

Semester - 1

						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.	
11213101	Principle of Food processing and preservation	4	4	-	-	20	-	20	60	-	50	-	100
11213102	Biochemistry and Nutrition	4	4	-	-	20	-	20	60	-	50	-	100
11213103	Food Microbiology	4	4	-	-	20	-	20	60	-	50	-	100
11213104	Food Microbiology Laboratory	2	-	4	-	-	40	-	-	60	-	50	100
11213105	Food Chemistry	4	4	-	-	20	-	20	60	-	50	-	100
11213106	Food Chemistry Laboratory	2	-	4	-	-	40	-	-	60	-	50	100
	Total	20	16	8									600

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

Semester - 2

						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.	
11213151	Principles of Food Engineering	4	4	-	-	20	-	20	60	-	50	-	100
11213152	Cereal and Legume Technology	4	4	-	-	20	-	20	60	-	50	-	100
11213153	Lab- I Cereal and Legume Technology	2	-	4	-	-	40	-	-	60	-	50	100
11213154	Fruit and Vegetable Technology	4	4	-	-	20	-	20	60	-	50	-	100
11213155	Lab-II Fruit and Vegetable Technology	2	-	4	-	-	40	-	-	60	-	50	100
11213156	Fermentation Technology	4	4	-	-	20	-	20	60	-	50	-	100
	Total	20	16	8									600

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 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.	
11213201	Technology of Meat, Fish and Poultry Products.	4	4	-	-	20	-	20	60	-	50	-	100
11213202	Lab-I Technology of Meat, Fish and Poultry Products	2	-	4	-	-	40	-	-	60	-	50	100
11213203	Technology of Milk and Milk Products	4	4	-	-	20	-	20	60	-	50	-	100
11213204	Lab-II Technology of Milk and Milk Products	2	-	4	-	-	40	-	-	60	-	50	100
11213205	Food Quality and Safety Management	4	4	-	-	20	-	20	60	-	50	-	100
11213206	Food Additives and Contaminants	4	4	-	-	20	-	20	60	-	50	-	100
	Total	20	16	8									600

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

Semester - 4

						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.	
11213251	Project	20	-	8	-	-	300	-	-	300	-	300	600
	Total	20		8									600

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