

D. Y. PATIL AGRICULTURE AND TECHNICAL UNIVERSITY, TALSANDE, KOLHAPUR
SCHOOL OF ENGINEERING AND TECHNOLOGY
SYLLABUS STRUCTURE
B. Tech. (FOOD TECHNOLOGY)

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B. Tech. (FOOD TECHNOLOGY)

DISTRIBUTION OF SUBJECT GROUPS

- 1 Basic Science Courses (BSC)
- 2 Engineering Science Courses (ESC)
- 3 Humanities & Social Science Including Management Courses (HSSMC)
- 4 Professional Core Courses (PCC)
- 5 Professional Elective Courses (PEC)
- 6 Open Elective Courses
- 7 Seminar/Project/Internship/Industrial Training
- 8 Mandatory Courses

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DISTRIBUTION OF COURSES IN SUBJECT GROUPS

1) BASIC SCIENCE COURSES (BSC)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week			
				L	T	P	Credits
1.			Applied Mathematics-I	3	-	-	03
2.			Applied Chemistry	3	-	-	03
3.			Engineering Mechanics	3	-	-	03
4.			Fundamental of electronics and Electrical	3	-	-	03
5.			Applied Mathematics-I	-	1	-	01
6.			Applied Chemistry Lab	-	-	2	01
7.			Engineering Mechanics Lab	-	-	2	01
8.			Fundamental of electronics and Electrical Lab	-	-	2	01
9.			Applied Mathematics-II	3	-	-	03
10.			Applied Physics	3	-	-	03
11.			Applied Mathematics-II	-	1	-	01
12.			Applied Physics Lab	-	-	2	01
13.			Applied Mathematics-III	3	1	-	04
14.			Fluid Mechanics	2	-	-	02
15.			Fluid Mechanics Lab	-	-	2	01
16.			Statistics and Numerical Analysis	2	1	-	03
17.			Heat Transfer	2	-	-	02
18.			Heat Transfer Lab	-	-	2	01
Total Credits							37

2) ENGINEERING SCIENCE COURSES (ESC)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week			
				L	T	P	Credits
1.			Computer Programming in C	3	-	-	03
2.			Computer Programming in C Lab	-	-	2	01
3.			Workshop Practice Lab-I	-	-	2	01
4.			Object oriented Programming	3	-	-	03
5.			Engineering Drawing	2	-	-	02
6.			Engineering Exploration	-	-	4	02
7.			Object oriented Programming Lab	-	-	2	01
8.			Engineering Drawing Lab	-	-	4	02
9.			Workshop Practice Lab-II	-	-	2	01
Total Credits							16

3) Humanities & Social Science Including Management Courses (HSSMC)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week			
				L	T	P	Credits
1.			Social Innovation	-	1	2	02
2.			Foreign language (German/Japanese/ Russian) (Non Credit)	1	-	-	-
3.			Professional Communication	2	-	-	02
4.			Professional Communications Lab	-	-	2	01
5.			Professional Ethics-I	2	-	-	-
6.			Professional Ethics-II	2	-	-	-
7.			Soft skill development	2	-	-	-
Total Credits							05

4) PROFESSIONAL CORE COURSES (PCC)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week			
				L	T	P	Credits
1.			Food Microbiology & Safety	2	-	-	02
2.			Food Chemistry	2	-	-	02
3.			Principles of Food Processing & Preservation	2	-	-	02
4.			Food Microbiology & Safety Lab	-	-	2	01
5.			Food Chemistry Lab	-	-	2	01
6.			Principles of Food Processing & Preservation Lab	-	-	2	01
7.			Human Nutrition	3	-	-	03
8.			Biochemistry	3	-	-	03
9.			Food Additives & Preservatives	2	-	-	02
10.			Human Nutrition Lab	-	-	2	01
11.			Biochemistry Lab	-	-	2	01
12.			Food Additives & Preservatives Lab	-	-	2	01
13.			Unit operation in Food Processing	2	1	-	03
14.			Food Packaging Technology	3	-	-	03
15.			Post Harvest Technology of Horticultural Crops	3	-	-	03
16.			Processing of Milk & Milk Products	3	-	-	03
17.			Instrumental Technique in Food analysis	3	-	-	03
18.			Unit operation in Food Processing Lab	-	-	2	01
19.			Food Packaging Technology Lab	-	-	2	01
20.			Post Harvest Technology of Horticultural Crops Lab	-	-	2	01
21.			Processing of Milk & Milk Products Lab	-	-	2	01
22.			Instrumental Technique in Food analysis Lab	-	-	2	01
23.			Processing Technology of Cereals, Pulses & Oilseeds	3	-	-	03
24.			Biochemical Engineering	3	-	-	03
25.			Food Process Equipment design	3	-	-	03
26.			Processing Technology of Cereals, Pulses & Oilseeds Lab	-	-	2	01

