

STUDY & EVALUATION SCHEME
B.SC. (H) FOOD TECHNOLOGY
I YEAR: I SEMESTER

S. NO.	SUBJECT CODE	SUBJECT	L	T	P	EVALUATION SCHEME		TOTAL	CREDITS	COURSE TYPE	FACULTY
						CIE	ESE				
THEORY											
1	UFT1001	Fundamentals of Food Technology	4	0	0	40	60	100	4	Major	Own faculty
2	UFT1002	Principles of Food Science	4	0	0	40	60	100	4	Major	Own faculty
3	UFT1003	Food Chemistry	4	0	0	40	60	100	4	Major	Own faculty
4	UEG1502SE	Functional English	2	0	0	40	60	100	2	Minor vocational	Other faculty
5	UPC1401	First Aid and Health	2	0	0	100	0	100	*2	Minor Co-curricular	Other faculty
PRACTICAL											
6	UFT1201	Fundamentals of Food Technology Lab	0	0	4	80	20	100	2	Major	Own faculty
7	UFT1202	Principles of Food Science Lab	0	0	4	80	20	100	2	Major	Own faculty
8	UFT1203	Food Chemistry Lab	0	0	4	80	20	100	2	Major	Own faculty
9	UEG1501SE	English Language Lab	0	0	2	80	20	100	2	Minor Vocational	Other faculty
TOTAL			16	0	14	580	320	900	23		

L - Lecture
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ESE-End Semester Exam
C – Credit

STUDY & EVALUATION SCHEME
B.SC. (H) FOOD TECHNOLOGY
I YEAR: II SEMESTER

S. NO.	SUBJECT CODE	SUBJECT	L	T	P	EVALUATION SCHEME		TOTAL	CREDITS	COURSE TYPE	FACULTY
						CIE	ESE				
THEORY											
1	UFT2001	Technology of Food Preservation	4	0	0	40	60	100	4	Major	Own faculty
2	UFT2002	Food Processing Technology	4	0	0	40	60	100	4	Major	Own faculty
3	UFT2003	Food Analysis	4	0	0	40	60	100	4	Major	Own faculty
4		Minor Elective-1	4	0	0	40	60	100	4	Minor/Elective	Other faculty
5	UFT2004	Food Safety	3	0	0	40	60	100	3	Minor vocational	Own faculty
6	UBS2402	Food Nutrition and Hygiene	2	0	0	100	0	100	*2	Minor Co-curricular	Own faculty
PRACTICAL											
7	UFT2201	Technology of Food Preservation Lab	0	0	4	80	20	100	2	Major	Own faculty
8	UFT2202	Principles of Food Science Lab	0	0	4	80	20	100	2	Major	Own faculty
9	UFT2203	Food Chemistry Lab	0	0	4	80	20	100	2	Major	Own faculty
TOTAL			21	0	12	540	360	900	27		

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STUDY & EVALUATION SCHEME
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II YEAR: III SEMESTER

S. NO.	SUBJECT CODE	SUBJECT	L	T	P	EVALUATION SCHEME		TOTAL	CREDITS	COURSE TYPE	FACULTY
						CIE	ESE				
THEORY											
1	UFT3001	Technology of Fruits, Vegetables and Plantation Crops	4	0	0	40	60	100	4	Major	Own faculty
2	UFT3002	Nutraceutical and Functional Foods	4	0	0	40	60	100	4	Major	Own faculty
3	UFT3004	Technology of Dairy and Sea Foods	4	0	0	40	60	100	4	Major	Own faculty
4	UFT3501 VO	Processing of Spices and Plantation crops	3	0	0	40	60	100	3	Minor vocational	Own faculty
5	UPE3401	Physical Education and Yoga	2	0	0	100	0	100	*2	Minor Co-curricular	Other faculty
PRACTICAL											
6	UFT3201	Technology of Fruits, Vegetables and Plantation Crops Lab	0	0	4	80	20	100	2	Major	Own faculty
7	UFT3202	Nutraceutical and Functional Foods Lab	0	0	4	80	20	100	2	Major	Own faculty
8	UFT3204	Technology of Dairy and Sea Foods	0	0	4	80	20	100	2	Major	Own faculty
TOTAL			17	0	12	500	300	800	23		

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STUDY & EVALUATION SCHEME
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II YEAR: IV SEMESTER

S. No	SUBJECT CODE	SUBJECT	L	T	P	EVALUATION SCHEME		TOTAL	CREDITS	COURSE TYPE	FACULTY
						CIE	ESE				
THEORY											
1	UFT4001	Food Quality	4	0	0	40	60	100	4	Major	Own faculty
2	UFT4002	Technology of Cereals Pulses and oil seeds	4	0	0	40	60	100	4	Major	Own faculty
3	UFT4003	Food Microbiology	4	0	0	40	60	100	4	Major	Own faculty
4		Minor Elective-2	4	0	0	40	60	100	4	Minor /Elective	Other faculty
5	UFT4501VO	Bakery Technology	3	0	0	40	60	100	3	Minor vocational	Any faculty
6	USO4402	Human Values and Environmental Studies	2	0	0	100	-	100	*2	Minor Co-curricular	Other faculty
PRACTICAL											
7	UFT4201	Food Quality Lab	0	0	4	80	20	100	2	Major	Own faculty
8	UFT4202	Technology of Cereals Pulses and oil seeds Lab	0	0	4	80	20	100	2	Major	Own faculty
9	UFT4203	Food Microbiology Lab	0	0	4	100	0	100	2	Major	Own faculty
TOTAL			21	0	12	560	340	900	27		

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STUDY & EVALUATION SCHEME
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III YEAR: V SEMESTER

