

**PARUL UNIVERSITY**  
**M.Tech (Food Technology)**  
**COURSE STRUCTURE**

Name of the Programme with Specialization: M.Tech. (Food Technology)		
Semester-I		
Sr. No	Name of the Subjects	Credits
<b>Major courses</b>		
1	Emerging Technologies in Food Processing	3 (2+1)
2	Nutraceuticals and Specialty Foods	3 (2+1)
3	Food Material and Product Properties	3 (2+1)
<b>Minor courses</b>		
4	Advanced Food Chemistry	3 (2+1)
5	Food Safety and Storage Engineering	3 (2+1)
<b>Supporting courses</b>		
6	Food Business Management	3 (2+1)
<b>Common Courses (Non-credit)</b>		
7	Library and Information Services*	1 (1+0)
8	Basic Concepts in Laboratory Techniques*	1 (0+1)
	<b>Grand Total</b>	<b>20 (13+7)</b>
Semester-II		
Sr.No	Name of the Subjects	Credits
<b>Major courses</b>		
1	Emerging Technologies in Food Packaging	3 (2+1)
2	Food Process Automation and Modeling	3 (2+1)
3	Frozen and Concentrated Foods	3 (2+1)
<b>Minor courses</b>		
4	Global Food Laws and Regulations	2 (2+0)
<b>Supporting courses</b>		
5	Numerical Technique and Simulation	2 (1+1)
6	Research Methodology	2 (2+0)
<b>Common Courses (Non-credit)</b>		
7	Technical Writing and Communications Skills*	1 (1+0)
8	Intellectual Property and its management in Agriculture*	1 (1+0)
<b>Seminar</b>		
9	Seminar	1 (0+1)
	<b>Grand Total</b>	<b>18 (13+5)</b>
Semester-III		
Subject Code	Name of the Subjects	Credits
<b>Major courses</b>		
1	Industrial Manufacturing of Food and Beverages	3 (2+1)
<b>Supporting courses</b>		
2	Food Processing Entrepreneurship and Start up	1 (0+1)

<b>Common Courses (Non-credit)</b>		
3	Agricultural Research, Research Ethics and Rural Development Programs*	1 (1+0)
4	Thesis /Research	15 (0+15)
	<b>Grand Total</b>	<b>20 (3+17)</b>
<b>Semester-IV</b>		
<b>Sr. No</b>	<b>Name of the Subjects</b>	<b>Credits</b>
1	Thesis /Research	15 (0+15)
	<b>Grand Total</b>	<b>15 (0+15)</b>
	<b>Cumulative Total</b>	<b>73 (29+44)</b>

\*Non-Credit/Non-Gradiual Courses