

M.SC FOOD TECHNOLOGY:

Semester I

| Code No. | Paper | Credits |
|-----------------------|--|----------------|
| FTC 101 | Food Biochemistry & Nutrition | 3 |
| FTC 102 | Food Microbiology & Food Safety Standards | 3 |
| FTC 103 | Fundamentals of Food Preservation and Processing | 3 |
| FTC 104 | Food Packaging and Food Laws | 3 |
| FTC 105 | Lab in Food Analysis and Food Microbiology | 2 |
| FTC 106 | Lab in Food Processing and Quality Management | 2 |
| No. of Credits | | 16 |

Semester II

| Code No. | Paper | Credits |
|-----------------------------|--|----------------|
| FTC 201 | Food Biotechnology and Industrial Food Waste Management | 3 |
| FTC 202 | Normal and Clinical Nutrition | 3 |
| FTC 203 | Food Engineering | 3 |
| FTC 204 | Research Methodology & Statistics | 3 |
| FTC 205 | Lab in Food Biotechnology and Industrial Food Waste Management | 2 |
| FTC 206 | Lab in Clinical Nutrition and Dietetics | 2 |
| Total No. of Credits | | 16 |

Semester III and IV – Optional Papers

| Code No. | Paper | Credits |
|-----------------|---|----------------|
| *FTO 101 | Cereal, Legume, and Oilseed Processing Technology | 3 |
| *FTO 102 | Lab in Cereal, Legume, and Oilseed Processing Technology | 1 |
| *FTO 103 | Meat, Poultry, Freshwater, and Marine Food Technology | 3 |
| *FTO 104 | Lab in Meat, Poultry, Freshwater, and Marine Food Technology | 1 |
| FTO 105 | Bakery, Confectionery, and Convenience Food Technology | 3 |
| FTO 106 | Lab in Bakery, Confectionery, and Convenience Food Technology | 1 |
| FTO 107 | Spice and Plantation Crop Technology | 3 |
| FTO 108 | Lab in Spice and Plantation Crop Technology | 1 |
| FTO 109 | Dairy Technology | 3 |
| FTO 110 | Lab in Dairy Technology | 1 |
| FTO 111 | Beverage Technology | 3 |
| FTO 112 | Lab in Beverage Technology | 1 |
| FTO 113 | Nutraceuticals and Health Foods | 3 |
| FTO 114 | Lab in Nutraceuticals and Health Foods | 1 |
| FTO 115 | Pre- and Post-Harvest Technology of Horticulture Produce | 3 |
| FTO 116 | Lab in Pre- and Post-Harvest Technology of Horticulture Produce | 1 |
| FTO 117 | Snack Food Technology | 3 |
| FTO 118 | Lab in Snack Food Technology | 1 |
| FTO 119 | Food Additives , Adulteration and Toxicology | 3 |
| FTO 120 | Lab in Food Additives , Adulteration and Toxicology | 1 |
| FTO 121 | Entrepreneurship and Business Management | 3 |
| FTO 122 | Lab in Entrepreneurship and Business Management | 1 |
| FTO 123 | Food Product Development and International Trade | 3 |
| FTO 124 | Lab in Food Product Development and International Trade | 1 |
| #FTO 125 | Field Trips/Study Tour | 2 |
| @FTO 126 | Internship | 8 |
| #FTD | Dissertation | 8 |

- *The optional theory course is a prerequisite for any optional practical course.*
- *Students of M.Sc Food Technology Programme shall be required to take both theory and practical courses under a given course title.*
- **FTO 101, FTO 102, FTO 103, and FTO 104 are mandatory papers.*
- *#FTO 125 and FTD will be running through Semesters III & IV. The assessment of these courses will be done in Semester IV.*
- *@FTO 126 is a mandatory paper and will be running through during Semester IV.*