

Categorization of the courses based on themes

BSc Food Technology

1. Food Technology & Processing:

S.No	Course Title	Course Code	Credits	Semester
1	Introduction to Food Technology	BSFT-0101	3+1	I
2	Technology of Food Processing and Preservation	BSFT-0201	3+1	II
3	Processing of Fruits and Vegetables	BSFT-0203	3+1	II
4	Processing of Cereals, Millets, and Pulses	BSFT-301	3+1	III
5	Processing of Spices and Plantation Crops	BSFT 0303	3+1	III
6	Beverage Technology	BSFT 0401	3+1	IV
7	Bakery & Confectionery	BSFT-0402	3+1	IV
8	Livestock Product Technology	BSFT-0403	3+1	IV
9	Dairy Technology	BSFT 0501	3+1	V
10	Food Product/Processing Waste Management	BSFT 0601	3+1	VI
11	Food Packaging	BSFT 602	4	VI
12	Food Plant Sanitation	SEC IV a	2+1	IV
13	Hands-on Training of Food Processing	SEC IV b	2+1	IV
14	Processing of Fish and Marine Products	BSFT 0504b	3	V
15	Extrusion Technology	BSFT 0603a	2+1	VI
16	Fermentation Technology	BSFT-0604b	2+1	VI
17	Vegetable & Dairy Fat Rich Product	BSFT-0604a	2+1	VI
18	Food Refrigeration and Cold Storage	BSFT-0703a	2+1	VII
19	Legumes and Oilseeds Technology	BSFT 0703b	3+1	VII
20	Food Storage and Infestation Control	BSFT-0704a	3	VII
21	Novel Food Processing Techniques	BSFT 0802a	3	VIII
Total Food Technology & Processing Credits			75	

2. Food Science & Chemistry:

S.No	Course title	Course Code	Credits	Semester
1	Food Microbiology	BSFT-0102	3+1	I
2	Food Chemistry	BSFT-0103	3+1	I
3	Food Chemistry II	BSFT 0302	4	III
4	Food Additives	BSFT-0202	4	II
5	Sensory Evaluation	BSFT 0502	3+1	V
6	Basics of Food Biochemistry	GE II b	2+1	II
7	Food Toxicology	SEC-Va	2+1	V
8	Flavour Technology	BSFT 0603b	2+1	VI
9	Enzyme Technology	BSFT-0605 b	3	VI
10	Rheology of Foods	BSFT 0704b	3	VII
Total Food Science & Chemistry Credits			35	

3. Food Safety & Quality Management:

S.No	Course Title	Course Code	Credits	Semester
1	Food Safety Management	BSFT- 504 a	3	V
2	Food Adulteration & Testing & Analytical Instrumentation	SEC VII a	2+1	VII
3	Introduction to Food Analysis	SEC III a	2+1	IV
4	Disinfection and Sterilization	SEC III b	2+1	II
5	Tools and Techniques for Food	GE-II b	2+1	II
6	Introduction to Good Laboratory Practices	SEC VI a	2+1	VI
Total Food Safety & Quality Management Credits			18	

4. Biotechnology & Biological Sciences:

S.No	Cousre Title	Course Code	Credits	Semester
1	Food Biotechnology	BSFT-0605 a	3	VI
2	Industrial Microbiology	BSFT-0802b	3	VIII
3	Bio-Instrumentation	SEC-I	2+1	I
4	Introduction to Biology	GE-I	3	I
Total Biotechnology & Biological Sciences Credits			12	

5. Business, Trade & Management:

S.No	Course Title	Course Code	Credits	Semester
1	Food and Business Management	GE III b	4	III
2	Entrepreneurship Development	GE IV a	4	IV

3	Cooperation, Marketing & Finance	SEC-V b	3	V
4	Food and International Trade	SEC VI b	3	VI
Total Biotechnology & Biological Sciences Credits			14	

6. Research & Statistical Methods:

S.No	Course Title	Course Code	Credits	Semester
1	Research Methodology	BSFT 0702	3	VII
2	Statistical Methods	AEC-IV a	2	IV
Total Research & Statistical Methods Credits			5	

7. Mathematics & Computer Science:

S.No	Course Title	Course Code	Credits	Semester
1	Introduction to Mathematics	GE-I a	2	IV
2	Computer Applications	SEC-II a	2+1	III
3	Basics of Computer & Information Technology	GE-III a	2+1	III
4	Introduction to CAD and CAM	SEC-VII a	2+1	VII
Total Mathematics & Computer Science Credits			11	

8. General & Soft Skills:

S.No	Course title	Course Code	Credits	Semester
1	General English	AEC-I a	2	I
2	Environmental Science	AEC-I b	2	I
3	Basic Soft Skills	SEC-I b	2+1	I
4	English II	AEC-III a	2	III
5	Moral Values and Education (Hindi II)	AEC-IV b	2	IV
6	Hindi I	AEC-II b	2	II
7	India in 21st Century	AEC-II a	2	II
8	Campus Recruitment Training	SEC-II b	2+1	II
9	Disaster Management	AEC-III b	2	III
10	IPR (Intellectual Property Rights)	GE-IV b	3	IV
Total General & Soft Skills Credits			23	