

PROPOSED CURRICULUM STRUCTURE FOR THE PART - II (2ND YEARS) OF THE FULL TIME DIPLOMA COURSE IN FOOD PROCESSING TECHNOLOGY

WEST BENGAL STATE COUNCIL OF TECHNICAL EDUCATION												
TEACHING & EXAMINATION SCHEME FOR DIPLOMA IN ENGINEERING COURSES												
COURSE NAME: FOOD PROCESSING TECHNOLOGY							SEMESTER: THIRD					
COURSE CODE: FPT							DURATION OF COURSE: 6 SEMESTERS					
SR. NO	SUBJECT	CREDITS	PERIODS			EVALUATION SCHEME						
			L	TU	PR	INTERNAL SCHEME			ESE	PR	TW	TOTAL
						TA	CT	TOTAL				
1.	Food Microbiology	4	4	---	----	10	20	30	70	---	---	100
2.	Chemistry of Food – I	4	4	---	----	10	20	30	70	---	---	100
3.	Unit Operation of Chemical Engineering – I	4	4	1	----	10	20	30	70	---	---	100
4.	Process Instrumentation Fundamentals	4	4	---	----	10	20	30	70	---	---	100
5.	Food Microbiology Lab.	3	---	---	5	---	---	---	---	100	---	100
6.	Chemistry of Food –I Lab.	3	---	---	5	---	---	---	---	100	---	100
7.	Unit Operation of Chemical Engineering – I Lab	2	---	---	4	---	---	---	---	50	---	50
8.	Professional Practice-I	1	---	--	2	---	---	---	---	---	50	50
	TOTAL	25	16	01	16	40	80	120	280	250	50	700

STUDENT CONTACT HOURS PER WEEK: 33Hrs.

Theory and Practical Period of 60 Minutes each.

L – Lecturer, TU –Tutorial, PR – Practical, TA – Teachers’ Assessment, CT – Class Test, ESE – End Semester Exam., TW – Term Work.

WEST BENGAL STATE COUNCIL OF TECHNICAL EDUCATION

TEACHING & EXAMINATION SCHEME FOR DIPLOMA IN ENGINEERING COURSES

COURSE NAME: FOOD PROCESSING TECHNOLOGY

SEMESTER: FOURTH

COURSE CODE: FPT

DURATION OF COURSE: 6 SEMESTERS

SR. NO	SUBJECT	CREDITS	PERIODS			EVALUATION SCHEME						
			L	TU	PR	INTERNAL SCHEME			ESE	PR	TW	TOTAL
						TA	CT	TOTAL				
1.	Chemistry of Food-II	3	3	---	---	10	20	30	70	---	---	100
2.	Unit Operation of Chemical Engineering - II	4	4	---	---	10	20	30	70	---	---	100
3.	Technology of Food Preservation	4	4	---	---	10	20	30	70	---	---	100
4.	Microbial Technology	4	4	---	---	10	20	30	70	---	---	100
5.	Chemistry of Food –II Lab	2	---	---	4	---	---	---	---	100	---	100
6.	Technology of Food Preservation Lab.	2	---	---	4	---	---	---	---	100	---	100
7.	Unit Operation of Chemical Engineering - II Lab	2	---	---	3	---	---	---	---	50	---	50
8.	Microbial Technology Lab	2	---	---	3	---	---	---	---	100	---	100
9.	Professional Practice-II	1	---	---	2	---	---	---	---	---	50	50
10.	Development of Life Skill – II	1	---	---	2	---	---	---	---	50	---	50
	TOTAL	25	15	00	18	40	80	120	280	400	50	850

STUDENT CONTACT HOURS PER WEEK: 33Hrs

Theory and Practical Period of 60 Minutes each.

L – Lecturer, TU –Tutorial, PR – Practical, TA – Teachers’ Assessment, CT – Class Test, ESE – End Semester Exam., TW – Term Work.

**PROPOSED CURRICULUM STRUCTURE FOR THE PART - III (3RD YEARS) OF THE FULL
TIME DIPLOMA COURSE IN FOOD PROCESSING TECHNOLOGY**

WEST BENGAL STATE COUNCIL OF TECHNICAL EDUCATION

TEACHING & EXAMINATION SCHEME FOR DIPLOMA IN ENGINEERING COURSES

COURSE NAME: **FOOD PROCESSING TECHNOLOGY**

SEMESTER: **FIFTH**

COURSE CODE: **FPT**

DURATION OF COURSE: **6 SEMESTERS**

SR. NO	SUBJECT	CREDITS	PERIODS			EVALUATION SCHEME						
			L	TU	PR	INTERNAL SCHEME			ESE	PR	TW	TOTAL
						TA	CT	TOTAL				
1.	Technology of Food - I	3	3	---	---	10	20	30	70	---	---	100
2.	Technology of Food - II	3	3	---	---	10	20	30	70	---	---	100
3.	Technology of Food – III	3	3	---	---	10	20	30	70	---	---	100
4.	Dairy Technology	3	3	--	---	10	20	30	70	---	---	100
5.	Bakery & Confectionary Technology	3	3	---	---	10	20	30	70	---	---	100
6.	Food Analysis & Quality Control Lab-I	2	----	----	4	---	---	---	---	100	---	100
7.	Food Processing Lab-I	2	---	----	4	---	---	---	---	100	---	100
8.	Bakery & Confectionary Technology Lab	2	----	----	4	---	---	---	---	100	---	100
9.	Food Processing Project Work-I	2	----	----	4	---	---	---	---	100	---	100
10.	Professional Practice-III	1	----	----	2	---	---	---	---	---	50	50
	TOTAL	24	15	00	18	50	100	150	350	400	50	950

STUDENT CONTACT HOURS PER WEEK: 33Hrs

Theory and Practical Period of 60 Minutes each.

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WEST BENGAL STATE COUNCIL OF TECHNICAL EDUCATION

TEACHING & EXAMINATION SCHEME FOR DIPLOMA IN ENGINEERING COURSES

COURSE NAME: FOOD PROCESSING TECHNOLOGY

SEMESTER: SIXTH

COURSE CODE: FPT

DURATION OF COURSE: 6 SEMESTERS

SR. NO	SUBJECT	CREDITS	PERIODS			EVALUATION SCHEME						
			L	TU	PR	INTERNAL SCHEME			ESE	PR	TW	TOTAL
						TA	CT	TOTAL				
1.	Industrial Management	3	3	---	---	10	20	30	70	---	---	100
2.	Food Packaging Technology	4	4	---	---	10	20	30	70	---	---	100
3.	Food Safety and Quality Control	4	4	---	---	10	20	30	70	---	---	100
4.	Elective Any One: 1. Food Industries Waste Management 2. Fermentation Technology	4	4	---	---	10	20	30	70	---	---	100
5.	Food Analysis & Quality Control Lab-II	2	---	---	4	---	---	---	---	100	---	100
6.	Food Processing Lab – II	2	---	---	4	---	---	---	---	100	---	100
7.	Elective Lab	2	---	---	4	---	---	---	---	50	---	50
8.	Food Processing Project Work-II	2	---	---	4	---	---	---	---	100	---	100
9.	Professional Practice-IV	1	---	---	2	---	---	---	---	---	50	50
10.	Grand Viva Voce	2	---	---	---	---	---	---	---	100	---	100
	TOTAL	26	15	00	18	40	80	120	280	450	50	900

STUDENT CONTACT HOURS PER WEEK: 33Hrs

Theory and Practical Period of 60 Minutes each.

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