# SCHEME OF STUDIES B.SC. (HONS.) AGRI. MAJOR FOOD SCIENCE AND TECHNOLOGY (Effective from Session 2021)

### **SEMESTER-IV**

Existing				Purposed				
Course # Title Credit Hours Course Type			Course #	Title	Credit Hours	Course Type		
FST-402	Essentials of Food Science & Technology	FST-402	Compulsory	FST-402	Essentials of Food Science and	FST-402	Compulsory	
					Technology			

#### SEMESTER-IV

Existing				Purposed			
Course #	Course # Title Credit Hours Course Type				Title	Credit Hours	Course Type
FST-408	Food Quality Management	2(2-0)	Elective				
				FST-404	Community Nutrition and Dietetics	2(2-0)	Elective
FST-412	Poultry and Egg Processing	3(2-1)	Elective	FST-406	Poultry and Egg Processing	3(2-1)	Elective

#### SEMESTER-V

	Exi	sting		Purposed				
Course #	Title	Credit Hours	Course Type	Course #	Title	Credit Hours	Course Type	
FST-501	Principles of Human Nutrition	3(3-0)	Major	FST-501	Principles of Human Nutrition	3(3-0)	Major	
FST-503	Food Microbiology	3(2-1)	Major	FST-503	Food Microbiology	3(2-1)	Major	
FST-505	Fruit and Vegetable Processing	3(2-1)	Major	FST-505	Fruit and Vegetable Processing	3(2-1)	Major	
FST-507	Dairy Technology	3(2-1)	Major	FST-507	Dairy Technology	3(2-1)	Major	
FST-509	Cereal Technology	3(2-1)	Major	FST-509	Cereal Technology	3(2-1)	Major	
FST-511	Food Analysis and Sensory Evaluation	3(2-1)	Major	FST-511	Food Analysis and Sensory Evaluation	3(2-1)	Major	
FST-513	Food Plant Layout	2(2-0)	Major					
				FST-513	Beverage Technology	2(2-0)	Major	
Total Credit	Hours 20	•		Total Credit	Hours 20	•		

#### SEMESTER-VI

	Exi	sting		Purposed				
Course #	Title	Credit Hours	Course Type	Course #	Title	Credit Hours	Course Type	
FST-502	Food	3(3-0)	Major	FST-502	Food	3(3-0)	Major	
	Chemistry				Chemistry			
FST-504	Unit	3(2-1)	Major	FST-504	Unit	3(2-1)	Major	
	Operations in				Operations in			
	Food				Food			
	Processing				Processing			
FST-506	Meat	3(2-1)	Major	FST-506	Meat	3(2-1)	Major	
	Technology				Technology			
FST-508	Technology of	3(2-1)	Major	FST-508	Technology of	3(2-1)	Major	
	Oils and Fats				Oils and Fats			
FST-510	Food	3(3-0)	Major	FST-510	Food	3(3-0)	Major	
	Toxicology &				Toxicology and			
	Safety				Safety			
FST-512	Beverage	2(2-0)	Major					
	Technology							
				FST-512	Extrusion	3(2-1)	Major	
					Technology			
					and Snack			
					Food			
FMP-502	Food Process	3(2-1)	Supporting					
	Engineering-I							

			FST-514	Sugar Technology and Confectionary	2(2-0)	Major
Total credit hours 20				Total cred	it hours 20	

SEMESTER-VII (Students will opt for 12 credit hours from elective courses)

		sting		Purposed				
Course #	Title	Credit Hours	Course Type	Course # Title Credit Hours Course Ty				
FST-601	Instrumental	3(1-2)	Major	FST-601	Instrumental	3(1-2)	Major	
	Techniques in				Techniques in			
	Food Analysis				Food Analysis			
FST-607	Food Product	3(1-2)	Major					
	Development							
	•			FST-603	Food Safety	3(3-0)	Major	
					and Quality		, and the second	
					Management			
FST-611	Research	2(1-1)	Major	FST-611	Research	2(1-1)	Major	
	Projects and	_()	1.2.9		Projects and	_()		
	Scientific				Scientific			
	Writing				Writing			
	Total Credit	Hours 08			Total Credit	Hours 08	II.	
FST-603	Outreach in	3(2-1)	Elective	FST-605	Outreach in	3(2-1)	Elective	
151-005	Food Science	3(2-1)	Licetive	151-005	Food Science	3(2-1)	Licetive	
	and				and			
	Technology				Technology			
FST-605		3(2-1)	Elective		rechnology			
FS1-003	Sugar Technology	3(2-1)	Elective					
	and							
	Confectionary			FGT 607	F 17 1	2(2.0)	771	
				FST-607	Food Laws and	3(3-0)	Elective	
					Regulations	2.2.0		
FST-609	Food	3(3-0)	Elective	FST-609	Food	3(3-0)	Elective	
	Packaging				Packaging			
				FST-613	Food Product	3(1-2)	Elective	
					Development			
FST-613	Community	3(2-1)	Elective					
	Nutrition &							
	Dietetics							
FST-615	Bakery	3(2-1)	Elective	FST-615	Bakery	3(2-1)	Elective	
	Products				Products			
	Technology				Technology			
				FST-617	Food Plant	3(3-0)	Elective	
					Layout	3(3-0)		
FST-617	Extrusion	3(2-1)	Elective					
	Technology							
	and Snack							
	Food							
FST-619	Food Safety	3(3-0)	Elective					
	and Quality	, ,						
	Management							
	8			FST-619	Food Process	3(3-0)	Elective	
					Engineering	-(- 0)		
FST-621	Food	3(2-1)	Elective	FST-621	Food	3(2-1)	Elective	
101 021	Biotechnology	(21)	Zicciive	151 521	Biotechnology	5(21)	Ziccii ve	
FMP-601	Food Process	3(2-1)	Elective		Dioteciniology		1	
1 1411 -001	Engineering-II	3(2-1)	Liccuve					
I&D-601	Fluid	2(2.1)	Elective					
100-001	Mechanics	3(2-1)	Elective					
		TT. 20	1		m 1 0 31	TT 20	1	
	Total Credit	Hours 20			Total Credit	Hours 20		

## **SEMESTER-VIII**

Existing				Purposed			
Course #	Title	Credit Hours	Course Type	Course # Title Credit Hours Course T			
FST-602	Internship	6(0-6)	Major	FST-602	Internship	6(0-6)	Major