

## Diploma in Food Technology Department of Biotechnology

### SEMESTER 1

S.No	Course Code	Course Title	L	T	P	Contact Hours	Credits
1.1	24D11MA111	Applied Mathematics -I	2	1	0	3	3
1.2	24D11PH111	Applied Physics -I	2	1	0	3	3
1.3	24D11BT111	Applied Chemistry	2	1	0	3	3
1.4	24D11HS111	Communication Skills in English	2	0	0	2	2
1.5	24D11CS111	Fundamentals of Computers and Computational thinking using Python	2	1	0	3	3
1.6	24D15EC111	Engineering Graphics	0	0	3	3	1.5
1.7	24D15PH111	Applied Physics-I Lab	0	0	2	2	1
1.8	24D15BT111	Applied Chemistry- Lab	0	0	2	2	1
1.9	24D15CS111	Fundamentals of Computers and Computational thinking using Python Lab	0	0	2	2	1
1.10	24D15HS111	Communication Skills in English Lab	0	0	2	2	1
<b>TOTAL CREDITS BS-11, ES-5.5,HSS-2</b>						25	19.5

### SEMESTER 11

S.No	Course Code	Course Title	L	T	P	Contact Hours	Credits
2.1	24D11MA112	Applied Mathematics -II	2	1	0	3	3
2.2	24D11PH112	Applied Physics -II	3	0	0	3	3
2.3	24D11CS113	Object Oriented programming using C++	2	1	0	3	3
2.4	24D11EC112	Fundamentals of Electrical and Electronics Engineering	2	1	0	3	3
2.5	24D11BT111	Environmental Science	2	0	0	2	0
2.6	24D15PH112	Applied Physics-II Lab	0	0	3	3	2
2.7	24D15CS113	Object Oriented programming using C++ Lab	0	0	2	2	1
2.8	24D15EC112	Fundamentals of Electrical and Electronics Engineering lab	0	0	2	2	1
2.9	24D15EC113	Engineering Work Shop Practice	0	0	2	2	1
2.10	24D15BT111	Environmental Science Lab	0	0	2	2	1

2.11	24D11HS112	Basic Technical Writing	0	0	2	2	1
		<b>TOTAL CREDITS BS-9, ES-9, HSS-1</b>				27	19

### SEMESTER 111

S.No	Course Code	Course Title	L	T	P	Contact Hours	Credits
3.1	PC	Food Fermentation Technology	3	0	0	3	3
3.2	PC	Introduction to Food Technology	3	0	0	3	3
3.3	PC	Food Microbiology	3	0	0	3	3
3.4	PC	Food Chemistry & Nutrition	3	0	0	3	3
3.5	PC	Food Fermentation Technology Lab	0	0	2	2	1
3.6	PC	Food Technology Lab	0	0	2	2	1
3.7	PC	Food Microbiology Lab	0	0	2	2	1
3.8	PC	Food Chemistry Lab	0	0	2	2	1
3.9	HSS	HSS ELECTIVE	3	0	0	2	2
3.10	OE	OE ELECTIVE	3	0	0	3	3
		<b>TOTAL CREDITS PC-16, HSS-3, OE3</b>				23	21

### SEMESTER 1V

S.No	Course Code	Course Title	L	T	P	Contact Hours	Credits
4.1	PC	Milk & Milk Products Technology	2	0	1	4	3
4.2	PC	Fruit & Vegetables Technology	2	0	1	4	3
4.3	PC	Meat, Fish & Poultry Technology	2	0	1	4	3
4.4	OE	Renewable Energy Source	2	0	0	2	3
4.5	PC	Bakery & Confectionery Technology	2	0	1	4	3
4.6	PC	Cereals & Pulses Technology	2	0	1	4	3
4.7	DE 1	Department electives 1	2	0	0	2	2
4.8	DE-2	Department electives 2	2	0	0	2	2
4.9	DE-3	Department electives 3	2	0	0	2	2
		<b>TOTAL CREDITS PC-16, DE-6</b>				28	23

### SEMESTER V

S.No	Course Code	Course Title	L	T	P	Contact Hours	Credits
5.1	PC	Principals of Food Processing & Preservation	2	0	0	2	2
5.2	PC	Pollution control and industrial safety	2	0	0	2	2
5.3	PC	Unit Operations in Food Processing	2	0	0	2	2
5.4	PC	Food packaging Technology	2	0	0	2	2
5.5	PC	Principals of Food Engineering	2	0	0	2	2
5.6	DE 4	Department electives 4	2	0	0	2	2
5.7	DE 5	Department electives 5	2	0	0	2	2
5.8	DE 6	Department electives 6	2	0	0	2	2
5.9		Major Project	0	0	4	8	4
		<b>TOTAL CREDITS PC-10, DE-6,PO-4</b>				24	20

### SEMESTER V1

S.No	Course Code	Course Title	L	T	P	Contact Hours	Credits
6.1	OE	*Energy Conservation	3	0	0	3	3
6.2	PC-	Foods Storage &Transportation	3	0	0	3	3
6.3	OE	IPR and Patent	3	0	0	3	3
6.4	HSS	ELECTIVE Entrepreneurship Development	2	0	0	2	2
6.5	PO	Major Project	0	0	8	16	8
		<b>TOTAL CREDITS OE-6, HSS- 2 PO-8,PC-3</b>				27	20

Total Credits required to get Diploma -120 credits

SEM	HSS	BS	ES	PC	DE	PO	OE
SEM1	2	11	5				
SEM2	1	9	9				

SEM3	3			16			3	
SEM4				16	6			
SEM5				10	6	4		
SEM6	2			3		8	6	
TOTAL	<b>8</b>	<b>20</b>	<b>14</b>	<b>45</b>	<b>12</b>	<b>12</b>	<b>9</b>	<b>120</b>