

FOOD PROCESSING TECHNOLOGY

3RD SEMESTER

Sl. No.	Code	Subjects	Contacts (periods per week)				Credit Points
			L	T	P	Total	
1.	FPT301	Basic Microbiology	3	0	0	3	3
2.	FPT302	Principles of Food Processing and Preservation	3	0	0	3	3
3.	ME301	Basic Thermodynamics	3	1	0	4	4
4.	FPT303	Fluid Mechanics	3	1	0	4	4
5.	FPT304	Food Chemistry and Nutrition	3	0	0	3	3
6.	MA301	Mathematics-III	3	1	0	4	4
7.	FPT371	Microbiology Lab	0	0	3	3	2
8.	FPT372	Food Processing Lab	0	0	3	3	2
9.	FPT373	Food Chemistry Lab	0	0	3	3	2
10.	HU371	Language Lab	0	0	3	3	2
Total Credits							29

4TH SEMESTER

Sl. No.	Code	Subjects	Contacts (periods per week)				Credit Points
			L	T	P	Total	
1.	HU401	Engineering Economics	3	0	0	3	3
2.	FPT401	Food Process Technology-I (Fruits & Vegetables)	3	0	0	3	3
3.	FPT402	FPT-II (Cereals & Legume Processing Technology)	3	0	0	3	3
4.	FPT403	Transfer Process Engineering	3	1	0	4	4
5.	FPT404	Food Microbiology	3	0	0	3	3
6.	MA401	Numerical Methods and Computer Programming	3	1	0	4	4
7.	FPT471	Product Technology- I /II Lab	0	0	3	3	2
8.	FPT473	Transfer Process Engineering Lab	0	0	2	2	2
9.	FPT474	Food Microbiology Lab	0	0	3	3	2
10.	MA471	Numerical Methods & Computer Programming Lab	0	0	3	3	2
Total Credits							28

5TH SEMESTER

Sl. No.	Code	Subjects	Contacts (periods per week)				Credit Points
			L	T	P	Total	
1.	FPT501	Food Industry Waste Management	4	0	0	4	4
2.	FPT502	Food Product Technology-III (Milk and Milk Products)	3	0	0	3	3
3.	FPT503	Food Process Engineering	3	1	0	4	4
4.	FPT504	Mechanical Design of Process Equipment	3	0	0	3	3
5.	HU501	Industrial Management and Entrepreneurship	3	0	0	3	3
6.	FPT572	Product Technology-III Lab	0	0	3	3	2
7.	FPT573	Food Engineering Lab	0	0	3	3	2
8.	FPT574	Process Equipment Drawing	0	1	4	5	3
Total Credits							24

6TH SEMESTER

Sl. No.	Code	Subjects	Contacts (periods per week)				Credit Points
			L	T	P	Total	
1.	HU601	Professional Communication	2	0	0	2	2
2.	FPT601	Food Packaging Technology	3	0	0	3	3
3.	FPT602	Food Analysis, Quality Control and Management	3	0	0	3	3
4.	FPT603	Biochemistry and Biotechnology	4	0	0	4	4
5.	FPT61*	Elective	3	0	0	3	3
6.	IE605	Process Instrumentation and Control	3	1	0	4	4
7.	FPT671	Product Technology- IV/V Lab	0	0	3	3	2
8.	FPT672	Food Packaging Technology Lab	0	0	2	2	1
9.	FPT673	Food Analysis and Quality Control Lab	0	0	3	3	2
10.	FPT674	Biochemistry and Biotechnology Lab	0	0	2	2	1
11.	IE673	Instrumentation Lab	0	0	2	2	1
Total Credits							26

7TH SEMESTER

Sl. No.	Code	Subjects	Contacts (per week)				Credit Points
			L	T	P	Total	
1.	FPT701	Food Hygiene and Plant Sanitation	3	0	0	3	3
2.	FPT702	Food Process Equipment Design	3	0	0	3	3
3.	FPT703	Food Additives and Legislation	3	0	0	3	3
4.	FPT71*	Elective-I	3	0	0	3	3
5.	FPT71*	Elective-II	3	0	0	3	3
6.	FPT791	Major Project-I	0	0	14	14	8
7.	FPT792	Report and Presentation on Practical Training-II	-	-	-	-	3
8.	FPT793	Seminar	0	0	3	3	2
Total Credits							28

8TH SEMESTER

Sl. No.	Code	Subjects	Contacts (periods per week)				Credit Points
			L	T	P	Total	
1.	FPT801	Plant Design and Project Engineering	3	0	0	3	3
2.	FPT81*	Elective-I	3	0	0	3	3
3.	FPT81*	Elective-II	3	0	0	3	3
4.	FPT891	Major Project-II	0	0	18	18	12
5.	FPT892	Project Defense	-	-	-	-	4
6.	FPT893	Comprehensive Viva Voce	-	-	-	-	8
Total Credits							33

List of Elective Courses in Food Processing Technology

FPT611: FPT-IV (Bakery, Confectionary and Extruded Products); **FPT612:** FPT-V (Oils & Fats Processing);
FPT711: Industrial Microbiology and Enzyme Technology; **FPT712:** Fermentation Technology;
HU711: Marketing and Sales Management; **EC718:** Applied Electronics; **FPT713:** Refrigeration and Air Conditioning;
FPT811: Modeling and Simulation of Food Processes; **FPT812:** Concentration and Dehydration of Foods;
FPT813: FPT – VI (Fish, Meat & Poultry Technology); **FPT814:** Optimization Techniques in Food Engineering;
FPT815: Material Science and Technology; **FPT816:** Specialty Foods: Nutraceuticals & Functional Foods;
FPT817: Renewable Energy Technology