

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

I. DEPARTMENT OF FOOD PROCESS TECHNOLOGY

Sr. No.	Course No.	Course title	Credits	Semester
1	FPT-111	Principles of Food Processing	3 (2+1)	I
2	FPT-112	Post harvest Management of Fruits and Vegetables	3 (2+1)	I
3	FPT-123	Cereal Processing	3 (2+1)	II
4	FPT-124	Food Packaging Technology	2 (1+1)	II
5	FPT-235	Legumes and Oil seeds Technology	3 (2+1)	III
6	FPT-236	Meat, Poultry and Fish Technology	3 (2+1)	III
7	FPT-237	Processing Technology of Beverages	2 (1+1)	III
8	FPT-238	Processing of Milk and Milk Products	3 (2+1)	III
9	FPT-249	Wheat Milling and Baking Technology	3 (2+1)	IV
10	FPT-2410	Fruits and Vegetables Processing	3 (2+1)	IV
11	FPT-2411	Processing of Spices and Plantation Crops	3 (2+1)	IV
12	FPT-3512	Confectionery and Snacks Technology	3 (2+1)	V
13	FPT-3513	Food Extrusion Technology	2 (1+1)	V
14	FPT-3614	Food Quality and Sensory Evaluation	3 (2+1)	VI
		Total Credits	39 (25+14)	

Infrastructure Facilities

Department of Food Process Technology

