

## Department of Food Processing Technology

### B. Tech. (Food Processing Technology) UG Courses as per the Fifth Deans' Committee of ICAR

Sr. No.	Course Code	Course Title	Semester	Credit Hours
1.	FPT 121	Fundamentals of Food Processing	Second	3 (2+1)
2.	FPT 231	Processing Technology of Liquid Milk	Third	2 (1+1)
3.	FPT 232	Processing Technology of Cereals	Third	3 (2+1)
4.	FPT 241	Unit Operations in Food Processing	Fourth	3 (2+1)
5.	FPT 242	Processing Technology of Dairy Products	Fourth	3 (2+1)
6.	FPT 243	Processing Technology of Legumes and Oilseeds	Fourth	3 (2+1)
7.	FPT 244	Processing of Spices and Plantation Crops	Fourth	3 (2+1)
8.	FPT 351	Design & Formulation of Foods	Fifth	3 (2+1)
9.	FPT 352	Processing Technology of Fruits and Vegetables	Fifth	3 (2+1)
10.	FPT 353	Bakery, Confectionery, and Snack Products	Fifth	3 (2+1)
11.	FPT 361	Processing of Meat, Fish & Poultry Products	Sixth	3 (2+1)
12.	FPT 362	Processing Technology of Beverages	Sixth	3 (2+1)
13.	FPT 363	Sensory Evaluation of Food Products	Sixth	3 (2+1)
14.	FPT 364	Food Packaging Technology and Equipment	Sixth	3 (2+1)

