



B.Sc. Food Technology- NEP - Curriculum 2023-24 (2022 Regulation) WEF : 2023 -24 AY

SL. NO	COURSE CATEGORY	COURSE TYPE	SEMESTER	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH	
SEMESTER I												
1	CC	TH	I	AFT11001	Principles of Food Science	3	0	2	4	0	5	
2	CC	TH	I	ACT11001	Applied Chemistry	3	0	2	4	0	5	
3	BS	TH	I	AMA11001	Applied Mathematics for Food Technology	3	1	0	4	0	4	
4	CC	TH	I	AFT11002	Food and Nutrition	2	0	2	3	0	4	
5	HS	TP	I	GLS51001	Communication Skills	2	0	1	2	1	3	
6	HS	TP	I	GLS11001	Tamil Art & Culture	1	0	1	1	2	2	
7	VA	TH	I	GGE51003	Environmental Science & Sustainable Development	2	0	0	2	2	2	
8	HS	PR	I	GBP01400	Health and Wellbeing	0	0	2	1	2	2	
	VA			GPE21401	Yoga							
				GPE21402	Sports							
				GPE21403	Fitness							
				AVC31401	Fine Arts (Visual / Performing)							
	HS			GGE51401	Outreach (NCC) Level - 1							
				GGE51402	Outreach (NSS, Y's Men, Rotract) Level - 1							
9	NC	TP	I	ASS21001	Community Development	1	0	1	*	2	2	
*Non credit course					TOTAL	17	1	11	21	9	29	
L – Lecture; T – Tutorial; P – Practical; C – Credit; S- Self Study; TCH- Total Contact Hours												
SL. NO	COURSE CATEGORY	COURSE TYPE	SEMESTER	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH	
SEMESTER II												
1	CC	TH	II	AFT11003	Food Analysis Techniques	2	0	2	3	0	4	

2	CC	TH	II	AFT11004	Food Chemistry	2	0	2	3	0	4
3	CC	TH	II	AFT11005	Introduction to Biochemistry	2	0	2	3	0	4
4	CC	TH	II	AFT11006	Unit Operations in Food Technology	3	0	0	3	0	3
5	HS	TP	II	GLS51002	Personality Development and Soft Skills	2	0	1	2	1	3
6	AE	TP	II	ACA31001	Digital Technological Solutions	2	0	2	3	2	4
7	HS	TH	II	GLS51008	Tamil	2	0	0	2	2	2
				GLS51009	Hindi						
				GLS51010	Telugu						
				GLS11002	Advanced Tamil						
8	HS	PR	II	GBP01400	Health and Wellbeing	0	0	2	1	2	2
	VA			GPE21401	Yoga						
				GPE21402	Sports						
				GPE21403	Fitness						
				AVC31401	Fine Arts (Visual / Performing)						
	HS			GGE51401	Outreach (NCC) Level - 1						
				GGE51402	Outreach (NSS, Y's Men, Rotaract) Level - 1						
TOTAL						15	0	11	20	7	26

				GLS51016	Japanese						
6	HS	TP	III	GLS51005	Public Speaking	1	0	1	1	1	2
7	NC	TH	III	GGES1015	Indian knowledge system	3	0	0	*	2	3
8	NC	TP	III	ABB31001	CSR&SDG	1	0	2	*	2	3
9	SI	IN	III	AFT11800	Internship	*	*	*	4	*	*
*Non credit course, **Internship to be carried out for 15 days Semester II Vacation and it will be evaluated in the Semester IV						TOTAL	16	0	9	19	9 25

L – Lecture; T – Tutorial; P – Practical; C – Credit; S- Self Study; TCH- Total Contact Hours

SL. NO	COURSE CATEGORY	COURSE TYPE	SEMESTER	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TC H
SEMESTER IV											
1	CC	TH	IV	AFT11009	Technology of Fish Meat Poultry	2	0	2	4	1	4
2	CC	TH	IV	AFT11010	Food Preservation Technology	2	1	0	3	0	3
3	CC	TH	IV	AFT11011	Food Product Development	3	0	2	4	0	5
4	CC	TH	IV	AFT11012	Functional Foods and Nutraceuticals	3	0	0	3	0	3
5	SE	PR	IV	AFT01400	Food Preservation Lab	0	0	4	2	0	4
6	DE	TH	IV	AFT*150*	Department Elective II	3	0	0	3	0	3
7	HS	TP	IV	GLS51006	English for Competitive Examinations	1	0	1	1	1	2
8	HS	TH	IV	GLS11003	French Intermediate	2	0	0	2	2	2
				GLS11004	German Intermediate						
				GLS11005	Spanish Intermediate						
				GLS11006	Korean Intermediate						
				GLS11007	Mandrin Intermediate						
				GLS11008	Japanese Intermediate						
					TOTAL	16	1	9	22	4	26

