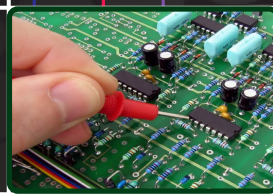


SANGAI INTERNATIONAL UNIVERSITY



B.Sc. (H) FOOD TECHNOLOGY

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PROPOSED SYLLABUS

B.Sc. (H) FOOD TECHNOLOGY Choice Based Credit System

**Submitted to UGC
2015**

**PROPOSED SCHEME FOR CHOICE BASED CREDIT SYSTEM FOR B. SC.
HONOURS IN FOOD TECHNOLOGY**

Semester	CORE COURSE (14)	Ability Enhancement Compulsory Course (AECC) (2)	Skill Enhancement Course (SEC) (2)	Elective: Discipline Specific DSE (4)	Elective: Generic (GE) (4)
I	C1 –Fundamentals of Food Technology	(English Communication/ MI L)/ Environmental Science			GE *
	C2-Principles of Food Science				
II	C3- Technology of Food Preservation	Environmental Science/(English/ MI L Communication)			GE *
	C4- Food Processing Technology				
III	C5-Food and Nutrition		SEC *		GE *
	C6- Technology of Fruits, Vegetables and Plantation Crops				
	C7-Technology of Dairy and Sea Food				
IV	C8- Technology of Cereals, Pulses and Oilseeds		SEC *		GE *
	C9- Food Microbiology				
	C10- Technology of Meat, Poultry and Egg				
V	C11-Food Engineering			DSE *	
	C12- Food Chemistry-I			DSE *	
VI	C13-Food Chemistry-II			DSE *	
	C14-Food Quality and Sensory Evaluation			DSE *	

***Any 4 DSE, 2 SEC AND 4 GE to be picked up by the student.**

STRUCTURE OF B.SC HONOURS FOOD TECHNOLOGY UNDER CBCS

CORE COURSE (14 Courses) Total Credits 84

CREDITS – 6 Each (4 Credits Theory + 2 Credits Practical = 6)

C1 –Fundamentals of Food Technology: 4 Credits Theory + 2 Credits Practical

C2-Principles of Food Science: 4 Credits Theory + 2 Credits Practical

C3- Technology of Food Preservation: 4 Credits Theory + 2 Credits Practical

C4- Food Processing Technology: 4 Credits Theory + 2 Credits Practical

C5-Food and Nutrition: 4 Credits Theory + 2 Credits Practical

C6- Technology of Fruits, Vegetables and Plantation Crops: 4 Credits Theory + 2 Credits Practical

C7-Technology of Dairy and Sea Food: 4 Credits Theory + 2 Credits Practical

C8- Technology of Cereals, Pulses and Oilseeds: 4 Credits Theory + 2 Credits Practical

C9- Food Microbiology: 4 Credits Theory + 2 Credits Practical

C10- Technology of Meat, Poultry and Egg: 4 Credits Theory + 2 Credits Practical

C11-Food Engineering: 4 Credits Theory + 2 Credits Practical

C12-Food Chemistry-I: 4 Credits Theory + 2 Credits Practical

C13-Food Chemistry-II: 4 Credits Theory + 2 Credits Practical

C14-Food Quality and Sensory Evaluation: 4 Credits Theory + 2 Credits Practical

DISCIPLINE SPECIFIC ELECTIVE (ANY FOUR) (4 x 6 = 24 Credits)

CREDITS – 6 Each (4 Credits Theory + 2 Credits Practical = 6)

DSE-1 Food Safety: 4 Credits Theory + 2 Credits Practical

DSE-2 Food Quality Management: 4 Credits Theory + 2 Credits Practical

DSE-3 Bakery Technology: 4 Credits Theory + 2 Credits Practical

DSE-4 Food Packaging: 4 Credits Theory + 2 Credits Practical

DSE-5 Nutraceutical and Functional Foods: 4 Credits Theory + 2 Credits Practical

DSE-6 Food Plant Sanitation: 4 Credits Theory + 2 Credits Practical

SKILL ENHANCEMENT ELECTIVE COURSE (ANY TWO) (2 x 2 = 4)

CREDITS – 2 Each (2 Credits Theory or Practical = 2)

