

Categorization of the courses based on themes

MSc Food Technology

1. Food Processing and Technology

S.No	Course title	Course Code	Credits	Semester
1	Principles of Food Processing	FT-101	4+3	I
2	Fruits and Vegetables Technology	FT-201	4+3	II
3	Processing of Cereals, Pulses, Oilseeds, and Sugar Crops	FT-202	4+3	II
4	Processing of Milk and Milk Products	FT-203	4+3	II
5	Livestock Products Technology	FT-2051	4+3	II
Total Food Processing and Technology Credits			35	

2. Food Science and Chemistry

S.No	Course Title	Course Code	Credits	Semester
1	Fundamentals of Food Chemistry	FT-102	4+3	I
2	Food Microbiology	FT-104	4+3	I
3	Sensory Evaluation and Food Waste Management	FT-105	4+3	I
4	Food Additives	FT-103	4	I
5	Fermentation Technology	FT-2052	4+3	II
6	Food Biotechnology	FT-2053	4+3	II
Total Food Science and Chemistry Credits			39	

3. Food Safety and Quality

S.No	Course Title	Course Code	Credits	Semester
1	Food Safety and Management	FT-3051	4	III
2	Food Packaging	FT-303	4+3	III
3	Food Analysis and Instrumentation	FT-302	4+3	III
Total Food Safety and Quality Credits			18	

4. Entrepreneurship and Business

S.No	Course title	Course Code	Credits	Semester
1	Entrepreneurship & Business Management	FT-3053	4	III
Total Entrepreneurship and Business Credits			4	

5. Research and Methodology

S.No	Course Title	Course Code	Credits	Semester
1	Research Methodology	FT-304	4	III
2	Research Project	FT-401	18	IV
3	Research Report and Presentation	FT-402	4	IV
Total Research and Methodology Credits			26	

6. Specialized Food Topics

S.No	Course title	Course Code	Credits	Semester
1	Beverage Technology	FT-301	4+3	III
2	Nutraceutical & Functional Foods	FT-3052	4	III
Total Specialized Food Topics Credits			11	