

Course structure

The B. Tech. (Food) course structure will be as follows:

- The B. Tech. (Food) course spans **8 semesters**, equivalent to **4 academic years**.
- Each academic year comprises **2 semesters**.
- A semester lasts **16 weeks**, with a minimum of **90 working days**.
- The entire course encompasses 140 credit hours: 93 credit hours for theory and **47 credit hours** for practicals.
- Each credit hour, whether practical or theoretical, is equivalent to **25 marks**.
- The total weightage (full marks) of the course is **3500**.

Explanations:

Credit Hours: A credit hour is a unit that gives weight to the value, level, or time requirements of an academic course. It typically represents one hour of scheduled instruction given to students.

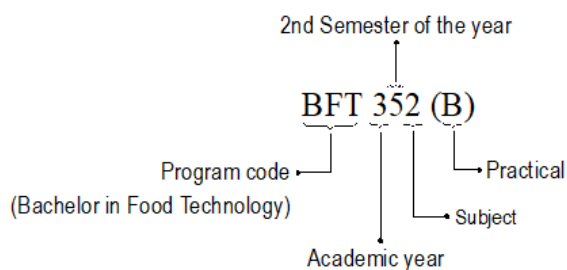
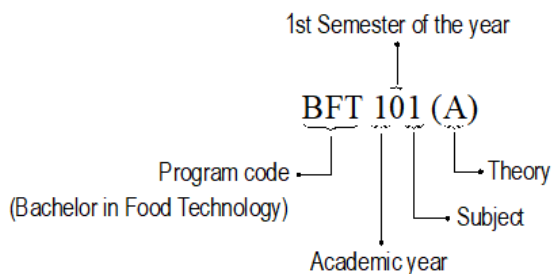
Marks per Credit Hour: The number of marks assigned to each credit hour reflects the weightage of that hour in the overall assessment of the student's performance.

Total Weightage: The full marks or total weightage indicate the cumulative points that a student can earn from the entire course. This encompasses all the assessments, including exams, practicals, and assignments.

Subject code

The subject code is structured as follows (also see the following example):

- **Program Code:** Each subject code starts with a program code that is specific to the course of study. In this case, **BFT** denotes **Bachelor in Food Technology**.
- **Unique Number:** Following the program code, there is a unique number that helps to identify the subject.
- **Nature of the Subject:** The code ends with a letter that signifies whether the subject is theoretical ('A') or practical ('B').
- **Semester Indication:** The first semester of any academic year is represented by the number '0', and the second semester by the number '5'.
- **Academic Year Indication:** The academic year within the program is indicated by the numbers 1 to 4, corresponding to the first, second, third, and fourth years, respectively.



Course distribution

The entire course is divided into two categories:

1. **Allied courses**, which constitute **34%** of the curriculum.
2. **Core courses**, which make up the remaining **66%**.

Semester-wise distribution of the course

* implies course of allied nature (not the core course)

Year/Semester	Subject	Subject code and Nature	Credit
Year I Semester I	1. Applied Physics *	BFT 101 (A) BFT 101 (B)	3 1
	2. Engineering Mathematics*	BFT 102 (A)	3
	3. Industrial Chemistry*	BFT 103 (A) BFT 103 (B)	3 1
	4. Applied Statistics*	BFT 104 (A) BFT 104 (B)	3 1
	5. General Biochemistry*	BFT 105 (A) BFT 105 (B)	3 1
	6. General Microbiology*	BFT 106 (A) BFT 106 (B)	2 1
		Sub-Total	22

Year/Semester	Subject	Subject code and Nature	Credit
Year I Semester II	7. Instrumental Techniques of Analysis *	BFT 151 (A) BFT 151 (B)	3 1
	8. Basic Principles of Engineering *	BFT 152 (A) BFT 152 (B)	3 1
	9. Food Chemistry-I	BFT 153 (A) BFT 153 (B)	2 1
	10. Food Microbiology	BFT 154 (A) BFT 154 (B)	2 1
	11. Human Nutrition	BFT 155 (A) BFT 155 (B)	2 1
	12. Fundamentals of Electrical Engineering *	BFT 156 (A) BFT 156 (B)	2 1
		Sub-Total	20

Year/Semester	Subject	Subject code and Nature	Credit
Year II Semester I	13. Computer Application in Food Technology *	BFT 201 (A)	2
		BFT 201 (B)	1
	14. Food Chemistry-II	BFT 202 (A)	2
		BFT 202 (B)	1
	15. Sugar Technology	BFT 203 (A)	2
		BFT 203 (B)	1
	16. Food Engineering-I	BFT 204 (A)	2
BFT 204 (B)		1	
17. Principles of Food Processing	BFT 205 (A)	3	
	BFT 205 (B)	1	
18. Principles of Food Preservation	BFT 206 (A)	3	
	BFT 206 (B)	1	
Sub-Total			20

Year/Semester	Subject	Subject code and Nature	Credit
Year II Semester II	19. Workshop Technology *	BFT 251 (A)	2
		BFT 251 (B)	2
	20. Cereals, Legumes and Oilseeds Technology	BFT 252 (A)	2
		BFT 252 (B)	1
	21. Industrial Microbiology-I	BFT 253 (A)	2
		BFT 253 (B)	1
	22. Food Engineering-II	BFT 254 (A)	2
BFT 254 (B)		1	
23. Food Quality Control and Standards	BFT 255 (A)	2	
24. Food Analysis	BFT 256 (A)	3	
	BFT 256 (B)	1	
Sub-Total			19