S. No	SUBJECT CODE	SUBJECT	L	T	P	EVALUATION SCHEME		TOTAL	CREDITS	COURSE TYPE	FACULTY
						CIE	ESE				
THEORY											
1	UFT5001	Food Engineering	4	0	0	40	60	100	4	Major	Own faculty
2	UFT5002	Emerging Technologies in Food Processing	4	0	0	40	60	100	4	Major	Own faculty
3	UFT5004	Confectionaries Technology	4	0	0	40	60	100	4	Major	Own faculty
4		Departmental Elective-1(DE-1)	4	0	0	40	60	100	4	Major	Own faculty
5	USS5401	Communication Skill and Personality Development	2	0	0	100	0	100	*2	Minor Co-curricular	Other faculty
PRACTICAL											
6	UFT5201	Food Engineering Lab	0	0	4	80	20	100	2	Major	Own faculty
7	UFT5202	Confectionaries Technology Lab	0	0	4	80	20	100	2	Major	Own faculty
8	UFT5601IS	Industrial Training	0	0	6	100	0	100	3	Major Industrial Training	Own faculty
TOTAL			18	0	14	520	280	800	25		

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DEPARTMENTAL ELECTIVE-1(DE-1)	
SUB CODE	SUB NAME
UFT5101	Food Fermentation Techniques
UFT5102	Dairy Technology

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III YEAR: VI SEMESTER

S. No.	SUBJECT CODE	SUBJECT	L	T	P	EVALUATION SCHEME		TOTAL	CRE DITS	COURSE TYPE	FACULTY
						CIE	ESE				
THEORY											
1	UFT6001	Processing Technology and Animal Foods	4	0	0	40	60	100	4	Major	Own faculty
2	UFT6002	Processing of oils and fats	4	0	0	40	60	100	4	Major	Own faculty
3	UFT6003	Food Product Development	4	0	0	40	60	100	4	Major	Own faculty
4		Departmental Elective-2 (DE-2)	4	0	0	40	60	100	4	Major	Own faculty
5	UAP6401	Analytic Ability and Digital Awareness	2	0	0	100	0	100	*2	Minor Co-curricular	Other faculty
PRACTICAL											
6	UFT6202	Food Engineering Lab	0	0	4	80	20	100	2	Major	Own faculty
7	UFT6203	Confectionaries Technology Lab	0	0	4	80	20	100	2	Major	Own faculty
8	UFT6701P J	Industrial Training	0	0	6	100	0	100	3	Major	Own faculty
TOTAL			18	0	14	520	280	800	25		

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DEPARTMENTAL ELECTIVE-2(DE-2)	
SUB CODE	SUB NAME
UFT6101	Food Packaging
UMG6101	Entrepreneurship development

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B.SC. (H) FOOD TECHNOLOGY
IV YEAR: VII SEMESTER

S. No.	SUBJECT CODE	SUBJECT	L	T	P	EVALUATION SCHEME		TOTAL	CREDITS	COURSE TYPE	FACULTY
						CIE	ESE				
THEORY											
1	UFT7001	Food Plant Sanitation	4	0	0	40	60	100	4	Major	Own faculty
2	UFT7002	Post-harvest and Storage Engineering	4	0	0	40	60	100	4	Major	Own faculty
3	UFT7003	Food refrigeration and cold storage	4	0	0	40	60	100	4	Major	Own faculty
4		Departmental Elective-3 (DE-3)	4	0	0	40	60	100	4	Major	Own faculty
5	UMA7004	Research Methods and Statistics	2	0	0	40	60	100	2	Major	Other faculty
PRACTICAL											
6	UFT7201	Post-harvest and Storage Engineering Lab	0	0	4	80	20	100	2	Major	Own faculty
7	UFT7701PJ	Research Project-1	0	0	12	80	20	100	6	Major Project	Own faculty
TOTAL			18	0	16	360	340	700	26		

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DEPARTMENTAL ELECTIVE -3	
SUB CODE	SUB NAME
UFT7101	Beverages Technology
UFT7102	Food Biotechnology

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IV YEAR: VIII SEMESTER

S. NO.	SUBJECT CODE	SUBJECT	L	T	P	EVALUATION SCHEME		TOTAL	CREDITS	COURSE TYPE	FACULTY
						CIE	ESE				
THEORY											
1	UFT8001	Food Toxicology	4	0	0	40	60	100	4	Major	Own faculty
2	UFT8002	Enzymes in food processing	4	0	0	40	60	100	4	Major	Own faculty
3	UFT8003	Food Laws and Regulation	4	0	0	40	60	100	4	Major	Own faculty
4		Departmental Elective-4 (DE-4)	4	0	0	40	60	100	4	Major	Own faculty
5		Minor Elective-3	4	0	0	40	60	100	4	Minor /Elective	Other faculty
PRACTICAL											
6	UFT8201	Food Toxicology Lab	0	0	4	80	20	100	2	Major	Own faculty
7	UFT8202	Enzymes in food processing Lab	0	0	4	80	20	100	2	Major	Own faculty
8	UFT8701PJ	Research Project-2	0	0	12	80	20	100	6	Major Project	Own faculty
TOTAL			20	0	20	440	360	800	30		

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DEPARTMENTAL ELECTIVE-4	
SUB CODE	SUB NAME
UFT8101	Food Extrusion
UFT8102	Processing of plant products

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LIST OF ELECTIVES

S.NO.	SUBJECT CODE	SUBJECT	CREDIT	SEMESTER
1	UBS2306	Food Quality Management (Minor Elective-1)	4	II
2	UBS4302	Food Quality Standard (Minor Elective-2)	4	IV
3	UBS8302	Food Microbiology (Minor Elective-3)	4	VIII