



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.	
03635101	Physics	4	3	2	-	20	50	20	60	-	40	20	150
03635102	Chemistry	4	3	2	-	20	50	20	60	-	40	20	150
03635103	Mathematics	4	3	2	-	20	50	20	60	-	40	20	150
03635104	Introduction to English Grammar & Soft Skills	3	2	2	-	20	50	20	60	-	40	20	150
03635105	Basic Computer Science	3	2	2	-	20	50	20	60	-	40	20	150
03635106	Introduction to Food Technology	2	2	-	-	20	-	20	60	-	40	-	100
03635107	Fundamentals of Microbiology	3	2	2	-	20	50	20	60	-	40	20	150
	Total	23	17	12									1000

Lect - Lecture, Tut - Tutorial, Lab - Lab, T - Theory, P - Practical, CE - CE, T - Theory, P - Practical
Theory Passing % : 40 Practical Passing % : 40



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.	
03635151	Food Chemistry and Nutrition	3	2	2	-	20	50	20	60	-	40	20	150
03635152	Principles of Food Processing and Perservation	3	2	2	-	20	50	20	60	-	40	20	150
03635153	Workshop Practice & Engineering Drawing	4	2	4	-	20	50	20	60	-	40	20	150
03635154	Food Microbiology	2	1	2	-	20	50	20	60	-	40	20	150
03635155	Fluid Mechanics	3	2	2	-	20	50	20	60	-	40	20	150
03635156	Heat and Mass Transfer	1	1	-	-	20	-	20	60	-	40	-	100
03635157	Thermodynamics	3	2	2	-	20	50	20	60	-	40	20	150
	Total	19	12	14									1000

Lect - Lecture, Tut - Tutorial, Lab - Lab, T - Theory, P - Practical, CE - CE, T - Theory, P - Practical
Theory Passing % : 40 Practical Passing % : 40



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.	
03635201	Principles of Food Engineering	4	3	2	-	20	50	20	60	-	40	20	150
03635202	Technology of Cereals & Pulses	3	2	2	-	20	50	20	60	-	40	20	150
03635203	Technology of Milk & Milk Products	3	2	2	-	20	50	20	60	-	40	20	150
03635204	Fruits and Vegetable Technology	3	2	2	-	20	50	20	60	-	40	20	150
03635205	Technology of Meat, Fish & Poultry Products	3	2	2	-	20	50	20	60	-	40	20	150
03635206	Economic Analysis	3	2	2	-	20	50	20	60	-	40	20	150
03635207	Food Laws and Regulations	3	3	-	-	20	-	20	60	-	40	-	100
	Total	22	16	12									1000

Lect - Lecture, Tut - Tutorial, Lab - Lab, T - Theory, P - Practical, CE - CE, T - Theory, P - Practical
Theory Passing % : 40 Practical Passing % : 40



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.	
03635251	Bakery and Confectionary Technology	4	3	2	-	20	50	20	60	-	40	20	150
03635252	Computer Application in Food Technology	4	3	2	-	20	50	20	60	-	40	20	150
03635253	Food Preservation and Additives	4	3	2	-	20	50	20	60	-	40	20	150
03635254	Nutritional and Functional Foods	4	3	2	-	20	50	20	60	-	40	20	150
03635255	Food Fermentation Technology	4	3	2	-	20	50	20	60	-	40	20	150
03635256	Beverage Manufacturing Technology	3	2	2	-	20	50	20	60	-	40	20	150
03635257	Hands On Training	5	-	10	-	-	100	-	-	-	-	40	100
	Total	28	17	22									1000

Lect - Lecture, Tut - Tutorial, Lab - Lab, T - Theory, P - Practical, CE - CE, T - Theory, P - Practical
Theory Passing % : 40 Practical Passing % : 40



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.	
03635301	Food Packaging Technology	3	2	2	-	20	50	20	60	-	40	20	150
03635302	Food Analysis & Quality Control	3	2	2	-	20	50	20	60	-	40	20	150
03635303	Waste Management in Food Industry	3	2	2	-	20	50	20	60	-	40	20	150
03635304	Instrumentations and Process Control	3	2	2	-	20	50	20	60	-	40	20	150
03635305	Technology of Oils and Fats	3	2	2	-	20	50	20	60	-	40	20	150
03635306	Financial Management & Cost Accounting	3	2	2	-	20	50	20	60	-	40	20	150
03635307	Entrepreneurship Development and Management	3	2	2	-	20	50	20	60	-	40	20	150
03635308	Marketing Management & International Trade	2	2	-	-	20	-	20	60	-	40	-	100
	Total	23	16	14									1150

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



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.	
03635351	In Plant Training	30	-	-	-	-	500	-	-	300	-	320	800
	Total	30											800

Lect - Lecture, Tut - Tutorial, Lab - Lab, T - Theory, P - Practical, CE - CE, T - Theory, P - Practical
Theory Passing % : 40 Practical Passing % : 40