

Bachelor of Science in Food Technology

[3 Years Regular/ 4 Year (Honours/honours with Research)]

Faculty of Applied Sciences

Parul University

Teaching and Examination Scheme for Batch 2023-24

(**NOTE:** A credit is a unit by which the coursework is measured. It determines the number of hours of instruction required per week over the duration of a semester (Minimum 15 weeks/ 90 days))

1. 1 Theory Credit = 15 hours of academic activity engagement in a semester
2. 1 Credit of (Practical/Internship/workshop-based activity/ Self-Learning-Online/Offline) = 30 Hours of engagement in a semester
3. 1 Credit of Experiential learning (Field Visit/ Industry Visit)/ Assignments = 40-45 hours of engagement in a semester.
4. Research Project/Dissertation: Entire Seventh & Eighth Semesters (12 Credits)

T = Theory, P = Practical, CE = Continuous Evaluation

Semester 1

[illegible]

Semester 2

[illegible]

Semester 4

[illegible]

Semester 5

[illegible]

Semester 6

				Teaching Scheme (Hours / Week)			Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
NCrF Credit Level	Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int.+Ext.	Int.+Ext.	
		Major (Discipline Specific Courses)												
5.5	11011306DS01	Food Packaging	2	2	-	-	20	-	20	60	-	40	-	100
	11011306DS02	LAB-I Food Packaging	2	-	4	-	-	20	-	-	30	-	25	50
	11011306DS03	Extrusion Technology	4	4	-	-	20	-	20	60	-	40	-	100
	11011306DS04	Food Laws and Regulations	4	4	-	-	20	-	20	60	-	40	-	100
	11011306DS05	Meat fish & Poultry Products	2	2	-	-	20	-	20	60	-	40	-	100
	11011306DS06	LAB-II Meat fish & Poultry Products	2	-	4	-	-	20	-	-	30	-	25	50
		Ability Enhancement Course -5												
	00019306AE01	Professional Ethics and Communication	2	-	-	-	-	-	100	-	-	40	-	100
	11011306IN01	Internship/Mini Project-1 (in Major Specific Course)	4	-	8	-	-	40	-	-	60	-	50	100
		Total	22											

Internship Guidelines: 30 days (120 Hrs.)

Semester 7

				Teaching Scheme (Hours / Week)			Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
NCrF Credit Level	Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int.+Ext.	Int.+Ext.	
6.0		Major (Discipline Specific Courses)												
	11011307DS01	Food Plant Design and Layout	4	4	-	-	20	-	20	60	-	40	-	100
	11011307DS02	Food Hygiene and Sanitation	4	4	-	-	20	-	20	60	-	40	-	100
	11011307DS03	Legumes And Oilseed Technology	2	2	-	-	20	-	20	60	-	40	-	100
	11011307DS04	LAB-II Legumes and Oilseed Technology	2	-	4	-	-	20	-	-	30	-	25	50
	11011307DS05	Food Process Equipment Design	4	4	-	-	20	-	20	60	-	40	-	100
	11011307IN01	On Job Training (OJT)- in Major Specific (for Honours Degree)	6	-	12	-	-	60	-	-	90	-	75	150
		OR												
		1 subject of Major/Minor discipline relevant of 4 credit (for Honours Degree)	4											
		1 subject of Major/Minor discipline relevant SEC course of 2 credits (for Honours Degree)	2											
		OR												
	11011307RP01	Research Project in Major Specific course (For Honours with Research degree)	6	-	12	-	-	60	-	-	90	-	75	150
		Total	22											

Research Project Guidelines:

Advanced – level disciplinary/interdisciplinary courses related to topic selection and research methodology and initial stage of research will be conducted like: determining the definition of the information needed, determining the methods of collection of qualitative and quantitative data, conducting secondary data analysis etc.

On-the-Job Training Guidelines: 45 days (180 Hrs.)

Semester 8

[illegible][illegible]

Research Project Guidelines:

The final semester will be devoted to seminar presentation, preparation and submission of research project report/dissertation. The project work/dissertation will be on a topic in the disciplinary programme of study or an interdisciplinary topic.

On-the-Job Training Guidelines: 45 days (180 Hrs.)

Note: Course Curriculum from 4th Semester up to 8th semester may undergo revision. Any revision to this effect will be uploaded on the University Website. Students are requested to visit the University Website for any updates related to the revision in the course curriculum or shall contact Dean/HoI/Hod for the same.