



STUDY AND EVALUATION SCHEME (2023-2024)

SUBJECT-WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS

Program: BSc_FoodTechnology

Semester: 1st

S.No.	Course Code	Course Name	Maximum Marks Allotted						Credits Allotted			Total Credits	
			Theory			Practical			Total Marks	L	T		P
			End Sem. Exam	Mid Sem. Exam	Class Participation	End Sem. Exam	Progressive Evaluation	Internal Viva					
1	BSFT-0101[T]	Introduction To Food Technology [T]	60	20	20	0	0	0	100	3	0	0	3
2	BSFT-0102[T]	Food Microbiology [T]	60	20	20	0	0	0	100	3	0	0	3
3	BSFT0103[T]	Food Chemistry [T]	60	20	20	0	0	0	100	3	0	0	3
4	BSFT-0101[P]	Introduction To Food Technology [P]	0	0	0	60	20	20	100	0	0	1	1
5	BSFT-0102[P]	Food Microbiology [P]	0	0	0	60	20	20	100	0	0	1	1
6	BSFT-0103 [P]	Food Chemistry [P]	0	0	0	60	20	20	100	0	0	1	1
7		Elective4.SEC-I	60	20	20	0	0	0	100	2	0	0	2
8		Elective3.VAC-I [T]	60	20	20	0	0	0	100	2	0	0	2
9		Elective2.AEC I [T]	60	20	20	0	0	0	100	2	0	0	2
10		Elective1.GE-I [T]	60	20	20	0	0	0	100	4	0	0	4
Total Credits											22		

*Newly Added Courses

*



STUDY AND EVALUATION SCHEME (2023-2024)
(SUBJECT-WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS)

Programme: BSc_FoodTechnology(BSc_FoodTechnology)

Semester: 2nd

S.No.	Course Code	Course Name	Maximum Marks Allotted							Credits Allotted			Total Credits
			Theory			Practical			Total Marks	L	T	P	
			End Sem. Exam	Mid Sem. Exam	Class Participation	End Sem. Exam	Prograssive Evaluation	Internal Viva					
1	BSFT-0201 [T]	Technology of Food Processing and Preservation [T]	60	20	20	0	0	0	100	3	0	0	3
2	BSFT-0202 [T]	Food Additives [T]	60	20	20	0	0	0	100	4	0	0	4
3	BSFT-0203 [T]	Processing of Fruits and Vegetables[T]	60	20	20	0	0	0	100	3	0	0	3
4	BSFT-0201 [P]	Technology of Food Processing and Preservation [P]	0	0	0	60	20	20	100	0	0	1	1
5	BSFT-0203 [P]	Processing of Fruits and Vegetables [P]	0	0	0	60	20	20	100	0	0	1	1
6		Elective4.SEC II	60	20	20	0	0	0	100	2	0	0	2
7		Elective3.VAC II	60	20	20	0	0	0	100	2	0	0	2
8		Elective2.AEC-II [T]	60	20	20	0	0	0	100	2	0	0	2
9		Elective1.GE II [T]	60	20	20	0	0	0	100	3	0	0	3
10		Elective1.GE II [P]	0	0	0	60	20	20	100	0	0	1	1
Total Credits												22	

*Newly Added Courses

*



STUDY AND EVALUATION SCHEME (2023-2024)

(SUBJECT-WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS)

Programme: BSc_FoodTechnology(BSc_FoodTechnology)

Semester: 3rd

S.No.	Course Code	Course Name	Maximum Marks Allotted							Credits Allotted			Total Credits
			Theory			Practical			Total Marks	L	T	P	
			End Sem. Exam	Mid Sem. Exam	Class Participation	End Sem. Exam	Prograssive Evaluation	Internal Viva					
1	BSFT-0301 [T]	Processing of cereals, millets and pulses [T]	60	20	20	0	0	0	100	3	0	0	3
2	BSFT-0302 [T]	Unit Operation [T]	60	20	20	0	0	0	100	4	0	0	4
3	BSFT-0303 [T]	Processing of spices and plantation crops [T]	60	20	20	0	0	0	100	3	0	0	3
4	BSFT-0301 [P]	Processing of cereals, millets and pulses [P]	0	0	0	60	20	20	100	0	0	1	1
5	BSFT-0303 [P]	Processing of spices and plantation crops [P]	0	0	0	60	20	20	100	0	0	1	1
6		Elective4.SEC-III[P]	0	0	0	60	20	20	100	0	0	1	1
7		Elective4.SEC III[T]	60	20	20	0	0	0	100	1	0	0	1
8		Elective3.VAC III	60	20	20	0	0	0	100	2	0	0	2
9		Elective2.AEC III	60	20	20	0	0	0	100	2	0	0	2
10		Elective1.GE III	40	30	30	0	0	0	100	4	0	0	4
Total Credits													22

