



STUDY AND EVALUATION SCHEME (2025-2026)

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	Prograssive Evaluation	Internal Viva					
1	BSFT-0101	Introduction to Food Technology [T]	70	15	15	0	0	0	100	3	0	0	3
2	BSFT-0102	Food Microbiology [T]	70	15	15	0	0	0	100	2	0	0	2
3	BSFT-0103	Food Chemistry I [T]	70	15	15	0	0	0	100	2	0	0	2
4	BSFT-0104	Introduction to Biology [T]	70	15	15	0	0	0	100	3	0	0	3
5	BSFT-0101	Introduction to Food Technology [P]	0	0	0	70	15	15	100	0	0	1	1
6	BSFT-0102	Food Microbiology [P]	0	0	0	70	15	15	100	0	0	1	1
7	BSFT-0103	Food Chemistry I [P]	0	0	0	70	15	15	100	0	0	1	1
8	PW/Ap/CE-I	PW/Ap/CE-I	0	0	0	0	0	0	0	0	0	2	2
9		Elective2.SEC 1- Bioinstrumentation [T]	70	15	15	0	0	0	100	2	0	0	2
10		Elective2.SEC 1- Bioinstrumentation [P]	0	0	0	70	15	15	100	0	0	1	1
11		Elective1.AEC 1-General English I [T]	70	15	15	0	0	0	100	2	0	0	2
Total Credits											20		

*Newly Added Courses

**Students need to earn 2 IKS audit credits in the semester (0.25 credits per IKS event) for progression



STUDY AND EVALUATION SCHEME (2025-2026)

(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]	70	15	15	0	0	0	100	3	0	0	3
2	BSFT-0202 [T]	Processing of Fruits and Vegetables [T]	70	15	15	0	0	0	100	3	0	0	3
3	BSFT-0203 [T]	Food Additives [T]	70	15	15	0	0	0	100	4	0	0	4
4	BSFT-0204 [T]	Introduction to food biochemistry [T]	70	15	15	0	0	0	100	3	0	0	3
5	BSFT-0201 [P]	Technology of Food Processing and Preservation [P]	0	0	0	70	15	15	100	0	0	1	1
6	BSFT-0202 [P]	Processing of Fruits and Vegetables [P]	0	0	0	70	15	15	100	0	0	1	1
7	BSFT-0204 [P]	Introduction to food biochemistry [P]	0	0	0	70	15	15	100	0	0	1	1
8		Elective2.VAC I [T]- Environmental Science [T]	70	15	15	0	0	0	100	2	0	0	2
9		Elective1.AEC II [T]-Hindi I [T]	70	15	15	0	0	0	100	2	0	0	2
Total Credits													20

*Newly Added Courses

**Students need to earn 2 IKS audit credits in the semester (0.25 credits per IKS event) for progression *Additional credits for those who opt for MOOC/IKS/NCC



STUDY AND EVALUATION SCHEME (2025-2026)

(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	Progressive Evaluation	Internal Viva					
1	BSFT-0301	Processing of cereals, millets, and pulses [T]	70	15	15	0	0	0	100	2	0	0	2
2	BSFT-0302	Food Chemistry II [T]	70	15	15	0	0	0	100	4	0	0	4
3	BSFT-0303	Processing of spices and plantation crops [T]	70	15	15	0	0	0	100	2	0	0	2
4	BSFT-0305	Food and Business Management	70	15	15	0	0	0	100	3	0	0	3
5	BSFT-0301	Processing of cereals, millets, and pulses [P]	0	0	0	70	15	15	100	0	0	1	1
6	BSFT-0303	Processing of spices and plantation crops [P]	0	0	0	70	15	15	100	0	0	1	1
7		Elective3.VAC II-Disaster Management [T]	70	15	15	0	0	0	100	2	0	0	2
8		Elective2.AEC III- English II [T]	70	15	15	0	0	0	100	2	0	0	2
9		Elective1.DSE-1/BSFT-0304-Food Safety Management [T]	70	15	15	0	0	0	100	4	0	0	4
Total Credits													21

[*Newly Added Courses](#)

**Additional credits for those who opt for MOOC/NCC * Note: Additional credit for those students who opt NCC*, DSE: Discipline Specific Elective, SEC-Skilled enhancement course, IAPC: Internship/Apprenticeship/Projects/Community



STUDY AND EVALUATION SCHEME (2025-2026)

