

B. Semester-wise Distribution of Courses

S. No.	Course No.	Course Title	Credit Hours
Year I (Semester I)			
1	FT 111	English Language ✓	2(1+1)
2	FT 112 ✓	General Microbiology ✓	3(2+1)
3	FT 113	Engineering Mathematics-I	2(2+0)
4	FT 114 ✓	Engineering Drawing and Graphics	3(1+2)
5	FT 115	Basic Electrical Engineering	3(2+1)
6	FT 116 ✓	Workshop Technology	3(1+2)
7	FT 117	Crop Production Technology	3(2+1)
8	FT 118 ✓	Fundamentals of Food Processing	3(2+1)
9	Ort 011	Orientation	1(1+0)NC
10	NSS/NCC	National Service Scheme/National Cadet Corps	2(0+2)NC
		Total	22(13+9) 3 NC
Year I (Semester II)			
1	FT 121	Food Chemistry of Macronutrients	3(2+1)
2	FT 122	Food Microbiology ✓	3(2+1)
3	FT 123	Food Thermodynamics	3(2+1)
4	FT 124	Computer Programming and Data Structures /	3(2+1)
5	FT 125	Fluid Mechanics	3(2+1)
6	FT 126	Basic Electronics Engineering	3(2+1)
7	FT 127	Engineering Mathematics-II	2(2+0)
8	FT 128	Post Harvest Engineering	3(2+1)
9	NSS/NCC	National Service Scheme/National Cadet Corps	2(0+2)NC
		Total	23(16+7) 2 NC
Year II (Semester III)			
1	FT 231 ✓	Processing Technology of Liquid Milk	2(1+1)
2	FT 232	Processing Technology of Cereals	3(2+1)
3	FT 233	Industrial Microbiology ✓	3(2+1)
4	FT 234 ✓	Food Chemistry of Micronutrients	3(2+1)
5	FT 235 ✓	Unit Operations in Food Processing-I	3(2+1)
6	FT 236	Heat and Mass Transfer in Food Processing	3(2+1)
7	FT 237 ✓	Statistical Methods and Numerical Analysis ✓	2(1+1)
8	FT 238 ✓	Environmental Sciences & Disaster Management ✓	2(1+1)
9	NSS/NCC	National Service Scheme/National Cadet Corps	2(0+2)NC
		Total	21(13+8) 2 NC
Year II (Semester IV)			
1	FT 241	Processing Technology of Dairy Products ✓	3(2+1)
2	FT 242	Processing Technology of Legumes and Oilseeds	3(2+1)
3	FT 243	Food Biochemistry and Nutrition ✓	3(2+1)
4	FT 244	Unit Operations in Food Processing-II	3(2+1)

5	FT 245	Food Refrigeration and Cold Chain ↘	3(2+1)
6	FT 246	Food Biotechnology ✓	3(2+1)
7	FT 247	Processing of Spices and Plantation Crops ↘	3(2+1)
8	FT 248	Business Management and Economics ↘	2(2+0)
9	NSS/NCC	National Service Scheme/National Cadet Corps	2(0+2)NC
		Total	23(16+7) 2 NC
Year III (Semester V)			
1	FT 351 ✓	Processing Technology of Fruits and Vegetables	3(2+1)
2	FT 352 ✓	Processing of Meat and Poultry Products	3(2+1)
3	FT 353	Instrumental Techniques in Food Analysis	3(1+2)
4	FT 354 ✓	ICT Applications in Food Industry	3(1+2)
5	FT 355 ✓	Food Process Equipment Design	3(2+1)
6	FT 356 ✓	Food Storage Engineering	3(2+1)
7	FT 357	Bakery, Confectionery and Snack Products	2(2+0)
8	FT 358	Marketing Management and International Trade	3(2+1)
		Total	23(14+9)
Year III (Semester VI)			
1	FT 361	Processing Technology of Beverages	3(2+1)
2	FT 362	Food Plant Sanitation ↘	2(1+1)
3	FT 363	Food Packaging Technology and Equipment	3(2+1)
4	FT 364	Processing of Fish and Marine Products ↘	3(2+1)
5	FT 365	Sensory Evaluation of Food Products ↘	3(1+2)
6	FT 366	Food Additives and Preservatives	2(1+1)
7	FT 367	Food Quality, Safety Standards and Certification	2(2+0)
8	FT 368	Instrumentation and Process Control in Food Industry	3(2+1)
9	FT 369	Project Preparation and Management ↘	2(1+1)
		Total	23(14+9)
Year IV (Semester VII)			
1	FT 471	Communication Skills and Personality Development	2(0+2)
2	FT 472	Entrepreneurship Development	3(2+1)
3	FT 473	Student READY - Experiential Learning Programme - I	7(0+7)
4	FT 474	Student READY - Experiential Learning Programme - II	7(0+7)
5	FT 475	Student READY - Research Project	3(0+3)
6	FT 476	Student READY - Seminar	1(0+1)
		Total	23(2+21)
Year IV (Semester VIII)			
1	FT 481	Student READY - Industrial Tour	2(0+2)
2	FT 482	Student READY - Internship/In-Plant Training	20(0+20)
		Total	22(0+22)
Grand Total of Credit Hours			180(88+92)
Non- Credit Courses (Orientation and NSS/NCC)			9(1+8)