



D Y Patil Agriculture & Technical University, Talsande

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

First Year M.Tech Food Technology (Semester I)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
							Exam	WT	Min. Pass %	
MTFT001101 Version: 1.0	Advances in Analytical Techniques	4			3	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
MTFT 001102 Version: 1.0	Advanced Food Chemistry	3			3	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
B MTFT 001103 Version: 1.0	Modern Food Microbiology	3			3	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
BTCSE001104 Version: 1.0	Emerging Technologies in Food Processing	3			3	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
MTFT 001105 Version: 1.0	Elective-I	3			3	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
MTFT 001106 Version: 1.0	Seminar-I	-	-	2	1	Theory 50 Marks	FE	50	40	
MTFT 001107 Version: 1.0	Advances in Analytical Techniques- Lab				2	2	Practical 50 Marks	EOE	25	40
								IOE	25	
MTFT 001108 Version: 1.0	Advanced Food Chemistry- Lab				2	1	Practical 50 Marks	EOE	25	40
								IOE	25	
MTFT 001109 Version: 1.0	Emerging Technologies in Food Processing- Lab				2	1	Practical 50 Marks	EOE	25	40
								IOE	25	
MTFT0011010 Version: 1.0	Technical Writing and Communications Skills	1					NC			
MTFT0011011 Version: 1.0	Intellectual Property and its Management in Agriculture	1					NC			
Total		18	-	8	26	700 Marks	Total Hours: 25, Total Credits: 20			

FET – Faculty Evaluation Theory; FEP - Faculty Evaluation Practical; MSE - Mid Semester Examination; ESE – End Semester Examination; Au - Audit Course, IOE- Internal Oral Exam, EOE- External Oral Exam



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First Year M.Tech Food Technology Semester (Semester II)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
							Exam	WT	Min. Pass %	
MTFT001201 Version: 1.0	Advances in food process engineering	4			4	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
MTFT 001202 Version: 1.0	Food Ingredients and Additives	3			3	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
MTFT 001203 Version: 1.0	Food Safety Management Systems and Certification	3			3	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
MTFT 001204 Version: 1.0	Emerging Technologies in Food Packaging	3			3	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
MTFT 001205 Version: 1.0	Elective-II	3			3	Theory 100 Marks	FET	20	40	
							MSE	30		
							ESE	50	40	
MTFT 001206 Version: 1.0	Seminar-II				2	1	Theory 50 Marks	ESE	50	40
MTFT 001207 Version: 1.0	Advances in food process engineering				2	1	Practical 50 Marks	EOE	25	40
								IOE	25	
MTFT 001208 Version: 1.0	Food Ingredients and Additives				2	1	Practical 50 Marks	EOE	25	40
								IOE	25	
MTFT 001209 Version: 1.0	Emerging Technologies in Food Packaging				2	1	Practical 50 Marks	EOE	25	40
								IOE	25	
MTFT0012010 Version: 1.0	Library and Information Services	1					NC			
MTFT0012011 Version: 1.0	Basic Concepts in Laboratory Techniques	1					NC			
Total		18			8	20	700 Marks	Total Hours: 26, Total Credits: 20		

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Second Year M. Tech Food Technology (Semester III)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
		Hr/Week					Exam	WT	Min. Pass %	Total Min. Pass %
		MTFT002301 Version: 1.0	Major Project Phase-I					10	Practical 200 Marks	FE
						EOE	100	40		
MTFT002302 Version: 1.0	In-Plant Training				4	Theory 100 Marks	FE	100	40	50
MTFT002303 Version: 1.0	Agricultural Research, Research Ethics and Rural Development Programmes	1			1	NC				
Total		14		08	15	300 Marks	Total Contact Hours: 31 Total Credits: 21			
EOE- External Oral Exam FE- Faculty Evaluation										

Second Year M. Tech Food Technology (Semester IV)										
Course Code	Course Title	L	T	P	C	Component	Evaluation Scheme			
		Hr/Week					Exam	WT	Min. Pass %	Total Min. Pass %
		MTFT002401 Version: 1.0	Major Project Phase-II					20	Practical 400 Marks	FEP
						EOE	200	40		
Total					20	300 Marks	Total Credits: 20			
EOE- External Oral Exam FEP - Faculty Evaluation Practical										

List of elective subject

Sr. No	Elective I	Elective II
1	Bioprocessing and Separation Technology	Food product development
2	Spices, Herbs and Condiments	Enzymes in Food Processing
3	Advances in Dairy Technology	Traditional Foods