Programme Structure

BACHELOR OF VOCTIONAL (B. Voc) for Food Processing Technology

Under National Skill Qualification Framework (NSFQ)

Programme Structure Copy for B. Voc (Food Processing Technology)

Progressive Education Society's

Modern College of Arts, Science & Commerce, Ganeshkhind,

Pune-16 (Autonomous)

Department of B.Voc. (Food Processing Technology)



PES's Modern Collège of Arts, Science & Commerce, Ganeshkhind, Pune - 16.

B. Voc. (Food Processing Technology)

Programme Outcomes:

- 1. To Promote Entrepreneurship Development among students.
- 2. Students will able to do analysis of food samples. (Chemical, Microbial and Sensory) and processing of dairy industry.
- 3. Students will be able to do identify spices and will be able to process it.
- 4. Students will get knowledge regarding quality control department in food industry.
- 5. Students will be able Students will be able to processing of different types of fruits and vegetables and will be make different processed products.
- 6. Students will be well versed with technology required for food industry and also will be able to develop new product development and aware of laws required in food industry.
- 7. Students will be able to processing of different types of bakery, confectionery, meat, fish and poultry products.



B. Voc.

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F. Y. B. Voc. (Food Processing Technology)

Semester – I

Subject Code	Name of the Subject	TH/PR	Credits	Contact Hrs.	
FPT 101	Food Science	TH	4	60	
FPT 102	Food Biochemistry	TH	4	60	
FPT 103	Communication Skills And Personality Development	ТН	4	60	
FPT 104	Practical on Food Science	PR	6	90	
FPT 105	Practical on Food Biochemistry	PR	6	90	
FPT 106	Practical on Communication Skills	PR	6	90	
Total			30	450	

Semester – II

Subject Code	Name of the Subject	TH/PR	Credits	Contact Hrs.	
FPT 201	Food Processing Operations	TH	4	60	
FPT 202	Food Microbiology	TH	4	60	
FPT 203	Dairy Technology	TH	4	60	
FPT 204	Practical of Food Processing Operations	PR	6	90	
FPT 205	Practical of Food Microbiology	PR	6	90	
FPT 206	Practical of Dairy Technology	PR	6	90	
	Total			450	



P. Voc.

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S. Y. B. Voc. (Food Processing Technology)

Semester - III

Subject Code	Name of the Subject	TH/PR	Credits	Contact Hrs.
FPT 301	Post-Harvest Management of Fruits and Vegetables	ТН	4	60
FPT 302	Food Safety and Quality Control	TH	4	60
FPT 303	Food Analysis	ТН	4	60
FPT 304	Practical on Post Harvest Management of Fruits and Vegetables	PR	6	90
FPT 305	Practical on Food Safety and Quality Control	PR	6	90
FPT 306	Practical on Food Analysis	PR	6	90
	Total	•	30	450

Semester - IV

Subject Code	Name of the Subject	TH/PR	Credits	Contact Hrs.
FPT 401	Processing of Spices and Flavoring Agents	TH	4	60
FPT 402	Food Packaging	TH	4	60
FPT 403	Computer applications in Food Industry	TH	4	60
FPT 404	Practical on Processing of Spices and Flavoring Agents	PR	6	90
FPT 405	Practical on Food Packaging	PR	6	90
FPT 406	Practical on Computer applications in Food Industry	PR	6	90
	Total		30	450



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T. Y. B. Voc. (Food Processing Technology)

Semester - V

60
60
60
60
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90
90
90
450

Semester-VI

Subject Code	Name of the Subject	TH/PR	Credits	Contact Hrs.
FPT 601	Meat Fish and Poultry Processing	TH	4	60
FPT 602	Management and Entrepreneurship Development	TH	4	60
FPT 603	Waste Management and Warehouse Technology	TH	4	60
FPT 604	Practical on Meat Fish and Poultry Processing	PR	6	90
FPT 605	Practical on Management Entrepreneurship Development	PR	6	90
FPT 606	Project	PR	6	90
	Total		30	450



Salar Jacob

B. Voc.

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