(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-0401	Beverage Technology [T]	70	15	15	0	0	0	100	2	0	0	2
2	BSFT-0402	Bakery & confectionery [T]	70	15	15	0	0	0	100	2	0	0	2
3	BSFT-0404	Entrepreneurship Development	70	15	15	0	0	0	100	4	0	0	4
4	BSFT-0401	Beverage Technology [P]	0	0	0	70	15	15	100	0	0	1	1
5	BSFT-0402	Bakery & confectionery [P]	0	0	0	70	15	15	100	0	0	1	1
6	PW/Ap/CE	PW/Ap/CE	0	0	0	0	0	0	0	0	0	2	2
7		Elective2.AEC IV-Hindi II	70	15	15	0	0	0	100	2	0	0	2
8		Elective2.	0	0	0	70	15	15	100	0	0	1	1
9		Elective2.	70	15	15	0	0	0	100	2	0	0	2
10		Elective1.DSE-II/BSFT-0403-Livestock product technology [T]	70	15	15	0	0	0	100	3	0	0	3
11		Elective1.DSE-II/BSFT-0403-Livestock product technology [P]	0	0	0	70	15	15	100	0	0	1	1
Total Credits												21	

*Newly Added Courses

**Additional credits for those who opt for MOOC/NCC * Note: Additional credit for those students who opt NCC*, DSE: Discipline Specific Elective, SEC-Skilled enhancement course, IAPC: Internship/Apprenticeship/Projects/Community



STUDY AND EVALUATION SCHEME (2025-2026)

(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	Dairy Technology [T]	70	15	15	0	0	0	100	3	0	0	3
2	BSFT-0502	Sensory Evaluation [T]	70	15	15	0	0	0	100	3	0	0	3
3	BSFT-0504	Food refrigeration and cold storage [T]	70	15	15	0	0	0	100	4	0	0	4
4	BSFT-0505	Food Toxicology [T]	70	15	15	0	0	0	100	3	0	0	3
5	BSFT-0501	Dairy Technology [P]	0	0	0	70	15	15	100	0	0	1	1
6	BSFT-0502	Sensory Evaluation [P]	0	0	0	70	15	15	100	0	0	1	1
7	Summer Internship	Summer Internship	0	0	0	0	0	0	0	0	0	2	2
8		Elective4.VAC III-Making of Modern India [T]	70	15	15	0	0	0	100	2	0	0	2
9		Elective3.SEC III-Food Adulteration & Testing & Analytical Instrumentation [T]	70	15	15	0	0	0	100	2	0	0	2
10		Elective3.SEC III-Food Adulteration & Testing & Analytical Instrumentation [P]	0	0	0	70	15	15	100	0	0	1	1
11		Elective2.AEC V- Mathematical Aptitude and Reasoning-I	70	15	15	0	0	0	100	2	0	0	2
12		Elective1.DSE III/BSFT-0503- Unit Operation in Food Processing	70	15	15	0	0	0	100	4	0	0	4
Total Credits												28	

*Newly Added Courses

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STUDY AND EVALUATION SCHEME (2025-2026)

(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	Food product/processing waste management [T]	70	15	15	0	0	0	100	4	0	0	4
2	BSFT-0602	Food Packaging [T]	70	15	15	0	0	0	100	4	0	0	4
3	BSFT-0605	Industrial microbiology [T]	70	15	15	0	0	0	100	3	0	0	3
4	BSFT-0601	Food product/processing waste management [P]	0	0	0	70	15	15	100	0	0	1	1
5	BSFT-0605	Industrial microbiology [P]	0	0	0	70	15	15	100	0	0	1	1
6		Elective4.VAC IV- Introduction to Good Laboratory practices [T]	70	15	15	0	0	0	100	2	0	0	2
7		Elective3.AEC VI- Mathematical Aptitude and Reasoning-II [T]	70	15	15	0	0	0	100	2	0	0	2
8		Elective2.DSE V/BSFT-0604- Legumes and oilseeds Technology [T]	70	15	15	0	0	0	100	4	0	0	4
9		Elective1.DSE IV/BSFT-0603- Vegetable & dairy fat rich product [T]	70	15	15	0	0	0	100	4	0	0	4
10		Elective1.DSE IV/BSFT-0603- Vegetable & dairy fat rich product [P]	0	0	0	70	15	15	100	0	0	1	1
Total Credits													26

*Newly Added Courses

**Additional credits for those who opt for MOOC/NCC * Note: Additional credit for those students who opt NCC*, DSE: Discipline Specific Elective, SEC-Skilled enhancement course, IAPC: Internship/Apprenticeship/Projects/Community



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(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	Product Development and Formulation [T]	70	15	15	0	0	0	100	3	0	0	3
2	BSFT-0702	Research methodology [T]	70	15	15	0	0	0	100	4	0	0	4
3	BSFT-0703	Extrusion Technology [T]	70	15	15	0	0	0	100	3	0	0	3
4	BSFT-0704	Fermentation technology [T]	70	15	15	0	0	0	100	3	0	0	3
5	BSFT-0701	Product Development and Formulation [P]	0	0	0	70	15	15	100	0	0	1	1
6	BSFT-0703	Extrusion Technology [P]	0	0	0	70	15	15	100	0	0	1	1
7	BSFT-0704	Fermentation technology [P]	0	0	0	70	15	15	100	0	0	1	1
8		Elective1.DSE VI/BSFT-0705-Rheology of Foods [T]	70	15	15	0	0	0	100	3	0	0	3
9		Elective1.DSE VI/BSFT-0705-Rheology of Foods [P]	0	0	0	70	15	15	100	0	0	1	1
Total Credits													20

