

Department Wise Course Curriculum of B.Tech. (Food Technology)

III. DEPARTMENT OF FOOD CHEMISTRY AND NUTRITION

Sr. No.	Course No.	Course title	Credits	Semester
1	FCN-111	Environmental Science and Disaster Management	2 (1+1)	I
2	FCN-112	Biochemistry	2 (1+1)	I
3	FCN-123	Human Nutrition	3 (2+1)	II
4	FCN-124	Food Chemistry of Macro-nutrients	3 (2+1)	II
5	FCN-235	Food Chemistry of Micronutrients	3 (2+1)	III
6	FCN-246	Food Additives and Preservatives	2 (1+1)	IV
7	FCN-357	Instrumental Techniques in Food Analysis	2 (0+2)	V
8	FCN-368	Enzymes in Food Industry	2 (1+1)	VI
		Total Credits	19 (10+9)	

Department of Food Chemistry and Nutrition



Niche Area Laboratory

Beside different laboratories under the departments, College of Food Technology is also equipped with State-of-Art Laboratory (Niche Area Laboratory) which is equipped with high end sophisticated equipment.



Niche Area Laboratory



Personality Development Lab



College Library

NCC/NSS

University NSS coordinator has allotted a unit of 100 volunteers with a programme officer to the College of Food Technology. Accordingly, NSS unit is functioning smoothly. The fresh enrolment of 50 volunteers for I year is scheduled for III semester students of B. Tech. (Food Tech) and for the II year 50 students continued. The student enters in III semester and exit after VI semester after completion of two years participating the special camp.



