

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 %
		Hr/Week							
BTFT001101 Version: 1.0	General Microbiology	3			3	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT001102 Version: 1.0	Engineering Mathematics-I	4			4	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT001103 Version: 1.0	Electrical and Electronic Engineering	3			3	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT001104 Version: 1.0	Applied Chemistry	4			4	Theory 100Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT001105 Version: 1.0	Engineering Drawing and Graphics	1			1	Theory 50 Marks	MSE	10	40
							ESE	40	
BTFT001106 Version: 1.0	Workshop Technology	1			1	Theory 50 Marks	MSE	10	40
							ESE	40	
BTFT001107 Version: 1.0	General Microbiology-Lab			2	1	Theory 50 Marks	POE	50	40
BTFT001108 Version: 1.0	Electrical and Electronic Engineering-Lab			2	1	Practical 50 Marks	FEP	50	40
BTFT001109 Version: 1.0	Applied Chemistry-Lab			2	1	Practical 50 Marks	POE	50	40
BTFT001110 Version: 1.0	Engineering Drawing and Graphics-Lab			4	2	Practical 100 Marks	FEP	50	40
BTFT001111 Version: 1.0	Workshop Technology-Lab			2	1	Practical 50 Marks	FEP	50	40
BTFT001112 Version: 1.0	English Language	2				NC			
BTFT001113 Version: 1.0	Environmental Sciences & Disaster Management	1		2		NC			
Total		19		16	22	800 Marks			

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First Year B. Tech Food Technology Syllabus Structure (Semester II)									
Course Code	Course Title	L	T	P	C		Evaluation Scheme		
						Component	Exa m	WT	Min. Pass %
		Hr/Week							
BTFT001201 Version: 1.0	Food Chemistry	4			4	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT001202 Version: 1.0	Food Microbiology	3			3	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT001203 Version: 1.0	Principle of Food Preservation	3			3	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT001204 Version: 1.0	Fluid Mechanics	4			4	Theory 100Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT001205 Version: 1.0	Engineering Mathematics-II	4			4	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT001206 Version: 1.0	Food Chemistry Lab			2	1	Practical 50 Marks	POE	50	40
BTFT001207 Version: 1.0	Food Microbiology Lab			2	1	Theory 50 Marks	POE	50	40
BTFT001208 Version: 1.0	Principle of Food Preservation Lab			2	1	Practical 50 Marks	POE	50	40
BTFT001209 Version: 1.0	Fluid Mechanics Lab			2	1	Practical 50 Marks	FEP	50	40
BTFT001210 Version: 1.0	Computer Application and Data Structure	1		2	2	Practical 50 Marks	FEP	50	40
Total		19		10	24	750 Marks			



Second Year B. Tech Food Technology Syllabus Structure (Semester III)									
Course Code	Course Title	L	T	P	C		Evaluation Scheme		
						Component	Exa m	WT	Min. Pass %
		Hr/Week							
BTFT002301 Version: 1.0	Applied Mathematics-III	4			4	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT002302 Version: 1.0	Food Biochemistry	4			3	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT002303 Version: 1.0	Fruits and Vegetables Processing	3			4	Theory 100Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT002304 Version: 1.0	Food Additives & Preservatives	4			4	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT002305 Version: 1.0	Processing of Milk & Milk Products	3		2	1	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT002306 Version: 1.0	Food Biochemistry- Lab			2	1	Theory 50 Marks	POE	50	40
BTFT002307 Version: 1.0	Fruits and Vegetables Processing- Lab			2	1	Practical 50 Marks	POE	50	40
BTFT002308 Version: 1.0	Food Additives & Preservatives- Lab			2	1	Practical 50 Marks	POE	5	40
BTFT002309 Version: 1.0	Processing of Milk & Milk Products-Lab			2	1	Practical 50 Marks	POE	50	40
Total		18		10	23	700 Marks	Total Contact Hours: 28 Total Credits: 23		
MT – Mid Term; FTE – Final Theory Exam; PE- Practical Exam; MA-Manual									

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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		
							Exam	WT	Min. Pass %
		Hr/Week							
BTFT003501 Version: 1.0	Food Process Engineering-II	4			4	Theory 100 Marks	MSE	30	40
							FET	20	40
							ESE	50	
BTFT003502 Version: 1.0	Food Packaging Technology	3			3	Theory 100 Marks	MSE	30	40
							FET	20	40
							ESE	50	
BTFT003503 Version: 1.0	Biochemical Engineering	4			4	Theory 100Marks	MSE FET	30 20	40
							ESE	50	40
							BTFT003504 Version: 1.0	Food Quality, Safety Standards and Certification	4
ESE	50	40							
BTFT003505 Version: 1.0	Elective-I	3			3	Theory 100 Marks			
							ESE	50	40
							BTFT003506 Version: 1.0	Food Process Engineering-II Lab	
BTFT003507 Version: 1.0	Food Packaging Technology Lab			2	1	Practical 50 Marks	POE	50	40
BTFT003508 Version: 1.0	Biochemical Engineering Lab			2	1	Practical 50 Marks	FEP	50	40
BTFT003509 Version: 1.0	Food Quality, Safety Standards and Certification Lab			2	1	Practical 50 Marks	POE	50	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		Evaluation Scheme		
						Component	Exam	WT	Min. Pass %
		Hr/Week							
BTFT003601 Version: 1.0	Processing of Spices & Plantation Crops	4			4	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT003602 Version: 1.0	Meat, Poultry & Fish Processing Technology	4			3	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT003603 Version: 1.0	Food Laws and Regulations	3			3	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT003604 Version: 1.0	Food Process Equipment design	4			4	Theory 100Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT003605 Version: 1.0	Elective-II	3			3	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	
BTFT003606 Version: 1.0	Processing of Spices & Plantation Crops- Lab			2	1	Practical 50 Marks	POE	50	40
BTFT003607 Version: 1.0	Meat, Poultry & Fish Processing Technology- Lab			2	1	Theory 50 Marks	POE	50	40
BTFT003608 Version: 1.0	Food Process Equipment design-Lab			2	1	Practical 50 Marks	FEP	50	40
BTFT003609 Version: 1.0	Mini Project-I			2	1	Practical 50 Marks	FEP	50	40
BTFT003610 Version: 1.0	Research Methodology	2		0	2	Theory 50 Marks			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		Evaluation Scheme		
						Component	Exa m	WT	Min. Pass %
		Hr/Week							
BTFT004701 Version: 1.0	Current Topics in Food Science and Technology	4			4	Theory 100 Marks	MSE	30	40
							FET	20	
							ESE	50	40
BTFT004702 Version: 1.0	Experiential Learning Programme			16	8	Theory 200 Marks	POE	100	40
							FEP	100	40
BTFT004703 Version: 1.0	Research Project			12	6	Theory 200 Marks	POE	100	40
							FEP	100	40
BTFT004704 Version: 1.0	Seminar	4		4	2	Theory 100Marks	FEP	100	40
Total						4	32	20	600 Marks

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Final Year B. Tech Food Technology Syllabus Structure (Semester VII)									
Course Code	Course Title	L	T	P	C		Evaluation Scheme		
						Component	Exa m	WT	Min. Pass %
		Hr/Week							
BTFT004801	Industrial Training	-	-	40	20	Theory 600 Marks	POE	300	40
							FEP	300	40
Total		-		40	20	600 Marks	Total Contact Hours: 40 Total Credits: 20		

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.