



Semester - 1

						Internal				External				Total				Total Marks
						Theory		Practical		Theory		Practical		Theory (Internal + External)		Practical (Internal + External)		
Code	Subject	Credit	Lect	Lab	Tut	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	
20105102	English Language	2.00	1	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105103	General Microbiology	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105104	Engineering Mathematics - I	2.00	2	-	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105105	Engineering Drawing and Graphics	3.00	1	4	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105106	Electrical Engineering	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105107	Workshop Technology	3.00	1	4	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105108	Crop Production Technology	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105109	Environmental Sciences & Disaster Management	2.00	1	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20193104	Communication Skills (only for DT/AG)	1.00	0	2	0	-	0	-	-	-	-	-	-	-	-	100	50	100
	Total	22.00	12	20	0	240	0	160		400	0			800	400	100	50	900

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50



Semester - 2

						Internal				External				Total				Total Marks
						Theory		Practical		Theory		Practical		Theory (Internal + External)		Practical (Internal + External)		
Code	Subject	Credit	Lect	Lab	Tut	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	
20105153	Food Chemistry of Macronutrients	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105154	Food Microbiology	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105155	Food Thermodynamics	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105156	Computer Programming and Data Structures	3.00	1	4	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105157	Fluid Mechanics	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105158	Basic Electronics Engineering	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105159	Engineering Mathematics - II	2.00	2	-	-	40	0	-	-	50	0	-	-	100	50	-	-	100
20105160	Post Harvest Engineering	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
Total		23.00	15	15		250	0	140		400	0			800	400			800

Lect - Lecture, Tut - Tutorial, Lab - Lab, T - Theory, P - Practical, CE - CE, T - Theory, P - Practical
Theory Passing % : 50 Practical Passing % : 50



Semester - 3

						Internal				External				Total				Total Marks
						Theory		Practical		Theory		Practical		Theory (Internal + External)		Practical (Internal + External)		
Code	Subject	Credit	Lect	Lab	Tut	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	
20105203	Fundamentals of Food Processing	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105204	Processing Technology of Liquid Milk	2.00	1	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105205	Processing Technology of Cereals	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105206	Industrial Microbiology	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105207	Food Chemistry of Micronutrients	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105208	Heat and Mass Transfer in Food Processing	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105209	Unit Operations in Food Processing - I	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105210	Statistical Methods and Numerical Analysis	2.00	1	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105211	Physical Education	1.00	-	2	-	-	0	100	-	-	-	-	-	-	-	100	50	100
Total		23.00	14	18		240	0	260		400	0			800	400	100	50	900

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50



Semester - 4

						Internal				External				Total				Total Marks
						Theory		Practical		Theory		Practical		Theory (Internal + External)		Practical (Internal + External)		
Code	Subject	Credit	Lect	Lab	Tut	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	
20105253	Processing Technology of Dairy Products	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105254	Processing Technology of Legumes and Oilseeds	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105255	Food Biochemistry and Nutrition	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105256	Unit Operations in Food Processing - II	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105257	Food Biotechnology	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105258	Food Refrigeration and Cold Chain	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105259	Processing of Spices and Plantation Crops	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105260	Business Management and Economics	2.00	2	-	-	40	0	10	-	50	0	-	-	100	50	-	-	100
20193201	Communication Skills & Personality Development	1.00	0	2	0	-	0	100	-	-	-	-	-	-	-	100	50	100
Total		24.00	16	16	0	250	0	250		400	0			800	400	100	50	900

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50



Semester - 5

						Internal				External				Total				Total Marks
						Theory		Practical		Theory		Practical		Theory (Internal + External)		Practical (Internal + External)		
Code	Subject	Credit	Lect	Lab	Tut	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	
20105302	Processing Technology of Fruits and Vegetables	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105303	Processing of Meat and Poultry Products	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105304	Instrumental Techniques in Food Analysis	3.00	1	4	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105305	ICT Applications in Food Industry	3.00	1	4	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105306	Food Process Equipment Design	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105307	Food Storage Engineering	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105308	Bakery, Confectionary and Snack Products	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105309	Marketing Management & International Trade	2.00	2	-	-	40	0	10	-	50	0	-	-	100	50	-	-	100
20193301	Employability Skills	1.00	0	2	0	-	0	100	-	-	-	-	-	-	-	100	50	100
Total		24.00	14	20	0	250	0	250		400	0			800	400	100	50	900

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50



Semester - 6

						Internal				External				Total				Total Marks
						Theory		Practical		Theory		Practical		Theory (Internal + External)		Practical (Internal + External)		
Code	Subject	Credit	Lect	Lab	Tut	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	
20105354	Processing Technology of Beverages	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105355	Food Plant Sanitation	2.00	1	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105356	Food Packaging Technology and Equipment	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105357	Processing of Fish and Marine Products	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105358	Sensory Evaluation of Food Products	3.00	1	4	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105359	Food Additives and Preservatives	2.00	1	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105360	Food Quality, Safety Standards and Certification	2.00	2	-	-	40	0	10	-	50	0	-	-	100	50	-	-	100
20105361	Instrumentation and Process Control in Food Industry	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105362	Project Preparation and Management	2.00	1	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
Total		23.00	14	18		280	0	170		450	0			900	450			900

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50



Semester - 7

						Internal				External				Total				Total Marks
						Theory		Practical		Theory		Practical		Theory (Internal + External)		Practical (Internal + External)		
Code	Subject	Credit	Lect	Lab	Tut	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	
20105401	Designing Engineering	2.00	2	-	-	40	0	10	-	50	0	-	-	100	50	-	-	100
20105402	Entrepreneurship Development	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
20105403	Students READY - Experiential Learning Programme - I	7.00	-	14	-	-	0	100	-	-	-	-	-	-	-	100	50	100
20105404	Students READY - Experiential Learning Programme - II	7.00	-	14	-	-	0	100	-	-	-	-	-	-	-	100	50	100
20105405	Students READY - Research Project	3.00	-	6	-	-	0	100	-	-	-	-	-	-	-	100	50	100
20105406	Students READY - Seminar	1.00	-	2	-	-	0	100	-	-	-	-	-	-	-	100	50	100
20105407	Financial Management & Cost Accounting	3.00	2	2	-	30	0	20	-	50	0	-	-	100	50	-	-	100
Total		26.00	6	40		100	0	450		150	0			300	150	400	200	700

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50



Semester - 8

						Internal				External				Total				Total Marks
						Theory		Practical		Theory		Practical		Theory (Internal + External)		Practical (Internal + External)		
Code	Subject	Credit	Lect	Lab	Tut	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	Max	Passing	
20105451	Students READY - Industrial Tour	2.00	-	4	-	-	0	100	-	-	-	-	-	-	-	100	50	100
20105452	Students READY - Internship/In-Plant Training	20.00	-	40	-	-	0	100	-	-	-	-	-	-	-	100	50	100
	Total	22.00		44			0	200								200	100	200

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 50 Practical Passing % : 50