27.			Biochemical Engineering Lab	-	-	2	01
28.			Food Process Equipment design Lab	-	-	2	01
29.			Processing of Spices & Plantation Crops	3	-	-	03
30.			Meat, Poultry & Fish Processing Technology	3	-	-	03
31.			Processing of Spices & Plantation Crops Lab	-	-	2	01
32.			Meat, Poultry & Fish Processing Technology Lab	-	-	2	01
			Total Credits				60

5) PROFESSIONAL ELECTIVE COURSES (PEC)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week			
				L	T	P	Credits
1			Elective-I	3	-	-	03
2			Elective-III	3	-	-	03
			Total Credits				06

6) OPEN ELECTIVE COURSES (OEC)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week			
				L	T	P	Credits
1			Elective-II	3	-	-	03
2			Elective-IV	3	-	-	03
			Total Credits				06

7) SEMINAR/PROJECT/INTERNSHIP/INDUSTRIAL TRAINING

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week			
				L	T	P	Credits
1.			Case Study-I	-	-	4	02
2.			Case Study-II	-	-	4	02
3.			In-plant Training-I	-	-	-	01
4.			Case Study-III	-	-	4	02
5.			Special Problem(Mini Project)	-	-	4	02
6.			Research Methodology	2	-	-	-
7.			Research Project	1	-	6	04
8.			Seminar	-	1	-	01
9.			In-Plant Training-II	-	-	-	01
10.			Student Ready Programme (4 Month- Industrial Training)	-	-	40	20
Total Credits							35

8) MANDATORY COURSES

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week			
				L	T	P	Credits
1			Democracy, Election & Good Governance (Non Credit)	-	-	-	NC
2			*Environmental Studies	2	-	-	NC
Total Credits							00

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SUMMARY OF DISTRIBUTION OF COURSES IN ALL SEMESTER

Sr. No.	Category	No. of Subjects in Each Category	Suggested Breakup of Credits by AICTE	Total
1	BASIC SCIENCE COURSES (BSC)	18	25	37
2	ENGINEERING SCIENCE COURSES (ESC)	9	24	16
3	Humanities & Social Science Including Management Courses (HSSMC)	07	12	05
4	PROFESSIONAL CORE COURSES (PCC)	32	48	60
5	PROFESSIONAL ELECTIVE COURSES (PEC)	02	18	06
6	OPEN ELECTIVE COURSES (PEC)	02	18	06
7	SEMINAR/PROJECT/INTERNSHIP/INDUSTRIAL TRAINING	10	15	35
8	MANDATORY COURSES	02	NC	--
			160	165

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Semester wise Distribution of Courses

No. of Courses	SEMESTER									
	I	II	I	II	III	IV	V	VI	VII	VIII
1	Applied Mathematics-I	Applied Mathematics-II	Applied Mathematics-I	Applied Mathematics-II	Engineering Mathematics-III	Human Nutrition	Unit operation in Food Processing	Processing Technology of Cereals, Pulses & Oilseeds	Processing of Spices & Plantation Crops	Student Ready Programme (4 Month-Industrial Training)
2	Applied Chemistry	Applied Physics	Applied Physics	Applied Chemistry	Food Microbiology & Safety	Statistics and Numerical Analysis	Food Packaging Technology	Biochemical Engineering	Meat, Poultry & Fish Processing Technology	--
3	Computer Programming in C	Object oriented Programming	Computer Programming in C	Object oriented Programming	Fluid Mechanics	Biochemistry	Post Harvest Technology of Horticultural Crops	Food Process Equipment design	Elective-III	--
4	Engineering Mechanics	Engineering Drawing	Engineering Drawing	Engineering Mechanics	Food Chemistry	Heat Transfer	Processing of Milk & Milk Products	Elective-I	Elective-IV	--

