

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 | BEVERAGES 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 |

