

B.Sc. Food Technology

Course structure

S.no	Semes ter	Course code	Course title
1	I	25FODT101	Food Science & Nutrition
2	I	25FODP101	Food Science & Nutrition (Practical)
3	II	25FODT201	Food Processing & Preservation
4	II	25FODP201	Food Processing & Preservation(Practical)
5	III	25FODT301	Nutraceuticals & Functional Foods
6	III	25FODP301	Nutraceuticals & Functional Foods (Practical)
7	IV	25FODT401	Bakery & Confectionary technology
8	IV	25FODP401	Bakery & Confectionary technology (Practical)
9	IV	25FODP402	Compulsory Practical-Skill based
10	V	25FODT501	Processing of Agricultural & Horticultural products
11	V	25FODT502	Dairy Technology & Animal Foods
12	V	25FODP501	Processing of Agricultural & Horticultural products (Practical)
13	V	25FODP501	Dairy Technology & Animal Foods (Practical)
14	VI	25FODT601	Food Packaging, Entrepreneurship & Food Safety Regulations
15	VI	25FODP601	Food Packaging,, Entrepreneurship & Food Safety Regulations (Practical)
16	VI	25FODP602	In house project