

Semester-II							
S. No.	Category	Course Code	Name of the Course	L	T	P	C
1.	Core	TBD	Technology of Food Preservation	3	0	1	4
2.	Core	TBD	Food Microbiology	3	0	1	4
3.	MDC-2	TBD	Choose from Basket 1 of MDC	3	0	1	4
4.	AEC-2	TBD	Academic Writing	2	0	0	2
5.	VAC-2	TBD	Bioethics & Biosafety	2	0	0	2
6.	SEC-2	TBD	Introduction to Python Programming	2	0	0	2
7.	AEC-3	TBD	Foreign Language-I (French/German)	2	0	0	2
8.	GE/Minor-1	TBD	Choose any from Basket 1 of GE/Minor Elective	3	0	0	3
Total Credits							23

Semester-VI							
S. No.	Category	Course Code	Name of the Course	L	T	P	C
	Core	TBD	Nutraceutical and Functional Foods	3	0	0	3
2.	Core	TBD	Food Security and Sustainability	3	0	0	3
3.	Core	TBD	Food Fermentation Technology	3	0	0	3
4.	GE/Minor-6	TBD	Choose any from Basket 5 of GE/Minor Elective	3	0	0	3
5.	GE/Minor-7	TBD	Choose any from Basket 5 of GE/Minor Elective	3	0	0	3
6.	Internship	TBD	Internship / Industrial Training	-	-	-	3
Total Credits							18

Year-4							
Semester-VII							
S. No.	Category	Course Code	Name of the Course	L	T	P	C
	Core	TBD	Unit Operations in Food Processing	3	0	0	3
2.	Core	TBD	Heat and Mass Transfer in Food Processing	3	0	0	3
3.	Core	TBD	Thermal and Non-Thermal Processing Systems	3	0	0	3
4.	Core	TBD	Food Labeling, Claims and Consumer Protection	3	0	1	4
5.	GE/Minor-8	TBD	Choose any from Basket 6 of GE/Minor Elective	3	0	1	4
6.	Core	TBD	Research Proposal Development	3	0	0	3
7.	Research Project / Dissertation (PROJ)	TBD	Dissertation – I (Literature Review & Proposal)	0	0	2	2
Total Credits							22

Semester-VIII							
S. No.	Category	Course Code	Name of the Course	L	T	P	C

	Core	TBD	Food Product Development	3	0	1	4
2.	GE/Minor-9	TBD	Choose any from Basket 7 of GE/Minor Elective	3	0	1	4
3.	Research Project / Dissertation (PROJ)	TBD	Dissertation – II (Research Work & Thesis Submission)	0	0	12	12
Total Credits							20

Total Credits: 163

	Course Code	Name of the Course				
			L	T	P	C
BASKET-1	TBD	Food Packaging Technology	3	0	0	3
	TBD	Physical Chemistry for Food Scientists	3	0	0	3
	TBD	Principles of Enzyme Technology	3	0	0	3
	TBD	Python for Biological Data Analysis	3	0	1	4
	TBD	Food Beverage	3	0	0	3
	TBD	Post-Harvest Technology	3	0	0	3
BASKET-2	TBD	Sensory Evaluation of Food	3	0	0	3
	TBD	AI and Cognitive Systems	2	0	0	2
	TBD	AI Bioscience and Technology	3	0	0	3
	TBD	Food Physics	3	0	0	3
	TBD	Entrepreneurship Development	3	0	0	3
	TBD	Organic Farming	3	0	0	3
	TBD	Nutrition and Health Management	3	0	0	3
	TBD	Food Nanotechnology	3	0	0	3
	TBD	Food Adulteration and Additives	3	0	1	4

	TBD	Food Quality Analytics and Data Interpretation Novel Food Processing Technology	3	0	1	4
BASKET-4	TBD	Technology of Spices, Herbs and Plantation Crops	3	0	1	4
	TBD	Therapeutic Nutrition	3	0	1	4
	TBD	Community Nutrition	3	0	1	4
BASKET-5	TBD	Food Security and Sustainability	3	0	0	3
	TBD	Prompting and AI Tools	2	0	0	2
	TBD	AI-Driven Data Visualization and Storytelling	2	0	0	2
	TBD	 Basics of Biotechnology	3	0	0	3
	TBD	Automation and Digitalization in Food Industries	3	0	1	4
	TBD	Cold chain management	3	0	0	3
	TBD	Food Operations	3	0	0	3
	TBD	Food Plant Design and Sanitation	3	0	0	3
	TBD	 Agribusiness Management	3	0	0	3
BASKET-6	TBD	Functional Ingredients and Bioactives	3	0	1	4
	TBD	Machine Learning Applications in Food Processing	3	0	1	4
BASKET-7	TBD	Computational Tools in Food Science	3	0	1	4
	TBD	Artificial Intelligence in Food Safety Monitoring	3	0	1	4