

SEMESTER I

Subject Name	Subject Type	Subject Code	Subject Credit
Principle of Food Science	Regular	BFT 101	6
Fundamental of Food Technology	Regular	BFT102	6
Basics of Microbiology	Regular	BFT103	6
Environment Science	Regular	BFT 104	3

SEMESTER II

Subject Name	Subject Type	Subject Code	Subject Credit
Food and Nutrition	Regular	BFT201	6
Chemistry of Food	Regular	BFT202	6
Food Microbiology	Regular	BFT203	6
Communications Skill	Regular	BFT204	3

SEMESTER III

Subject Name	Subject Type	Subject Code	Subject Credit
Unit Operations in Food processing	Regular	BFT301	6
Principles of Food preservation	Regular	BFT302	6
Technology of fruits, vegetables and crops	Regular	BFT303	6
Food Packaging and Storage Technology	Regular	BFT304	6

SEMESTER IV

Subject Name	Subject Type	Subject Code	Subject Credit
Food Processing Technology	Regular	BFT401	6
<u>Technology of Dairy Products</u>	Regular	BFT402	6
Technology of Cereals, Pulses and Oilseeds	Regular	BFT403	6
Food Additive	Regular	BFT404	3
Waste Management of Food Industries	Regular	BFT405	3

SEMESTER V

Subject Name	Subject Type	Subject Code	Subject Credit
Baking and Confectionary Technology	Regular	BFT501	6

SEMESTER VI

Subject Name	Subject Type	Subject Code	Subject Credit
Food Plant Design and Layout	Regular	BFT601	2
Industrial Project	Regular	BFT602	16

