

Sector: Food Processing								
Program: Bachelor of Vocation in Food Processing								
Semester: I								
Sl. No	Course Type	Semester	Course Code	Course	L	T	P	C
1	General	I		Introduction to Food Processing	3			3
2	Baking Technician	I		Fundamentals of Baking Science	3			3
3	Baking Technician	I		Prepare and maintain the work area and equipment	3			3
4	Baking Technician	I		Bake Bakery Products	3			3
5	OJT	I		Production of Bakery Products – Cakes, Cookies, Bread			18	18
TOTAL					12		18	30
Semester: II								
1	General	II		Overview of Fruits and Vegetables Processing	3			3
2	Food Preservation	II		Food Preservation – Thermal and Non-Thermal	3			3
3	Fruits and Vegetables	II		Jam, Jelly and Ketchup Processing	3			3
4	Fruits and Vegetables	II		Pickle Making	3			3
5	OJT	II		Production and preservation of Jam, Jelly and/or Pickle			18	18
TOTAL					12		18	30
Semester III								
1	Food Safety	III		Introduction to Food Safety Management System	3			3
2	Food Safety	III		Schedule IV Requirement of Food Industry	3			3
3	Food Safety	III		HACCP, VACCP & TACCP	3			3
4	Food Safety	III		Introduction to FSSAI, Regulations and ISO 22000	3			3
5	OJT	III		Food Safety Team Leader and understand the food safety management systems in any food industry			18	18
TOTAL					12		18	30
Semester IV								
1	Food Microbiology	IV		Fundamentals of Food Microbiology	3			3
2	Food Microbiology	IV		Food Spoilage	3			3
3	Food Microbiology	IV		Biological Hazards in Food	3			3
4	Food Microbiology	IV		Microbiological Analysis of Food	3			3
5	OJT	IV		Microbiological Analysis of Food Products			18	18
TOTAL					12		18	30
Semester V								
1	Food Regulatory	V		Introduction to Food Regulations	3			3
2	Food Regulatory	V		FSSR (Labelling and Display), 2020	3			3
3	Food Regulatory	V		Weights and Measures Act	3			3
4	Food Regulatory	V		Registration Process of New Product	3			3
5	OJT	V		Manage Change in the Food Regulatory System			18	18
TOTAL					12		18	30
Semester VI								
1	Quality Assurance	VI		Develop and implement a quality assurance program for food processing units	6			6
2	Quality Assurance	VI		Manage quality and conduct audits of food processing units	5			5
3	Quality Assurance	VI		Career Counselling for the field of food processing	1			1
4	OJT	VI		Major Project			18	18
TOTAL					12		18	30