

## SCHOOL OF VOCATIONAL STUDIES AND APPLIED SCIENCES

DEPARTMENT OF FOOD PROCESSING AND TECHNOLOGY

Course Structure: M. Tech. - Food Processing and Technology

Durations - 2 years (4 Semester)

SEMESTER - I				
Course Type	Subject Code	Courses	L-T-P	Credits
<b>THEORY</b>				
C1	MA-402	Modeling and Simulation	3-0-0	3
C2	FT-503	Engineering Properties of Biomaterials and Applications	3-0-0	3
C3	FT-505	Advances in Food Process Technology	3-0-0	3
C4	FT-507	Food Quality and Standards	3-0-0	3
C5	FT-509	Advanced Food Chemistry & Nutrition	3-0-0	3
SEC1	EN521	Advanced Course in Professional Communication	2-0-0	2
<b>PRACTICALS</b>				
C6	FT-551	Advance Food Processing Lab I	0-0-8	4
<b>Total</b>			17-0-8	21
<b>Total Contact Hours</b>			25	

Skill Enhancement Course:

1. EN521 Advanced Course in Professional Communication

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SEMESTER - II				
Course Type	Subject Code	Courses	L-T-P	Credits
		<b>THEORY</b>		
C7	FT-502	Processing of Meat Fish and Poultry Products	3-0-0	3
C8	FT-504	Nutraceutical & Functional Foods	3-0-0	3
C9	MA-415	Biostatistics	3-0-0	3
DSE2		Discipline Specific Elective	3-0-0	3
DSE3		Discipline Specific Elective	3-0-0	3
GE1		Generic Elective	3-0-0	3
		<b>PRACTICALS</b>		
C10	FT-552	Advance Food Processing Lab II*	0-0-8	2
SEC2	FT-554	Seminar I	0-0-2	1
		<b>Total</b>	<b>18-0-10</b>	<b>23</b>
		<b>Total Contact Hours</b>	<b>28</b>	

## Discipline Specific Elective (DSE) 2 :

1. FT-506 Food Texture and Rheology
2. FT- 508 Advances in Cereal and Pulse Processing

## Discipline Specific Elective (DSE) 3:

1. FT- 510 Advances in Fruits and Vegetable Processing
2. FT- 512 Transportation Phenomenon in Food Processing

## Generic Elective (GE) :

1. FT- 514 Agri Business Management
2. FT- 516 Food Supply Chain Management

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SEMESTER – III				
Course Type	Subject Code	Courses	L-T-P	Credits
		<b>THEORY</b>		
C11	FT-601	Advanced Food Packaging	3-0-0	3
C12	FT-603	Modern Techniques in Food Safety Analysis	3-0-0	3
DSE4		Discipline Specific Elective1	3-0-0	3
DSE5		Discipline Specific Elective2	3-0-0	3
DSE6		Discipline Specific Elective3	3-0-0	3
		<b>PRACTICALS</b>		
SEC3	FT- 651	Seminar II	0-0-2	1
	FT-653	Dissertation-I	0-0-10	5
		<b>Total</b>	<b>15-0-12</b>	<b>21</b>
		<b>Total Contact Hours</b>	<b>27</b>	

\*Dissertation will be based on the project done during the industrial training or the desk work conducted at labs at GBU/any other institution of national repute.

## Discipline Specific Elective (DSE) 1 :

1. FT- 605 Technology of Frozen Foods
2. FT- 607 Advances in Dairy Engineering and Technology

## Discipline Specific Elective (DSE) 2:

1. FT 609 Food Industry Waste Management
2. FT-611 Flavour Technology

## Discipline Specific Elective (DSE) 3:

1. FT 613 Fermented Foods and Bioprocess Engg.
2. FT-615 IPR and Patenting in Food technology

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*Asst. Prof.*

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2 year Batch 2015 onwards

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SEMESTER - IV				
	Subject Code	Courses	L-T-P	Credits
	FT-654	Dissertation-II	0-0-0	25
		Total	0-0-0	25

Total Credits = 90

*White*  
*Approved*  
*Ashish*