

Institute of Biosciences And Technology
B.Tech. Food Processing Technology

Semester I																		
Course code*	Course Title	Type	Teaching Scheme			Evaluation Scheme						Minimum Passing					Credit	
						Internal			External			Total	Internal			External		Total
			L	T	P	CA	MSE	TW	ESE	PR	CA		MSE	TW	ESE	PR		
	(Mandatory)																	
BTF 111	Food Engineering-I	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 112	Introduction to Food Science And Nutrition	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 113	Food Raw Material	Core	2	-	-	10	20	10	60	0	100	-	-	-	24	-	40	2
BTF 114	Food Chemistry	Minor	2	-	-	10	20	10	60	0	100	-	-	-	24	-	40	2
BTF 115	Biology Concept, Connection, Innovation And Application	Minor	2	-	-	10	20	10	60	0	100	-	-	-	24	-	40	2
UGL-01	Food Science Lab	Core	-	-	6	-	-	-	90	60	150	-	-	-	36	24	60	3
UGL-02	Food Chemistry Lab	Core	-	-	6	-	-	-	90	60	150	-	-	-	36	24	60	3
UGL-03	Micro Project	BRP	-	-	4	-	-	-	60	40	100	-	-	-	24	16	40	2
UNC-01	Gandhian Thoughts	Audit	{2}	-	-	10	20	10	60	-	100	-	-	-	24	-	40	Audit
UNC-02	Universal Human Values	Audit	{1}	-	-	10	10	-	30	0	50	-	-	-	12	0	20	Audit
BTF-116	English Communication Essentials	Audit	{2}	-	-	10	20	10	60	-	100	-	-	-	24	-	40	Audit
	Total		12	0	16	100	150	90	750	160	1250	-	-	-	300	64	500	20

Semester II																		
Course code*	Course Title	Type	Teaching Scheme			Evaluation Scheme						Minimum Passing					Credit	
						Internal			External			Total	Internal			External		Total
			(Mandatory)	L	T	P	CA	MSE	TW	ESE	PR		CA	MSE	TW	ESE		
BTF 121	Food Engineering-II	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 122	Food Microbiology And Fundamentals of Food Technology	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 123	Graphics And Product Designing	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 124	Principles And Practice Of Food Sustainability	Minor	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 125	Numerical And Computational Fundamentals-I	Minor	2	-	-	10	20	10	60	0	100	-	-	-	24	-	40	2
UGL-01	Graphics And Product Designing Lab	Core	-	-	6	-	-	-	90	60	150	-	-	-	36	24	60	3
UGL-02	Microbiology Lab	Core	-	-	6	-	-	-	90	60	150	-	-	-	36	24	60	3
UGL-03	Micro Project	BRP	-	-	4	-	-	-	60	40	100	-	-	-	24	16	40	2
UNC-01	Communication skills	Audit	{2}	-	-	10	20	10	60	-	100	-	-	-	24	-	40	Audit
	Total		14	0	16	100	120	100	720	160	1200	-	-	-	288	64	480	22

Semester III																				
Course code*	Course Title	Type	Teaching Scheme			Evaluation Scheme						Minimum Passing						Credit		
						Internal			External			Total	Internal			External			Total	
						CA	MSE	TW	ESE	PR	CA		MSE	TW	ESE	PR				
(Mandatory)			L	T	P	CA	MSE	TW	ESE	PR	Total	CA	MSE	TW	ESE	PR	Total			
BTF 231	Food Engineering-III	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	'60	3		
BTF 232	Food Biotechnology	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	'60	3		
BTF 233	Fundamentals of Food Physics	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	'60	3		
BTF 234	Fundamentals of Fresh Produce And Food Preservation	Minor	3	-	-	20	20	20	90	-	150	-	-	-	36	-	'60	3		
BTF 235	Numerical And Computational Fundamentals-II	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	24	2		
UGL-01	Food Lab	Core	-	-	6	0	0	0	90	60	150	-	-	-	36	24	60	3		
UGL-02	Food BT Lab	Core	-	-	6	-	-	-	90	60	150	-	-	-	36	24	60	3		
UGL-03	Mini Project	BRP	-	-	6	0	0	0	90	60	150	-	-	-	36	24	60	3		
UNC-01	Environmental Studies	Audit	{2}	-	-	10	20	10	60	-	100	-	-	-	24	-	40	Audit		
UNC-02	Gandhian Studies	Audit	{2}	-	-	10	20	10	60	-	100	-	-	-	24	-	40	Audit		
	Total		14	0	18	110	140	110	810	180	1350	-	-	-	324	72	284	23		

