

B.Sc Food Technology

Programme Structure

Sl.No	Semester	Course Code	Course Title
1	I	25FODT101	Food Science & Nutrition
2	I	25FODP101	Food Science & Nutrition (Practical)
3	II	25FODT201	Food Processing & Preservation
4	II	25FODP201	Food Processing & Preservation (Practical)
5	III	25FODT301	Nutraceuticals & Functional Foods
6	III	25FODP301	Nutraceuticals & Functional Foods (Practical)
7	IV	25FODT401	Bakery & Confectionary Technology
8	IV	25FODP401	Bakery & Confectionary Technology (Practical)
9	IV	25FODP402	Compulsory Practical - Skill Based
10	V	25FODT501	Processing of Agricultural & Horticultural Products
11	V	25FODT502	Dairy Technology & Animal Foods
12	V	25FODP501	Processing of Agricultural & Horticultural Products (Practical)
13	V	25FODP501	Dairy Technology & Animal Foods (Practical)
14	VI	25FODT601	Food Packaging, Entrepreneurship & Food Safety Regulations
15	VI	25FODP601	Food Packaging, Entrepreneurship & Food Safety Regulations (Practical)
16	VI	25FODP602	Research Project / Dissertation