SEC-1 Entrepreneurship Development: 2 Credits Theory

SEC-2 Food Product Development: 2 Credits Practical

SEC-3 Food Fermentation Technology: 2 Credits Practical

SEC-4 Confectionary Technology: 2 Credits Practical

SEC 5 Project and Technical Report: 2 Credits Practical

GENERIC ELECTIVE (ANY FOUR) (4 x 6 = 24)

CREDITS – 6 Each (4 Credits Theory + 2 Credits Practical = 6)

GE 1. Food Processing and Preservation: 4 Credits Theory + 2 Credits Practical

GE 2. Chemistry of Food: 4 Credits Theory + 2 Credits Practical

GE 3. Sensory Evaluation of Food: 4 Credits Theory + 2 Credits Practical

GE 4. Food Microbiology and Food Safety: 4 Credits Theory + 2 Credits Practical

GE 5. Food Engineering and Packaging: 4 Credits Theory + 2 Credits Practical

GE 6. Technology of Plant and Animal Foods: 4 Credits Theory + 2 Credits Practical

B. Sc. (H) FOOD TECHNOLOGY – SCHEME OF EXAMINATION

Semester	Course Opted	Course Name	Credits
I	Ability Enhancement Compulsory Course - I	English Communications/ Environmental Science	2
	C-1 Theory	Fundamentals of Food Technology	4
	C-1 Practical	Fundamentals of Food Technology Practical	2
	C-2 Theory	Principles of Food Science	4
	C-2 Practical	Principles of Food Science Practical	2
	GE -1 Theory	GE -1	4
	GE -1 Practical	GE -1 Practical	2
II	Ability Enhancement Compulsory Course - II	English Communications/ Environmental Science	2
	C-3 Theory	Technology of Food Preservation	4
	C-3 Practical	Technology of Food Preservation Practical	2
	C-4 Theory	Food Processing Technology	4
	C-4 Practical	Food Processing Technology Practical	2
	GE -2 Theory	GE -2 Theory	4
	GE – 2 Practical	GE – 2 Practical	2
III	C-5 Theory	Food and Nutrition	4
	C-5 Practical	Food and Nutrition Practical	2
	C-6 Theory	Technology of Fruits, Vegetables and Plantation Crops	4
	C-6 Practical	Technology of Fruits, Vegetables and Plantation Crops Practical	2
	C-7 Theory	Technology of Dairy and Sea Food	4
	C-7 Practical	Technology of Dairy and Sea Food Practical	2
	SEC-1	SEC-1	2
	GE -3 Theory	GE -3 Theory	4
	GE – 3 Practical	GE – 3 Practical	2
IV	C-8 Theory	Technology of Cereals, Pulses and Oilseeds	4
	C-8 Practical	Technology of Cereals, Pulses and Oilseeds Practical	2
	C-9 Theory	Food Microbiology	4
	C-9 Practical	Food Microbiology Practical	2

	C-10 Theory	Technology of Meat, Poultry and Egg	4
	C-10 Practical	Technology of Meat, Poultry and Egg Practical	2
	SEC-2	SEC-2	2
	GE -4 Theory	GE -4 Theory	4
	GE – 4 Practical	GE – 4 Practical	2
V	C-11 Theory	Food Engineering	4
	C-11 Practical	Food Engineering Practical	2
	C-12 Theory	Food Chemistry-I	4
	C-12 Practical	Food Chemistry-I Practical	2
	DSE -1 Theory	DSE -1 Theory	4
	DSE -1 Practical	DSE -1 Practical	2
	DSE -2 Theory	DSE -2 Theory	4
	DSE -2 Practical	DSE -2 Practical	2
VI	C-13 Theory	Food Chemistry-II	4
	C-13 Practical	Food Chemistry-II Practical	2
	C-14 Theory	Food Quality and Sensory Evaluation	4
	C-14 Practical	Food Quality and Sensory Evaluation Practical	2
	DSE -3 Theory	DSE -3 Theory	4
	DSE -3 Practical	DSE -3 Practical	2
	DSE -4 Theory	DSE -4 Theory	4
	DSE -4 Practical	DSE -4 Practical	2
		Total	140

Total Credits: 84 Core + 24 DSE + 4 SEC + 4 AECC + 24 GE = 140