Semester IV																		
Course code*	Course Title	Type	Teaching Scheme			Evaluation Scheme						Minimum Passing						Credit
						Internal			External			Total	Internal			External		
			L	T	P	CA	MSE	TW	ESE	PR	CA		MSE	TW	ESE	PR		
(Mandatory)																		
BTF 241	Food Preservation, Energy Generation And Conservation	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 242	Food Quality Assurance, HACCP And Hygiene	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 243	Food Commodities	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 244	Numerical And Computational Fundamentals-III	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2
BTF 245	Introduction To Data Management And Analysis	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2
BTF 246	Introduction To Python	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2
UGL-01	Food Lab.	Core	-	-	6	0	0	0	90	60	150	-	-	-	36	24	60	3
UGL-02	Food Analysis Lab.	Core	-	-	6	-	-	-	90	60	150	-	-	-	36	24	60	3
UGL-03	Mini Project	BRP	-	-	4	-	-	-	60	40	100	-	-	-	24	16	40	2
	Total		15	0	16	90	120	90	690	160	1150	-	-	-	276	64	280	23

Semester V																		
Course code*	Course Title	Type	Teaching Scheme			Evaluation Scheme						Minimum Passing					Credit	
						Internal			External			Total	Internal			External		Total
			L	T	P	CA	MSE	TW	ESE	PR	CA		MSE	TW	ESE	PR		
	(Mandatory)																	
BTF 351	Cereals, Legumes,Pulses And Oil Seeds Processing Technology	Core	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2
BTF 352	Food Defence And Sustainability	Core	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2
BTF 353	Food Packaging Technology and Advances In Food Innovation	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3
BTF 354	Numerical And Computational Fundamentals-IV	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2
BTF 355	Advanced Python	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2
BTF 356	Academic Tutorials-V	AT	-	2	-	10	20	10	60	-	100	-	-	-	24	-	40	2
BTF 357	Seminar (Subject Base Seminar)	SBS	1	-	-	10	10	-	30	-	50	-	-	-	12	-	20	1
UGL-01	Food Lab	Core	-	-	6	0	0	0	60	40	100	-	-	-	24	16	40	2
UGL-02	Food Processing Lab	Core	-	-	6	0	0	0	60	40	100	-	-	-	24	16	40	2
UGL-03	Mini Project	BRP	-	-	6	-	-	-	60	40	100	-	-	-	24	16	40	2
BTF 358	Foregin Language	SCC	2	-	-	10	20	10	60	-	100	-	-	-	24	-	24	2
	Total		14	2	18	90	150	80	660	120	1000	-	-	-	240	48	324	22

