



STUDY AND EVALUATION SCHEME (2023-2024)

SUBJECT-WISE DISTRIBUTION OF MARKS AND CORRESPONDING CREDITS

Program: MSc_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	FT-101[T]	Principles of Food Processing [T]	20	20	20	0	0	0	60	4	0	0	4
2	FT-102[T]	Fundamentals of Food Chemistry [T]	60	20	20	0	0	0	100	4	0	0	4
3	FT-103[T]	Food Additives [T]	60	20	20	0	0	0	100	4	0	0	4
4	FT-104[T]	Food Microbiology [T]	60	20	20	0	0	0	100	4	0	0	4
5	FT-105[T]	Sensory Evaluation and Food Waste Management [T]	60	20	20	0	0	0	100	4	0	0	4
6	FT-106 [P]	lab Course-I	0	0	0	60	20	20	100	0	0	3	3
7	FT-107 [P]	Lab course-II	0	0	0	60	20	20	100	0	0	3	3
Total Credits													26

*Newly Added Courses

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Programme: MSc_FoodTechnology(MSc_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	FT-201 [T]	Fruits and Vegetables Technology [T]	40	30	30	0	0	0	100	4	0	0	4
2	FT-202 [T]	Processing of Cereals, Pulses, Oilseeds and Sugar Crops [T]	60	20	20	0	0	0	100	4	0	0	4
3	FT-203 [T]	Processing of Milk and Milk Products [T]	60	20	20	0	0	0	100	4	0	0	4
4	FT-204 [T]	Livestock products Technology [T]	60	20	20	0	0	0	100	4	0	0	4
5	FT-205 [T]	Food Engineering [T]	60	20	20	0	0	0	100	4	0	0	4
6	FT-206 [P]	Lab course-III [P]	0	0	0	60	20	20	100	0	0	3	3
7	FT-207 [P]	Lab course- IV [P]	0	0	0	60	20	20	100	0	0	3	3
Total Credits													26

*Newly Added Courses

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Programme:MSc_FoodTechnology(MSc_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	FT-301 [T]	Beverage Technology [T]	60	20	20	0	0	0	100	4	0	0	4
2	FT-302 [T]	Food analysis and Instrumentation [T]	60	20	20	0	0	0	100	4	0	0	4
3	FT-303 [T]	Food Safety and Management [T]	60	20	20	0	0	0	100	4	0	0	4
4	FT-304 [T]	Food Packaging [T]	60	20	20	0	0	0	100	4	0	0	4
5	FT-305 [T]	Research Methodology [T]	60	20	20	0	0	0	100	4	0	0	4
6	FT-306 [P]	Lab Course-V [P]	0	0	0	60	20	20	100	0	0	3	3
7	FT-307 [P]	Lab course-VI [P]	0	0	0	60	20	20	100	0	0	3	3
Total Credits													26

*Newly Added Courses

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Programme:MSc_FoodTechnology(MSc_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	FT-401 [P]	Research Project [P]	0	0	0	200	0	0	200	0	0	18	18
2	FT-402 [P]	Research Report and Presentation [P]	0	0	0	100	0	0	100	0	0	4	4
Total Credits													22

*Newly Added Courses

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List of Elective Subjects

Course Code	Course Name	Subject Type	Semester
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