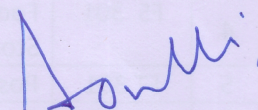


Institution integrates cross-cutting issues relevant to Professional Ethics, Gender, Human Values, Environment & Sustainability and other value framework enshrined in Sustainable Development goals and National Education Policy – 2020 into the Curriculum.

Sr. No.	Course Code	Name of Course	Credit	Professional ethics/gender/human value/environmental/sustainability			
				Professional ethics	Gender	Human Values	Environmental & Sustainability
Semester – 1							
1	BS 101	Basic Chemistry	1 + 1 = 2				✓
2	BS 102	Basic Physics	2 + 1 = 3				✓
3	BS 103	Environmental Science and Disaster Management	2 + 1 = 3				✓
4	BS 104	Human Anatomy and Physiology	1 + 2 = 3	✓	✓		
5	BS 105	Language and Communication skills	2 + 0 = 2	✓			✓
6	BS 106	Health, Hygiene and Sanitation	1 + 1 = 2			✓	
7	FE 101	Applied Mathematics	1 + 1 = 2				✓
8	HN 101	Basic Nutrition	2 + 1 = 3	✓		✓	
9	NSS 101	NSS / NCC / Sports	0 + 1 = 1*			✓	
Semester – 2							
1	BS 201	Basic Biochemistry	2 + 1 = 3	✓			✓
2	BS 202	Computer Application	1 + 1 = 2				✓
3	FE 201	Engineering Mathematics I	2 + 0 = 2				✓
4	FE 202	Fluid Mechanics	2 + 1 = 3	✓			
5	FS 201	Food Chemistry	2 + 1 = 3				✓
6	FS 202	Food Science	2 + 1 = 3				
7	FS 203	General and Food Microbiology	2 + 1 = 3				✓
8	FS 204	Food Production and Culinary Science	1 + 2 = 3	✓			
9	NSS 201	NSS / NCC / Sports	0 + 1 = 1*			✓	
Semester – 3							
1	FE 301	Engineering Mathematics II	2 + 0 = 2				✓
2	FE 302	Engineering Drawing and Graphics	0 + 2 = 2	✓			✓
3	FE 303	Food Engineering and Thermodynamics	2 + 1 = 3	✓			
4	FS 301	Food Preservation and Storage	2 + 1 = 3	✓			✓
5	FT 301	Post Harvest Engineering	2 + 1 = 3				✓
6	FT 302	Principles of Food Processing	2 + 1 = 3	✓	✓		✓
7	HN 301	Human Nutrition	2 + 1 = 3	✓			
8	DT 301	Meal Planning	1 + 1 = 2	✓	✓		
9	NSS 301	NSS / NCC / Sports	0 + 1 = 1*			✓	
Semester – 4							
1	FE 401	Electronics and Instrumentation	1 + 1 = 2				✓
2	FS 401	Food Product Development	1 + 1 = 2	✓	✓		
3	FT 401	Cereal, Legume and Oilseed Processing	3 + 1 = 4	✓			

4	FT 402	Milk and Milk Product Processing	2 + 1 = 3	√			
5	HN 401	Nutritional Assessment	1 + 1 = 2	√	√		
6	HN 402	Maternal and Child Nutrition	2 + 1 = 3	√	√	√	
7	HN 403	Public Health Nutrition	2 + 1 = 3	√	√	√	
8	DT 401	Diet Therapy	1 + 1 = 2	√			
9	NSS 401	NSS / NCC / Sports	0 + 1 = 1*			√	
Semester – 5							
1	BS 501	Entrepreneurship Development	1 + 1 = 2	√			
2	FS 501	Convenience and Health Food	1 + 1 = 2	√			
3	FS 502	Food Analysis & Quality assurance	1 + 2 = 3	√			
4	FT 501	Bakery and Confectionary Technology	1 + 1 = 2	√			
5	FT 502	Fruit and Vegetable Processing	2 + 1 = 3	√			√
6	HN 501	Sports and Geriatric Nutrition	2 + 1 = 3	√		√	
7	DT 501	Therapeutic Nutrition	2 + 1 = 3	√		√	
8	DT 502	Hospital Dietetics and Patient Counseling	1 + 1 = 2	√		√	
Semester – 6							
1	TP 601	Training and Project Report Areas of Training: Food Industry / Dairy Industry/Nutritionist or Dietician at Hospital, Health Club, Resort, Gym or such other places/ Food and/or Nutrition Organization, Institutes etc. / Food manufacturing Units / Nutraceuticals , Functional Food, Product Development Industry/ICDS, Public Health Departments, Food & Drug Control Departments etc. Other Related Industries, Organizations, Institutes etc.	0 + 20 = 20	√		√	



PRINCIPAL & DEAN

F.P.T. & B.E. College, A.A.U., Anand