Semester VI																			
Course code*	Course Title	Type	Teaching Scheme			Evaluation Scheme						Minimum Passing					Credit		
						Internal			External			Total	Internal			External		Total	
						CA	MSE	TW	ESE	PR	CA		MSE	TW	ESE	PR			
(Mandatory)		L	T	P	CA	MSE	TW	ESE	PR	CA	MSE	TW	ESE	PR	Total	Credit			
BTF- 361	Fruits, Vegetables, Spices And Plantation Crop Processing Technology	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	-	60	3	
BTF- 362	Food Law Ethics And CSR	Core	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2	
BTF- 363	Bioactive Ingredients And Nutrient Evaluation	Core	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2	
BTF- 364	Food Rheology, Texture And Senory Science	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2	
BTF- 365	Statistics In Food Science	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2	
BTF 366	Data Science with Python	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2	
BTF-367	Academic Tutorials-VI	AT	-	2	-	10	20	10	60	-	100	-	-	-	24	-	40	2	
BTF-368	Seminar (Research Paper Based)	RBS	1	-	-	10	10	-	30	-	50	-	-	-	12	-	20	1	
UGL-01	Processing And Evaluation Lab	Core	-	-	6	0	0	0	60	40	100	-	-	-	24	16	40	2	
UGL-02	Food Lab.	Core	-	-	6	0	0	0	60	40	100	-	-	-	24	16	40	2	
UGL-03	Open Elective- 1- Marketing 2- Food Product Design 3- Technical Management	SOE	-	-	4	10	20	10	60	-	100	-	-	-	24	-	40	2	
UGL-04	Mini Project	BRP	-	-	4	-	-	-	60	40	100	-	-	-	24	16	40	2	
	Total		14	2	20	100	170	90	720	120	950	-	-	-	228	48	380	24	

Semester VII																			
Course code*	Course Title	Type	Teaching Scheme			Evaluation Scheme						Minimum Passing					Credit		
						Internal			External			Total	Internal			External		Total	
						L	T	P	CA	MSE	TW		ESE	PR	CA	MSE			TW
	(Mandatory)																		
BTF 471	Milk, Meat, Poultry, Seafood, Fish Processing Technology	Core	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2	
BTF 472	Neutraceutical And Functional Food	Core	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2	
BTF 473	Food Fermentation	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2	
BTF 474	R language	Core	2	-	-	10	20	10	60	-	100	-	-	-	24	-	24	2	
BTF 475	Seminar (Research Paper Based)	RBS	1	-	-	10	10	-	30	-	50	-	-	-	12	-	20	1	
UGL-01	Food Styling And Photography Lab	Core	-	0	4	-	-	-	60	40	100	-	-	-	24	16	40	2	
UGL-02	Neutraceutical Lab	Core	-	-	4	-	-	-	60	40	100	-	-	-	24	16	40	2	
BTF-476	Open Elective - 1-Food Creativity, Styling And Photography 2-Enviornent And Quality Management 3- Food Service And Retail	SOE	-	-	4	10	20	10	60	-	100	-	-	-	24	-	40	2	
UGL-03	CoreProject	BRP	-	-	14	-	-	-	210	140	350	-	-	-	84	56	140	7	
	Total		9	0	26	60	110	50	660	220	1000	-	-	-	264	88	384	22	

Semester VIII																				
Course code*	Course Title	Type	Teaching Scheme			Evaluation Scheme						Minimum Passing						Credit		
						Internal			External			Total	Internal			External			Total	
						CA	MSE	TW	ESE	PR	CA		MSE	TW	ESE	PR				
(Mandatory)		L	T	P	CA	MSE	TW	ESE	PR	Total	CA	MSE	TW	ESE	PR	Total	Credit			
BTF-481	Bakery, Confectionary, Snacks And Beverage Processing Technology	Core	3	-	-	20	20	20	90	-	150	-	-	-	36	0	60	3		
BTF-482	Food Defence And Sustainability	Minor	2	-	-	10	20	10	60	-	100	-	-	-	24	-	40	2		
BTF-483	Seminar (Research Paper Based)	RBS	1	-	-	10	10	-	30	-	50	-	-	-	12	-	20	1		
UGL-01	Big Idea	BRP	-	-	20	-	-	-	300	200	500	-	-	-	120	80	200	10		
	Total		6		20	40	50	30	480	200	800	-	-	-	192	80	320	16		

L- Lecture, T-Tutorial, P-Practical, CA- Continuous Assessment, MSE- Mid Semester Examination, ESE- End Semester Examination, PR-Practical, TW-Term Work
 BTF- B. Tech. Food Processing Technology, OEC- Open Elective Courses, UGL-Undergraduate Laboratory, UNC- Undergraduate Non credit

Director