

CURRICULUM B.TECH. FOOD TECHNOLOGY
REGULATION 2023: BATCH: 2023-27

SEMESTER – I

Sl. No	COURSE CODE	COURSE TITLE	L	T	P	Total Hours	Total Credits	Category
THEORY& PRACTICALS								
1	HS23111	Technical Communication- I	2	0	0	2	2	HS
2	MA23112	Algebra and calculus	3	1	0	4	4	BS
3	CY23132	Chemistry for Technologists	3	0	2	5	4	BS
4	GE23111	Engineering graphics	2	0	4	6	4	ES
5	GE23121	Engineering practices - (Civil and Mechanical)	0	0	2	2	1	ES
6	MC23112	Environmental Science and Engineering	3	0	0	3	0	MC
7	GE23117	தமிழர் மரபு /Heritage of Tamils	1	0	0	1	1	HS
TOTAL			14	1	8	23	16	

SEMESTER – II

Sl. No	COURSE CODE	COURSE TITLE	L	T	P	Total Hours	Total Credits	Category
THEORY& PRACTICALS								
1	HS23221	Technical Communication - II	0	0	2	2	1	HS
	HS23222	English for Professional Competence						
2	MA23212	Differential Equation and Complex Variables	3	1	0	4	4	BS
3	EE23133	Basic Electrical and Electronics Engineering	3	0	2	5	4	ES
4	PH23231	Physics for Biosciences	3	0	2	5	4	BS
5	GE23233	Problem Solving and Python Programming	2	0	4	6	4	ES
6	FT23201	Food chemistry	3	0	0	3	3	PC
7	MC23111	Indian Constitution and Freedom Movement	3	0	0	3	0	MC
8	GE23217	தமிழரும் தொழில்நுட்பமும் / Tamils and Technology	1	0	0	1	1	HS
9	FT23211	Food Chemistry Laboratory	0	0	4	4	2	PC
TOTAL			17	1	14	33	23	

SEMESTER –III

Sl. No	COURSE CODE	COURSE TITLE	L	T	P	Total Hours	Total Credits	Category
THEORY								
1	MA23311	Transforms and Partial Differential Equations	3	1	0	4	4	BS
2	FT23301	Food Microbiology	3	0	0	3	3	PC
3	FT23302	Biochemistry & Nutrition	3	0	0	3	3	PC
4	FT23303	Food Process Calculations	3	0	0	3	3	ES
5	FT23304	Fluid Mechanics in Food Processes	3	0	0	3	3	ES
6	FT23305	Food Additives	3	0	0	3	3	PC
PRACTICALS								
7	FT23311	Food Microbiology Laboratory	0	0	4	4	2	PC
8	FT23312	Biochemistry & Nutrition Laboratory	0	0	4	4	2	PC
TOTAL			18	1	8	27	23	

SEMESTER –IV

Sl. No	COURSE CODE	COURSE TITLE	L	T	P	Total Hours	Total Credits	Category
THEORY								
1	MA23431	Probability, Statistics and Reliability	3	1	0	4	4	BS
2	FT23401	Unit operations in Food Industries	3	0	0	3	3	PC
3	FT23402	Food Processing and Preservation Technology	3	0	0	3	3	PC
4	FT23403	Thermodynamics for Food Technologists	3	0	0	3	3	ES
5	MC23301	Essence of Indian Traditional Knowledge (Non-Credit course)	2	0	0	2	0	MC
6	GE19304	Fundamentals of Management for Engineers	3	0	0	3	3	HS
7	CS19411	Python Programming for Machine learning	1	0	4	5	3	ES
PRACTICALS								
8	FT23411	Unit operations in Food industries Laboratory	0	0	4	4	2	PC
9	FT23412	Food Processing and Preservation Laboratory	0	0	4	4	2	PC
10	GE23327	Soft Skills - I	0	0	2	2	1	EEC
TOTAL			17	1	10	33	24	

SEMESTER V

S. NO.	COURSE CODE	COURSE TITLE	L	T	P	Total Hours	Credits	Category
THEORY								
1	FT23501	Food Analysis	3	0	0	3	3	PC
2	FT23502	Food Product Technology	3	0	0	3	3	PC
3	FT23503	Heat and Mass Transfer in Food Processing	3	0	0	3	3	PC
4		Professional Elective I	3	0	2	5	4	PE
5		Professional Elective II	3	0	2	5	4	PE
6		Open Elective I*	3	0	0	3	3	OE
PRACTICALS								
7	FT23511	Food Analysis Lab	0	0	4	4	2	PC
8	FT23512	Food Product Technology Laboratory	0	0	4	4	2	PC
9	GE23427	Soft Skills-II	0	0	2	2	1	EEC
TOTAL			18		14	32	25	

SEMESTER VI

S. NO.	COURSE CODE	COURSE TITLE	L	T	P	Total Hours	Credits	Category
THEORY								
1	FT23601	Professional Ethics	3	0	0	3	3	PC
2	FT23602	Refrigeration and Cold Chain Management	3	0	0	3	3	PC
3		Professional Elective III	3	0	2	5	4	PE
4		Professional Elective IV	3	0	2	5	4	PE
5		Open Elective – II*	3	0	0	3	3	OE
PRACTICALS								
6	CR19P62	Microfluidics Laboratory	0	0	4	4	2	PC
7	GE23621	Problem Solving Techniques	0	0	2	2	1	EEC
8	FT23611	Innovation and Design thinking for Food Technologists	0	0	4	4	2	EEC
TOTAL			21	1	4	24	22	

SEMESTER VII

S. NO.	COURSE CODE	COURSE TITLE	L	T	P	Total Hours	Credits	Category
THEORY								
1	FT23701	Food Quality, Safety Standards and Certification	3	0	0	3	3	PC
2	FT23702	Comprehensive course for Food Technologists.	3	0	0	3	3	PC
3	FT23703	Functional Foods and Nutraceuticals	3	0	0	3	3	PC
4	FT23704	Sensory evaluation in foods	3	0	0	3	2	PC
5		Professional Elective V	3	0	0	3	3	PEC
6		Professional Elective VI	3	0	0	3	3	PEC
PRACTICALS								
7	FT23711	Problem solving using AI-ML for Food Technologists.	0	0	4	0	2	EEC
8	FT23712	Industrial Training/Internship	-	-	-	-	2	EEC
			20	0	0	19	21	

SEMESTER VIII

S. NO.	COURSE CODE	COURSE TITLE	L	T	P	Total Hours	Credits	Category
PRACTICALS								
1	FT23801	Internship/ Project Work	0	0	20	20	10	EEC
TOTAL			0	0	0	20	10	

TOTAL CREDITS: 164