



Semester - 1

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604113	Physics	3.00	3	-	-	20	-	20	60	-	40	-	100
03604114	Physics Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604115	Chemistry	3.00	3	-	-	20	-	20	60	-	40	-	100
03604116	Chemistry Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604117	Mathematics	3.00	3	-	-	20	-	20	60	-	40	-	100
03604118	Mathematics Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604121	Fundamentals of Microbiology	2.00	2	-	-	20	-	20	60	-	40	-	100
03604122	Fundamentals of Microbiology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03605101	Environmental Science	0.00	2	-	-	20	-	20	-	-	16	-	40
03606102	Introduction to IT Systems Lab	2.00	-	4	-	-	100	-	-	-	-	40	100
03635109	Introduction to Food Technology	2.00	2	-	-	20	-	20	60	-	40	-	100
03693103	Communication Skills - I	1.00	1	-	-	-	-	100	-	-	40	-	100
	Total	20.00	16	12									940

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



Semester - 2

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604173	Engineering Graphics	1.00	1	-	-	20	-	20	60	-	40	-	100
03604174	Engineering Graphics Lab	2.00	-	4	-	-	50	-	-	-	-	20	50
03604176	Engineering Workshop Practice Lab	2.00	-	4	-	-	100	-	-	-	-	40	100
03604177	Fluid Mechanics	2.00	2	-	-	20	-	20	60	-	40	-	100
03604178	Fluid Mechanics Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03604179	Economic Analysis	2.00	2	-	-	20	-	20	60	-	40	-	100
03635159	Food Chemistry and Nutrition	2.00	2	-	-	20	-	20	60	-	40	-	100
03635160	Food Chemistry and Nutrition Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635161	Principles of Food Processing and Perservation	2.00	2	-	-	20	-	20	60	-	40	-	100
03635162	Principles of Food Processing and Perservation Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635163	Computer Programming & Data Structure	1.00	1	-	-	20	-	20	60	-	40	-	100
03635164	Computer Programming & Data Structure Lab	2.00	-	4	-	-	50	-	-	-	-	20	50
03635165	Food Microbiology	1.00	1	-	-	20	-	20	60	-	40	-	100
03635166	Food Microbiology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03693153	Communication Skills - II	1.00	1	-	-	-	-	100	-	-	40	-	100
	Total	22.00	12	20									1200

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



Semester - 3

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604219	Thermodynamics & Heat Engines	2.00	2	-	-	20	-	20	60	-	40	-	100
03604220	Thermodynamics & Heat Engine Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03607151	Fundamentals of Electrical and Electronics Engineering	3.00	2	-	1	20	-	20	60	-	40	-	100
03607152	Fundamentals of Electrical and Electronics Engineering Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635209	Principles of Food Engineering	2.00	2	-	-	20	-	20	60	-	40	-	100
03635210	Principles of Food Engineering Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635211	Technology of Cereals & Pulses	2.00	2	-	-	20	-	20	60	-	40	-	100
03635212	Technology of Cereals & Pulses Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635213	Technology of Milk & Milk Products	2.00	2	-	-	20	-	20	60	-	40	-	100
03635214	Technology of Milk & Milk Products Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635215	Fruits and Vegetable Technology	2.00	2	-	-	20	-	20	60	-	40	-	100
03635216	Fruits and Vegetable Technology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635217	Technology of Meat, Fish & Poultry Products	2.00	2	-	-	20	-	20	60	-	40	-	100
03635218	Technology of Meat, Fish & Poultry Products Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03693203	Professional Communication and Critical Thinking	1.00	1	-	-	-	-	100	-	-	40	-	100
Total		23.00	15	14	1								1150

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



Semester - 4

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03635259	Crop Production Technology	2.00	2	-	-	20	-	20	60	-	40	-	100
03635260	Crop Production Technology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635261	Food Preservation and Additives	2.00	2	-	-	20	-	20	60	-	40	-	100
03635262	Food Preservation and Additives Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635263	Nutraceuticals and Functional Foods	2.00	2	-	-	20	-	20	60	-	40	-	100
03635265	Food Fermentation Technology	2.00	2	-	-	20	-	20	60	-	40	-	100
03635266	Food Fermentation Technology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635267	Beverage Manufacturing Technology	2.00	2	-	-	20	-	20	60	-	40	-	100
03635268	Beverage Manufacturing Technology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635269	Post Harvest Engineering	2.00	2	-	-	20	-	20	60	-	40	-	100
03635270	Post Harvest Engineering Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635271	Bakery and Confectionary Technology	2.00	2	-	-	20	-	20	60	-	40	-	100
03635272	Bakery and Confectionary Technology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03635273	Food Microbiology	2.00	2	-	-	20	-	20	60	-	40	-	100
03635274	Food Microbiology Lab	1.00	-	2	-	-	50	-	-	-	-	20	50
03693251	Employability Skills	1.00	1	-	-	-	-	100	-	-	40	-	100
	Total	24.00	17	14									1250

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



Semester - 5

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03604327	Entrepreneurship & Start Up	1.00	1	-	-	20	-	20	60	-	40	-	100
03604331	Marketing Management & International Trade	2.00	2	-	-	20	-	20	60	-	40	-	100
03635311	Food Packaging Technology	1.00	1	-	-	20	-	20	60	-	40	-	100
03635312	Food Packaging Technology Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03635313	Food Analysis & Quality Control	2.00	2	-	-	20	-	20	60	-	40	-	100
03635314	Food Analysis & Quality Control Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03635315	Waste Management in Food Industry	1.00	1	-	-	20	-	20	60	-	40	-	100
03635316	Waste Management in Food Industry Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03635317	Instrumentations and Process Control	2.00	2	-	-	20	-	20	60	-	40	-	100
03635318	Instrumentations and Process Control Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03635319	Technology of Oils and Fats	2.00	2	-	-	20	-	20	60	-	40	-	100
03635320	Technology of Oils and Fats Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03635321	Sensory Evaluation of Food Products	1.00	1	-	-	20	-	20	60	-	40	-	100
03635322	Sensory Evaluation of Food Products Lab	1.00	-	2	-	-	30	-	-	20	-	20	50
03635324	Hands on Training	2.00	-	4	-	-	100	-	-	40	-	40	100
	Total	20.00	12	16									1200

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40



Semester - 6

						Internal Marks			External Marks		Passing Marks (Theory + CE)	Passing Marks (Practical)	Total Marks
Code	Subject	Credit	Lect	Lab	Tut	T	P	CE	T	P	Int. + Ext.	Int. + Ext.	
03635352	In-Plant Training	18.00	-	36	-	-	60	-	-	40	-	40	100
	Total	18.00		36									100

Lect - Lecture, **Tut** - Tutorial, **Lab** - Lab, **T** - Theory, **P** - Practical, **CE** - CE, **T** - Theory, **P** - Practical
Theory Passing % : 40 Practical Passing % : 40