

SEMESTER- I									
SL. NO	COURSE CATEGORY	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
THEORY									
1	GE	VFT01001	Technical English	2	0	0	2	1	2
2	GE	VFT01002	General Mathematics	2	1	0	3	1	3
3	GE	VFT01003	Applied Physics	2	1	0	3	1	3
4	GV		Basics of Food Science	2	1	0	3	1	3
LAB/ PRACTICAL									
5	GP		Applied Physics Lab	0	0	4	2	0	4
6	VP		Food Science lab	0	0	4	2	0	4
			Total credits	8	3	8	15	4	19
ON JOB TRAINING/QUALIFICATION PACK									
7	SK		Food industry production worker			15	15		
			Total Credits (Including OJT)				30		
L – Lecture ; T – Tutorial ; P – Practical ; C – Credit; S- Self Study; TCH- Total Contact 2Hours									

SEMESTER- II									
SL. NO	COURSE CATEGORY	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
THEORY									
1	GEP		Personality development and Soft skills	2	0	2	3	1	4
2	GE		Introduction to computer programming	2	1	0	3	1	3
3	GE		Food Chemistry	3	0	2	4	1	5
LAB/ PRACTICAL									
4	GP		Applied Microbiology Lab	0	0	4	2	1	4
5	GP		Food Chemistry Lab	0	1	2	2	1	3
			Total credits	7	4	10	15	5	19
ON JOB TRAINING/ QUALIFICATION PACK									
6	SK		Food preservation - (Jam/jellies/Sauces/ketchup/ Juices)			15	15		
			Total Credits (Including OJT)				30		
L – Lecture ; T – Tutorial ; P – Practical ; C – Credit; S- Self Study; TCH- Total Contact Hours									

SEMESTER- III									
SL. NO	COURSE CATEGORY	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
THEORY									
1	GE		Environmental sustainability	3	0	0	3	0	3
2	GV		Basics of Food processing	3	1	0	4	0	4
3	GE		Values in Personal life	3	0	0	3	0	3
LAB/ PRACTICAL									
4	VP		Food processing lab	0	1	2	2	1	3
5	VP		Food adulteration lab	0	1	4	3	1	5
			Total credits	9	3	6	15	2	18
ON JOB TRAINING/ QUALIFICATION PACK									
6	SK		Grain and Oil Milling Techniques			15	15		
			Total Credits (Including OJT)				30		
L – Lecture ; T – Tutorial ; P – Practical ; C – Credit; S- Self Study; TCH- Total Contact Hours									

SEMESTER- IV									
SL. NO	COURSE CATEGORY	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
THEORY									
1	GVP		Basics of Instrumentation	2	1	2	4	1	4
2	GE		Entrepreneurial development	2	0	2	3	1	3
3	GE		Food safety, sanitation and hygiene	3	1	0	4	1	4
LAB/ PRACTICAL									
4	VP		Quantity food production	0	1	2	2	1	5
5	GP		Entrepreneurial development mini project	0	2	2	2	1	5
			Total Credits	7	4	12	15	5	21
ON-JOB TRAINING/QUALIFICATION PACK									
6	SK		Sustainable farming (mushroom/ spirulina/ sprouts/ hydroponics)			15	15		
			Total Credits (Including OJT)				30		
L – Lecture ; T – Tutorial ; P – Practical ; C – Credit; S- Self Study; TCH- Total Contact Hours									

SEMESTER- V									
SL. NO	COURSE CATEGORY	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
THEORY									
1	GV		Dairy Technology	3	0	0	3	1	3
2	GE		Professional Ethics and human values.	3	0	0	3	1	3
3	GV		Departmental elective*	3	0	0	3	1	3
4	GV		Departmental elective*	3	0	0	3	1	3
LAB/ PRACTICAL									
5	VP		Dairy Technology lab	0	1	4	3	0	5
			Total credits	12	1	4	15	4	17
ON-JOB TRAINING/QUALIFICATION PACK									
6	SK		Spice processing - Pickling /Spice Mixes /Instant mixes			15	15		
			Total Credits (Including OJT)				30		
L – Lecture ; T – Tutorial ; P – Practical ; C – Credit; S- Self Study; TCH- Total Contact Hours									

SEMESTER- VI									
SL. NO	COURSE CATEGORY	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
THEORY									
1	GE		Bio statistics	3	1	0	4	0	4
2	GV		Skill Elective*	3	0	0	3	0	3
3	SK		Project	0	0	16	8	4	16
			Total credits	6	1	16	15	4	23
ON-JOB TRAINING/QUALIFICATION PACK									
4	SK		Bakery technology			15	15		
			Total Credits (Including OJT)				30		
L – Lecture ; T – Tutorial ; P – Practical ; C – Credit; S- Self Study; TCH- Total Contact Hours									