5	Fundamental of electronics and Electrical	Engineering Exploration	Social Innovation	Engineering Exploration	Principles of Food Processing & Preservation	Food Additives & Preservatives	Instrumental Technique in Food analysis	Elective-II	Research Project	--
6	Social Innovation	Professional Communication	Professional Communication	Fundamental of electronics and Electrical	Food Microbiology & Safety Lab	Human Nutrition Lab	Unit operation in Food Processing Lab	Processing Technology of Cereals, Pulses & Oilseeds Lab	Seminar	--
7	Applied Mathematics-I	Applied Mathematics-II	Applied Mathematics-I	Applied Mathematics-II	Fluid Mechanics Lab	Biochemistry Lab	Food Packaging Technology Lab	Biochemical Engineering Lab	Processing of Spices & Plantation Crops Lab	--
8	Applied Chemistry Lab	Applied Physics Lab	Applied Physics Lab	Applied Chemistry Lab	Food Chemistry Lab	Heat Transfer Lab	Post Harvest Technology of Horticultural Crops Lab	Food Process Equipment design Lab	Meat, Poultry & Fish Processing Technology Lab	--
9	Computer Programming in C Lab	Object oriented Programming Lab	Computer Programming in C Lab	Object oriented Programming Lab	Principles of Food Processing & Preservation Lab	Food Additives & Preservatives Lab	Processing of Milk & Milk Products Lab	Special Problem(Mini Project)	In-Plant Training-II	--
10	Engineering Mechanics Lab	Engineering Drawing Lab	Engineering Drawing Lab	Engineering Mechanics Lab	Case Study-I	Case Study-II	Instrumental Technique in Food analysis Lab	Research Methodology	--	--

11	Fundamental of electronics and Electrical Lab	Professional; Communications Lab	Professional; Communications Lab	Fundamental of electronics and Electrical Lab	Professional Ethics-I	Professional Ethics-II	In-plant Training-I	Soft skill development	--	--
12	Workshop Practice-I	Workshop Practice-II	Workshop Practice-I	Workshop Practice-II	*Environmental Studies	*Environmental Studies	Case Study-III	--	--	---
13	Foreign language (German/Japanese/ Russian) (Non Credit)	-	Foreign language (German/Japanese/ Russian) (Non Credit)	-	-	-	-	-	-	-
14	Democracy, Election & Good Governance (Non Credit Mandatory Course)	-)	Democracy, Election & Good Governance (Non Credit Mandatory Course)		---	--	--	---	--	--
Credits	23	22	22	23	18	19	23	20	20	20

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SEMESTERWISE CREDITS & MARKS

SEM	CREDITS	NO. OF SUBJECT	TOTAL MARKS
I	23/22	14	825
II	22/23	12	775
III	18	12	750
IV	19	11	750
V	23	12	800
VI	20	11	700
VII	20	09	700
VIII	20	1	750
TOTAL	165	82	6050

Note:* Democracy, Election & Good Governance subject counted in II SEM.

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SCHEME OF TEACHING AND EXAMINATION
FIRST YEAR B. TECH. (FOOD TECHNOLOGY)
SEMESTER- I (Chemistry Group)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max marks	Min. Passing	Scheme	Max marks	Min. Passing
1			Applied Mathematics-I	3	-	-	03	100						
2			Applied Chemistry	3	-	-	03	100						
3			Computer Programming in C	3	-	-	03	100						
4			Engineering Mechanics	3	-	-	03	100						
5			Fundamental of electronics and Electrical	3	-	-	03	100						
6			Social Innovation	-	1	2	02	50						
7			Applied Mathematics-I	-	1	-	01	25						
8			Applied Chemistry Lab	-	-	2	01	25						
9			Computer Programming in C Lab	-	-	2	01	25						
10			Engineering Mechanics Lab	-	-	2	01	25						
11			Fundamental of electronics and Electrical Lab	-	-	2	01	25						
12			Workshop Practice Lab-I	-	-	2	01	50						
13			Foreign language (German/Japanese/ Russian) (Non Credit)	1	-	-	-	100						
14			Democracy, Election & Good Governance (Non Credit Mandatory Course)*											
			Total	16	2	12	23	825						

Note: 1) Tutorials & practical shall be conducted in batches with batch strength not exceeding 20 students.

2) SEE will be conducted for 100 marks and converted to 50 marks.

