

CURRICULAR STRUCTURE FOR PART – I FIRST SEMESTER OF
FULL-TIME DIPLOMA COURSE IN FOOD PROCESSING TECHNOLOGY

| Sl. No. | SUBJECT CODE | SUBJECT OF STUDY | CONTACT PERIODS / WEEK | | EXAMINATION SCHEME | | | | FULL MARKS | |
|--------------|-------------------------|--------------------------------|------------------------|------------------|--------------------|---------|-----------------|------------|------------|-------------|
| | | | | | INTERNAL | | EXTERNAL | | | |
| | | | | | THEORETICAL PAPERS | LECTURE | SESSIONAL | ASSESSMENT | ATTENDANCE | OBJECTIVE |
| 1. | FPT / 1 / T1 / CSS | COMMUNICATION SKILLS (STUDIES) | 2 (L) + 1(T) | — | 10 | 2.5 | 15 | 35 | 50 | — |
| 2. | FPT / 1 / T2 / PHY1 | PHYSICS – I | 3 | — | 10 | 2.5 | 15 | 35 | 50 | — |
| 3. | FPT / 1 / T3 / CHM1 | CHEMISTRY – I | 2 (L) + 1(T) | — | 10 | 2.5 | 15 | 35 | 50 | — |
| 4. | FPT / 1 / T4 / MTH1 | MATHEMATICS – I | 5 | — | 20 | 5 | 30 | 70 | 100 | — |
| 5. | FPT / 1 / T5 / EMK | ENGINEERING MECHANICS | 4 | — | 20 | 5 | 30 | 70 | 100 | — |
| | | SESSIONAL PAPERS | LECTURE | SESSIONAL | INTERNAL | | EXTERNAL | | TH. | SES. |
| 6. | FPT / 1 & 2 / S1 / LPHY | PHYSICS LAB – I | — | 3 | 12.5 | | — | | — | — |
| 7. | FPT / 1 & 2 / S2 / LCHM | CHEMISTRY LAB – I | — | 3 | 12.5 | | — | | — | — |
| 8. | FPT / 1 & 2 / S3 / SED | ENGINEERING DRAWING (S) – I | — | 6 | 50 | | — | | — | — |
| 9. | FPT / 1 & 2 / S4 / SWPR | WORKSHOP PRACTICE – I | — | 6 | 50 | | — | | — | — |
| TOTAL | | | 16 (L) + 2 (T) | 18 | — | | — | | 350 | — |

CURRICULAR STRUCTURE FOR PART – I SECOND SEMESTER OF
FULL-TIME DIPLOMA COURSE IN FOOD PROCESSING TECHNOLOGY

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|--------------|-------------------------|-----------------------------------|------------------------|------------------|--------------------|---------|-----------------|------------|------------|-------------|
| | | | | | INTERNAL | | EXTERNAL | | | |
| | | | | | THEORETICAL PAPERS | LECTURE | SESSIONAL | ASSESSMENT | ATTENDANCE | OBJECTIVE |
| 1. | FPT / 2 / T1 / BEA | BUSINESS ECONOMICS & ACCOUNTANCY | 4 | — | 20 | 5 | 30 | 70 | 100 | — |
| 2. | FPT / 2 / T2 / PHY2 | PHYSICS – II | 2 | — | 10 | 2.5 | 15 | 35 | 50 | — |
| 3. | FPT / 2 / T3 / CHM2 | CHEMISTRY – II | 2 | — | 10 | 2.5 | 15 | 35 | 50 | — |
| 4. | FPT / 2 / T4 / MTH2 | MATHEMATICS – II | 3 | — | 20 | 5 | 30 | 70 | 100 | — |
| 5. | FPT / 2 / T5 / SOM | STRENGTH OF MATERIALS | 3 | — | 20 | 5 | 30 | 70 | 100 | — |
| 6. | FPT / 2 / T6 / CA | COMPUTER APPLICATIONS | 3 | — | 10 | 2.5 | 15 | 35 | 50 | — |
| 7. | FPT / 2 / T7 / ETK | ELECTRICAL TECHNOLOGY | 2 | — | 10 | 2.5 | 15 | 35 | 50 | — |
| 8. | FPT / 2 / T8 / ED | ENGINEERING DRAWING (4 HR. EXAM.) | — | — | 20 | 5 | 30 | 70 | — | 100 |
| | | SESSIONAL PAPERS | LECTURE | SESSIONAL | INTERNAL | | EXTERNAL | | TH. | SES. |
| 9. | FPT / 1 & 2 / S1 / LPHY | PHYSICS LAB – II | — | 2 | 12.5 | | 25 | | — | 50 |
| 10. | FPT / 1 & 2 / S2 / LCHM | CHEMISTRY LAB – II | — | 2 | 12.5 | | 25 | | — | 50 |
| 11. | FPT / 1 & 2 / S3 / SED | ENGINEERING DRAWING (S) – II | — | 6 | 50 | | 100 | | — | 200 |
| 12. | FPT / 1 & 2 / S4 / SWPR | WORKSHOP PRACTICE – II | — | 6 | 50 | | 100 | | — | 200 |
| 13. | FPT / 2 / S5 / LCA | COMPUTER APPLICATIONS LAB | — | 3 | 50 | | 50 | | — | 100 |
| 14. | FPT / 2 / S6 / LETK | ELECTRICAL TECHNOLOGY LAB | — | 2 | 25 | | 25 | | — | 50 |
| TOTAL | | | 19 | 21 | — | | — | | 500 | 750 |

