

COURSES

SI NO	COURSE CODE	TITLE OF THE COURSE	CREDIT PER COURSE	CONTACT HOURS PER WEEK	TOTAL CONTACT HOURS FOR THE COURSE
FIRST SEMESTER					
1	FQA1B101	INTRODUCTION TO FOOD TECHNOLOGY	3	4	72
2	FQA1B102	BASIC NUTRITION	3	4	72
3	FQA1B103	BASIC PRINCIPLES OF FOOD ENGINEERING	4	4	72
4	COMMON	ENGLISH	4	5	90
5	COMPLEM ENTARY	CHEMISTRY	3	2T+2P	72
6	COMPLEM ENTARY	ZOOLOGY	3	2T+2P	72
		TOTAL CREDITS	20		
SECOND SEMESTER					
7	FQA2B201	BIOCHEMISTRY	4	4	72
8	FQA2B202	FOOD MICROBIOLOGY	3	4	72
9	FQA2B203	FOOD MICROBIOLOGY PRACTICALS	3	4	72
10	COMMON	ENGLISH	4	5	90
11	COMPLEM ENTARY	CHEMISTRY	3	2T+2P	72
12	COMPLEM ENTARY	ZOOLOGY	3	2T+2P	72
		TOTAL CREDITS	20		

THIRD SEMESTER					
13	FQA3B301	FOOD CHEMISTRY	4	5	90
14	FQA3B302	FOOD PROCESSING	4	5	90
15	FQA3B303	FOOD CHEMISTRY PRACTICALS	3	5	90
16		INDUSTRIAL TRAINING	2		
17	COMPLEM ENTARY	CHEMISTRY	4	3T+2P	90
18	COMPLEM ENTARY	ZOOLOGY	4	3T+2P	90
	TOTAL CREDITS		21		
FOURTH SEMESTER					
19	FQA4B401	PRINCIPLES OF FOOD SPOILAGE AND PRESERVATION	4	5	72
20	FQA4B402	CEREAL CHEMISTRY	4	5	90
21	FQA4B403	INSTRUMENTAL METHODS AND SENSORY ANALYSIS	4	5	108
22	COMPLEM ENTARY	CHEMISTRY	4	3T+2P	90
23	COMPLEM ENTARY	ZOOLOGY	4	3T+2P	90
	TOTAL CREDITS		20		
FIFTH SEMESTER					
14	FQA5B501	FOOD PACKAGING	4	6	90

15	FQA5B502	TECHNOLOGY OF BEVERAGES AND CONFECTIONARIES	4	6	90
16	FQA5B503	TECHNOLOGY OF MILK AND MILK PRODUCTS	4	6	108
17	FQA5B504	MILK AND MILK PRODUCTS PRACTICALS	2	3	72
18	FQA5D505	OPEN COURSE	4	4	72
19		INDUSTRIAL TRAINING	2	0	0
		TOTAL CREDITS	18		
SIXTH SEMESTER					
20	FQA6B601	QUALITY ASSURANCE	4	5	90
21	FQA6B602	TECHNOLOGY OF MEAT, FISH AND POULTRY PRODUCT	4	5	108
22	FQA6B603	FOOD ANALYSIS	4	5	90
23	FQA6B604	FOOD ANALYSIS PRACTICALS	3	5	72
24	FQA6B605	CHOICE BASED COURSE	3	5	90
25	FQA6B606	PROJECT / DISSERTATION	3	0	0
		TOTAL CREDITS	21		