CSE: Continuous Semester Evaluation

SEE: Semester End Evaluation

IPE: Internal Practical Evaluation

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SCHOOL OF ENGINEERING AND TECHNOLOGY

SCHEME OF TEACHING AND EXAMINATION

FIRST YEAR B. TECH. (FOOD TECHNOLOGY)

SEMESTER- II (Chemistry group)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max marks	Min. Passing	Scheme	Max marks	Min. Passing
1			Applied Mathematics-II	3	-	-	03	100						
2			Applied Physics	3	-	-	03	100						
3			Object oriented Programming	3	-	-	03	100						
4			Engineering Drawing	2	-	-	02	100						
5			Engineering Exploration	-	-	4	02	100						
6			Professional Communication	2	-	-	02	100						
7			Applied Mathematics-II	-	1	-	01	25						
8			Applied Physics Lab	-	-	2	01	25						
9			Object oriented Programming Lab	-	-	2	01	25						
10			Engineering Drawing Lab	-	-	4	02	25						
11			Professional; Communications Lab	-	-	2	01	25						
12			Workshop Practice Lab-II	-	-	2	01	50						
			Total	13	1	16	22	775						

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CSE: Continuous Semester Evaluation

SEE: Semester End Evaluation

IPE: Internal Practical Evaluation

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SCHEME OF TEACHING AND EXAMINATION
FIRST YEAR B. TECH. (FOOD TECHNOLOGY)
SEMESTER- I (Physic group)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max marks	Min. Passing	Scheme	Max marks	Min. Passing
1			Applied Mathematics-I	3	-	-	03	100						
2			Applied Physics	3	-	-	03	100						
3			Computer Programming in C	3	-	-	03	100						
4			Engineering Drawing	2	-	-	02	100						
5			Social Innovation	-	1	2	02	50						
6			Professional Communication	2	-	-	02	100						
7			Applied Mathematics-I	-	1	-	01	25						
8			Applied Physics Lab	-	-	2	01	25						
9			Computer Programming in C Lab	-	-	2	01	25						
10			Engineering Drawing Lab	-	-	4	02	25						
11			Professional; Communications Lab	-	-	2	01	25						
12			Workshop Practice Lab-I	-	-	2	01	50						
13			Foreign language (German/Japanese/ Russian) (Non	1	-	-	-	100						

			Credit)										
14			Democracy, Election & Good Governance (Non Credit Mandatory Course)*										
			Total	14	2	14	22	825					

Note: 1) Tutorials & practical shall be conducted in batches with batch strength not exceeding 20 students. 2) SEE will be conducted for 100 marks and converted to 50 marks. **CSE: Continuous Semester Evaluation** **SEE: Semester End Evaluation** **IPE: Internal Practical Evaluation**

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SCHEME OF TEACHING AND EXAMINATION
FIRST YEAR B. TECH. (FOOD TECHNOLOGY)
SEMESTER- II (Physics Group)

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max marks	Min. Passing	Scheme	Max marks	Min. Passing
1			Applied Mathematics-II	3	-	-	03	100						
2			Applied Chemistry	3	-	-	03	100						
3			Object oriented Programming	3	-	-	03	100						
4			Engineering Mechanics	3	-	-	03	100						
5			Engineering Exploration	-	-	4	02	100						
6			Fundamental of electronics and Electrical	3	-	-	03	100						
7			Applied Mathematics-II	-	1	-	01	25						
8			Applied Chemistry Lab	-	-	2	01	25						
9			Object oriented Programming Lab	-	-	2	01	25						
10			Engineering Mechanics Lab	-	-	2	01	25						
11			Fundamental of electronics and	-	-	2	01	25						

			Electrical Lab											
12			Workshop Practice Lab-II	-	-	2	01	50						
			Total	15	1	14	23	775						

Note: 1) Tutorials & practical shall be conducted in batches with batch strength not exceeding 20 students.

2) SEE will be conducted for 100 marks and converted to 50 marks.

CSE: Continuous Semester Evaluation

SEE: Semester End Evaluation

IPE: Internal Practical Evaluation

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SCHEME OF TEACHING AND EXAMINATION
SECOND YEAR B. TECH. (FOOD TECHNOLOGY) SEMESTER- III

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max marks	Min. Passing	Scheme	Max marks	Min. Passing
1			Applied Mathematics-III	3	1	-	04	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
2			Food Microbiology & Safety	2	-	-	02	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
3			Fluid Mechanics	2	-	-	02	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
4			Food Chemistry	2	-	-	02	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
5			Principles of Food Processing & Preservation	2	-	-	02	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
6			Food Microbiology & Safety Lab	-	-	2	01	50	--	--	--	IOE	50	20
7			Fluid Mechanics Lab	-	-	2	01	50	--	--	--	EPE	50	20
8			Food Chemistry Lab	-	-	2	01	50	--	--	--	EPE	50	20
9			Principles of Food Processing & Preservation Lab	-	-	2	01	50	--	--	--	EPE	50	20
10			Case Study-I	-	-	4	02	50	--	--	--	IPE	50	20

