



Semester - 1

Code	Subject	Credit	Lect	Lab	Tut	Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
						T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604101	Physics	4	3	2	-	30	20	30	70	-	35	25	150
03604102	Chemistry	4	3	2	-	30	20	30	70	-	35	25	150
03604103	Mathematics	4	3	2	-	30	20	30	70	-	35	25	150
03604104	Introduction to English Grammar & Soft Skills	3	2	2	-	30	20	30	70	-	35	25	150
03604105	Basics of Computer Science	3	2	2	-	30	20	30	70	-	35	25	150
03604106	Introduction to Dairying	2	2	-	-	30	-	-	70	-	35	-	100
	Total	20	15	10									850

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 35 Practical Passing % : 50



Semester - 2

Code	Subject	Credit	Lect	Lab	Tut	Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
						T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604151	Physical Chemistry of Milk	3	2	2	-	30	20	30	70	-	35	25	150
03604152	Milk Production Management and Dairy Development	3	2	2	-	30	20	30	70	-	35	25	150
03604153	Engineering Drawing	2	-	4	-	-	20	30	-	-	-	25	50
03604154	Workshop Practice	2	1	2	-	30	20	30	70	-	35	25	150
03604155	Fluid Mechanics	3	2	2	-	30	20	30	70	-	35	25	150
03604156	Economic Analysis	3	2	2	-	30	20	30	70	-	35	25	150
03604157	Fundamentals of Microbiology	3	2	2	-	30	20	30	70	-	35	25	150
03604158	Environmental Studies	3	2	2	-	30	20	30	70	-	35	25	150
	Total	22	13	18									1100

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 35 Practical Passing % : 50



Semester - 3

Code	Subject	Credit	Lect	Lab	Tut	Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
						T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604201	Market Milk	4	3	2	-	30	20	30	70	-	35	25	150
03604202	Introduction Dairy Microbiology	3	2	2	-	30	20	30	70	-	35	25	150
03604203	Heat and Mass Transfer	3	2	2	-	30	20	30	70	-	35	25	150
03604204	Chemistry of Milk	3	2	2	-	30	20	30	70	-	35	25	150
03604205	Thermodynamics	3	2	2	-	30	20	30	70	-	35	25	150
03604206	Electrical Engineering	3	2	2	-	30	20	30	70	-	35	25	150
03604207	Biochemistry and Human Nutrition	3	2	2	-	30	20	30	70	-	35	25	150
	Total	22	15	14									1050

Lect - Lecture, Tut - Tutorial, Lab - Lab, T - Theory, P - Practical, CE - CE, T - Theory, P - Practical
 Theory Passing % : 35 Practical Passing % : 50



Semester - 4

Code	Subject	Credit	Lect	Lab	Tut	Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
						T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604251	Fat rich and Indigenous Dairy Products	4	3	2	-	30	20	30	70	-	35	25	150
03604252	Cheese, Fermented Products and By-products	4	3	2	-	30	20	30	70	-	35	25	150
03604253	Market Milk Process Equipments	4	3	2	-	30	20	30	70	-	35	25	150
03604254	Chemistry of Milk Products	4	3	2	-	30	20	30	70	-	35	25	150
03604255	Microbiology of Milk and Other Foods	4	3	2	-	30	20	30	70	-	35	25	150
03604256	Financial Accounting	3	2	2	-	30	20	30	70	-	35	25	150
03604257	Packaging of dairy products	2	1	2	-	30	20	30	70	-	35	25	150
03604258	Hands On Training-I*	5	0	10	-	30	20	30	-	0	-	25	50
	Total	30	18	24									1100

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 35 Practical Passing % : 50



Semester - 5

Code	Subject	Credit	Lect	Lab	Tut	Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
						T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604301	Ice-cream and Frozen Dairy Products	4	3	2	-	30	20	30	70	-	35	25	150
03604302	Condensed and Dried Milks	4	3	2	-	30	20	30	70	-	35	25	150
03604303	Dairy Products Equipments	3	2	2	-	30	20	30	70	-	35	25	150
03604304	Chemical Quality Assurance	4	3	2	-	30	20	30	70	-	35	25	150
03604305	Microbiological Quality Assurance	3	2	2	-	30	20	30	70	-	35	25	150
03604306	Extension Communication & Dairy Entrepreneurship	3	2	2	-	30	20	30	70	-	35	25	150
03604307	Dairy Engineering	4	3	2	-	30	20	30	70	-	35	25	150
	Total	25	18	14									1050

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 35 Practical Passing % : 50



PARUL UNIVERSITY

WAGHODIA, VADODARA

Subject Teaching & Examination Scheme

Course : Diploma-PU | Curriculum : Diploma in Dairy Technology_2019-20

Semester - 6

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
3604351	In-plant Training	30	-	30	-	-	-	-	-	-	-	50	100
	Total	30		30									100

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 35 Practical Passing % : 50