

B. Tech. (Food Technology) Revised Syllabus w.e.f. 2009-10

Course Code	Title of Course	Teaching Hours	Credits	Practical Hours	Credits	Total Credits
First Sem.						
BSL-101	Mathematics-I	04	04	-	-	04.0
BSC-102	Organic Chemistry-I	04	04	03	1.5	5.5
ESC-101	Workshop Technology	02	02	04	2.0	4.0
BSC-103	Physical Chemistry	04	04	03	1.5	5.5
ESC-102	Computer Science and Application	02	02	02	01	03.0
ESL-106	Material Technology	04	04	-	-	04.0
Total		20	20	12	6.0	26.0
Second Sem.						
ESC-103	Electrical Engineering and Electronics	04	04	02	1	05
BSC-104	Inorganic Chemistry	04	04	03	1.5	5.5
BSC-105	Physics	04	04	03	1.5	5.5
ESL-104	Generation and Transmission of Mechanical Power	04	04	-	-	04

ESC-105	Engineering Graphics	02	02	03	1.5	3.5
HMC-101	Communication & Soft Skill	03	03	01	0.5	3.5
Total		21	21	12	06	27.0
Third Sem.						
BSL-201	Mathematics-II	04	04	-	-	04
CHC-202	Mechanical Operations	04	04	03	1.5	5.5
CHL-205	Chemical Engineering Thermodynamics	04	04	-	-	04
CHC-206	Heat Transfer	04	04	03	1.5	5.5
FTC-201	Food chemistry	04	04	03	1.5	5.5
HML-201	Industrial Management & Economics	04	04	-	-	04
Total		20	20	10	05	28.5
Forth Sem.						
ESC-201	Applied and Structural Mechanics	04	04	02	01	05
BSC-202	Organic Chemistry-II	04	04	03	1.5	5.5
CHC-203	Momentum Transfer	04	04	03	1.5	5.5
CHL-204	Process Calculations	04	04	-	-	04
FTC-202	Food biochemistry and nutrition	04	04	06	3	07

Total		20	20	14	7.0	27.0
Fifth Sem.						
CHC308	Mass Transfer Operations	04	04	03	1.5	5.5
CHC-309	Instrumentation and Process Control	04	04	03	1.5	5.5
FTC-301	Principles of food preservation	04	04	03	1.5	5.5
FTC-302	Microbiology and molecular biology	04	04	06	03	07
ELECTIVE	Elective-I	04	04	-	-	4
Total		20	20	15	7.5	27.5
Sixth Sem						
ESC-301	Machine Design & Drawing	02	02	03	1.5	3.5
CHL-310	Reaction Engineering	04	04	-	-	4
HML-301	Managerial Behavior: Psycho-social Dimensions	03	03	-	-	03
FTC-303	Food processing-I	04	04	03	1.5	5.5
FTC-304	Food Biotechnology	04	04	03	1.5	5.5
ELECTIVE	Elective - II	04	04			04

Total		21	21	09	4.5	25.5
Seventh Sem						
FTP-401	Industrial Training/ Project	-	-	30	15	15
FTP-402	Technical Seminar & Colloquium	-	-	06	03	03
Total		-	-	36	18	18
Eighth Sem.						
CHL-405	Project Engineering & Economics	04	04	-	-	04
CHP-406	Process Equipment Design	-	-	03	1.5	1.5
FTC-403	Food processing- II	04	04	06	3	07
FTC-404	Food Quality	04	04	3	1.5	5.5
Elective	Elective-III	04	04	-	-	04
Total		16	16	12	6.0	22.0