



D Y Patil Agriculture & Technical University, Talsande

B. Tech Food Technology Syllabus Structure Program (AY 2021-22) R0

First Year B. Tech Food Technology Syllabus Structure (Semester I)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
							Exam	WT	Min. Pass %	Total Min. Pass %
		Hr/Week								
BTFT001101 Version: 1.0	General Microbiology	3			3	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT001102 Version: 1.0	Engineering Mathematics-I	4			4	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT001103 Version: 1.0	Electrical and Electronic Engineering	3			3	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT001104 Version: 1.0	Applied Chemistry	4			4	Theory 100Marks	MT	20	40	50
							FTE	80		
BTFT001105 Version: 1.0	Engineering Drawing and Graphics	1			1	Theory 50 Marks	MT	10	40	50
							FTE	40		
BTFT001106 Version: 1.0	Workshop Technology	1			1	Theory 50 Marks	MA	10	40	50
							PE	40		
BTFT001107 Version: 1.0	General Microbiology-Lab			2	1	Theory 50 Marks	MA	10	40	50
							PE	40		
BTFT001108 Version: 1.0	Electrical and Electronic Engineering-Lab			2	1	Practical 50 Marks	MA	10	40	
							PE	40		
BTFT001109 Version: 1.0	Applied Chemistry-Lab			2	1	Practical 50 Marks	MA	10	40	
							PE	40		
BTFT001110 Version: 1.0	Engineering Drawing and Graphics-Lab			4	2	Practical 100 Marks	MA	20	40	
							PE	80		
BTFT001111 Version: 1.0	Workshop Technology-Lab			2	1	Practical 50 Marks	MA	10	40	
							PE	40		
BTFT001112 Version: 1.0	English Language	2				NC				
BTFT001113 Version: 1.0	Environmental Sciences &	1		2		NC				



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	Disaster Management								
Total		19	16	22	800Marks	Total Contact Hours: 35 Total Credits: 22			
MT – Mid Term; FTE – Final Theory Exam; PE- Practical Exam; MA-Manual									