Year/Semester	Subject	Subject code and Nature	Credit
Year III Semester I	25. Industrial Microbiology-II	BFT 301 (A)	2
		BFT 301 (B)	1
	26. Biochemical Engineering-I	BFT 302 (A)	2
		BFT 302 (B)	1
	27. Fats and Oils Technology	BFT 303 (A)	2
		BFT 303 (B)	1
	28. Sensory assessment	BFT 304 (A)	2
BFT 304 (B)		1	
29. Dairy Technology-I	BFT 305 (A)	2	
	BFT 305 (B)	1	
30. Meat Technology-I	BFT 306 (A)	2	
	BFT 306 (B)	1	
Sub-Total			18

Year/Semester	Subject	Subject code and Nature	Credit
Year III Semester II	31. Fruits and Vegetables, Tea, Coffee and Spices	BFT 351 (A)	3
		BFT 351 (B)	1
	32. Biochemical Engineering-II	BFT 352 (A)	2
		BFT 352 (B)	1
	33. Food Safety and Security	BFT 353 (A)	2
	34. Confectionery and Snack Foods	BFT 354 (A)	2
BFT 354 (B)		1	
35. Dairy Technology-II	BFT 355 (A)	2	
	BFT 355 (B)	1	
36. Meat Technology-II	BFT 356 (A)	2	
	BFT 356 (B)	1	

Year/Semester	Subject	Subject code and Nature	Credit
Year IV Semester I	37. Food Packaging	BFT 401 (A)	2
		BFT 401 (B)	1
	38. Operations Research *	BFT 402 (A)	2
		BFT 402 (B)	1
	39. Food Storage	BFT 403 (A)	2
BFT 403 (B)		1	
40. Industrial Tour	BFT 404 (B)	1	
41. In-plant Training	BFT 405 (B)	2	

Year/Semester	Subject	Subject code and Nature	Credit	
Year IV Semester II	42.	Research Methodology and Statistical Methods *	BFT 451 (A) BFT 451 (B)	2 1
	43.	Food Plant Management and Entrepreneurship Development *	BFT 452 (A)	2
	44.	Dissertation	BFT 453 (B)	4
	45.	Class Seminar	BFT 454 (B)	2

Course distribution by nature

Course type	Subject code	Subject	Credit	Nature	Sub-total	% Distribution
Allied courses	BFT 101	Applied Physics	3+1	A+B	35+13 = 48	34
	BFT 102	Engineering Mathematics	3+0	A		
	BFT 103	Industrial Chemistry	3+1	A+B		
	BFT 104	Applied Statistics	3+1	A+B		
	BFT 105	General Biochemistry	3+1	A+B		
	BFT 106	General Microbiology	2+1	A+B		
	BFT 151	Instrumental Techniques of Analysis	3+1	A+B		
	BFT 152	Basic Principles of Engineering	3+1	A+B		
	BFT 156	Fundamentals of Electrical Engineering	2+1	A+B		
	BFT 201	Computer Application in Food Technology	2+1	A+B		
	BFT 251	Workshop Technology	2+2	A+B		
	BFT 402	Operations Research	2+1	A+B		
	BFT 451	Research Methodology and Statistical Methods	2+1	A+B		
	BFT 452	Food Plant Management and Entrepreneurship Development	2+0	A		
Core course	BFT 153	Food Chemistry-I	2+1	A+B	58+34 92	66
	BFT 154	Food Microbiology	2+1	A+B		
	BFT 155	Human Nutrition	2+1	A+B		
	BFT 202	Food Chemistry-II	2+1	A+B		

BFT 203	Sugar Technology	2+1	A+B		
BFT 204	Food Engineering-I	2+1	A+B		
BFT 205	Principles of Food Processing	3+1	A+B		
BFT 206	Principles of Food Preservation	3+1	A+B		
BFT 252	Cereals, Legumes and Oilseeds Technology	2+1	A+B		
BFT 253	Industrial Microbiology-I	2+1	A+B		
BFT 254	Food Engineering-II	2+1	A+B		
BFT 255	Food Quality Control and Standards	2+0	A		
BFT 256	Food Analysis	3+1	A+B		
BFT 301	Industrial Microbiology-II	2+1	A+B		
BFT 302	Biochemical Engineering-I	2+1	A+B		
BFT 303	Fats and Oils Technology	2+1	A+B		
BFT 304	Sensory Assessment	2+1	A+B		
BFT 305	Dairy Technology-I	2+1	A+B		
BFT 306	Meat Technology-I	2+1	A+B		
BFT 351	Fruits and Vegetables, Tea, Coffee and Spices	3+1	A+B		
BFT 352	Biochemical Engineering-II	2+1	A+B		
BFT 353	Food Safety and Security	2+0			
BFT 354	Confectionery and Snack Foods	2+1	A+B		
BFT 355	Dairy Technology-II	2+1	A+B		
BFT 356	Meat Technology-II	2+1	A+B		
BFT 401	Food Packaging	2+1	A+B		
BFT 403	Food Storage	2+1	A+B		
BFT 404	Industrial Tour	0+1	B		
BFT 405	In-plant Training	0+2	B		
BFT 453	Dissertation	0+4	B		
BFT 454	Class Seminar	0+2	B		