

## COURSE AT A GLANCE

**SUBJECT: FOOD SCIENCE & TECHNOLOGY**

**ACADEMIC SESSION: 2025-26**

### **First Semester-December, 2025**

Course Number	Course Title	Credit Hour	Mark Distribution	Maximum Marks
411	PRIMARY FOOD PRODUCT	4(Theory)	20+80	100
412	FOOD BIOCHEMISTRY AND METABOLIC DISORDER	4(Theory)	20+80	100
413	APPLIED FOOD MICROBIOLOGY	4(Theory)	20+80	100
414	BASIC CONCEPTS OF NUTRITION	4(Theory)	20+80	100
415	PRACTICAL-I	2(Practical)	100	100
416	PRACTICAL -II	2(Practical)	100	100
417	Environmental Studies and Disaster Management	2	40+60	100

### **Second Semester-April, 2026**

Course Number	Course Title	Credit Hour	Mark Distribution	Maximum Marks
421	ADDITIVE AND FUNCTIONAL INGREDIENTS	4(Theory)	20+80	100
422	INSTRUMENTATION IN FOOD ANALYSIS	4(Theory)	20+80	100
423	FOOD SAFETY AND QUALITY CONTROL	4(Theory)	20+80	100
424	FOOD PROCESSING TECHNOLOGY	4(Theory)	20+80	100
425	PRACTICAL-III	2(Practical)	100	100
426	PRACTICAL-IV	2(Practical)	100	100
427	Inter Disciplinary Course (IDC)	3	40+60	100

### **Third Semester-December, 2026**

Course Number	Course Title	Credit Hour	Mark Distribution	Maximum Marks
511	FOOD PRESERVATION AND PACKAGING	4(Theory)	20+80	100
512	RESEARCH METHODOLOGY AND BIOSTATISTICS	4(Theory)	20+80	100
513	INDUSTRIAL FERMENTATION TECHNOLOGY	4(Theory)	20+80	100
514	BEVEREGES AND BAKING TECHNOLOGY	4(Theory)	20+80	100
515	PRACTICAL-V	2(Practical)	100	100
516	SEMINAR	2(Practical)	100	100
517	Entrepreneurship Development	2	40+60	100

### **Fourth Semester-April, 2027**

Course Number	Course Title	Credit Hour	Mark Distribution	Maximum Marks
521	AGRI FOOD HANDLING	4(Theory)	20+80	100
522	ELECTIVE	4(Theory)	20+80	100
523	NUTRACEUTICAL AND FUNCTIONAL FOOD	4(Theory)	20+80	100
524	PROJECT/DISSERTATION	4(Theory)	100	100
525	INTERNSHIP REPORT	2(Practical)	100	100
526	PROJECT VIVAA VOCE	2(Practical)	100	100
527	MOOC	3		100

