



M.Sc. FOOD TECHNOLOGY - CURRICULUM - 2024-25 (NEP R 2024)											
SEMESTER - I - IV											
SL. NO	SEM	COURSE CATEGORY	COURSE TYPE	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
SEMESTER I											
1	I	PC	TH	AFT12001	Advanced Food Chemistry and Components	3	1	0	4	1	4
2	I	PC	TH	AFT12002	Advanced Food Microbiology and Spoilage	3	1	0	4	1	4
3	I	DE	TH	AFT125**	Departmental Elective - I	3	0	0	3	1	3
4	I	DE	TH	AFT125**	Departmental Elective - II	3	0	0	3	1	3
5	I	PC	PR	AFT12400	Food Analytical Methods Lab	0	0	4	2	0	4
6	I	PC	PR	AFT12401	Advanced Food Microbiology and Spoilage Lab	0	0	4	2	0	4
7	I	AE	TH	GLS42001	Professional Writing Skills	1	0	0	1	1	1
Total						13	2	8	19	5	23
L – Lecture T – Tutorial P – Practical C – Credit S – Self Study TCH – Total Contact Hours											
SL. NO	SEM	COURSE CATEGORY	COURSE TYPE	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
SEMESTER II											
1	II	PC	TH	AFT12003	Technology of Fruit and Vegetable Processing	3	1	0	4	1	4
2	II	PC	TH	AFT12004	Advanced Research Methodology	3	1	0	4	1	4
3	II	DE	TH	AFT125**	Departmental Elective - III	3	0	0	3	1	3
4	II	DE	TH	AFT125**	Departmental Elective - IV	3	0	0	3	1	3
5	II	PC	PR	AFT12402	Bakery Confectionary and Pastry Lab	0	0	4	2	0	4
6	II	PC	PR	AFT12403	Processing of Fruit and Vegetable Lab	0	0	4	2	0	4
7	II	AE	PR	GLS42400	Presentation Skills	0	0	2	1	1	2
Total						12	2	10	19	5	24
L – Lecture T – Tutorial P – Practical C – Credit S – Self Study TCH – Total Contact Hours											
SL. NO	SEM	COURSE CATEGORY	COURSE TYPE	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
SEMESTER III											
1	III	PC	TH	AFT12005	Technology of Meat Fish and Poultry Processing	3	1	0	4	1	4
2	III	PC	TH	AFT12006	Nutrigenomics and Artificial Intelligence for Food Technology Applications	3	1	0	4	1	4
3	III	PC	TP	AFT12007	Novel Food Product Development	3	0	2	4	1	4
4	III	DE	TH	AFT125**	Departmental Elective - V	3	0	0	3	1	3
5	III	DE	TH	AFT125**	Departmental Elective - VI	3	0	0	3	1	3
6	III	SI	IN	AFT12800	Summer Internship #	#	#	#	4	#	#
Total						15	2	2	22	5	18
L – Lecture T – Tutorial P – Practical C – Credit S – Self Study TCH – Total Contact Hours											
#Students will undergo 1 month of internship during the II semester summer vacation and it will be evaluated in the III Semester											
SL. NO	SEM	COURSE CATEGORY	COURSE TYPE	COURSE CODE	NAME OF THE COURSE	L	T	P	C	S	TCH
SEMESTER IV											
1	IV	RP	PJ	AFT12801	Research Project	0	0	40	20	0	40
Total						0	0	40	20	0	40
L – Lecture T – Tutorial P – Practical C – Credit S – Self Study TCH – Total Contact Hours											
Note: Publication acceptance in Peer Reviewed or Indexed Journals/ Presenting & Publishing in Conference Proceedings / Patent Filing is Mandatory.											

SL. NO	SEM	COURSE CATEGORY	COURSE TYPE	COURSE CODE	LIST OF DEPARTMENTAL ELECTIVES	L	T	P	C	S	TCH
ELECTIVE - I											
1	I	DE	TH	AFT12501	Technology of Cereals Pulses and Oilseeds Processing	3	0	0	3	1	3
2	I	DE	TH	AFT12502	Technology of Food Packaging	3	0	0	3	1	3
ELECTIVE - II											
1	I	DE	TH	AFT12503	Advanced Food Processing and Preservation Methods	3	0	0	3	1	3
2	I	DE	TH	AFT12504	Food Additives and Toxicology	3	0	0	3	1	3
ELECTIVE - III											
1	II	DE	TH	AFT12505	Advanced Food Biotechnology	3	0	0	3	1	3
2	II	DE	TH	AFT12506	Food Adulteration Food Safety and Quality Control	3	0	0	3	1	3
3	II	DE	TH	AFT12507	Food Laws Auditing and Regulation	3	0	0	3	1	3
ELECTIVE - IV											
1	II	DE	TH	AFT12508	Advanced Fermented Foods	3	0	0	3	1	3
2	II	DE	TH	AFT12509	Entrepreneurship Development in Food Technology	3	0	0	3	1	3
3	II	DE	TH	AFT12510	Unit Operations in Food Processing	3	0	0	3	1	3
ELECTIVE - V											
1	III	DE	TH	AFT12511	Value Addition to Food Industry Refuse and Management	3	0	0	3	1	3
2	III	DE	TH	AFT12512	Technology of Spice Processing	3	0	0	3	1	3
3	III	DE	TH	AFT12513	Food Machines	3	0	0	3	1	3
ELECTIVE - VI											
1	III	DE	TH	AFT12514	Technology of Beverage Processing	3	0	0	3	1	3
2	III	DE	TH	AFT12515	Nutraceuticals and Functional Foods	3	0	0	3	1	3
3	III	DE	TH	AFT12516	Technology of Dairy Processing	3	0	0	3	1	3
L – Lecture T – Tutorial P – Practical C – Credit S – Self Study TCH – Total Contact Hours											

COURSE CATEGORY	COURSE CATEGORY	CREDITS
PC	Professional Core Course	36
DE	Department Elective Course	18
AE	Ability Enhancement Course	2
SI	Summer Internship	4
RP	Research Project	20
TOTAL		80

COURSE TYPE	
TP	Theory with Practical Course
TH	Theory Course
PR	Practical Course
IN	Internship
PJ	Project

SEMESTER	CREDITS
I	19
II	19
III	22
IV	20
TOTAL	80