L – Lecture; T – Tutorial; P – Practical; C – Credit; S- Self Study; TCH- Total Contact Hours

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SEMESTER V											
1	CC	TH	V	AFT11013	Milk and Dairy technology	2	1	0	3	0	3
2	CC	TH	V	AFT11014	Bakery and Confectionary	2	0	2	3	0	4
3	CC	TH	V	AFT11015	Food Adulteration and Toxicology	3	0	2	4	0	5
4	CC	TH	V	AFT11016	Food Safety	3	1	0	4	0	4
5	CC	TP	V	AGE21001	Fundamentals of Research Methodology	3	0	2	4	2	5
6	DE	TH	V	AFT1150*	Department Elective III	3	0	0	3	0	3
7	HS	TP	V	GLS51007	Verbal Reasoning and Interview Skills	1	0	1	1	1	2
8	NC	TH	V	AGE31001	Methodology for writing a Professional & Scientific Article	1	0	0	*	2	1
TOTAL						18	2	7	22	5	27
L – Lecture; T – Tutorial; P – Practical; C – Credit; S- Self Study; TCH- Total Contact Hours											
SL. NO	COURSE CATEGORY	COURSE TYPE	SEMESTER	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
SEMESTER VI											
1	CC	TH	VI	AFT11017	Processing of oils and Fats	3	0	0	3	0	3
2	CC	TH	VI	AFT11018	Fermented foods	3	0	0	3	0	3
3	CC	TH	VI	AFT11019	Food packaging technology	3	1	0	4	0	4
4	DE	TH	VI	AFT1150*	Department Elective IV	3	0	0	3	0	3
5	NC	TH	VI	GGE51011	Introduction to Women and Gender Studies	3	0	0	*	2	3
6	HS	TH	VI	GGE51001	Universal Human Values	2	0	0	2	2	2
7	RP	PJ	VI	AFT11801	Project	0	0	14	7	0	14
TOTAL						17	1	14	22	4	32
L – Lecture; T – Tutorial; P – Practical; C – Credit; S- Self Study; TCH- Total Contact Hours											
LIST OF DEPARTMENT ELECTIVES											
Department Elective I (DE-I)											

SL. NO	COURSE CATEGORY	COURSE TYPE	SEMESTER	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
1	DE	TH	III	AFT11500	Food Additives	3	0	0	3	0	3
2	DE	TH	III	AFT11501	Food waste management	3	0	0	3	0	3

L – Lecture; T – Tutorial; P – Practical; C – Credit; S- Self Study; TCH- Total Contact Hours

Department Elective II (DE - II)

SL. NO	COURSE CATEGORY	COURSE TYPE	SEMESTER	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
3	DE	TH	IV	AFT11502	Value Addition to Food Industry Refuse	3	0	0	3	0	3
4	DE	TH	IV	AFT11503	Introduction to food services	3	0	0	3	0	3

L – Lecture; T – Tutorial; P – Practical; C – Credit; S- Self Study; TCH- Total Contact Hours

Department Elective III (DE- III)

SL. NO	COURSE CATEGORY	COURSE TYPE	SEMESTER	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
5	DE	TH	V	AFT11504	Entrepreneurship	3	0	0	3	0	3
6	DE	TH	V	AFT11505	Sensory Evaluation Techniques	3	0	0	3	0	3

L – Lecture; T – Tutorial; P – Practical; C – Credit; S- Self Study; TCH- Total Contact Hours

Department Elective IV (DE - IV)

SL. NO	COURSE CATEGORY	COURSE TYPE	SEMESTER	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
7	DE	TH	VI	AFT11506	Quality Control Management	3	0	0	3	0	3
8	DE	TH	VI	AFT11507	Food Information Regulations	3	0	0	3	0	3

L – Lecture; T – Tutorial; P – Practical; C – Credit; S- Self Study; TCH- Total Contact Hours

NON DEPARTMENT ELECTIVE

SL. NO	COURSE CATEGORY	COURSE TYPE	SEMESTER	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TC H
1	NE	TP	III	AFT11700	Food Preservation Technology	2	0	2	3	2	4

SEM	CREDITS	COURSE CATEGORY	CREDITS	COURSE TYPE
I	21	CC	Core course	TP Theory with Practical
II	20	NE	Non Departmental Elective	TH Theory Course
III	19	DE	Department Electives	PR Practical
IV	22	AE	Ability Enhancement Course	IN Internship
V	22	SE	Skill Enhancement Course	PJ Project
VI	22	VA	Value Added Course	
TOTAL	126	BS	Basic Science	
		HS	Humanities and Science Course	
		SI	Internship	
		CC	Project	
		NC	Non Credit Course	
		TOTAL	126	