[*Newly Added Courses](#)

**Additional credits for those who opt for MOOC/NCC * Note: Additional credit for those students who opt NCC*, DSE: Discipline Specific Elective, SEC-Skilled enhancement course, IAPC: Internship/Apprenticeship/Projects/Community



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(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	Functional Foods and Nutraceuticals [T]	70	15	15	0	0	0	100	3	0	0	3
2	BSFT 0802	Novel food processing techniques [T]	70	15	15	0	0	0	100	4	0	0	4
3	BSFT 0801	Functional Foods and Nutraceuticals [P]	0	0	0	70	15	15	100	0	0	1	1
4	BSFT 0803	Research Project/Dissertation	0	0	0	0	0	0	0	0	0	12	12
Total Credits													20

*Newly Added Courses

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List of Elective Subjects

Course Code	Course Name	Subject Type	Semester
C 1	General English I [T]	Elective1.AEC 1-General English I [T]	1st
C 1	Bioinstrumentation [P]	Elective2.SEC 1-Bioinstrumentation [P]	1st
C 1	Bioinstrumentation [T]	Elective2.SEC 1-Bioinstrumentation [T]	1st
C II [T]	Hindi I [T]	Elective1.AEC II [T]-Hindi I [T]	2nd
C I [T]	Environmental Science [T]	Elective2.VAC I [T]-Environmental Science [T]	2nd
FT-0304	Food Safety Management [T]	Elective1.DSE-1/BSFT-0304- Food Safety Management [T]	3rd
C III	English II [T]	Elective2.AEC III- English II [T]	3rd
C II	Disaster Management [T]	Elective3.VAC II-Disaster Management [T]	3rd
FT-0403	Livestock product technology [P]	Elective1.DSE-II/BSFT-0403-Livestock product technology [P]	4th
FT-0403	Livestock product technology [T]	Elective1.DSE-II/BSFT-0403-Livestock product technology [T]	4th
C II	Disinfection and Sterilization [P]	Elective2.	4th
C II	Disinfection and Sterilization [T]	Elective2.	4th
C IV	Hindi II [T]	Elective2.AEC IV-Hindi II	4th
FT-0503	Unit Operation in Food Processing	Elective1.DSE III/BSFT-0503-Unit Operation in Food Processing	5th
C V	Mathematical Aptitude and Reasoning-I [T]	Elective2.AEC V- Mathematical Aptitude and Reasoning-I	5th
C III	Food Adulteration & Testing & Analytical Instrumentation [P]	Elective3.SEC III-Food Adulteration & Testing & Analytical Instrumentation [P]	5th
C III	Food Adulteration & Testing & Analytical Instrumentation [T]	Elective3.SEC III-Food Adulteration & Testing & Analytical Instrumentation [T]	5th
C III	Making of Modern India [T]	Elective4.VAC III-Making of Modern India [T]	5th
FT-0603	Vegetable & dairy fat rich product [P]	Elective1.DSE IV/BSFT-0603-Vegetable & dairy fat rich product [P]	6th
FT-0603	Vegetable & dairy fat rich product [T]	Elective1.DSE IV/BSFT-0603-Vegetable & dairy fat rich product [T]	6th
FT-0604	Legumes and oilseeds Technology [T]	Elective2.DSE V/BSFT-0604-Legumes and oilseeds Technology [T]	6th
C VI	Mathematical Aptitude and Reasoning-II [T]	Elective3.AEC VI- Mathematical Aptitude and Reasoning-II [T]	6th
C IV	Introduction to Good Laboratory practices [T]	Elective4.VAC IV- Introduction to Good Laboratory practices [T]	6th
FT-0705	Rheology of Foods [P]	Elective1.DSE VI/BSFT-0705-Rheology of Foods [P]	7th
FT-0705	Rheology of Foods [T]	Elective1.DSE VI/BSFT-0705-Rheology of Foods [T]	7th
C-1	Food Engineering [T]	Elective1OCC-1-Food Engineering [T]	8th
C-2	Food Marketing and Innovation [T]	Elective2OCC-2-Food Marketing and Innovation [T]	8th
C-3	Food Powders and Premixes [P]	Elective3OCC-3-Food Powders and Premixes [P]	8th
C-3	Food Powders and Premixes [T]	Elective3OCC-3-Food Powders and Premixes [T]	8th