

Workload Calculation for 3 / 4 year Degree Programme : UGC B.Voc (Food Processing Technology)

Level	Sem	Major		Minor			OE Open Elective	VSC, SEC (VSEC) Skill Based	AEC, VEC, IKS	OJT, FP, CEP, CC, RP	Total
		Mandatory DSC	Electives DSE	Food Technology	Dairy Technology	Bakery Technology					
4.5	I	DSC 1 : Food Science (2) DSC 2: Food Biochemistry (2) DSC 3: Cereals Processing Technology (2)					OE 1 : Human Nutrition (2) OE 2 : Processing of Pickles (2)	Practical on Food Science (2) Practical on Food chemistry (2)	AEC 1 English Oral and written communication (2) VEC 1 EVS (2) IKS : Indian Traditional Food (2)	CC 1 Yoga & fitness/ Sports (2)	22
	II	DSC 4: Food Processing Operations (2) DSC 5:Food Microbiology (2) DSC 6:Food Safety (2)		Minor 1 : Cooking Technology (2) (T)	Minor 1: Dairy Technology (2)(T)	Minor 1: Introduction to Bakery Technology (2) (T)	OE 3 : Equipments used in food Industry (2) OE 4 : Processing of Dehydrated Products (2)	VSC 2 Practical on Food Processing Equipments (2) SEC 2 Practical on Microbiology(2)	AEC 2 Marathi / Hindi (2) VEC 2Value Education in Food Industry (2)	CC 2 Yoga & fitness/ Stress Management (2)	22
		12		2			8	4+4	4+4+2	4	44
UG Certificate on Exit + 4 credits of NSQF course / Internship											

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		Mandatory DSC	Electives DSE	Food Technology	Dairy Technology	Bakery Technology					
5	III	DSC 5 Post Harvest Technology (2) (T) DSC 6 Food Analysis (2) (T) DSC 7: Pr. on Post Harest Technology (2) (T) DSC 8: Pr. on Food Analysis (2) (P)		Minor 2 Preservation of Fruits and Vegetables (2) (T) Minor 3: Pr. on Preservation of Fruits and Vegetables (2) (P)	Minor 2: Dairy Processing Equipments (T) Minor 3: Pr. On Dairy Processing Equipments (2) (P)	Minor 2 Bread and Biscuits Technology (2) (T) Minor 3: Pr. On Bread and Biscuits Technology (2) (P)	OE 5 : Confectionary Technology (2)	VSC 3 Practical on Food Preservation (2) (P)	AEC 3 English (2) (T)	FP 1 Field Survey (2) CC 3 NSS / NCC/ Cultural / Performing Arts (2)	22
	IV	DSE 9 Dairy Technology(2) (T) DSC 10 Food Packaging Technology (2) (T) DSC 11 Pr. on Dairy Technology (2) (P) DSC 12 Pr. on Food Packaging (2) (P)		Minor 4 Quality Analysis of Food (2) (T) Minor5: Techniques in Food Analysis (2) (P)	Minor 4: Milk and Milk Products Technology (T) Minor 5: Pr. onMilk and Milk Products (P)	Minor 4: Cakes and cookies Technology (2) (T) Minor 5: Pr. On Cakes and Cookies technology (2) (P)	OE 6 : Processing of Milk and Milk Products(2) (P)	SEC 3 Practical on Food Safety and Hygiene (2) (P)	AEC 4 English Creative Writing (2)	CEP 1 Food specific subjec(2) CC 4 NSS / NCC/ Cultural / Performing Arts (2)	22
		28		10			12	6+6	8+4+2	8+4	88
UG Diploma on Exit + 4 credit additional credits of NSQF course / Internship											

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		Mandatory DSC	Electives DSE	Food Technology	Dairy Technology	Bakery Technology					
5.5	V	DSC 13 Bakery and confectionary Technology (2) (T) DSC 14 New Product Development (2) (T) DSC 15: Waste Management in Food Industry (2) (T) DSC 16 Pr on Bakery and confectionary Technology (2) (P) DSC 17 Pr. on New Product Development (2) (P)	DSE 1: Ememrging trends in food Technology (2) (T) DSE2: Functional and Nutraceutical Foods (2) (T)	Minor 6 Beverage Technology (2) (T) Minor 7: Pr. on Beverage Technology (2) (P)	Minor 6: Dairy Chmeistry and Microbiology Minor 7: Pr. On Dairy Chemistry and Microbiology	Minor 6: Confectionary Technology (2) (T) Minor 7: Practicals on Confectionary Technology (2) (P)		VSC 4 Pr. on Waste Management in Food Industry (2) (P)		FP 2 Field Survey (2)	22
	VI	DSC 18 Meat, Fish and Poultry Processing (2) (T) DSC 19 Enterpreurnship Development (2) (T) DSC 20: Food Laws and Regulations(2) (T) DSC 21 Pr. on Meat, Fish and Poultry Processing (2) (P) DSC 22 Pr. on Enterpreurnship Development (2)	DSE3: Food Warehouse Technology (2) (T) DSE 4: Food Extrusion Technology (T)	Minor 8 Sensory Evaluation of Foods (2) (T) Minor9: Pr. On Sensory Analysis 2 (P)	Minor 8: Packaging of Milk and Milk Products Minor 9: Pr. On Packaging of Milk and Milk Products	Minor 8: Food Safety and Hygiene (2) (T) Minor 9: Costing (2) (T)				OJT (4)	22
		48	8	18			12	8+6	8+4+2	8+4+4+2	132
UG Degree on Exit with 132 credits											

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		Mandatory DSC	Electives DSE								
6	VII	D)SC23: Advance Dairy Technology (2) (T) DSC 24: Advance Food Science and Nutrition (2)(T) DSC 25 : Modern Techniques in Fruits and Vegetable Processing (2) (T) DSC 26: Food Biotechnology (2) (T), D)SC27: Pr. on Advance Dairy Technology (2) (P) DSC 28: Pr. on Advance Food Science and Nutrition (2)(P) DSC 29 : Pr. on Modern Techniques in Fruits and Vegetable Processing (2) (P)	DSE 5: Plant Layout (2) (T) DSE 6: Cold Chain Management (2) (T)	Research Methodology (4)	Research Methodology (4)	Research Methodology (4)					22
	VIII	DSC 30: Chemical and Nutritional Analysis of food components (2) (T) DSC 31: Advances in Food Engg and Technology (2) (T) DSC 32: Advance Food PAckaging (2) (T) DSC 33: food Quality , Safety and Toxicology (2) (T) DSC 34: Pr. on Chemical and Nutritional Analysis of food components (2) (P) DSC 35: Pr. on Advances in Food Engg and Technology (2) (P) DSC 36: Pr. on Advance Food PAckaging (2) (P)	DSE 7: Flavor Technology (2) (T) DSE 8: Food Additives (2) (T)							OJT (4)	
		76	16	22			12	8+6	8+4+2	8+4+8+2	176
Four Year UG Honours Degree in Major and Minor with 176 credits											