*Newly Added Courses

*



STUDY AND EVALUATION SCHEME (2023-2024)
(SUBJECT-WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS)

Programme: BSc_FoodTechnology(BSc_FoodTechnology)

Semester: 4th

S.No.	Course Code	Course Name	Maximum Marks Allotted							Credits Allotted			Total Credits
			Theory			Practical			Total Marks	L	T	P	
			End Sem. Exam	Mid Sem. Exam	Class Participation	End Sem. Exam	Prograssive Evaluation	Internal Viva					
1	BSFT-0402 [T]	Bakery & confectionery [T]	60	20	20	0	0	0	100	3	0	0	3
2	BSFT-0401 [T]	Beverage Technology [T]	60	20	20	0	0	0	100	3	0	0	3
3	BSFT-0403 [T]	Livestock product technology [T]	60	20	20	0	0	0	100	3	0	0	3
4	BSFT-0402 [P]	Bakery & confectionery [P]	0	0	0	60	20	20	100	0	0	1	1
5	BSFT-0401 [P]	Beverage Technology [P]	0	0	0	60	20	20	100	0	0	1	1
6	BSFT-0403 [P]	Livestock product technology [P]	0	0	0	60	20	20	100	0	0	1	1
7		Elective4.SEC IV	0	0	0	60	20	20	100	0	0	2	2
8		Elective3.VAC-IV	60	20	20	0	0	0	100	2	0	0	2
9		Elective2.AEC IV	60	20	20	0	0	0	100	2	0	0	2
10		Elective1.GE-IV	60	20	20	0	0	0	100	4	0	0	4
Total Credits												22	

*Newly Added Courses

*



STUDY AND EVALUATION SCHEME (2023-2024)

(SUBJECT-WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS)

Programme: BSc_FoodTechnology(BSc_FoodTechnology)

Semester: 5th

S.No.	Course Code	Course Name	Maximum Marks Allotted							Credits Allotted			Total Credits
			Theory			Practical			Total Marks	L	T	P	
			End Sem. Exam	Mid Sem. Exam	Class Participation	End Sem. Exam	Prograssive Evaluation	Internal Viva					
1	BSFT-0501 [T]	Dairy Technology [T]	60	20	20	0	0	0	100	3	0	0	3
2	BSFT-0502 [T]	Sensory Evaluation [T]	60	20	20	0	0	0	100	3	0	0	3
3	BSFT-0503 [T]	Food Safety Management [T]	60	20	20	0	0	0	100	4	0	0	4
4	BSFT-0501 [P]	Dairy Technology [P]	0	0	0	60	20	20	100	0	0	1	1
5	BSFT-0502 [P]	Sensory Evaluation [P]	0	0	0	60	20	20	100	0	0	1	1
6	IAPC I	Industrial training	0	0	0	200	0	0	200	0	0	4	4
7		Elective2.SEC V	60	20	20	0	0	0	100	2	0	0	2
8		Elective1.DSE I [T]	60	20	20	0	0	0	100	3	0	0	3
9		Elective1.DSE I [P]	0	0	0	60	20	20	100	0	0	1	1
Total Credits													22

*Newly Added Courses

*



STUDY AND EVALUATION SCHEME (2023-2024)
(SUBJECT-WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS)

Programme: BSc_FoodTechnology(BSc_FoodTechnology)

