

## Scheme and Syllabus for B.Sc. (Food Technology)

### CHOICE BASED CREDIT SYSTEM - 2018

#### SEMESTER - I

Group	Course Code	Title of Courses	Instruction hrs/week	Duration of Exam (hrs)	Marks			Credits
					IA	Exam	Total	
Group I Core Courses	BFTFTC 131	Food and Nutrition	4	3	20	80	100	2
	BFTFTC 132	Principles of Food Science	4	3	20	80	100	2
	BFTFTC 133	Food Microbiology	4	3	20	80	100	2
	BFTFTC 134	Food and Nutrition Practical - 1	3	3	10	40	50	1
	BFTFTC 135	Principles of Food Science Practical - 2	3	3	10	40	50	1
	BFTFTC 136	Food Microbiology Practical -3	3	3	10	40	50	1
Group II Elective Courses	Out of 3 Courses ONE to be opted							
a) Supportive to the discipline of the study	BFTFCE 137	Food flavours	2	2	10	40	50	1
	BFTFCE 138	Nutrition through life Cycle						
	BFTFCE 139	Post-harvest management						
Group III Foundation Courses	a.Compulsory Foundation	English	4	3	20	80	100	2
		Kannada/Hindi/Malayalam	4	3	20	80	100	2
	b. Elective Foundation	i. Constitution of India	2	2	10	40	50	1
Group IV	EC & CC	A) N.S.S./N.C.C./Rover and Rangers B) Sports and Games C) Other extra and co-curricular activities as prescribed by the University	2	2	50	-	50	1
<b>Total</b>			35				<b>800</b>	<b>16</b>

**SEMESTER - II**

Group	Course Code	Title of Courses	Instruction hrs/week	Duration of Exam (hrs)	Marks			Credits
					IA	Exam	Total	
Group I Core Courses	BFTFTC 181	Food Chemistry	4	3	20	80	100	2
	BFTFTC 182	Food Preservation	4	3	20	80	100	2
	BFTFTC 183	Fundamentals of Food Processing	4	3	20	80	100	2
	BFTFTC 184	Food Chemistry Practical – 4	3	3	10	40	50	1
	BFTFTC 185	Food Preservation Practical – 5	3	3	10	40	50	1
	BFTFTC 186	Fundamentals of Food Processing Practical – 6	3	3	10	40	50	1
Group II Elective Courses	Out of 3 Courses ONE to be opted							
b) Providing an expanded scope	BFTFCE 187	Technology of Spices	2	2	10	40	50	1
	BFTFCE 188	Research and Development of New Product						
	BFTFCE 189	Total Quality Management						
Group III Foundation Courses	a.Compulsory Foundation	English	4	3	20	80	100	2
		Kannada/Hindi/Malayalam	4	3	20	80	100	2
	b. Elective Foundation	ii. Human Rights	2	2	10	40	50	1
Group IV	EC & CC	A) N.S.S./N.C.C./Rover and Rangers B) Sports and Games C) Other extra and co-curricular activities as prescribed by the University	2	2	50	-	50	1
<b>Total</b>			35				<b>800</b>	<b>16</b>

**SEMESTER - III**

Group	Course Code	Title of Courses	Instruction hrs/week	Duration of Exam (hrs)	Marks			Credits
					IA	Exam	Total	
Group I Core Courses	BFTFTC 231	Technology of Plant Products	4	3	20	80	100	2
	BFTFTC 232	Technology of Animal Products	4	3	20	80	100	2
	BFTFTC 233	Brewing and Fermentation Technology	4	3	20	80	100	2
	BFTFTC 234	Technology of Plant Products Practical 7	3	3	10	40	50	1
	BFTFTC 235	Technology of Animal Products Practical – 8	3	3	10	40	50	1
	BFTFTC 236	Brewing and Fermentation Technology Practical - 9	3	3	10	40	50	1
Group II Elective Courses	Out of 3 Courses ONE to be opted							
c) Nurturing students proficiency/ skill	BFTFCE 237	Entrepreneurship development	2	2	10	40	50	1
	BFTFCE 238	Role of Sensory Panel Members in food industries						
	BFTFCE 239	Pest Management of Stored Foods						
Group III Foundation Courses	a.Compulsory Foundation	English	4	3	20	80	100	2
		Kannada/Hindi/Malayalam	4	3	20	80	100	2
	b. Elective Foundation	iii. Gender & Equity	2	2	10	40	50	1
Group IV	EC & CC	A) N.S.S./N.C.C./Rover and Rangers B) Sports and Games C) Other extra and co-curricular activities as prescribed by the University	2	2	50	-	50	1
<b>Total</b>			35				<b>800</b>	<b>16</b>

