

**SCHEME
OF
EXAMINATION**

Under Choice Based Credit System (CBCS)

For

B.Sc. (Hons.) Food Technology - 3 Years
(w.e.f. Session 2016-17)



**UTTARANCHAL UNIVERSITY,
DEHRADUN**

Evaluation Scheme of B.Sc. (Hons.) Food-Technology

(W.e.f. Session 2016-17)

Semester – I										
S. No.	Code TBFT /PBFT	Paper Title	Period L-T-P	Credit L-T-P	Theory		Practical		Total	Total Credit
					End sem.	Sess.	End sem	Sess.		
1	101	Fundamentals of Food Technology (C-1)	4-0-4	4-0-2	60	40	25	25	150	6
2	102	Principles of Food Science(C-2)	4-0-4	4-0-2	60	40	25	25	150	6
3	103	Generic Elective-1 (Chemistry of Food)	4-0-2	4-0-1	60	40	25	25	150	5
4	TBES-104	EVS (AECC-1)	2-0-0	2-0-0	60	40	-	-	100	2
5	*RMM-105 *RMB-105	*Remedial Maths/ *Remedial Biology	2-0-0	0-0-0	0	50	-	-		0
		Total	16-0-10	14-0-5					550	19

**This is non credit paper but minimum qualifying marks are 40% i.e 20 out of 50 required.*

Semester – II								
S.	Code	Paper Title	Period L-T-P	Credit	Theory	Practical	Total	

No.	TBFT /PBFT			L-T-P	End sem.	Sess .	End sem	Sess .		Total Credits
1	201	Technology of Food Preservation (C-3)	4-0-4	4-0-2	60	40	25	25	150	6
2	202	Food Processing Technology (c-4)	4-0-4	4-0-2	60	40	25	25	150	6
3	203	Generic Elective-II (Bio-Analytical Techniques)	4-0-2	4-0-1	60	40	25	25	150	5
4	TBEC-204	English Communication(AECC-2)	2-0-0	2-0-0	60	40	-	-	100	2
5	ADC/ PADC-105	Computational skills	2-0-2	2-0-1	60	40	-	25	125	3
		Total	16-0-12	16-0-6					675	22

Semester - III									
S.N O.	Code TBFT /PBFT	Paper Title	L-T-P	Credit	Theory		Practical		Total
					End sem.	Sess.	End sem	Sess.	
1	301	Food and Nutrition(C-5)	4-0-4	6	60	40	25	25	150
2	302	Technology of Fruits, Vegetables and Plantation Crops(C-6)	4-0-4	6	60	40	25	25	150
3	303	Technology of dairy & sea foods(C-7)	4-0-4	6	60	40	25	25	150
4	304	Food Fermentation Technology(SEC-1)	2-0-0	2	60	40	-	-	100
5	305	Generic Elective-3 (Bio-chemistry)	4-0-4	6	60	40	25	25	150
6	ADP	* Seminar Presentation	0-0-2	1	-	-	-	25	25

	306								
		Total	18-0-16	27					725

* Students will have to give presentation on Industrial visit/topic given by HOD/coordinator

Semester - IV									
S.No	Code TBFT /PBFT	Paper Title	L-T-P	Cred it	Theory		Practical		Total
					End sem.	Ses s.	End sem	Sess.	
1	401	Technology of cereals, pulses & oil seeds(C-8)	4-0-4	6	60	40	25	25	150
2	402	Food Microbiology(C-9)	4-0-4	6	60	40	25	25	150
3	403	Technology of Meat Poultry & Eggs (C-10)	4-0-4	6	60	40	25	25	150
4	404	Project & Technical Report (SEC-2)	0-0-4	2	-	-	100	50	150
5	405	Generic Elective -4 (Sensory Evaluation of Food)	4-0-4	6	60	40	25	25	150
		Total	16-0-20	26					750
		G.Total (I to IV Sem)		101					

Semester - V									
S.No.	Code TBFT /PBFT	Paper Title	L-T-P	Credit	Theory		Practical		Total
					End sem.	Sess.	End sem.	Sess.	
1	501	Food Engineering (C-11)	4-0-4	6	60	40	25	25	150
2	502	Food chemistry -1 (C-12)	4-0-4	6	60	40	25	25	150
3	503	Food Plant Sanitation(DSE-1)	4-0-4	6	60	40	25	25	150
4	504	Baking Technology (DSE-2)	4-0-4	6	60	40	25	25	150
5	ADP 506	Presentation on Industrial training/ visit	0-0-2	1	-	-	-	50	50
		Total	16-0-17	25					650

Semester - VI									
S.No	Code TBFT /PBFT	Paper Title	L-T-P	Credit	Theory		Practical		Total
					End sem.	Sess.	End sem	Sess.	
1	601	Food chemistry- II(C-13)	4-0-4	6	60	40	25	25	150
2	602	Food Quality and Sensory evaluation (C-14)	4-0-4	6	60	40	25	25	150
3	603	Food Quality Management (DSE-3)	4-0-4	6	60	40	25	25	150
4	604	Food Packaging (DSE-4)	4-0-4	6	60	40	25	25	150

5	ADP 605	Dissertation(Major) & Presentation	0-1-3	2	-	-	150	50	200
		Total	16-0-19	26	-	-	-	-	800
		G.Total		145					4150

STRUCTURE OF B.SC HONOURS FOOD TECHNOLOGY UNDER CBCS

CORE COURSE

CREDITS - 4+2 (4 Period Theory and 4 Period Practical per Week)

C1 -Fundamentals of Food Technology

C2-Principles of Food Science

C3- Technology of Food Preservation

C4- Food Processing Technology

C5-Food and Nutrition

C6- Technology of Fruits, Vegetables and Plantation Crops

C7-Technology of Dairy and Sea Food

C8- Technology of Cereals, Pulses and Oilseeds

C9- Food Microbiology

C10- Technology of Meat, Poultry and Egg

C11-Food Engineering

C12-Food Chemistry-I

C13-Food Chemistry-II

C14-Food Quality and Sensory Evaluation

DISCIPLINE SPECIFIC ELECTIVE (ANY FOUR)

CREDITS - 4+2 (4 Period Theory and 4 Period Practical per Week)

DSE-1 Food Plant Sanitation (01)

DSE-2 Bakery Technology (02)

DSE-3 Food Quality Management (03)

DSE-4 Food Packaging (04)

DSE-5 Nutraceutical and Functional Foods (05)

DSE-6 Food Safety (06)

SKILL ENHANCEMENT ELECTIVE COURSE (ANY TWO)

CREDITS - 2 (2 Period Theory or 4 Period Practical per Week or 1 period theory+2 period practical per week)

SEC-1. Food Fermentation Technology (01)

SEC-2. Project and Technical Report (02)

SEC-3. Entrepreneurship Development (03)

SEC-4 .Confectionary Technology (04)

SEC 5. Food Product Development (05)

GENERIC ELECTIVE (ANY FOUR)

CREDITS - 4+2 (4 Period Theory and 4 Period Practical per Week)

(GE-1 to GE-4 to be selected)

1. Chemistry of Food (GE-1)

2. Bio-Analytical Techniques(GE-2)

3. Biochemistry (GE-3)

4. Sensory Evaluation of Food (GE-4)

5. Bio-Physics(05)

6. Bio-stats (06)
7. Food Processing and Preservation(07)
8. Food Microbiology and Food Safety(08)
9. Food Engineering and Packaging (09)
10. Technology of Plant and Animal Foods (10)