

## **STRUCTURE OF THE SYLLABUS FOR 4 YEAR UG PROGRAMME**

**SCHOOL NAME**                    - **ROYAL SCHOOL OF BIOSCIENCES (RSBSC)**

**DEPARTMENT NAME**        - **DEPARTMENT OF FOOD TECHNOLOGY**

**PROGRAMME NAME**        - **B.Sc. IN FOOD TECHNOLOGY**

| <b>1<sup>st</sup> SEMESTER</b>                  |                    |  |              |               |              |
|---|--------------------|--|--------------|---------------|--------------|
| <b>COMPONENT</b>                                | <b>COURSE CODE</b> | <b>COURSE TITLE</b>  | <b>LEVEL</b> | <b>CREDIT</b> | <b>L-T-P</b> |
| Major (Core)                                    | FTC152M101         | Principles of Food Processing and Preservation   | 100          | 3             | 3-0-0        |
|   | FTC152M112         | Practical I  | 100          | 3             | 0-0-6        |
| Minor   | FTC152N101         | Basic Food Science   | 100          | 3             | 3-0-0        |
| Interdisciplinary (IDC)                         | IDC 1              | IKS I (Introduction to Indian Knowledge System- I)   |              | 3             | 3-0-0        |
| Ability Enhancement course (AEC)                | AEC982A101         | Communicative English and Behavioral Science –I  |              | 2             | 2-0-0        |
| Skill Enhancement Course (SEC)                  | FTC152S111         | Fruits and Vegetables Processing   |              | 3             | 0-0-6        |
| Value Added Course (VAC)                        | VAC 1              | Basket Course  |              | 3             | 3-0-0        |
| *Swayam/MOOCs                                   | Swayam/MOOCs 1     | *Swayam/MOOCs course will be identified by the dept. from the list of courses available on the MOOCs/Swayam portal | 100          | 3             |              |
| <b>TOTAL CREDIT FOR 1<sup>st</sup> SEMESTER</b> |                    |  |              | <b>23</b>     |              |
| <b>2<sup>nd</sup> SEMESTER</b>                  |                    |  |              |               |              |
| <b>COMPONENT</b>                                | <b>COURSE CODE</b> | <b>COURSE TITLE</b>  | <b>LEVEL</b> | <b>CREDIT</b> | <b>L-T-P</b> |
| Major (Core)                                    | FTC152M201         | Fruits and Vegetables Product Technology   | 100          | 3             | 3-0-0        |
|   | FTC152M211         | Practical II   | 100          | 3             | 0-0-6        |
| Minor   | FTC152N201         | Food Microbiology  | 100          | 3             | 3-0-0        |
| IDC   | IDC 2              | IKS II (Introduction to Indian Knowledge System- II)   |              | 3             | 3-0-0        |
| AEC   | AEC982A201         | Communicative English and Behavioral Science –II   |              | 2             | 2-0-0        |

|   |                    |  |              |               |              |
|---|--------------------|--|--------------|---------------|--------------|
| SEC   | FTC152S211         | Waste and By-product Utilization   |              | 3             | 0-0-6        |
| VAC   | VAC 2              | Basket Course  |              | 3             | 3-0-0        |
| *Swayam/MOOCs                                   | Swayam/MOOCs 1     | *Swayam/MOOCs course will be identified by the dept. from the list of courses available on the MOOCs/Swayam portal | 100          | 3             |              |
| <b>TOTAL CREDIT FOR 2<sup>nd</sup> SEMESTER</b> |                    |  |              | <b>23</b>     |              |
| <b>3<sup>rd</sup> SEMESTER</b>                  |                    |  |              |               |              |
| <b>COMPONENT</b>                                | <b>COURSE CODE</b> | <b>COURSE TITLE</b>  | <b>LEVEL</b> | <b>CREDIT</b> | <b>L-T-P</b> |
| Major (Core)                                    | FTC152M301         | Food Chemistry   | 200          | 4             | 4-0-0        |
|   | FTC152M312         | Practical III  | 200          | 4             | 0-0-8        |
| Minor   | FTC152N301         | Food Ingredients and Additives   | 200          | 4             | 4-0-0        |
| IDC   | IDC 3              | IKS III (Introduction to Indian Knowledge System-III)  |              | 3             | 3-0-0        |
| AEC   | AEC982A301         | Communicative English and Behavioral Science –III  |              | 2             | 2-0-0        |
| SEC   | FTC152S311         | Basic techniques in bakery   |              | 3             | 3-0-0        |
| *Swayam/MOOCs                                   | Swayam/MOOCs 1     | *Swayam/MOOCs course will be identified by the dept. from the list of courses available on the MOOCs/Swayam portal | 100          | 3             |              |
| <b>TOTAL CREDIT FOR 3<sup>rd</sup> SEMESTER</b> |                    |  |              | <b>23</b>     |              |
| <b>4<sup>th</sup> SEMESTER</b>                  |                    |  |              |               |              |
| <b>COMPONENT</b>                                | <b>COURSE CODE</b> | <b>COURSE TITLE</b>  | <b>LEVEL</b> | <b>CREDIT</b> | <b>L-T-P</b> |
| Major (Core)                                    | FTC152M401         | Cereals, Pulses and Oilseeds   | 200          | 4             | 4-0-0        |
|   |                    | Product Technology   |              |               |              |
|   |                    | Food Microbiology  | 200          | 4             | 4-0-0        |
|   |                    | Practical IV   | 200          | 4             | 0-0-8        |
| Minor   | FTC152N401         | Food Product Development   | 200          | 3             | 3-0-0        |
|   | FTC152N402         | Sugar Confectionary and Chocolate Processing   | 200          | 3             | 3-0-0        |

