

STUDY AND EVALUATION SCHEME FOR DIPLOMA PROGRAMME IN FOOD TECHNOLOGY

6. FIRST SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	L T P Hrs/week			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
					Theory	Practical	Written Paper		Practical		
					Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
*1.1	Communication Skills–I	3	-	2	25	25	100	3	50	3	200
*1.2	Applied Mathematics–I	4	1	-	50	-	100	3	-	-	150
*1.3	Applied Physics–I	4	-	2	25	25	100	3	50	3	200
*1.4	Applied Chemistry–I	2	-	2	25	25	100	3	50	3	200
*1.5	Basics of Information Technology	-	-	4	-	50	-	-	100	3	150
*1.6	Engineering Drawing-I	-	-	6	-	50	100	3	25 (Viva)	2	175
*1.7	General Workshop Practice-I	-	-	6	-	50	-	-	+100	3	150
#Student Centred Activities		-	-	4	-	25	-	-	-	-	25
Total		13	1	26	125	250	500	-	375	-	1250

* Common with other diploma programmes

+ Including 25 Marks for Viva-voce.

Student Centered Activities will comprise of various co-curricular activities like games, hobby clubs, seminars, declamation contests, extension lectures, field visits, NCC, NSS and cultural activities etc.

SECOND SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	L T P Hrs/week			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
					Theory	Practical	Written Paper		Practical		
					Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
*2.1	Communication Skills –II	3	-	2	25	25	100	3	50	3	200
*2.2	Applied Mathematic –II	4	1	-	50	-	100	3	-	-	150
*2.3	Applied Physics-II	3	-	2	25	25	100	3	50	3	200
*2.4	Applied Chemistry –II	2	-	2	25	25	100	3	50	3	200
*2.5	General Engineering	5	-	2	25	25	100	3	50	3	200
2.6	Basic Microbiology	3	-	2	25	25	100	3	50	3	200
*2.7	General Workshop Practice- II	-	-	6	-	50	-	-	+100	3	150
#Student Centred Activities		-	-	3	-	25	-	-	-	-	25
Total		20	1	19	175	200	600	-	350	-	1325

* Common with other diploma programmes

+ Including 25 Marks for Viva-voce.

Student Centered Activities will comprise of various co-curricular activities like games, hobby clubs, seminars, declamation contests, extension lectures, field visits, NCC, NSS and cultural activities etc.

THIRD SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	L T P Hrs/week			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
							Theory	Practical	Written Paper		
					Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
3.1.	Food Microbiology	3	-	4	25	25	100	3	50	3	200
3.2	Food Chemistry and Nutrition	3	-	2	25	25	100	3	50	3	200
3.3	Principles of Food Processing and Preservation	3	-	2	25	25	100	3	50	3	200
3.4	Principles of Food Engineering	4	-	2	25	25	100	3	50	3	200
3.5	Handling, Transportation and Storage of Foods	2	-	2	25	25	100	3	50	3	200
3.6	Technology of Cereals and Pulses	3	-	4	25	25	100	3	50	3	200
#Student Centred Activities		-	-	6	-	25	-	-	-	-	25
Total		18	-	22	150	175	600	-	300	-	1225

* Common with other diploma programmes

Student Centered Activities will comprise of various co-curricular activities like games, hobby clubs, seminars, declamation contests, extension lectures, field visits, NCC, NSS and cultural activities etc.

FOURTH SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	L T P Hrs/week			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
					Theory	Practical	Written Paper		Practical		
					Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
4.1	Technology of Milk & Milk Products	3	-	4	25	25	100	3	50	3	200
4.2	Fruit & Vegetable Technology	3	-	4	25	25	100	3	50	3	200
4.3	Technology of Meat, Fish & Poultry Products	3	-	4	25	25	100	3	50	3	200
4.4	Food Fermentation Technology	3	-	2	25	25	100	3	50	3	200
4.5	Technology of Non-Alcoholic Beverages	2	-	2	25	25	100	3	50	3	200
4.6	Bakery & Confectionery Technology	3	-	3	25	25	100	3	50	3	200
Student Centred Activities		-	-	4	-	25	-	-	-	-	25
Total		17	-	23	150	175	600	-	300	-	1225

Student Centered Activities will comprise of various co-curricular activities like games, hobby clubs, seminars, declamation contests, extension lectures, field visits, NCC, NSS and cultural activities etc.

FIFTH SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	L T P Hrs/week			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
					Theory	Practical	Written Paper		Practical		
					Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
5.1	Computer Applications in Food Technology	3	-	2	25	25	100	3	50	3	200
5.2	Food Additives	3	-	2	25	25	100	3	50	3	200
5.3	Health & Functional Foods	3	-	2	25	25	100	3	50	3	200
5.4	Instrumentation and Process Control	3	-	-	50	-	100	3	-	3	150
5.5	Technology of Oils and Fats	3	-	2	25	25	100	3	50	3	200
5.6	Project Oriented Professional Training	-	-	12	-	100	-	-	200	3	300
Student Centred Activities		-	-	5	-	25	-	-	-	-	25
Total		15	-	25	150	225	500	-	400	-	1275

Student Centered Activities will comprise of various co-curricular activities like games, hobby clubs, seminars, declamation contests, extension lectures, field visits, NCC, NSS and cultural activities etc.

SIXTH SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	L T P Hrs/week			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
					Theory	Practical	Written Paper		Practical		
					Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
6.1	Food Packaging Technology	3	-	4	25	25	100	3	50	3	200
6.2	Food Analysis & Quality Control	4	-	4	25	25	100	3	50	3	200
6.3	Waste Management in Food Industry	3	-	4	25	25	100	3	50	3	200
6.4	Entrepreneurship Development and Management	3	-	-	50	-	100	3	-	-	150
6.5	Project Work	-	-	11	-	100	-	-	200	-	300
Student Centred Activities		-	-	4	-	25	-	-	-	-	25
Total		13	-	27	125	200	400	-	350	-	1075

Student Centered Activities will comprise of various co-curricular activities like games, hobby clubs, seminars, declamation contests, extension lectures, field visits, NCC, NSS and cultural activities etc.