

## 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.

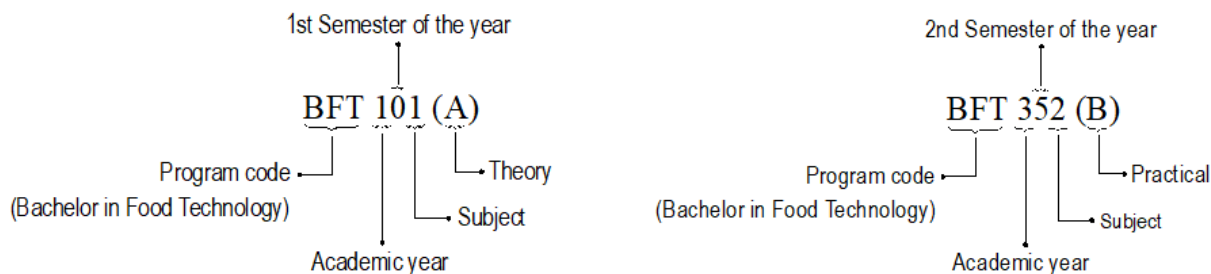
**Marks per Credit Hour:** The number of marks assigned to each credit hour reflects the weightage of that hour in the overall assessment of the student's performance.

**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

## Message from LVC

**Total cost for whole course: Rs. 526000/ excluding cost of Industrial tour**