GUJARAT TECHNOLOGICAL UNIVERSITY
Food Processing & Technology (14)
BE 1st To 8th Semester Exam Scheme & Subject Code

EVALUATION SCHEME

University Exam (Theory) (E)		University Exam (Practical) (E)		Continuous Evaluation Process(M)		Practical (I)	
MAX	MIN	MAX	MIN	MAX	MIN	MAX	MIN
70	23	X	50% of X	20	8	10	4
				30	12	X	50% of X

NOTE :

X = Marks of the Particular Subject.

Continuous Evaluation(M) 20/8 and Practical (I) 10/4 scheme apply up to April 2009

Continuous Evaluation(M) 30/12 and Practical X/ 50% of X scheme apply from April 2009 onward.

University Exam (Practical) (E) Component is applicable only in 7th & 8th Semester.

1st Year

Subject Code	Subject Name	Teaching Scheme(Hours)			Credits	University Exam (Theory) (E)	University Exam (Practical) (E)	Continuous Evaluation Process (M)	Practical (I)	Total Marks	Branch Code
		Theory	Tutorial	Practical							
110001	Chemistry	3	0	2	5	70	—	30	50	150	14
110002	Communication Skills	1	0	2	3	70	—	30	50	150	14
110003	Computer Programming & Utilization (Revised)	2	0	4	6	70	—	30	50	150	14
110004	Elements of Civil Engineering (Revised)	4	0	2	6	70	—	30	50	150	14
110005	Elements of Electrical Engineering	4	0	2	6	70	—	30	50	150	14
110006	Elements of Mechanical Engineering	4	0	2	6	70	—	30	50	150	14
110007	Environmental Studies	3	0	0	3	70	—	30	50	150	14

Subject Code	Subject Name	Theory	Tutorial	Practical	Credits	University Exam (Theory) (E)	University Exam (Practical) (E)	Continuous Evaluation Process (M)	Practical (I)	Total Marks	Branch Code
110008 OR 110014	Maths-I (entry year 2008-10 having backlog)OR Calculus (entry year 2011-12)	3	2	0	5	70	—	30	50	150	14
110009 OR 110015	Maths-II (entry year 2008-10 having backlog) OR Vector Calculus and Linear Algebra (entry year 2011-12)	3	2	0	5	70	—	30	50	150	14
110010	Mechanics of Solids (Revised)	3	0	2	5	70	—	30	50	150	14
110011	Physics	3	0	2	5	70	—	30	50	150	14
110012	Workshop	0	0	4	4	0	—	0	100	100	14
110013	Engineering Graphics	2	0	4	6	70	—	30	50	150	14
	TOTAL	**35**	**4**	**26**	**65**						

Semester III

Subject Code	Subject Name	Teaching Scheme(Hours)			Credits	University Exam (Theory) (E)	University Exam (Practical) (E)	Continuous Evaluation Process (M)	Practical (I)	Total Marks	Branch Code
		Theory	Tutorial	Practical							
131401	Food Chemistry	3	0	2	5	70	—	30	50	150	14
131402	Basic Food Microbiology	4	0	2	6	70	—	30	50	150	14
130001/ 130002	Mathematics-3 / Advanced Engineering Mathematics (New)	3	2	0	5	70	—	30	50	150	14
131403	Food Engineering Transport Phenomenon	3	0	2	5	70	—	30	50	150	14
131404	Food Engineering Thermodynamics	4	1	0	5	70	—	30	50	150	14
131405	Introduction to Food Processing Technology	3	1	0	4	70	—	30	50	150	14
	TOTAL	**20**	**4**	**6**	**30**						

Semester IV

Subject Code	Subject Name	Teaching Scheme(Hours)			Credits	University Exam (Theory) (E)	University Exam (Practical) (E)	Continuous Evaluation Process (M)	Practical (I)	Total Marks	Branch Code
		Theory	Tutorial	Practical							
140002	Management-1	2	0	0	2	70	—	30	50	150	14
141401	Food Nutrition & Biochemistry	3	0	2	5	70	—	30	50	150	14
141402	Food & Industrial Microbiology	3	0	2	5	70	—	30	50	150	14
141403	Materials & Manufacture Of Food Equipment	4	0	2	6	70	—	30	50	150	14
141404	Technology Of Grains	4	0	2	6	70	—	30	50	150	14
141405	Institute Elective-1(Principles Of Food Engineering)	4	0	2	6	70	—	30	50	150	14
	TOTAL	**20**	**0**	**10**	**30**						

