

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
Major courses		
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)
Minor courses		
4	Advanced Food Chemistry	3 (2+1)
5	Food Safety and Storage Engineering	3 (2+1)
Supporting courses		
6	Food Business Management	3 (2+1)
Common Courses (Non-credit)		
7	Library and Information Services*	1 (1+0)
8	Basic Concepts in Laboratory Techniques*	1 (0+1)
	Grand Total	20 (13+7)
Semester-II		
Sr.No	Name of the Subjects	Credits
Major courses		
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)
Minor courses		
4	Global Food Laws and Regulations	2 (2+0)
Supporting courses		
5	Numerical Technique and Simulation	2 (1+1)
6	Research Methodology	2 (2+0)
Common Courses (Non-credit)		
7	Technical Writing and Communications Skills*	1 (1+0)
8	Intellectual Property and its management in Agriculture*	1 (1+0)
Seminar		
9	Seminar	1 (0+1)
	Grand Total	18 (13+5)
Semester-III		
Subject Code	Name of the Subjects	Credits
Major courses		
1	Industrial Manufacturing of Food and Beverages	3 (2+1)
Supporting courses		
2	Food Processing Entrepreneurship and Start up	1 (0+1)

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

*Non-Credit/Non-Gradial Courses