Each of Part I – 1st & 2nd semester is of 17 weeks duration of which 15 weeks are scheduled as contact weeks and 2 weeks are scheduled for holding two Centralised Internal Assessments.

Part I – 1st & 2nd semester consists of 36 & 40 contact periods per week respectively, and, 8 & 4 periods per week respectively are allocated for Student Centred Activities like Library, Guided Studies etc.

Marks distribution in Part – I : Theoretical – 850, Sessional – 750; Total – 1600.

CURRICULAR STRUCTURE FOR PART – II FIRST SEMESTER OF
FULL-TIME DIPLOMA COURSE IN FOOD PROCESSING TECHNOLOGY

| SL. No. | SUBJECT CODE | SUBJECT OF STUDY | CONTACT PERIODS / WEEK | | EXAMINATION SCHEME | | | | FULL MARKS | | PAGE No. |
|-------------------------|-------------------------|--|------------------------|------------------|--------------------|---------|-----------------|------------|------------|-------------|----------|
| | | | | | INTERNAL | | EXTERNAL | | | | |
| | | | | | THEORETICAL PAPERS | LECTURE | SESSIONAL | ASSESSMENT | ATTENDANCE | OBJECTIVE | |
| 1. | FPT / 3 / T1 / ENVE | ENVIRONMENTAL ENGINEERING | 3 | — | 20 | 5 | 30 | 70 | 100 | — | 7 |
| 2. | FPT / 3 / T2 / PIC | PROGRAMMING IN C | 3 | — | 20 | 5 | 30 | 70 | 100 | — | 9 |
| 3. | FPT / 3 / T3 / BE | BASIC ELECTRONICS | 3 | — | 20 | 5 | 30 | 70 | 100 | — | 10 |
| 4. | FPT / 3 / T4 / FM | FOOD MICROBIOLOGY | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 12 |
| 5. | FPT / 3 / T5 / FB | FOOD BIOCHEMISTRY | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 13 |
| 6. | FPT / 3 / T6 / FAFP | FOOD & AGRO-PROCESSING FUNDAMENTALS | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 15 |
| SESSIONAL PAPERS | | | LECTURE | SESSIONAL | INTERNAL | | EXTERNAL | | Th. | Ses. | — |
| 7. | FPT / 3 / S1 / FED | FOOD ENGINEERING DRAWING | — | 4 | 50 | | 50 | | — | 100 | 17 |
| 8. | FPT / 3 / S2 / LPIC | PROGRAMMING IN C LAB | — | 3 | 50 | | 50 | | — | 100 | 17 |
| 9. | FPT / 3 / S3 / LFM | FOOD MICROBIOLOGY LAB | — | 4 | 50 | | 50 | | — | 100 | 19 |
| 10. | FPT / 3 / S4 / FCS | FOOD & CONSUMER STUDIES | — | 3 | 50 | | 50 | | — | 100 | 19 |
| 11. | FPT / 3 & 4 / S5 / LFBN | FOOD BIOCHEMISTRY & NUTRITION LAB (PART – A) | — | 4 | 50 | | — | | — | — | 29 |
| TOTAL | | | 21 | 18 | — | | — | | 600 | 400 | — |

