

DETAILED SCHEME OF INSTRUCTION OF THE CORE COURSES						
SI NO	COURSE CODE	TITLE OF THE COURSE	EXAM DURATION Hrs	CREDIT PER COURSE	CONTACT HOURS PER WEEK	TOTAL CONTACT HOURS FOR THE COURSE
FIRST SEMESTER						
1	FQA1B101	INTRODUCTION TO FOOD TECHNOLOGY	3	3	4	72
2	FQA1B102	BASIC NUTRITION	3	3	4	72
3	FQA1B103	BASIC PRINCIPLES OF FOOD ENGINEERING	3	4	4	72
SECOND SEMESTER						
7	FQA2B201	BIOCHEMISTRY	3	4	4	72
8	FQA2B202	FOOD MICROBIOLOGY	3	3	4	72
9	FQA2B203	FOOD MICROBIOLOGY PRACTICALS	3	3	4	72
THIRD SEMESTER						
13	FQA3B301	FOOD CHEMISTRY	3	4	5	90
14	FQA3B302	FOOD PROCESSING	3	4	5	90
15	FQA3B303	FOOD CHEMISTRY PRACTICALS	3	3	5	90
FOURTH SEMESTER						
19	FQA4B401	PRINCIPLES OF FOOD SPOILAGE AND PRESERVATION	3	4	5	72
20	FQA4B402	CEREAL CHEMISTRY	3	4	5	90
21	FQA4B403	INSTRUMENTAL METHODS AND SENSORY ANALYSIS	3	4	5	108
FIFTH SEMESTER						

14	FQA5B501	FOOD PACKAGING	3	4	6	90
15	FQA5B502	TECHNOLOGY OF BEVERAGES AND CONFECTIONARIES	3	4	6	90
16	FQA5B503	TECHNOLOGY OF MILK AND MILK PRODUCTS	3	4	6	108
17	FQA5B504	MILK AND MILK PRODUCTS PRACTICALS	3	2	3	72
18	FQA5D505	OPEN COURSE	3	4	4	72
19		INDUSTRIAL TRAINING	0	2	0	0
SIXTH SEMESTER						
20	FQA6B601	QUALITY ASSURANCE	3	4	5	90
21	FQA6B602	TECHNOLOGY OF MEAT, FISH AND POULTRY PRODUCT	3	4	5	108
22	FQA6B603	FOOD ANALYSIS	3	4	5	90
23	FQA6B604	FOOD ANALYSIS PRACTICALS	3	3	5	72
24	FQA6B605	CHOICE BASED COURSE	3	3	5	90
25	FQA6B606	PROJECT / DISSERTATION	0	0	0	0