

Department of Food Processing Technology

B. Tech. (Food Technology) Courses as per the Sixth Deans' Committee of ICAR

Sr. No.	Course Code	Course Title	Semester	Credit Hours
1.	FPT 111	Fundamentals of Food Processing	I	3 (2+1)
2.	FPT 351	Processing Technology of Cereals	V	3 (2+1)
3.	FPT 352	Processing Technology of Fruits and Vegetables	V	3 (2+1)
4.	FPT 353	Food Packaging Technology and Equipment	V	2 (1+1)
5.	FPT 354	Processing of Spices and Plantation Crops	V	3 (2+1)
6.	FPT 361	Sensory Evaluation of Food Products	VI	2 (1+1)
7.	FPT 362	Processing Technology of Legumes and Oilseed	VI	3 (2+1)
8.	FPT 363	Processing of Meat, Fish and Poultry Products	VI	3 (2+1)
9.	FPT 364	Processing Technology of Beverages	VI	3 (2+1)
10.	FPT 365	Bakery, Confectionary and Snack Products	VI	3 (2+ 1)
11.	FPT 366	Processing Technology of Liquid Milk	VI	2 (1+1)
12.	FPT 471	Processing Technology of Dairy Products	VII	3 (2+1)
Elective Courses				
13.	FPT 472	Design and Formulation of Foods	VII	3 (2+1)
14.	FPT 473	Traditional Indian Dairy Products	VII	2 (1+1)
15.	FPT 474	Ice-cream and Frozen Desserts	VII	3 (2+1)
16.	FPT 475	Waste and By-products Utilization	VII	3 (2+1)
Skill Enhancement Courses				
17.	SEC 1	Introduction to Milling (Rice, Dal, Spices, etc.)	I	2 (0+2)
18.	SEC 2	Introduction to Drying Technology and Dryers	II	2 (0+2)
19.	SEC 3	Introduction to Processing of Extruded Foods	III	2 (0+2)

