

SEMESTER I

Subject Name	Subject Type	Subject Code	Subject Credit
Food Processing and Preservation Technology	Regular	MFT101	6
Advanced Food Chemistry	Regular	MFT 102	6
Technology of Cereals, Pulses and Oil Seeds	Regular	MFT 103	6
Biostatistics and Computer Applications	Regular	MFT 104	6
Seminar	Regular	MFT 105	3

SEMESTER II

Subject Name	Subject Type	Subject Code	Subject Credit
Advanced Food Microbiology	Regular	MFT 201	6
Techniques in Food Analysis	Regular	MFT 202	6
Food Safety and Quality Control	Regular	MFT 203	6
Soft Skill and Personality Development	Regular	MFT 204	3
Seminar	Regular	MFT 205	3

SEMESTER III

Subject Name	Subject Type	Subject Code	Subject Credit
Food Process Engineering	Regular	MFT 301	6
Technology of Food Packaging	Regular	MFT 302	6
Technology of Fruits and Vegetables	Regular	MFT 303	6
Enzymes in Food processing	Regular	MFT 304	3
Food Policy and Entrepreneurship	Regular	MFT 305	3
Seminar	Regular	MFT 306	3

SEMESTER IV

Subject Name	Subject Type	Subject Code	Subject Credit	Subject Comment
Dissertation	Regular	MFT401	24	