Semester: 6th

S.No.	Course Code	Course Name	Maximum Marks Allotted							Credits Allotted			Total Credits
			Theory			Practical			Total Marks	L	T	P	
			End Sem. Exam	Mid Sem. Exam	Class Participation	End Sem. Exam	Prograssive Evaluation	Internal Viva					
1	BSFT-0601 [T]	Food product/processing waste management [T]	60	20	20	0	0	0	100	3	0	0	3
2	BSFT-0602 [T]	Food Laws and Regulations [T]	60	20	20	0	0	0	100	4	0	0	4
3	BSFT-0603 [T]	Food Packaging [T]	60	20	20	0	0	0	100	3	0	0	3
4	BSFT-0601 [P]	Food product/processing waste management [P]	0	0	0	60	20	20	100	0	0	1	1
5	BSFT-0603 [P]	Food Packaging [P]	0	0	0	60	20	20	100	0	0	1	1
6	IAPC II	Industrial training	0	0	0	200	0	0	200	0	0	4	4
7		Elective2.SEC VI	60	20	20	0	0	0	100	2	0	0	2
8		Elective1.DSE II [T]	60	20	20	0	0	0	100	3	0	0	3
9		Elective1.DSE II [P]	0	0	0	60	20	20	100	0	0	1	1
Total Credits												22	

*Newly Added Courses

*



STUDY AND EVALUATION SCHEME (2023-2024)
 (SUBJECT-WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS)

Programme: BSc_FoodTechnology(BSc_FoodTechnology)

Semester: 7th

S.No.	Course Code	Course Name	Maximum Marks Allotted							Credits Allotted			Total Credits
			Theory			Practical			Total Marks	L	T	P	
			End Sem. Exam	Mid Sem. Exam	Class Participation	End Sem. Exam	Prograssive Evaluation	Internal Viva					
1	BSFT-0701 [P]	Product Development and Formulation [P]	0	0	0	60	20	20	100	0	0	1	1
2	BSFT-0701 [T]	Product Development and Formulation [T]	60	20	20	0	0	0	100	3	0	0	3
3	BSFT-0702 [T]	Fermentation technology [T]	60	20	20	0	0	0	100	3	0	0	3
4	BSFT-0704 [T]	Research methodology [T]	60	20	20	0	0	0	100	2	0	0	2
5	BSFT-0702 [P]	Fermentation technology [P]	0	0	0	60	20	20	100	0	0	1	1
6	IAPC III [P]	IAPC III [P]	0	0	0	400	0	0	400	0	0	8	8
7		Elective I.DSE-III	60	20	20	0	0	0	100	4	0	0	4
Total Credits												22	

*Newly Added Courses

*



STUDY AND EVALUATION SCHEME (2023-2024)

(SUBJECT-WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS)

Programme: BSc_FoodTechnology(BSc_FoodTechnology)

Semester: 8th

S.No.	Course Code	Course Name	Maximum Marks Allotted							Credits Allotted			Total Credits
			Theory			Practical			Total Marks	L	T	P	
			End Sem. Exam	Mid Sem. Exam	Class Participation	End Sem. Exam	Prograssive Evaluation	Internal Viva					
1	BSFT-0801 [T]	Functional Foods and Nutraceuticals [T]	60	20	20	0	0	0	100	3	0	0	3
2	BSFT-0802 [T]	Novel food processing techniques [T]	60	20	20	0	0	0	100	4	0	0	4
3	BSFT-0801 [P]	Functional Foods and Nutraceuticals [P]	0	0	0	60	20	20	100	0	0	1	1
4	IAPC IV [P]	IAPC IV [P]	0	0	0	500	0	0	500	0	0	10	10
5		Elective1.DSE-IV	0	0	0	60	20	20	100	0	0	1	1
6		Elective1.DSE-IV	60	20	20	0	0	0	100	3	0	0	3
Total Credits													22

