

# BSc Food Technology

## **Semester I**

English Language I

English Language II

Second Language

Perspectives of Food Science & Technology

Complementary Physics(T) I

Complementary Practical

Complementary Chemistry(T) I

Complementary Practical

Industrial visit

## **SEMESTER II**

English Language

English Language

Second Language II

Food Microbiology

Complementary Physics(T) II

Complementary Practical

Complementary chemistry(T) II

Complementary Practical

**SEMESTER III**

Common General Course I

Common General Course II

Food Engineering

Food Processing & Preservation (Practical )

Complementary Physics(T)III

Complementary Practical

Complementary Chemistry(T) III

Complementary Practical

Industrial visit

**SEMESTER IV**

Common General Course III

Common General Course IV

Food Chemistry & Analytical Instrumentation

Food Chemistry & Analytical Instrumentation (Practical )

Complementary Physics(T) IV

Complementary Practical

Complementary chemistry(T) IV

Complementary Practical

**SEMESTER V**

Food Microbiology II

Cereals, Pulses and Oil seeds Technology

Food Preservation & Packaging Technology

Cereals, Pulses and Oil seeds Technology (Practical )

Food Microbiology(Practical )

Analysis of foods

Open course

01. Technology of Spices
02. Fruits and Vegetables Processing
03. Food & Health

Industrial visit

#### **SEMESTER IV**

Dairy Technology

Technology of Animal Food

Food safety, Food laws & Regulations

Technology of Fruits ,Vegetables, Spices & Plantation Crops

Technology of Fruits ,Vegetables, Spices & Plantation (Practical )

Technology of Animal Foods (Practical)

Project work