CURRICULAR STRUCTURE FOR PART – II SECOND SEMESTER OF
FULL-TIME DIPLOMA COURSE IN FOOD PROCESSING TECHNOLOGY

| SL. No. | SUBJECT CODE | SUBJECT OF STUDY | CONTACT PERIODS / WEEK | | EXAMINATION SCHEME | | | | FULL MARKS | | PAGE No. |
|-------------------------|-------------------------|--|------------------------|------------------|--------------------|---------|-----------------|------------|------------|-------------|----------|
| | | | | | INTERNAL | | EXTERNAL | | | | |
| | | | | | THEORETICAL PAPERS | LECTURE | SESSIONAL | ASSESSMENT | ATTENDANCE | OBJECTIVE | |
| 1. | FPT / 4 / T1 / CSJ | COMMUNICATION SKILLS (JOB) | 2 | — | 10 | 2.5 | — | 50 | 50 | — | 20 |
| 2. | FPT / 4 / T2 / MO | MECHANICAL OPERATIONS | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 21 |
| 3. | FPT / 4 / T3 / CEO | CHEMICAL ENGINEERING OPERATIONS | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 22 |
| 4. | FPT / 4 / T4 / TFP | TECHNOLOGY OF FOOD PRESERVATION | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 24 |
| 5. | FPT / 4 / T5 / AN | APPLIED NUTRITION | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 25 |
| SESSIONAL PAPERS | | | LECTURE | SESSIONAL | INTERNAL | | EXTERNAL | | Th. | Ses. | — |
| 6. | FPT / 4 / S1 / LCSJ | COMMUNICATION SKILLS (JOB) LAB | — | 2 | 25 | | 25 | | — | 50 | 27 |
| 7. | FPT / 4 / S2 / LMO | MECHANICAL OPERATIONS LAB | — | 4 | 50 | | 50 | | — | 100 | 28 |
| 8. | FPT / 4 / S3 / LCEO | CHEMICAL ENGINEERING OPERATIONS LAB | — | 5 | 50 | | 50 | | — | 100 | 28 |
| 9. | FPT / 4 / S4 / LTFF | TECHNOLOGY OF FOOD PRESERVATION LAB | — | 4 | 50 | | 100 | | — | 200 | 29 |
| 10. | FPT / 3 & 4 / S5 / LFBN | FOOD BIOCHEMISTRY & NUTRITION LAB (PART – B) | — | 6 | 50 | | 50 | | — | 100 | 29 |
| TOTAL | | | 18 | 21 | — | | — | | 450 | 550 | — |

q Each of Part II – 1st & 2nd semester is of 17 weeks duration of which 15 weeks are scheduled as contact weeks and 2 weeks are scheduled for holding two Centralised Internal Assessments.

q Each of Part II – 1st & 2nd semester consists of 39 contact periods per week and 5 periods per week are allocated for Student Centred Activities like Library, Guided Studies etc.

q Marks distribution in Part – II : Theoretical – 1050, Sessional – 950; Total – 2000.

CURRICULAR STRUCTURE FOR PART - III FIRST SEMESTER OF
FULL-TIME DIPLOMA COURSE IN FOOD PROCESSING TECHNOLOGY

| SL. No. | SUBJECT CODE | SUBJECT OF STUDY | CONTACT PERIODS / WEEK | | EXAMINATION SCHEME | | | | FULL MARKS | | PAGE No. |
|-------------------------|-------------------------|---|------------------------|------------------|--------------------|---|-----------------|-----------|------------|-------------|----------|
| | | | | | INTERNAL | | EXTERNAL | | | | |
| | | | | | THEORETICAL PAPERS | | LECTURE | SESSIONAL | ASSESSMENT | ATTENDANCE | |
| 1. | FPT / 5 / T1 / IMNT | INDUSTRIAL MANAGEMENT | 3 | — | 20 | 5 | 30 | 70 | 100 | — | 33 |
| 2. | FPT / 5 / T2 / MBT | MICROBIAL TECHNOLOGY | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 34 |
| 3. | FPT / 5 / T3 / TOF1 | TECHNOLOGY OF FOOD – I | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 35 |
| 4. | FPT / 5 / T4 / TOF2 | TECHNOLOGY OF FOOD – II | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 37 |
| 5. | FPT / 5 / T5 / TOF3 | TECHNOLOGY OF FOOD – III | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 38 |
| 6. | FPT / 5 / *T6 / BCT1 | BAKERY & CONFECTIONARY TECHNOLOGY – I | — | — | — | — | — | — | — | — | 46 |
| 7. | FPT / 5 / *T7 / FBT1 | FOOD BIO-TECHNOLOGY – I | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 48 |
| 8. | FPT / 5 / *T8 / FVT1 | FRUIT & VEGETABLE PROCESSING TECHNOLOGY – I | — | — | — | — | — | — | — | — | 50 |
| SESSIONAL PAPERS | | | LECTURE | SESSIONAL | INTERNAL | | EXTERNAL | | Th. | Ses. | — |
| 9. | FPT / 5 & 6 / S1 / LMBT | MICROBIAL TECHNOLOGY LAB (GROUP – A) | — | 3 | 50 | | — | | — | — | 44 |
| 10. | FPT / 5 & 6 / S2 / FPQC | FOOD PROCESSING & QUALITY CONTROL LAB (GROUP – A) | — | 3 | 50 | | — | | — | — | 45 |
| 11. | FPT / 5 / S3 / FAL | FOOD ANALYSIS LAB | — | 4 | 50 | | 50 | | — | 100 | 39 |
| 12. | FPT / 5 & 6 / S4 / FPPW | FOOD PROCESSING PROJECT WORK (GROUP – A) | — | 6 | 50 | | — | | — | — | 52 |
| TOTAL | | | 23 | 16 | — | | — | | 600 | 100 | — |