			Total	11	1	12	18	750					250	
11			*Environmental Studies	2	-	-	-	100	Project	30	40			
									Theory	70				
12			Professional Ethics-I	2	-	-	-	-	Institute Level					
				28 Hrs/Week										

Note: 1) Tutorials & practical shall be conducted in batches with batch strength not exceeding 20 students.

2) SEE will be conducted for 100 marks and converted to 50 marks.

3) *Environmental Studies project evaluation and theory examination will be conducted at the end of the year (along with Sem IV end examination)

CSE: Continuous Semester Evaluation

SEE: Semester End Evaluation

IPE: Internal Practical Evaluation

EPE: External Practical Examination

IOE: Internal Oral Evaluation

EOE: External Oral Examination

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SCHEME OF TEACHING AND EXAMINATION

SECOND YEAR B. TECH. (FOOD TECHNOLOGY) SEMESTER- IV

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max marks	Min. Passing	Scheme	Max marks	Min. Passing
1			Human Nutrition	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
2			Statistics and Numerical Analysis	2	1	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
3			Biochemistry	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
4			Heat Transfer	2	-	-	02	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
5			Food Additives & Preservatives	2	-	-	02	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
6			Human Nutrition Lab	-	-	2	01	50	--	--	--	IOE	50	20
7			Biochemistry Lab	-	-	2	01	50	--	--	--	EPE	50	20
8			Heat Transfer Lab	-	-	2	01	50	--	--	--	IPE	50	20

9			Food Additives & Preservatives Lab	-	-	2	01	50	--	--	--	EPE	50	20
10			Case Study-II	-	-	4	02	50	--	--	--	IPE	50	20
			Total	12	1	12	19	750						
11			*Environmental Studies	2	-	-	-	100	Project	30	40			
									Theory	70				
12			Professional Ethics-II	2	-	-	-	-	Institute Level					
				29 Hrs/Week										

Note: 1) Tutorials & practical shall be conducted in batches with batch strength not exceeding 20 students.

2) SEE will be conducted for 100 marks and converted to 50 marks.

3) * Environmental Studies project evaluation & theory examination will be conducted at the end of the year (along with Sem IV end examination)

CSE: Continuous Semester Evaluation

SEE: Semester End Evaluation

IPE: Internal Practical Evaluation

EPE: External Practical Examination

IOE: Internal Oral Evaluation

EOE: External Oral Examination

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SCHEME OF TEACHING AND EXAMINATION

THIRD YEAR B. TECH. (FOOD TECHNOLOGY) SEMESTER- V

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max marks	Min. Passing	Scheme	Max marks	Min. Passing
1			Unit operation in Food Processing	2	1	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
2			Food Packaging Technology	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
3			Post Harvest Technology of Horticultural Crops	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
4			Processing of Milk & Milk Products	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
5			Instrumental Technique in Food analysis	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--

6			Unit operation in Food Processing Lab	-	-	2	01	50	--	--	--	EOE	50	20
7			Food Packaging Technology Lab	-	-	2	01	50	--	--	--	IOE	50	20
8			Post Harvest Technology of Horticultural Crops Lab	-	-	2	01	50	--	--	--	EOE	50	20
9			Processing of Milk & Milk Products Lab	-	-	2	01	50	--	--	--	EOE	50	20
10			Instrumental Technique in Food analysis Lab	-	-	2	01	50	--	--	--	IOE	50	20
11			In-plant Training-I	-	-	-	01	50	--	--	--	IOE	50	20
12			Case Study-III	-	-	4	02	50	--	--	--	IPE	50	20
			Total	14	1	14	23	800					300	
				29 Hrs/Week										

Note: 1) Tutorials & practical shall be conducted in batches with batch strength not exceeding 20 students.

2) SEE will be conducted for 100 marks and converted to 50 marks.