*Newly Added Courses

*



List of Elective Subjects

Course Code	Course Name	Subject Type	Semester
E-I [T]	Introduction to Biology [T]	Elective1.GE-I [T]	1st
E-I [T]	Introduction to Mathematics [T]	Elective1GE-I [T]	1st
EC-I [T]	English I [T]	Elective2.AEC I [T]	1st
EC-1 [T]	Health and Wellness	Elective2AEC I	1st
AC-I [T]	Environmental Science [T]	Elective3.VAC-I [T]	1st
EC-I [T]	Bionstrumentation [T]	Elective4.SEC-I	1st
EC-I	Basic Soft Skills	Elective4SEC-I	1st
CC-I	NCC-I	Elective5NCC-I	1st
E-II [P]	Basics of food biochemistry [P]	Elective1.GE II [P]	2nd
E-II [T]	Basics of food biochemistry [T]	Elective1.GE II [T]	2nd
E-II [P]	Tools and techniques for food [P]	Elective1GE II [P]	2nd
E-II [T]	Tools and techniques for food [T]	Elective1GE II [T]	2nd
EC-II [T]	Hindi I [T]	Elective2.AEC-II [T]	2nd
EC-2 [T]	Communication skills [T]	Elective2AEC II	2nd
AC-II [T]	India in 21st Century [T]	Elective3.VAC II	2nd
EC- II	Mathematical aptitude and Reasoning [T]	Elective4.SEC II	2nd
EC-II [P]	Campus recruitment training [P]	Elective4SEC II [P]	2nd
CC-2	NCC-2	Elective5NCC-2	2nd
E-III	Food and Business Management	Elective1.GE III	3rd
E-III	Basics of Computer & Information Technology [T]	Elective1GE-III	3rd
EC III	English II [T]	Elective2.AEC III	3rd
EC-III [T]	Public health and hygiene [T]	Elective2AEC III	3rd
AC III (T)	Disaster Management	Elective3.VAC III	3rd
AC-III [T]	Human Nutrition [T]	Elective3VAC-III [T]	3rd
EC III [T]	Biostatistics & Computer applications [T]	Elective4.SEC III[T]	3rd
EC-III [P]	Biostatistics & Computer applications [P]	Elective4.SEC-III[P]	3rd
EC-III [P]	One-week Hands on training of Food Processing [P]	Elective4SEC-III	3rd
EC-III [T]	One-week Hands on training of Food Processing [T]	Elective4SEC-III [T]	3rd
E-IV [T]	Entrepreneurship Development [T]	Elective1.GE-IV	4th
E-IV [T]	Intellectual Property Rights [T]	Elective1GE-IV	4th
EC IV [T]	Hindi II [T]	Elective2.AEC IV	4th
EC-IV [T]	Statistical Methods [T]	Elective2AEC-IV	4th
AC-IV [T]	Environmental Issues and Sustainable Development [T]	Elective3.VAC-IV	4th
AC-IV [T]	Food and International Trade [T]	Elective3VAC-IV	4th
AC-IV	MOOC	Elective3VAC-IV	4th
EC-IV [P]	Introduction to food analysis [P]	Elective4.SEC IV	4th
EC-IV [P]	Technical writing [P]	Elective4SEC-IV	4th
SE I- BSFT-0504a	Extrusion Technology [P]	Elective1.DSE I [P]	5th
SE I- BSFT-0504a	Extrusion Technology [T]	Elective1.DSE I [T]	5th
SE I- BSFT-0504b	Processing of fish and Marine Products [P]	Elective1DSE I [P]	5th
SE I- BSFT-0504b	Processing of fish and Marine Products [T]	Elective1DSE I [T]	5th
EC V [T]	Food Supply chain Management [T]	Elective2.SEC V	5th
EC V	Cooperation Marketing & Finance	Elective2SEC V	5th
SE II- BSFT-0604a	Flavor Technology [P]	Elective1.DSE II [P]	6th
SE II- BSFT-0604a	Flavor Technology [T]	Elective1.DSE II [T]	6th
SE II- BSFT-0604b	Vegetable & dairy fat rich product [P]	Elective1DSE II [P]	6th
SE II- BSFT-0604b	Vegetable & dairy fat rich product [T]	Elective1DSE II [T]	6th
EC VI [T]	Introduction to Good Laboratory practices [T]	Elective2.SEC VI	6th
EC VI	Introduction to CAD and CAM	Elective2SEC VI	6th
SFT-0703a [T]	Food refrigeration and cold storage [T]	Elective1.DSE-III	7th
SFT-0803a [P]	Legumes and oilseeds Technology [P]	Elective1.DSE-IV	8th

