

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

### II. DEPARTMENT OF FOOD ENGINEERING

Sr. No.	Course No.	Course title	Credits	Semester
1	FE-111	Engineering Drawing and Graphics	3 (1+2)	I
2	FE-112	Fluid Mechanics	3 (2+1)	I
3	FE-113	Mathematics	2 (2+0)	I
4	FE-124	Heat and Mass Transfer	3 (2+1)	II
5	FE-125	Statistical Methods and Numerical Analysis	2 (1+1)	II
6	FE-236	Energy Generation and Conservation	3 (2+1)	III
7	FE-237	Unit Operations in Food Processing – I	3 (2+1)	III
8	FE-248	Unit Operations in Food Processing – II	3 (2+1)	IV
9	FE-249	Post Harvest and Storage Engineering	3 (2+1)	IV
10	FE-3510	Biochemical Engineering	3 (2+1)	V
11	FE-3511	Food Refrigeration and Cold Storage	3 (2+1)	V
12	FE-3612	Food Processing Equipment Design	2 (1+1)	VI
13	FE-3613	Food Plant Design and Layout	3 (2+1)	VI
14	FE-3614	Instrumentation and Process Control	3 (2+1)	VI
		<b>Total Credits</b>	<b>39 (25+14)</b>	

### Department of Food Engineering