Semester-V

Subject Code	Subject Name	Teaching Scheme(Hours)			Credits	University Exam (Theory) (E)	University Exam (Practical) (E)	Continuous Evaluation Process (M)	Practical (I)	Total Marks	Branch Code
		Theory	Tutorial	Practical							
150001	Management - II	2	0	0	2	70	—	30	50	150	14
151401	Design & Formulation of Foods	4	0	2	6	70	—	30	50	150	14
151402	Food Process Instrumentation & Control	3	0	2	5	70	—	30	50	150	14
151403	Food Refrigeration & Air - Conditioning	4	0	2	6	70	—	30	50	150	14
151404	Food Engineering Operations - I	4	0	2	6	70	—	30	50	150	14
151405	Food Nutrition & Health (Institute Elective - II)	4	0	2	6	70	—	30	50	150	14
	TOTAL	**21**	**0**	**10**	**31**						

Semester VI

Subject Code	Subject Name	Teaching Scheme(Hours)			Credits	University Exam (Theory) (E)	University Exam (Practical) (E)	Continuous Evaluation Process (M)	Practical (I)	Total Marks	Branch Code
		Theory	Tutorial	Practical							
161401	Food Process Equipment Design	4	2	0	6	70	—	30	50	150	14
161402	Food Rheology & Sensory Evaluation	3	0	2	5	70	—	30	50	150	14
161403	Food Engineering Operations - II	4	0	2	6	70	—	30	50	150	14
161404	Food Drying & Dehydration	4	0	2	6	70	—	30	50	150	14
161405	Milk & Milk Products Technology	4	0	2	6	70	—	30	50	150	14
	TOTAL	**19**	**2**	**8**	**29**						

Semester VII

Subject Code	Subject Name	Teaching Scheme(Hours)			Credits	University Exam (Theory) (E)	University Exam (Practical) (E)	Continuous Evaluation Process (M)	Practical (I)	Total Marks	Branch Code
		Theory	Tutorial	Practical							
171401	Food Packaging Technology	4	0	2	6	70	30	30	20	150	14
171402	Food Standards and Quality Assurance	4	0	2	6	70	30	30	20	150	14
171403	Entrepreneurship and Food Plant Management	4	0	0	4	70	0	30	50	150	14
171404	Bakery and Confectionary Technology	3	0	2	5	70	30	30	20	150	14
171405	By-product Utilization and Management (Department Elective - I)	3	0	2	5	70	30	30	20	150	14
171406	Environmental Engineering and Renewable Energy (Department Elective - I)	3	0	2	5	70	30	30	20	150	14
171407	Controlled and Modified Atmosphere Storage Engineering (Department Elective - I)	3	0	2	5	70	30	30	20	150	14
170001	Project - I	0	0	4	4	0	100	0	50	150	14
	TOTAL	**18**	**0**	**12**	**30**						

Semester VIII

Subject Code	Subject Name	Teaching Scheme(Hours)			Credits	University Exam (Theory) (E)	University Exam (Practical) (E)	Continuous Evaluation Process (M)	Practical (I)	Total Marks	Branch Code
		Theory	Tutorial	Practical							
181401	Food Plant Utilities and Sanitation	4	1	2	7	70	30	30	20	150	14
181402	Horticultural Produce Processing	4	0	2	6	70	30	30	20	150	14
181403	Project-II	0	0	12	12	0	150	0	50	200	14
181404	Food Fermentation Technology (Department Elective - II)	3	0	2	5	70	30	30	20	150	14
181405	Food Ingredients and Flavour Technology (Department Elective - II)	3	0	2	5	70	30	30	20	150	14
181406	Food Engineering Computations and Numerical Analysis (Department Elective - II)	3	0	2	5	70	30	30	20	150	14
	TOTAL	**11**	**1**	**18**	**30**						