

### Discipline wise courses of under graduate programme in Food Processing Technology

| Course No                     | Course Title                                       | Credits |       |
|-------------------------------|--|---------|-------|
| Basic Sciences and Humanities |  |         |       |
| Math 111                      | Engineering Mathematics - I                        | 3       | (3+0) |
| Math121                       | Engineering Mathematics - II                       | 3       | (3+0) |
| FQA 111                       | General Chemistry                                  | 3       | (2+1) |
| FQA 112                       | General Microbiology                               | 3       | (2+1) |
| Ag 111                        | Crop Production Technology                         | 3       | (2+1) |
| Eng 111                       | Language & Communication Skills                    | 2       | (1+1) |
| Env 231                       | Environment Science                                | 2       | (1+1) |
| Stat 361                      | Statistics & Optimization                          | 3       | (2+1) |
| FBM 361                       | Project Management & Entrepreneurship Development  | 3       | (2+1) |
| FBM 471                       | Marketing Management & International Trade         | 3       | (2+1) |
| Core Engineering              |  |         |       |
| FPE 111                       | Basic Mechanical Engineering                       | 4       | (2+2) |
| FPE 112                       | Basic Electrical Engineering                       | 4       | (3+1) |
| FPE 121                       | Basic Civil Engineering                            | 3       | (1+2) |
| FPE 123                       | Basic Electronics & Instrumentation Engineering    | 4       | (3+1) |
| FBM 121                       | Computer Programming & Data Structures             | 3       | (1+2) |
| FPE 232                       | Engineering Drawing & Graphics                     | 3       | (1+2) |
| Post Harvest Engineering      |  |         |       |
| PHE 241                       | Engineering Properties of Biological Materials     | 3       | (2+1) |
| PHE 231                       | Post Harvest Engineering                           | 4       | (3+1) |
| PHE 351                       | Storage Structures and Environment Control         | 3       | (2+1) |
|                               | Food Processing Technology                         |         |       |
| FPT 231                       | Food Processing Technology - I                     | 3       | (2+1) |
| FPT 241                       | Food Processing Technology - II                    | 3       | (2+1) |
| FPT 242                       | Processing Technology of Food Grains               | 4       | (3+1) |
| FPT 351                       | Processing Technology of Fruits & Vegetables       | 4       | (3+1) |
| FPT 352                       | Processing Technology of Milk & Milk Products      | 4       | (3+1) |
| FPT 361                       | Processing Technology of Meat, Fish & Poultry      | 4       | (3+1) |
| FPT 362                       | Processing Technology of Spices & Plantation Crops | 3       | (2+1) |
| FPT 243                       | Design & Formulation of Foods                      | 3       | (2+1) |
| FPT 471                       | Food Packaging Technology & Equipment              | 3       | (2+1) |
| FPT 472                       | Elective - I                                       | 4       | (3+1) |
| FPT 473                       | Elective II  | 4       | (3+1) |

### **Food Process Engineering**

|         |   |   |       |
|---------|---|---|-------|
| FPE 122 | Thermodynamics                          | 3 | (2+1) |
| FPE 231 | Fluid Mechanics                         | 3 | (2+1) |
| FPE 233 | Food Process Engineering - I            | 3 | (2+1) |
| FPE 241 | Food Process Engineering - II           | 3 | (2+1) |
| FPE 242 | Material Science & Engineering          | 3 | (2+1) |
| FPE 243 | Food Refrigeration and Air conditioning | 4 | (3+1) |
| FPE 351 | Process Equipment Design                | 3 | (2+1) |
| FPE 352 | Bio Process Engineering                 | 3 | (2+1) |
| FPE 353 | Food Plant Utilities & Services         | 3 | (2+1) |
| FPE 361 | Process Control in Food Industry        | 3 | (2+1) |
| FPE 471 | Food Plant Design & Layout              | 3 | (2+1) |
| FPE 472 | IT Applications in Food Industry        | 2 | (1+1) |
| FPE 473 | Elective - III                          | 4 | (3+1) |

### **Food Quality Assurance**

|         |                                      |    |        |
|---------|--------------------------------------|----|--------|
| FQA 121 | Food Chemistry                       | 3  | (2+1)  |
| FQA 122 | Food Microbiology                    | 3  | (2+1)  |
| FQA 231 | Food Biochemistry & Human Nutrition  | 3  | (2+1)  |
| FQA 351 | Food Plant Sanitation                | 3  | (2+1)  |
| FQA 361 | Food Regulations & Quality Assurance | 3  | (2+1)  |
|         | <b>Bio Energy</b>                    |    |        |
| BE 361  | Bio energy                           | 4  | (3+1)  |
|         | <b>Experiential Learning</b>         |    |        |
| FIE 481 | Food Industry Experience             | 23 | (0+23) |
| FIE 482 | Educational Tour                     | 2* | (0+2)  |