



Semester - 1

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604113	Physics	3.00	3	-	-	20	-	20	60	-	40	-	100
03604114	Physics Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604115	Chemistry	3.00	3	-	-	20	-	20	60	-	40	-	100
03604116	Chemistry Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604117	Mathematics	3.00	3	-	-	20	-	20	60	-	40	-	100
03604118	Mathematics Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604119	Introduction to Dairy Industry	2.00	2	-	-	20	-	20	60	-	40	-	100
03604121	Fundamentals of Microbiology	2.00	2	-	-	20	-	20	60	-	40	-	100
03604122	Fundamentals of Microbiology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03605101	Environmental Science	0.00	2	-	-	20	-	20	-	-	16	-	40
03606102	Introduction to IT Systems Lab	2.00	-	4	-	-	100	-	-	-	-	40	100
03693103	Communication Skills - I	1.00	1	-	-	-	-	100	-	-	40	-	100
	Total	20.00	16	12									940

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



Semester - 2

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604169	Physical Chemistry of Milk	2.00	2	-	-	20	-	20	60	-	40	-	100
03604170	Physical Chemistry of Milk Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604171	Milk Production Management and Dairy Development	2.00	2	-	-	20	-	20	60	-	40	-	100
03604172	Milk Production Management and Dairy Development Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604173	Engineering Graphics	1.00	1	-	-	20	-	20	60	-	40	-	100
03604174	Engineering Graphics Lab	2.00	-	4	-	-	50	-	-	-	-	20	50
03604176	Engineering Workshop Practice Lab	2.00	-	4	-	-	100	-	-	-	-	40	100
03604177	Fluid Mechanics	2.00	2	-	-	20	-	20	60	-	40	-	100
03604178	Fluid Mechanics Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604179	Economic Analysis	2.00	2	-	-	20	-	20	60	-	40	-	100
03604181	Introduction Dairy Microbiology	2.00	2	-	-	20	-	20	60	-	40	-	100
03604182	Introduction Dairy Microbiology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03693153	Communication Skills - II	1.00	1	-	-	-	-	100	-	-	40	-	100
	Total	20.00	12	16									1050

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40

**Semester - 3**

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604215	Market Milk	2.00	2	-	-	20	-	20	60	-	40	-	100
03604216	Market Milk Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604217	Chemistry of Milk	2.00	2	-	-	20	-	20	60	-	40	-	100
03604218	Chemistry of Milk Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604219	Thermodynamics & Heat Engines	2.00	2	-	-	20	-	20	60	-	40	-	100
03604220	Thermodynamics & Heat Engine Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604221	Biochemistry and Human Nutrition	2.00	2	-	-	20	-	20	60	-	40	-	100
03604222	Biochemistry and Human Nutrition Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604223	Sensory Evaluation of Milk and Milk Products	2.00	2	-	-	20	-	20	60	-	40	-	100
03604224	Sensory Evaluation of Milk and Milk Products Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604226	Hands on Training -I	2.00	-	4	-	-	100	-	-	-	-	40	100
03607151	Fundamentals of Electrical and Electronics Engineering	3.00	2	-	1	20	-	20	60	-	40	-	100
03607152	Fundamentals of Electrical and Electronics Engineering Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03693203	Professional Communication and Critical Thinking	1.00	1	-	-	-	-	100	-	-	40	-	100
	Total	22.00	13	16	1								1100

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



Semester - 4

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604267	Fat Rich and Indigenous Dairy Products	2.00	2	-	-	20	-	20	60	-	40	-	100
03604268	Fat Rich and Indigenous Dairy Products Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604269	Cheese, Fermented Products and By-products	3.00	3	-	-	20	-	20	60	-	40	-	100
03604270	Cheese, Fermented Products and By-products Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604271	Market Milk Process Equipments	2.00	2	-	-	20	-	20	60	-	40	-	100
03604272	Market Milk Process Equipments Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604273	Chemistry of Milk Products	2.00	2	-	-	20	-	20	60	-	40	-	100
03604274	Chemistry of Milk Products Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604275	Microbiology of Milk and Other Foods	2.00	2	-	-	20	-	20	60	-	40	-	100
03604276	Microbiology of Milk and Other Foods Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604277	Heat & Mass Transfer	2.00	2	-	-	20	-	20	60	-	40	-	100
03604278	Heat & Mass Transfer Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604279	Packaging of Dairy Products	1.00	1	-	-	20	-	20	60	-	40	-	100
03604280	Packaging of Dairy Products Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604281	Financial Accounting	2.00	2	-	-	20	-	20	60	-	40	-	100
03693251	Employability Skills	1.00	1	-	-	-	-	100	-	-	40	-	100
	Total	24.00	17	14									1250

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



Semester - 5

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604317	Icecream and Frozen Dairy Products	2.00	2	-	-	20	-	20	60	-	40	-	100
03604318	Icecream and Frozen Dairy Products Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03604319	Condensed and Dried Milks	2.00	2	-	-	20	-	20	60	-	40	-	100
03604320	Condensed and Dried Milks Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03604321	Dairy Products Equipments	2.00	2	-	-	20	-	20	60	-	40	-	100
03604322	Dairy Products Equipments Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03604323	Chemical Quality Assurance	2.00	2	-	-	20	-	20	60	-	40	-	100
03604324	Chemical Quality Assurance Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03604325	Microbiology Quality Assurance	2.00	2	-	-	20	-	20	60	-	40	-	100
03604326	Microbiology Quality Assurance Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03604327	Entrepreneurship & Start Up	1.00	1	-	-	20	-	20	60	-	40	-	100
03604329	Dairy Engineering	2.00	2	-	-	20	-	20	60	-	40	-	100
03604330	Dairy Engineering Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03604331	Marketing Management & International Trade	2.00	2	-	-	20	-	20	60	-	40	-	100
03604332	Hands on Training -II	2.00	-	4	-	-	60	-	-	40	-	40	100
	Total	23.00	15	16									1200

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



Semester - 6

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604354	In-plant Training	18.00	-	36	-	-	60	-	-	40	-	40	100
	Total	18.00		36									100

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40