First Year B. Tech Food Technology Syllabus Structure (Semester II)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
							Exa m	WT	Min. Pass %	Total Min. Pass %
		Hr/Week								
BTFT001201 Version: 1.0	Food Chemistry	4			4	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT001202 Version: 1.0	Food Microbiology	3			3	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT001203 Version: 1.0	Principle of Food Preservation	3			3	Theory 100 Marks	MT	10	40	50
							FTE	40		
BTFT001204 Version: 1.0	Fluid Mechanics	4			4	Theory 100Marks	MT	20	40	50
							FTE	80		
BTFT001205 Version: 1.0	Engineering Mathematics-II	4			4	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT001206 Version: 1.0	Food Chemistry Lab			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
BTFT001207 Version: 1.0	Food Microbiology Lab			2	1	Theory 50 Marks	MA	10	40	50
							PE	40		
BTFT001208 Version: 1.0	Principle of Food Preservation Lab			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
BTFT001209 Version: 1.0	Fluid Mechanics Lab			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
BTFT001210 Version: 1.0	Computer Application and Data Structure	1		2	2	Practical 50 Marks	MA	10	40	50
							PE	40		
Total		19	10	24	750 Marks	Total Contact Hours: 29 Total Credits: 24				
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Second Year B. Tech Food Technology Syllabus Structure (Semester III)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
							Exam	WT	Min. Pass %	Total Min. Pass %
		Hr/Week								
BTFT002301 Version: 1.0	Applied Mathematics-III	4			4	Theory 100 Marks	MT	20	40	50
							FTE	80		
							FTE	80		
BTFT002302 Version: 1.0	Food Biochemistry	4			3	Theory 100 Marks	MT	10	40	50
							FTE	40		
BTFT002303 Version: 1.0	Fruits and Vegetables Processing	3			4	Theory 100Marks	MT	20	40	50
							FTE	80		
BTFT002304 Version: 1.0	Food Additives & Preservatives	4			4	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT002305 Version: 1.0	Processing of Milk & Milk Products	3		2	1	Theory 100 Marks	MA	20	40	50
							PE	80		
BTFT002306 Version: 1.0	Food Biochemistry-Lab			2	1	Theory 50 Marks	MA	10	40	50
							PE	40		
BTFT002307 Version: 1.0	Fruits and Vegetables Processing- Lab			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
BTFT002308 Version: 1.0	Food Additives & Preservatives-Lab			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
BTFT002309 Version: 1.0	Processing of Milk & Milk Products-Lab			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
Total		18		10	23	700 Marks	Total Contact Hours: 28 Total Credits: 23			
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Second Year B. Tech Food Technology Syllabus Structure (Semester IV)											
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme				
							Exam	WT	Min. Pass %	Total Min. Pass %	
		Hr/Week									
BTFT002401 Version: 1.0	Food Process Engineering-I	4			4	Theory 100 Marks	MT	20	40	50	
							FTE	80			
BTFT002402 Version: 1.0	Human Nutrition	3			3	Theory 100 Marks	MT	20	40	50	
							FTE	80			
BTFT002403 Version: 1.0	Bakery, Confectionary & snacks Technology	4			3	Theory 100 Marks	MT	10	40	50	
							FTE	40			
							FTE	80			
BTFT002204 Version: 1.0	Instrumental Technique in Food analysis	4			4	Theory 100 Marks	MT	20	40	50	
							FTE	80			
BTFT002405 Version: 1.0	Processing Technology of Cereals, Pulses & Oilseeds	3				Theory 100 Marks	MT	20	40	50	
							FTE	80			
BTFT002406 Version: 1.0	Food Process Engineering-I				2	1	Practical 50 Marks	MA	10	40	50
								PE	40		
BTFT002207 Version: 1.0	Human Nutrition				2	1	Theory 50 Marks	MA	10	40	50
								PE	40		
BTFT002408 Version: 1.0	Bakery, Confectionary & snacks Technology				2	1	Practical 50 Marks	MA	10	40	50
								PE	40		
								PE	40		
BTFT002409 Version: 1.0	Instrumental Technique in Food analysis				2	1	Practical 50 Marks	MA	10	40	50
								PE	40		
BTFT002410 Version: 1.0	Processing Technology of Cereals, Pulses & Oilseeds				2	1	Practical 50 Marks	MA	10	40	50
								PE	40		
Total		18			10	23	750 Marks	Total Contact Hours: 28 Total Credits: 24			
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Third Year B. Tech Food Technology Syllabus Structure (Semester V)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
							Exa m	WT	Min. Pass %	Total Min. Pass %
		Hr/Week								
BTFT003501 Version: 1.0	Food Process Engineering-II	4			4	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT003502 Version: 1.0	Food Packaging Technology	3			3	Theory 100 Marks	MT	20	40	50
							FTE	80		
							FTE	40		
BTFT003503 Version: 1.0	Biochemical Engineering	4			4	Theory 100Marks	MT	20	40	50
							FTE	80		
BTFT003504 Version: 1.0	Food Quality, Safety Standards and Certification	4			4	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT003505 Version: 1.0	Elective-I	3			3	Theory 100 Marks	MA	10	40	50
							PE	40		
BTFT003506 Version: 1.0	Food Process Engineering-II			2	1	Theory 50 Marks	MA	10	40	50
							PE	40		
BTFT003507 Version: 1.0	Food Packaging Technology			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
							PE	40		
BTFT003508 Version: 1.0	Biochemical Engineering			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
BTFT003509 Version: 1.0	Food Quality, Safety Standards and Certification			2	1	Practical 50 Marks	MA	10	50	50
							PE	40		
Total		18		10	23	750 Marks	Total Contact Hours: 28 Total Credits: 23			
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Third Year B. Tech Food Technology Syllabus Structure (Semester VI)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
							Exam	WT	Min. Pass %	Total Min. Pass %
		Hr/Week								
BTFT003601 Version: 1.0	Processing of Spices & Plantation Crops	4			4	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT003602 Version: 1.0	Meat, Poultry & Fish Processing Technology	4			3	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT003603 Version: 1.0	Food Laws and Regulations	3			3	Theory 100 Marks	MT	10	40	50
							FTE	40		
BTFT003604 Version: 1.0	Food Process Equipment design	4			4	Theory 100Marks	MT	20	40	50
							FTE	80		
BTFT003605 Version: 1.0	Elective-II	3			3	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT003606 Version: 1.0	Processing of Spices & Plantation Crops- Lab			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
BTFT003607 Version: 1.0	Meat, Poultry & Fish Processing Technology- Lab			2	1	Theory 50 Marks	MA	10	40	50
							PE	40		
BTFT003608 Version: 1.0	Food Process Equipment design-Lab			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
BTFT003609 Version: 1.0	Mini Project-I			2	1	Practical 50 Marks	MA	10	40	50
							PE	40		
BTFT003610 Version: 1.0	Research Methodology	2		0	2	Theory 50 Marks	MT	10		
							FTE	40		
Total		20		10	23	750 Marks	Total Contact Hours: 30 Total Credits: 24			
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Final Year B. Tech Food Technology Syllabus Structure (Semester VII)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
							Exam	WT	Min. Pass %	Total Min. Pass %
		Hr/Week								
BTFT004701 Version: 1.0	Current Topics in Food Science and Technology	4			4	Theory 100 Marks	MT	20	40	50
							FTE	80		
BTFT004702 Version: 1.0	Experiential Learning Programme			16	8	Theory 200 Marks			40	50
BTFT004703 Version: 1.0	Research Project			12	6	Theory 200 Marks			40	50
BTFT004704 Version: 1.0	Seminar			4	2	Theory 100Marks			40	50
Total		4		32	20	600 Marks	Total Contact Hours: 36 Total Credits: 24			
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Final Year B. Tech Food Technology Syllabus Structure (Semester VIII)												
S r. N o.	Course Code	Name of Course	Teaching Scheme per week				Tot al Ma rks					
			L	T	P	Cr edi ts						
								Comp onent	Exam	WT	Min. Pass %	Total Min. Pass %
1	BTFT0048 01	Industrial Training	-	-	40	20	600	Practic al	PE	300	40	50
								Practic al	EOE	300	40	
		TOTAL			40	20	600		600			50

CSE: Continuous Semester Evaluation EE: Semester End Evaluation

IPE: Internal Practical Evaluation

EPE: External Practical Examination IOE: Internal Oral Evaluation

EOE: External Oral Examination

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.