|   |                    |  |              |               |              |
|---|--------------------|--|--------------|---------------|--------------|
| AEC   | AEC982A401         | Communicative English and Behavioral Science –IV   |              | 2             | 2-0-0        |
| *Swayam/MOOCs                                   | Swayam/MOOCs 1     | *Swayam/MOOCs course will be identified by the dept. from the list of courses available on the MOOCs/Swayam portal | 100          | 3             |              |
| <b>TOTAL CREDIT FOR 4<sup>th</sup> SEMESTER</b> |                    |  |              | <b>23</b>     |              |
| <b>5<sup>th</sup> SEMESTER</b>                  |                    |  |              |               |              |
| <b>COMPONENT</b>                                | <b>COURSE CODE</b> | <b>COURSE TITLE</b>  | <b>LEVEL</b> | <b>CREDIT</b> | <b>L-T-P</b> |
| Major (Core)                                    | FTC152M501         | Dairy Technology   | 300          | 4             | 4-0-0        |
|   | FTC152M502         | Animal Product Technology  | 300          | 4             | 4-0-0        |
|   | FTC152M513         | Practical V  | 300          | 4             | 0-0-8        |
| Minor   | FTC152N501         | Basic of Food Processing and Preservation  | 200          | 4             | 4-0-0        |
| Internship                                      | FTC152M521         | Internship   |              | 4             |              |
| <b>TOTAL CREDIT FOR 5<sup>th</sup> SEMESTER</b> |                    |  |              | <b>20</b>     |              |
| <b>6<sup>th</sup> SEMESTER</b>                  |                    |  |              |               |              |
| <b>COMPONENT</b>                                | <b>COURSE CODE</b> | <b>COURSE TITLE</b>  | <b>LEVEL</b> | <b>CREDIT</b> | <b>L-T-P</b> |
| Major (Core)                                    | FTC152M601         | Unit Operations in food processing   | 300          | 4             | 4-0-0        |
|   | FTC152M602         | Food Packaging Technology  | 300          | 4             | 4-0-0        |
|   | FTC152M603         | Food Safety and Quality Management   | 300          | 4             | 4-0-0        |
|   | FTC152M611         | Practical VI   | 300          | 4             | 0-0-8        |
| Minor   | FTC152N601         | Extrusion Technology   | 200          | 4             | 4-0-0        |
| <b>TOTAL CREDIT FOR 6<sup>th</sup> SEMESTER</b> |                    |  |              | <b>20</b>     |              |
| <b>7<sup>th</sup> SEMESTER</b>                  |                    |  |              |               |              |
| <b>COMPONENT</b>                                | <b>COURSE CODE</b> | <b>COURSE TITLE</b>  | <b>LEVEL</b> | <b>CREDIT</b> | <b>L-T-P</b> |
| Major (Core)                                    | FTC152M701         | Food Plant Sanitation  | 400          | 4             | 4-0-0        |
|   | FTC152M702         | Traditional Foods  | 400          | 4             | 4-0-0        |
|   | FTC152M703         | Fermentation Technology  | 400          | 4             | 4-0-0        |
|   | FTC152M711         | Practical VII  | 400          | 4             | 0-0-8        |
| Minor   | FTC152N701         | Food Business Management   | 300          | 4             | 0-0-4        |
| <b>TOTAL CREDIT FOR 7<sup>th</sup> SEMESTER</b> |                    |  |              | <b>20</b>     |              |
| <b>8<sup>th</sup> SEMESTER</b>                  |                    |  |              |               |              |
| <b>COMPONENT</b>                                | <b>COURSE CODE</b> | <b>COURSE TITLE</b>  | <b>LEVEL</b> | <b>CREDIT</b> | <b>L-T-P</b> |

|   |            |   |     |           |       |
|---|------------|---|-----|-----------|-------|
| Major (Core)                                    | FTC152M801 | Nutraceutical and Functional Foods                    | 400 | 4         | 4-0-0 |
| Minor   | FTC152N801 | Research Methodology                                  | 300 | 4         | 4-0-0 |
| Project /<br>Dissertation                       | FTC152M821 | Research Project                                      |     | 12        |       |
|   |            | OR  |     |           |       |
|   | FTC152M802 | Food Quality and Sensory Evaluation                   | 400 | 4         | 4-0-0 |
|   | FTC152M803 | Food Adulteration and Additives                       | 400 | 4         | 4-0-0 |
|   | FTC152M804 | Technology of Spices, Condiments and Plantation Crops | 400 | 4         | 4-0-0 |
| <b>TOTAL CREDIT FOR 8<sup>th</sup> SEMESTER</b> |            |   |     | <b>20</b> |       |