

Food Processing Technology

Bachelor of Biosystems Technology (BBST) Degree Programme

Curriculum for Food Processing Technology stream

Semester I

Module Code	Module Code	Credits	
		GPA	NGPA
FOT 11301	Mathematics (I)	3	
FOT 11302	Physics for Technology	3	
FOT 11303	Chemistry for technology	3	
FOT 11204	Engineering Drawing	2	
FOT 11205	Principles of Statistics	2	
FOT 10201	Computing for Technology		2
FOT 10202	Communication Skills (I)/English		2
FOT 10103	Ethical Conduct of Learners		1
	Total for the semester	13	5

Semester II

Module Code	Module Code	Credits	
		GPA	NGPA
FOT 21201	Mathematics (II)	2	
FOT 21205	Statistical method	2	
FOT 21206	Introduction to Computer Programming	2	
FOT 21207	Principles of Management	2	
FOT 21208	Principles of Quality Management	2	
BST 21201	Principles of Design and Manufacturing	2	
BST 21202	Principles of Microbiology	2	
FOT 20202	Communication Skills (II)/English		2
FOT 20104	Personality Development		1
	Total for the semester	14	3

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Semester III

Module Code	Module Code	Credits	
		GPA	NGPA
BST 31221	Principles of Food Process Technology	2	
BST 31222	Principles of Food Biochemistry	2	
BST 31223	Food Physics	2	
BST 31224	Industrial Microbiology	2	
BST 31225	Post-Harvest Management Technology	2	
BST 31226	Indigenous Knowledge in Food process Technology	2	
BST 31227	Food Safety Management	2	
BST 31128	Behavioral Aspects of Marketing (I)	1	
BST 31290	Technology practical (I)	2	
BST 31291	Technology workshop (I)	2	
Total for the semester		19	

Semester IV

Module Code	Module Code	Credits	
		GPA	NGPA
FOT 41209	Financial Management	2	
BST 41221	Food Process Technology (I)	2	
BST 41222	Industrial Food Technology (I)	2	
BST 41223	Beverage Technology	2	
BST 41224	Spices and Condiments Technology	2	
BST 41225	Food Laws and Regulations	2	
BST 41226	Principles of Product Designing	2	
BST 41127	Behavioral Aspects of Marketing (II)	1	
BST 41290	Technology practical (II)	2	
BST 41291	Technology workshop (II)	2	
Total for the semester		19	

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Semester V

Module Code	Module Code	Credits	
		GPA	NGPA
FOT 51110	Research Methodology	1	
BST 51221	Food Process Technology (II)	2	
BST 51222	Extrusion Technology	2	
BST 51223	Industrial Food Technology (II)	2	
BST 51224	Food Product Packaging and Distribution	2	
BST 51225	Advanced Topics in Food process Technology(I)	2	
BST 51126	Water Quality Management	1	
BST 51227	Processing Plant Designing	2	
BST 51128	Application of Novel Technologies in Food	1	
BST 51290	Technology practical (III)	2	
BST 51291	Technology workshop (III)	2	
FOT 50105	Professional Ethics		1
FOT 50106	Occupational Health and Safety		1
Total for the semester		19	02

Semester VI

Module Code	Module Code	Credits	
		GPA	NGPA
BST 61221	Industrial Food Technology (III)	2	
BST 61222	IT Application in Food Industry	2	
BST 61223	Cleaner Production Technology	2	
BST 61224	Food Material Management Technology	2	
BST 61225	Store and Warehouse management	2	
BST 61226	Economics for Technology	2	
BST 61227	Entrepreneurship and Intellectual Property rights	2	
BST 61128	Seminars on Special Topics	1	
BST 61290	Technology practical (IV)	2	
BST 61291	Technology workshop (IV)	2	
Total for the semester		19	

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Semester VII

Module Code	Module Code	Credits	
		GPA	NGPA
BST 71698	Industrial Training / Internship	6	
BST 91699	Research Project		
	Total for the semester	6	

Semester VIII

Module Code	Module Code	Credits	
		GPA	NGPA
BST 81101	Career Development for an Employable Graduate	1	
BST 81221	Advanced Topics in Food Process Technology (II)	2	
BST 81222	Feasibility Study for Food processing	2	
BST 91699	Research project Contd.	6	
	Total for the semester	11	