

Integrated B.Sc. (Hons./Hons. With Research) -MSc in Food Technology (Semester System)

As Per NEP, 2020

(Multiple Entry-Exit, Internship and Choice Based Credit System)

To be implemented w.e.f. Academic Session 2024-25

List of Courses to be added as pool by Food Technology Department

SEMESTER-I

Type of Course		Course Code	Nomenclature of Paper/ Course	Credits	Contact Hours	Internal Marks	External Marks	Total Marks	Duration of Exam (Hr)
Discipline Specific Course	DSC-A1	24BFT0101T	Fundamentals of Food Science	4	4	30	70	100	3 Hr.
	DSC-A2	24BFT0102T	Introduction to Food Microbiology	3	3	20	50	70	2.5 Hr.
		24BFT0102P	Introduction to Food Microbiology Lab	1	2	10	20	30	3 Hr.
Minor Course (MIC)	MIC-1	24MIN0124T	Fundamentals of Food Science	4	4	30	70	100	3 Hr.
Minor Course (MIC)	MIC-1	24MIC0124T	Fundamentals of Food Science	2	2	15	35	50	2 Hr.
Multidisciplinary Course (MDC)	MDC-1	24MDC0116T	Food Processing and Preservation	3	3	25	50	75	2.5 Hr.

Skill Enhancement Course (SEC)	SEC-1	24SEC0116P	Processing of Fruits and Vegetables Lab	3	6	25	50	75	3 Hr.
Value Added Course (VAC)	VAC-1	24VAC0117T	Basics of Food Processing and Preservation	2	2	15	35	50	2 Hr.
			Total Credits	22	26	170	380	550	

SEMESTER-II

Type of Course		Course Code	Nomenclature of Paper/ Course	Credits	Contact Hours	Internal Marks	External Marks	Total Marks	Duration of Exam (Hr)
Discipline Specific Course	DSC-A3	24BFT0201T	Basics of Nutrition and Health	4	4	30	70	100	3 Hr.
	DSC-A4	24BFT0202T	Food Composition and Analysis	3	3	20	50	70	2.5 Hr.
		24BFT0202P	Food Composition and Analysis Lab	1	2	10	20	30	3 Hr.
Minor Course (MIC)	MIC-2	24MIN0224T	Basics of Nutrition and Health	4	4	30	70	100	3 Hr.
Minor Course (MIC)	MIC-2	24MIC0224T	Basics of Nutrition and Health	2	2	15	35	50	2 Hr.
Multidisciplinary Course (MDC)	MDC-2	24MDC0216T	Food Packaging and Labelling	3	3	25	50	75	2.5 Hr.

Skill Enhancement Course (SEC)	SEC-2	24SEC0216P	Food Safety and Analysis Lab	3	6	25	50	75	3 Hr.
Value Added Course (VAC)	VAC-2	24VAC0117T	Basics of Food Processing and Preservation	2	2	15	35	50	2 Hr.
			Total Credits	22	26	170	380	550	

SEMESTER-III

Type of Course		Course Code	Nomenclature of Paper/ Course	Credits	Contact Hours	Internal Marks	External Marks	Total Marks	Duration of Exam (Hr)
Discipline Specific Course	DSC-A5	24BFT0301T	Food Engineering	4	4	30	70	100	3 Hr.
	DSC-A6	24BFT0302T	Technology of Milk and Milk Products	4	4	30	70	100	3 Hr.
Minor Course (MIC)	MIC-3	24MIC0324T	Technology of Milk and Milk Products	4	4	30	70	100	3 Hr.
Multidisciplinary Course (MDC)	MDC-3	24MDC0316T	Food Safety and Quality	3	3	25	50	75	2.5 Hr.
Skill Enhancement Course (SEC)	SEC-3	24SEC0316P	Technology of Milk and Milk Products Lab	3	6	25	50	75	3 Hr.
Value Added Course (VAC)	VAC-3	24VAC0317T	Introduction to Nutrition and Health	2	2	15	35	50	2 Hr.
			Total Credits	20	23	155	345	500	

