech. Food Technology
with Total Credits= 160**

Sem	Professional Elective -1	C	Open Elective -1	C
3	Fundamentals of Cancer Biology	3	Food and Agriculture Biotechnology	3
3	AI in Biosciences & Technology	3	Post-harvest technology	3
3	Human Nutrition	3		
Sem	Professional Elective -2	C	Open Elective -2	C
4	Food Additives and Flavor Technology	3	Food Texture and Rheology	3
4	Enzymes processing in food products	3	Food Dehydration Technology	3
Sem	Professional Elective -3	C	Open Elective -3	C
5	Functional Foods and Nutraceuticals	3	Bakery and Confectionary Technology	4
5	Engineering properties of food material	3	Technology of fats and oils	4
Sem	Professional Elective -4	C	Open Elective -4	C
6	Technology of extruded products	3	New food product development	3
6	Industrial Food Hygiene and Sanitation	3	Nanotechnology for Food Applications	3
Sem	Professional Elective -5	C	Open Elective -5	C
7	Food Processing Waste Management	3	Research Methodology and Biostatistics	3
7	Traditional and Fermented Foods	4	Entrepreneurship Development	3