

DEPARTMENT OF FOOD TECHNOLOGY
PROGRAMME: **BSc Food Technology**

I SEMESTER				
			Hours	Credit
Common course	ENG1A01	Litmosphere: The World of Literature	4	3
	ENG102	Functional Grammer And Communication In English	5	3
Common course	ARB1A07(1)	Language Skills In Arabic	5	4
	MAL1A07(1)	Malayala Sahithyam1		
Core Course	FTL 1 B 01	Perspectives of Food Science and Technology	1+2(P)	3
Complementary Course1	PHY1C01	Properties of matter and Thermodynamics	2	2
		PHYSICS Practical	2	0
Complementary Course2		General Chemistry	2	2
	CHE1C01	CHEMISTRY Practical	2	0
Audit Course		Environment Studies	0	4
II SEMESTER				
Common course	ENG2A03	Reading From The Fringes	4	4
	ENG2A04	Readings On Kerala	5	4
Common course	ARB1A08(1)	Appreciating Arabic Literature	5	4
	MAL1A08(1)	Malayala Sahithyam2		
Core Course	FTL 2 B 03	Food Microbiology I	1+2(P)	3
Complementary Course 1	PHY2C02	Optics,Laser, Electronics	2	2
		PHYSICS Practical	2	0
Complementary Course 2	CHE2C02	Physical Chemistry	2	2
		CHEMISTRY Practical	2	0
Audit Course		Disaster Management	0	4
III SEMESTER				
Common General Course I	A11	Basic Numerical Skills	4	4
Common General Course II	A12	Informatics And Emerging Technologies	4	4
Core Course	FTL 3 B 05	Food Engineering	3	3
	FTL 3 B 06 (P)	Food Processing & Preservation	4	0
Complementary Course 1	PHY3C03	Mechanics, Relativity, Waves And Oscillations	3	2
		PHYSICS Practical	2	0

Complementary Course 2	CHE3C03	Organic Chemistry	3	2
		CHEMISTRY Practical	2	0
Audit Course		Human Rights/ Intellectual Property Rights/Consumer Protection	0	4

IV SEMESTER

Common General Course III	A13	Entrepreneurship And Environmental Science	4	4
Common General Course IV	A14	Nutrition And Health	4	4
Core Course	FTL 4 B 07	Food Chemistry & Analytical Instrumentation	3	4
	FTL 4 B 08 P	Food Chemistry & Analytical Instrumentation	4	3
Complementary Course 1	PHY4C04	Electricity, Magnetism And Nuclear Physics	3	2
	PHY4C05	PHYSICS Practical	2	4
Complementary Course 2	CHE4C04	Physical And Applied Chemistry	3	2
	CHE4C05(P)	CHEMISTRY Practical	2	4
Audit Course		Gender Studies/Gerontology	0	4

V SEMESTER

Theory	FTL 5 B 09	Food Microbiology II	3	3
	FTL 5 B 10	Cereals, Pulses and Oil seeds Technology	5	4
	FTL 5 B 11	Food Preservation & Packaging Technology	5	3
Practical's	FTL 5 B 12 P	Cereals, Pulses and Oil seeds Technology	4	0
	FTL 5 B 13 P	Food Microbiology II	3	0
	FTL 5 B 14 P	Analysis of foods	3	2
Open course	FTL 5 D 01 / 02 / 03	01. Technology of Spices 02. Fruits and Vegetables Processing 03. Food & Health	2	3

VI SEMESTER

Theory	FTL 6 B 15	Dairy Technology	4	3
	FTL 6 B 16	Technology of Animal Food	3	4
	FTL 6 B 17	Food safety, Food laws & regulations	4	4
	FTL 6 B 18	Technology of Fruits, Vegetables, Spices & Plantation Crops	4	4
Practical's	FTL 6 B 19 P	Technology of Fruits, Vegetables, Spices & Plantation Crops	4	5
	FTL 6 B 20 P	Technology of Animal Foods	4	5
	FTL 6 B 21Pr	Project work	2	2