SEMESTER-IV

Type of Course		Course Code	Nomenclature of Paper/ Course	Credits	Contact Hours	Internal Marks	External Marks	Total Marks	Duration of Exam (Hr)
Discipline Specific Course	DSC-A7	24BFT0401T	Technology of Cereals, Pulses and Oilseeds Processing	4	4	30	70	100	3 Hr.
	DSC-A8	24BFT0402T	Processing and Preservation of Fruits Vegetables	3	3	20	50	70	2.5 Hr.
		24BFT0402P	Processing and Preservation of Fruits Vegetables Lab	1	2	10	20	30	3 Hr.
	DSC-A9	24BFT0403T	Fundamentals of Food Packaging	3	3	20	50	70	2.5 Hr.
		24BFT0403P	Fundamentals of Food Packaging Lab	1	2	10	20	30	3 Hr.
	DSC-A10	24BFT0404T	Unit Operations in Food Processing	4	4	30	70	100	3 Hr.
Vocational Course (VOC)	VOC-1	24VOC0424T	Processing and Preservation of Fruits and Vegetables	2	2	15	35	50	2 Hr.
		24VOC0424P	Processing and Preservation of Fruits and Vegetables	2	4	15	35	50	3 Hr.
Value Added Course (VAC)	VAC-4	24VAC0317T	Introduction to Nutrition and Health	2	2	15	35	50	2 Hr.
			Total Credits	22	26	165	385	550	

SEMESTER-V

Type of Course		Course Code	Nomenclature of Paper/ Course	Credits	Contact Hours	Internal Marks	External Marks	Total Marks	Duration of Exam (Hr)
Discipline Specific Course	DSC-A11	24BFT0501T	Food Laws and Regulations	4	4	30	70	100	3 Hr.
	DSC-A12	24BFT0502T	Baking and Confectionary Technology	3	3	20	50	70	2.5 Hr.
		24BFT0502P	Baking and Confectionary Technology Lab	1	2	10	20	30	3 Hr.
	DSC-A13	24BFT0503T	Meat, Fish and Poultry Processing	4	4	30	70	100	3 Hr.
	DSC-A14	24BFT0504T	Technology of Snack Foods	4	4	30	70	100	3 Hr.
Vocational Course (VOC)	VOC-2	24VOC0524T	Baking and Confectionary Technology	2	2	15	35	50	2 Hr.
		24VOC0524P	Baking and Confectionary Technology Lab	2	4	15	35	50	3 Hr.
Total Credits				20	23	150	350	500	

SEMESTER-VI

Type of Course		Course Code	Nomenclature of Paper/ Course	Credits	Contact Hours	Internal Marks	External Marks	Total Marks	Duration of Exam (Hr)
Discipline Specific Course	DSC-A15	24BFT0601T	Agribusiness Management	4	4	30	70	100	3 Hr.
	DSC-A16	24BFT0602T	Statistical Quality Control in Food Industry	4	4	30	70	100	3 Hr.
	DSC-A17	24BFT0603T	Waste Management and Effluent Treatment	3	3	20	50	70	2.5 Hr.
		24BFT0603P	Waste Management and Effluent Treatment Lab	1	2	10	20	30	3 Hr.
	DSC-A18	24BFT0604T	Bioprocess Technology	3	3	20	50	70	2.5 Hr.
		24BFT0604P	Bioprocess Technology Lab	1	2	10	20	30	3 Hr.
Skill Enhancement Course (SEC)	SEC-4	24SEC0416P	New Product Development and Sensory Evaluation Lab	3	6	25	50	75	3 Hr.
Vocational Course (VOC)	VOC-3	24VOC0624T	By Product Utilization of Food Industries	2	2	15	35	50	2 Hr.
		24VOC0624P	By Product Utilization of Food Industries Lab	2	4	15	35	50	3 Hr.
			Total Credits	23	30	175	400	575	