SEMESTER - IV								
Group	Course Code	Title of Courses	Instruction hrs/week	Duration of Exam (hrs)	Marks			Credits
					IA	Exam	Total	
Group I Core Courses	BFTFTC 251	Bakery, Confectionary and Extruded Foods	4	3	20	80	100	2
	BFTFTC 252	Technology of Fat and Oil Products	4	3	20	80	100	2
	BFTFTC 253	Food Biotechnology	4	3	20	80	100	2
	BFTFTC 254	Bakery, Confectionary and Extruded Foods Practical – 10	3	3	10	40	50	1
	BFTFTC 255	Technology of Fat and Oil Products Practical -11	3	3	10	40	50	1
	BFTFTC 256	Food Biotechnology Practical - 12	3	3	10	40	50	1
Group II Elective Courses	Out of 3 Courses ONE to be opted							
d) Enabling an exposure to some other domain	BFTFOE 257	Dairy Technology	2	2	10	40	50	1
	BFTFOE 258	Technology of Fruits & Vegetables						
	BFTFOE 259	Food Safety, Quality and Regulation						
Group III Foundation Courses		English	4	3	20	80	100	2
		Kannada/Hindi/Malayalam	4	3	20	80	100	2
	b. Elective Foundation	iv. Environmental Studies	2	2	10	40	50	1
Group IV	EC & CC	A) N.S.S./N.C.C./Rover and Rangers B) Sports and Games C) Other extra and co-curricular activities as prescribed by the University	2	2	50	-	50	1
<b>Total</b>			35				<b>800</b>	<b>16</b>

**SEMESTER - V**

Group	Course Code	Title of Courses	Instruction hrs/week	Duration of Exam (hrs)	Marks			Credits
					IA	Exam	Total	
Group I Core Courses	BFTFTC 331	Food Engineering	4	3	20	80	100	2
	BFTFTC 332	Food Packaging and Storage Technology	4	3	20	80	100	2
	BFTFTC 333	Techniques of Food Analysis	4	3	20	80	100	2
	BFTFTC 334	Quality Control in Food Processing Industries	4	3	20	80	100	2
	BFTFTC 335	Emerging Technologies in Food Processing	4	3	20	80	100	2
	BFTFTC 336	Waste Management of Food Industries	4	3	20	80	100	2
	BFTFTP 337	Food Engineering and Packaging Technology Practical-13	4	4	20	80	100	2
	BFTFTP 338	Food Analysis and Quality Control Practical-14	4	4	20	80	100	2
	BFTFTP 339	Emerging Technologies and Waste Management Practical – 15	4	4	20	80	100	2
<b>Total</b>			36				<b>900</b>	<b>18</b>

**SEMESTER - VI**

Group	Course Code	Title of Courses	Instruction hrs/week	Duration of Exam (hrs)	Marks			Credits
					IA	Exam	Total	
Group I Core Courses	BFTFTC 381	Nutraceuticals and Functional Foods	4	3	20	80	100	2
	BFTFTC 382	Utilization of Food Industry Wastes	4	3	20	80	100	2
	BFTFTC 383	Enzyme Technology	4	3	20	80	100	2
	BFTFTC 384	Food Plant Sanitation	4	3	20	80	100	2
	BFTFTC 385	Bioethics, Biosafety and IPR	4	3	20	80	100	2
	BFTFTC 386	Food Certification	4	3	20	80	100	2
	BFTFTP 387	Nutraceuticals, Functional Foods, Food Waste Utilization Practical – 16	3	3	20	80	100	2
	BFTFTP 388	Enzyme Technology and Sanitation Practical – 17	3	3	20	80	100	2
	BFTFTP 389	Project Work	6	-	20	80	100	2
<b>Total</b>			36				<b>900</b>	<b>18</b>

IA= Internal Assessment

Total Credits:100