

Food Processing Technology

Semester III

Subject code	Subject name	Teaching Scheme (Hours)			Credits	Theory Marks		Practical Marks		Total Marks	Branch Code
		Theory	Tutorial	Practical		ESE(E)	PA (M)	Viva (V)	PA(I)		
	Food Chemistry	3	0	2	5	70	30	30	20	150	14
	Basic Food Microbiology	3	0	2	5	70	30	30	20	150	14
	Food Engineering Thermodynamics	4	1	0	5	70	30	30	20	150	14
	Introduction to Food Processing Technology	4	0	0	4	70	30	0	0	100	14
	Mechanics of Solids	3	0	2	5	70	30	30	20	150	14
	Advanced Engineering Mathematics	4	2	0	6	70	30	30	20	150	14
	Total	21	3	6	30						

Semester IV

Subject code	Subject name	Teaching Scheme (Hours)			Credits	Theory Marks		Practical Marks		Total Marks	Branch Code
		Theory	Tutorial	Practical		ESE(E)	PA (M)	Viva (V)	PA(I)		
	Engineering Economics & Management	2	0	0	2	70	30	0	0	100	14
	Food Nutrition & Biochemistry	3	0	2	5	70	30	30	20	150	14
	Food & Industrial Microbiology	3	0	2	5	70	30	30	20	150	14
	Materials & Manufacture of Food Equipment	4	0	2	6	70	30	30	20	150	14
	Food Engineering Transport Phenomenon	4	0	2	6	70	30	30	20	150	14
	Food Drying & Dehydration	4	0	2	6	70	30	30	20	150	14
	Total	20	0	10	30						

Semester V

Subject code	Subject name	Teaching Scheme (Hours)			Credits	Theory Marks		Practical Marks		Total Marks	Branch Code
		Theory	Tutorial	Practical		ESE(E)	PA (M)	Viva (V)	PA(I)		
	Entrepreneurship and Food Plant Management	2	0	0	2	70	30	0	0	100	14
	Design & Formulation of Foods	3	0	2	5	70	30	30	20	150	14
	Technology of Grains	4	0	2	6	70	30	30	20	150	14
	Food Engineering Operations - I	4	0	2	6	70	30	30	20	150	14
	Food Process Instrumentation & Control	3	0	2	5	70	30	30	20	150	14
	Institute elective	4	0	2	6	70	30	30	20	150	14
	Total	20	0	10	30						

Semester VI

Subject code	Subject name	Teaching Scheme (Hours)			Credits	Theory Marks		Practical Marks		Total Marks	Branch Code
		Theory	Tutorial	Practical		ESE(E)	PA (M)	Viva (V)	PA(I)		
	Food Process Equipment Design	4	2	0	6	70	30	30	20	150	14
	Food Refrigeration & Air - Conditioning	4	0	2	6	70	30	30	20	150	14
	Food Engineering Operations - II	4	0	2	6	70	30	30	20	150	14
	Department Elective-I	4	0	2	6	70	30	30	20	150	14
	Food Plant Utilities & Sanitation	4	0	2	6	70	30	30	20	150	14
	Total	20	2	8	30						

Semester VII

Subject code	Subject name	Teaching Scheme (Hours)			Credits	Theory Marks		Practical Marks		Total Marks	Branch Code
		Theory	Tutorial	Practical		ESE(E)	PA (M)	Viva (V)	PA(I)		
	Food Standards and Quality Assurance	4	0	2	6	70	30	30	20	150	14
	Food Rheology & Sensory Evaluation	4	0	2	6	70	30	30	20	150	14
	Milk & Milk Products Technology	4	0	2	6	70	30	30	20	150	14
	Departmental Elective II	4	0	2	6	70	30	30	20	150	14
	Departmental Elective III	4	0	2	6	70	30	30	20	150	14
	Total	20	0	10	30						

Semester VIII

Subject code	Subject name	Teaching Scheme (Hours)			Credits	Theory Marks		Practical Marks		Total Marks	Branch Code
		Theory	Tutorial	Practical		ESE(E)	PA (M)	Viva (V)	PA(I)		
	Industrial Project including PSAR	0	0	30	30	0	0	100	50	150	14
	Total	0	0	30	30						

Departmental Elective I:

Food Fermentation Technology
Bakery and Confectionary Technology

Departmental Elective III:

Horticultural produce processing
Food Packaging Technology

Departmental Elective II:

By-product Utilization and Management
Controlled and Modified Atmosphere Storage

Institute Elective

Principles of Food Engineering

Note: ALA Component, OEP Component and Design Module I, II and III (to be offered in 2nd Year , 3rd year and 4th year respectively) shall be displayed in the final teaching scheme