BSc FOOD TECHNOLOGY AND QUALITY ASSURANCE - DETAILED SCHEME

SL NO	STUDY COMPONENTS	NO: OF COURSES	CREDIT PER COURSE	TOTAL CREDITS	TOTAL INSTRUCTION HOURS/ WEEK/ FOR THE PROGRAMME	CONTACT HOURS/WEEK FOR 6 SEMESTERS					
						1	2	3	4	5	6
A	**COMMON COURSES**										
	ENGLISH	2	4	8	10	5	5				
	TOTAL			**8**							
B	**CORE COURSES - FOOD SCIENCE**										
	1. THEORY	13	4	52	66	4	4	2X5	3X5	3X6	3X5
	2. PRACTICAL	3	3	9	14		4	5			5
	3. CHOICE BASED	1	3	3	5						5
	4. PROJECT/ DISSERTATION	1	3	3							
	5. PRACTICAL	1	2	2	3					3	
	6.THEORY	3	3	9	12	2X4	1X4				
	TOTAL			**78**							
C	**COMPLEMENTARY COURSES**										
	1. CHEMISTRY	2	3	6	10 - THEORY	2 - THEORY	2 - THEORY	3- THEORY	3 - THEORY		
		2	4	8	8 - PRACTICAL	2- PRACTICAL	2- PRACTICAL	2 - PRACTICAL	2 - PRACTICAL		
	2. ZOOLOGY	2	3	6	10 - THEORY	2 - THEORY	2 - THEORY	3- THEORY	3 - THEORY		
		2	4	8	8 - PRACTICAL	2- PRACTICAL	2- PRACTICAL	2-PRACTICAL	2 - PRACTICAL		
	TOTAL			**28**							
D	**OPEN COURSE**	1	4	4	4					4	
E	**TRAINING**	1	2	2							
GRAND TOTAL				**120**	**150**	**25**	**25**	**25**	**25**	**25**	**25**