

### Subject Codes for B. Tech Food Engg. And Tech.

	<b>THEORY SUBJECT</b>	<b>CODE</b>	<b>SEMESTER</b>
1	Chemistry of Food Constituents	FDT 1011	SEM III
2	Food Additives and Ingredients	FDT 1012	SEM IV
3	Food Chemistry	FDT 1013	SEM IV
4	Food Microbiology	FDT 1014	SEM IV
5	Nutrition	FDT 1015	SEM IV
6	Fermentation Technology	FDT 1016	SEM V
7	Technology of Fruits, Vegetables and Tubers	FDT 1017	SEM V
8	Technology of Meat, Fish and Poultry	FDT 1018	SEM V
9	Food Packaging	FDT 1019	SEM V
10	Principles of Food Preservation	FDT 1021	SEM VI
11	Food Engineering	FDT 1022	SEM VI
12	Technology of Cereals, Legumes and Oilseeds	FDT 1023	SEM VI
13	Technology of Plantation Crops	FDT 1024	SEM VI
	<b>Elective I Nutraceuticals and functional foods</b>	<b>FDT 1051</b>	<b>SEM VI</b>
14	Technology of Milk and Dairy Products	FDT 1025	SEM VII
15	Food Biotechnology	FDT 1026	SEM VII
16	Food Process Engineering	FDT 1027	SEM VII
	<b>Elective II Principles of Food Analysis</b>	<b>FDT 1052</b>	<b>SEM VII</b>
17	Food safety, quality and regulations	FDT 1028	SEM VIII
18	Current Topics in Food Science and Technology	FDT 1029	SEM VIII
	<b>Elective III Waste management in</b>	<b>FDT 1053</b>	<b>SEM VIII</b>

	<b>food processing</b>		
	<b>PRACTICAL SUBJECT</b>	<b>CODE</b>	<b>SEMESTER</b>
1	Technical Analysis –I	FDP 1011	SEM III
2	Technical Analysis- II	FDP 1012	SEM IV
3	Microbiology Lab – I	FDP 1013	SEM IV
4	Biochemistry Lab – I	FDP 1014	SEM IV
3	Food Chemistry Lab	FDP 1015	SEM V
4	Microbiology Lab – II	FDP 1016	SEM V
5	Biochemistry Lab – II	FDP 1017	SEM V
6	Analysis of Foods- I (Chemical)	FDP 1018	SEM VI
7	Food Processing – I	FDP 1019	SEM VI
8	Food Processing – II	FDP 1020	SEM VII
9	Analysis of Foods – II	FDP 1021	SEM VII
10	Seminar	FDP 1022	SEM VII
11	Food Processing – III	FDP 1023	SEM VIII
12	Experimental Project	FDP 1024	SEM VIII