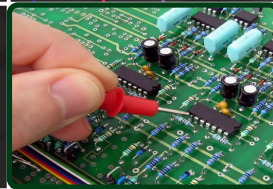


SANGAI INTERNATIONAL UNIVERSITY



B.A FOOD TECHNOLOGY

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PROPOSED SYLLABUS

B.A FOOD TECHNOLOGY Choice Based Credit System

**From UGC
2015**

B.A. FOOD TECHNOLOGY

PREAMBLE

This course aims at enriching the minds of those students who have interest in learning the techniques of baking as well as fruit and vegetable preservation in the broader context of food science and food safety. It aims to develop a holistic and multidimensional understanding of the topics. It attempts to approach new areas of learning, develop competencies in the students for food science and technology thereby opening various avenues for skill development, academic understanding, entrepreneurship and employment in food industry.

The ongoing B.A. (Prog) with Food Technology course was introduced as restructured course of Home Science. Until 2014-15, this course was being offered in B.A.(Prog) as a discipline course in five colleges of University of Delhi in semester mode. In Choice Based Credit System the course would be of 3-year duration, divided into 3 parts- Part I, Part II and Part III. Each part would consist of 2 semesters. There would be 4 core papers (along with 4 language and 4 core papers from some other opted discipline of B.A. Programme), 2 Discipline Centric Electives (2 DSE from other opted discipline), 4 Skill Enhancement Elective courses (SEC), 2 Generic Elective courses (GE) and 2 Ability Enhancement Compulsory Courses. Students will be given a pool of papers in DSE, SEC and GE from which they can choose their preferred papers.

The objectives of the course are-

- To introduce the students to the fundamentals of food science and technology,
- To familiarize them with processing and preservation techniques of cereals, pulses, fruits and vegetables, egg and milk and its products,
- To impart knowledge about the science and techniques of baking as well as fruit and vegetable preservation,
- To emphasize on the importance of food safety, food quality, food laws and regulations, plant sanitation, packaging, marketing and cost control in food industry.

The contents have been drawn-up to accommodate the widening horizons of the discipline of Food Technology. They reflect the current changing needs of the students and the evolving food industry particularly the topics like Food Product Development, Food Safety, Bakery Technology, Entrepreneurship and Food Quality Management. The option of

project/dissertation has been offered to strengthen the knowledge and skills of students. For each paper, the objectives have been listed and the contents divided into units.

- The detailed syllabus for each paper is appended with the list of suggested readings.
- Teaching time allotted for each paper shall be 4 periods for each theory paper and 4 periods for each practical class per week .Each practical batch should ideally be between 15-20 students so that each student receives individual attention.

B A (PROG) FOOD TECHNOLOGY

Category of Paper	Name of Papers	Theory Credits	Practical/ Tutorial Credits
Discipline Specific Course (DSC)	1. Fundamentals of Food Science & Technology Part I	4	2
	2. Fundamentals of Food Science & Technology Part II	4	2
	3. Basic Baking Technology	4	2
	4. Introduction to Food Safety & Preservation	4	2
Discipline Specific Elective (DSE)	1. Advanced Baking Technology	4	2
	2. Advanced Foods & Vegetables Preservation Technology	4	2
	3. Food Safety, Hygiene & Quality Testing	4	2
	4. Project / Dissertation		6
Skill Enhancement Course (SEC)	1. Food Product Development		2
	2. Entrepreneurship Development	2	
	3. Confectionary Technology		2
	4. Nutrition & Wellbeing		2
	5. Milk & Milk Product Technology		2
	6. Home Based Catering	2	
Generic Electives (GE)	1. Baking Technology	4	2
	2. Fruit & Vegetable Preservation Technology	4	2

**CHOICE BASED CREDIT SYSTEM IN
B.A. (PROG) FOOD TECHNOLOGY**

SEMESTER	CORE COURSE (12)	ABILITY ENHANCEMENT COMPULSORY COURSE (AECC) (2)	SKILL ENHANCEMENT COURSE (SEC) (2)	DISCIPLINE SPECIFIC ELECTIVE DSE (4)	GENERIC ELECTIVE (GE) (4)
I	English/ MIL-1	English/MIL Communication / Environmental Science			
	DSC-FT -1A: Fundamentals of Food Science Technology Part -I (Theory + Practical)				
	DSC-2A				
II	MIL/English-1	Environmental Science/ English/MIL Communication			
	DSC-FT-1B: Fundamentals of Food Science Technology Part -II (Theory + Practical)				
	DSC-2B				
III	English/ MIL-2		SEC-1		
	DSC-FT-1C: Basic Baking Technology (Theory + Practical)				
	DSC-2C				
IV	MIL/English-2		SEC-2		
	DSC-FT-1D: Introduction to Food Safety and Preservation (Theory + Practical)				

	DSC-2D				
V			SEC-3	DSE-1 A	GE-1
				DSE-2 A	
VI			SEC-4	DSE-1 B	GE-2
				DSE-2 B	

ELECTIVE: DISCIPLINE SPECIFIC DSE (Any 2) (1 in Sem V and 1 in Sem VI):
CREDITS – 6 (4 Period Theory and 4 Period Practical per Week)

DSE-FT 1: Advanced Baking Technology (Theory + Practical)
DSE-FT 2: Advanced Fruit and Vegetable Preservation Technology (Theory + Practical)
DSE-FT 3: Food Safety, Hygiene and Quality Testing (Theory + Practical)
DSE-FT 4: Project/Dissertation (6th Semester)

SKILL ENHANCEMENT ELECTIVE COURSE
CREDITS – 2 (2 Period Theory or 4 Period Practical per Week)

SEC-1: Food Product Development*
SEC-2: Entrepreneurship Development*
SEC-3: Confectionary Technology*
SEC-4: Nutrition and Wellbeing
SEC-5: Milk and Milk Product Technology
SEC-6: Home Based Catering**
*Picked from B.Sc. (Hons) Food Technology revised course under CBCS
** Picked from B.Sc. (Prog.) Home Science revised course under CBCS

ELECTIVE: GENERIC (GE)
CREDITS – 6 (4 Period Theory and 4 Period Practical per Week)

GE-FT-1: Baking Technology
GE-FT-2: Fruit and Vegetable Preservation Technology