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|-------------------------|-------------------------|---|------------------------|------------------|--------------------|---|-----------------|-----------|------------|-------------|----------|
| | | | | | INTERNAL | | EXTERNAL | | | | |
| | | | | | THEORETICAL PAPERS | | LECTURE | SESSIONAL | ASSESSMENT | ATTENDANCE | |
| 1. | FPT / 6 / T1/ FLQP | FOOD LEGISLATION, QUALITY CONTROL & PACKAGING | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 40 |
| 2. | FPT / 6 / T2 / WTM | WASTE TREATMENT ENGINEERING | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 41 |
| 3. | FPT / 6 / T3 / PIC | PROCESS INSTRUMENTATION & CONTROL | 4 | — | 20 | 5 | 30 | 70 | 100 | — | 42 |
| 4. | FPT / 6 / *T4 / BCT2 | BAKERY & CONFECTIONARY TECHNOLOGY – II | — | — | — | — | — | — | — | — | 45 |
| 5. | FPT / 6 / *T5 / FBT2 | FOOD BIO-TECHNOLOGY – II | 3 | — | 20 | 5 | 30 | 70 | 100 | — | 49 |
| 6. | FPT / 6 / *T6 / FVT2 | FRUIT & VEGETABLE PROCESSING TECHNOLOGY – II | — | — | — | — | — | — | — | — | 51 |
| SESSIONAL PAPERS | | | LECTURE | SESSIONAL | INTERNAL | | EXTERNAL | | Th. | Ses. | — |
| 7. | FPT / 5 & 6 / S1/ LMBT | MICROBIAL TECHNOLOGY LAB (GROUP – B) | — | 4 | 50 | | 100 | | — | 200 | 44 |
| 8. | FPT / 5 & 6 / S2 / FPQC | FOOD PROCESSING & QUALITY CONTROL LAB (GROUP – B) | — | 6 | 50 | | 100 | | — | 200 | 45 |
| 9. | FPT / 6 / S3 / LPIC | PROCESS INSTRUMENTATION & CONTROL LAB | — | 4 | 50 | | 50 | | — | 100 | 43 |
| 10. | FPT / 5 & 6 / S4 / FPPW | FOOD PROCESSING PROJECT WORK (GROUP – B) | — | 6 | 50 | | 100 | | — | 200 | 52 |
| 11. | FPT / 6 / S5 / SMNR | SEMINAR ON FOOD PROCESSING PROJECT WORK | — | 1 | 25 | | 25 | | — | 50 | 52 |
| 12. | FPT / 6 / *S6 / LBCT | BAKERY & CONFECTIONARY TECHNOLOGY LABORATORY | — | — | — | — | — | — | — | — | 47 |
| 13. | FPT / 6 / *S7 / LFBT | FOOD BIO-TECHNOLOGY LABORATORY | — | 3 | 25 | | 25 | | — | 50 | 49 |
| 14. | FPT / 6 / *S8 / LFVT | FRUIT & VEGETABLE PROCESSING TECHNOLOGY LAB | — | — | — | — | — | — | — | — | 51 |
| 15. | FPT / 6 / S9 / GVV | GENERAL VIVA VOCE | — | — | — | | 100 | | — | 100 | 53 |
| TOTAL | | | 15 | 24 | — | | — | | 400 | 900 | — |

- q * Each student is required to opt for any one of the following three elective papers offered:
 (a) **BAKERY & CONFECTIONARY TECHNOLOGY** (BCT1, BCT2 & LBCT); (b) **FOOD BIO-TECHNOLOGY** (FBT1, FBT2 & LFBT); (c) **FRUIT & VEGETABLE PROCESSING TECHNOLOGY** (FVT1, FVT2 & LFVT).
 q Each of Part III – 1st & 2nd semester is of 17 weeks duration of which 15 weeks are scheduled as contact weeks and 2 weeks are scheduled for holding two Centralised Internal Assessments.
 q Each of Part III – 1st & 2nd semester consists of 39 contact periods per week and 5 periods per week are allocated for Student Centred Activities like Library, Guided Studies etc.
 q Marks distribution in Part – III : Theoretical – 1000, Sessional – 1000; Total – 2000.