

Semester-I (ICD)							
S.No	Sub	Subject Name	L	T	P	Hrs.	Credits
1	AM-111	Mathematics- I	4	1	0	5	5
2	PH-111	Physics-I	4	0	2	6	5
3	CY-111	Chemistry-I	4	0	2	6	5
4	HU-111	Communication Skills-I	2	0	0	2	2
5	WS-111	Workshop Practice-I	0	0	4	4	2
6	ME-111	Engineering Drawing	0	0	4	4	2
7	FT -111	Introduction to Food Technology	3	0	2	5	4
Total			17	1	14	32	25
Semester-II (ICD)							
S.No	Sub	Subject Name	L	T	P	Hrs.	Credits
1	AM-121	Mathematics- II	4	1	0	5	5
2	PH-121	Physics-II	4	0	2	6	5
3	CY-121	Chemistry-II	4	0	2	6	5
4	HU-121	Communication Skills-II	1	0	2	3	2
5	WS-121	Workshop Practice-II	0	0	4	4	2
6	CS-121	Computer Fundamentals	3	0	2	5	4
Total			16	1	12	29	23
Semester-III A (ICD)							
	TP-201	Two Weeks Practical Training during summer vacations				80	S/US
Semester-III B (ICD)							
S.No	Sub	Subject Name	L	T	P	Hrs.	Credits
1	AM-211	Applied Mathematics	3	1	0	4	4
2	EE-211	Fundamental of Electrical Engineering	3	0	2	5	4
3	EC-211	Fundamentals of Electronics Engineering	3	0	2	5	4
4	FT -211	Food Microbiology	3	0	2	5	4
5	FT -212	Food Chemistry	3	0	2	5	4
6	FT -213	Principles of Food Processing and Preservation	3	0	2	5	4
Total			18	1	10	29	24
Semester-IV (ICD)							
S.No	Sub	Subject Name	L	T	P	Hrs.	Credits
1	FT-221	Technology of Food Beverages	3	0	2	5	4
2	FT-222	Technology of Fruits and Vegetable Processing	3	0	2	5	4
3	FT-223	Technology of Milk and Milk Processing	3	0	2	5	4
4	FT-224	Technology of Meat, Fish and Poultry Processing	3	0	2	5	4
5	FT-225	Technology of Cereal Processing	3	0	2	5	4
6	FT-226	Food Quality	3	0	2	5	4
7	MC-221	Moral values and Professional ethics	1	0	0	1	0
Total			19	0	12	31	24
Semester-V A (ICD)							
	TP-301	Four Weeks Industrial Training during summer vacations				160	

Semester-V B							
S.No	Sub	Subject Name	L	T	P	Hrs.	Credits
1	FT-311	Food Laws and Quality Assurance	3	0	2	5	4
2	FT-312	Unit operations in Food Processing	3	0	2	5	4
3	FT-313	Post Harvest Technology	3	0	2	5	4
4	FT-314	Food Biochemistry and Nutrition	3	0	2	5	4
5	FT-315	Technology of Bakery and Confectionery	3	0	2	5	4
6	FT-316	Technology of Pulses and Oilseed Processing	3	0	2	5	4
7	TP-301E	Industrial Training (Evaluation only--SUS)					S/US
		Total	18	0	12	30	24
Semester-VI							
S.No	Sub	Subject Name	L	T	P	Hrs.	Credits
1	HU-321	Entrepreneurship	2	0	0	2	2
2	MC-321	Environmental Studies	2	0	0	2	2
3	FT-321	Elements of Food Engineering	3	0	2	5	4
4	FT-322	Technology of Spices, Herbs and Condiments	3	0	2	5	4
5	FT-323	Food Byproducts and Waste Utilization	3	0	2	5	4
6	FT-324	Technology of Food Packaging	3	0	2	5	4
7	FT-325	Project (SUS)			4	4	2
		Total	16	0	12	28	22