CSE: Continuous Semester Evaluation

SEE: Semester End Evaluation

IPE: Internal Practical Evaluation

EPE: External Practical Examination

IOE: Internal Oral Evaluation

EOE: External Oral Examination

D. Y. PATIL AGRICULTURE AND TECHNICAL UNIVERSITY, TALSANDE, KOLHAPUR

SCHOOL OF ENGINEERING AND TECHNOLOGY

SCHEME OF TEACHING AND EXAMINATION

THIRD YEAR B. TECH. (FOOD TECHNOLOGY) SEMESTER- VI

Sr. No.	Course Code	Course Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max marks	Min. Passing	Scheme	Max marks	Min. Passing
1			Processing Technology of Cereals, Pulses & Oilseeds	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
2			Biochemical Engineering	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
3			Food Process Equipment design	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
4			Elective-I	3	-	-	03	100	CSE	50	40	--	--	--

									SEE	50		--	--	--
5			Elective-II	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
6			Processing Technology of Cereals, Pulses & Oilseeds Lab	-	-	2	01	50	--	--	--	IOE	50	20
7			Biochemical Engineering Lab	-	-	2	01	50	--	--	--	IOE	50	20
8			Food Process Equipment design Lab	-	-	2	01	50	--	--	--	IOE	50	20
9			Special Problem(Mini Project)	-	-	4	02	100	--	--	--	EOE	100	40
			Total	15	-	10	20	700						
10			Research Methodology	2	-	-	-		Institute Level					
11			Softskill development	2	-	-	-	-	Institute Level					
				29 Hrs/Week										

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Elective I : 1) Bakery, Confectionary & snacks Technology

2) Food Laws & Regulations

3) Fermented Food Products

Elective II : 1) Energy Generation & conservation

2) ICT Applications in food Industry

3) Project Preparation & Management

D. Y. PATIL AGRICULTURE AND TECHNICAL UNIVERSITY, TALSANDE, KOLHAPUR
SCHOOL OF ENGINEERING AND TECHNOLOGY
SCHEME OF TEACHING AND EXAMINATION
FINAL YEAR B. TECH. (FOOD TECHNOLOGY) SEMESTER- VII

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max marks	Min. Passing	Scheme	Max marks	Min. Passing
1			Processing of Spices & Plantation Crops	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
2			Meat, Poultry & Fish Processing	3	-	-	03	100	CSE	50	40	--	--	--

			Technology						SEE	50		--	--	--
3			Elective-III	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
4			Elective-IV	3	-	-	03	100	CSE	50	40	--	--	--
									SEE	50		--	--	--
5			Research Project	1	-	6	04	100	--	--	--	IOE	50	20
												EOE	50	20
6			Seminar	-	1	-	01	50	--	--	--	IOE	50	20
7			Processing of Spices & Plantation Crops Lab	-	-	2	01	50	--	--	--	EOE	50	20
8			Meat, Poultry & Fish Processing Technology Lab	-	-	2	01	50	--	--	--	EOE	50	20
9			In-Plant Training-II	-	-	-	01	50	--	--	--	IOE	50	20
				13	1	10	20	700						
				24 Hrs/Week										

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Examination

Elective III : 1) Functional Foods & Nutraceuticals

2) Enzymes in Food Industry

3) Industrial Microbiology

Elective IV : 1) Food Plant Design & Layout

2) Food Trade Management

3) Entrepreneurship development for Food Technologists

D. Y. PATIL AGRICULTURE AND TECHNICAL UNIVERSITY, TALSANDE, KOLHAPUR

SCHOOL OF ENGINEERING AND TECHNOLOGY

SCHEME OF TEACHING AND EXAMINATION

FINALYEAR B. TECH. (FOOD TECHNOLOGY) SEMESTER- VIII

Sr. No.	Course Code	Corse Type	Name of Course	Teaching Scheme per week				Total Marks	Evaluation Scheme (Marks)					
				L	T	P	Credits		Theory			Practical		
									Scheme	Max	Min.	Scheme	Max	Min.

										marks	Passing		marks	Passing
1			Student Ready Programme (4 Month- Industrial Training)	-	-	40	20	750	IOE	400	160			
									EOE	350	140			
			TOTAL			40	20	750		750				

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Industrial Residential Training: 4 Months in different govt. /private/semi govt./NGO's industries.

Faculties do keep close watch with industry officials regarding performance of students during training.

Industries select students through campus interviews.

In-plant Training for a short period of time in relevant industry helps gain the knowledge and experience of the work culture. In-plant Training by reputed organizations either MNCs or organized sectors provide an industrial exposure to the students as well as helps develop their career in high tech industrial requirements.

