

M.Sc.Food Technology

Semester I

Course code*	Course Title	Type	Teaching			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)																		
MFT-711	Food Chemistry and Nutrition	Core	3			20	20	20	90		150				36		60	3
MFT-712	Food Preservation Technology	Core	3			20	20	20	90		150				36		60	3
MFT-713	Food Engineering	Minor	2			10	20	10	60		100				24		40	2
MFT-714	Food Packaging Technology	Minor	2			10	20	10	60		100				24		40	2
PGL-711	Product Innovation -I Lab (Practical)	Core			6	20	25	15		90	150					36	60	3
PGL-712	Crop production Concepts & Practices (Practical)	Core			6	20	25	15		90	150					36	60	3
MNP-713	Mini Project	MNP			6	20	25	15		90	150					36	60	3
OEC-714	Open Elective Course	OEC			4	10	15	15		60	100					24	40	2
	Total		10		22	130	170	120	300	330	1050							21

Semester II

Course code*	Course Title	Type	Teaching			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)																		
MFT-721	Beverages Technology	Minor	2			10	20	10	60		100				24		40	2
MFT-722	Technology of cereal, legume and oil seed	Core	2			10	20	10	60		100				24		40	2
MFT-723	Food Microbiology & Toxicology	Minor	3			20	20	20	90		150				36		60	3
MFT-724	Food Quality System and Food Analysis	Core	3			20	20	20	90		150				36		60	3
PGL-721	Food science Lab	Core			6	20	25	15		90	150					36	60	3
PGL-722	Processing Lab	Core			6	20	25	15		90	150					36	60	3
MNP-723	Micro Project	MRP			6	20	25	15		90	150					36	60	3
ACT-724	Academic Tutorials	AT		2		10	20	10	60		100						40	2
SEM-725	Seminar	RBS	2			10	10		30		50						20	1
OEC-726	Open Elective Course	OEC			4	10	15	15		60	100					24	40	2
	Total		12	2	22	150	200	130	390	330	1200							24

Semester III

Course code*	Course Title	Type	Teaching			Evaluation Scheme						Minimum Passing						Credit
						Internal			External			Total	Internal			External		
			L	T	P	CA	MSE	TW	ESE	PR	CA		MSE	TW	ESE	PR		
(Mandatory)																		
MFT-731	Technology of milk and milk products	Core	3			20	20	20	90		150				36			3
MFT-732	Bakery and Confectionery Technology	Minor	4			20	40	20	120		200				48			4
PGL-731	Bakery Technology Lab	Core			6	20	25	15		90	150					36	60	3
MNP-732	Major Project	MRP			14	45	45	50	140	210	350				56	140		7
ACT-733	Academic Tutorials	AT		2		10	20	10	60		100						40	2
SEM-734	Seminar	RBS	2			10	10		30		50						20	1
BCL-735	Blended Course	BC			4				60	40	100						40	2
	Total		9	2	24	125	160	115	500	340	1100							22

Semester IV

Course code*	Course Title	Type	Teaching			Evaluation Scheme						Minimum Passing						Credit
						Internal			External			Total	Internal			External		
			L	T	P	CA	MSE	TW	ESE	PR	CA		MSE	TW	ESE	PR		
(Mandatory)																		
MFT-741	Ethics/ Biosafety/ IPR	Minor	3			20	20	20	90		150				36			3
BIL-742	Big Idea	MRP			20				360	240	600				96	240		12
BCL-743	Blended Course	BC			4				60	40	100						40	2
	Total		3	0	24	20	20	20	510	280	850							17

L- Lecture, T-Tutorial, P-Practical, CA- Continuous Assessment, MSE- Mid Semester Examination, ESE- End Semester Examination, PR-Practical, TW-Term Work