

**PROPOSED CURRICULUM STRUCTURE FOR THE PART - II (2<sup>ND</sup> 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: <b>FOOD PROCESSING TECHNOLOGY</b>							SEMESTER: <b>THIRD</b>					
COURSE CODE: <b>FPT</b>							DURATION OF COURSE: <b>6 SEMESTERS</b>					
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
	<b>TOTAL</b>	<b>25</b>	<b>16</b>	<b>01</b>	<b>16</b>	<b>40</b>	<b>80</b>	<b>120</b>	<b>280</b>	<b>250</b>	<b>50</b>	<b>700</b>

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	---	---	<b>100</b>
2.	Unit Operation of Chemical Engineering - II	4	4	---	---	10	20	30	70	---	---	<b>100</b>
3.	Technology of Food Preservation	4	4	---	---	10	20	30	70	---	---	<b>100</b>
4.	Microbial Technology	4	4	---	---	10	20	30	70	---	---	<b>100</b>
5.	Chemistry of Food –II Lab	2	---	---	4	---	---	---	---	100	---	<b>100</b>
6.	Technology of Food Preservation Lab.	2	---	---	4	---	---	---	---	100	---	<b>100</b>
7.	Unit Operation of Chemical Engineering - II Lab	2	---	---	3	---	---	---	---	50	---	<b>50</b>
8.	Microbial Technology Lab	2	---	---	3	---	---	---	---	100	---	<b>100</b>
9.	Professional Practice-II	1	---	---	2	---	---	---	---	---	50	<b>50</b>
10.	Development of Life Skill – II	1	---	---	2	---	---	---	---	50	---	<b>50</b>
	<b>TOTAL</b>	<b>25</b>	<b>15</b>	<b>00</b>	<b>18</b>	<b>40</b>	<b>80</b>	<b>120</b>	<b>280</b>	<b>400</b>	<b>50</b>	<b>850</b>

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 (3<sup>RD</sup> 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	---	---	<b>100</b>
2.	Technology of Food - II	3	3	---	---	10	20	30	70	---	---	<b>100</b>
3.	Technology of Food – III	3	3	---	---	10	20	30	70	---	---	<b>100</b>
4.	Dairy Technology	3	3	--	---	10	20	30	70	---	---	<b>100</b>
5.	Bakery & Confectionary Technology	3	3	---	---	10	20	30	70	---	---	<b>100</b>
6.	Food Analysis & Quality Control Lab-I	2	---	---	4	---	---	---	---	100	---	<b>100</b>
7.	Food Processing Lab-I	2	---	---	4	---	---	---	---	100	---	<b>100</b>
8.	Bakery & Confectionary Technology Lab	2	---	---	4	---	---	---	---	100	---	<b>100</b>
9.	Food Processing Project Work-I	2	---	---	4	---	---	---	---	100	---	<b>100</b>
10.	Professional Practice-III	1	---	---	2	---	---	---	---	---	50	<b>50</b>
	<b>TOTAL</b>	<b>24</b>	<b>15</b>	<b>00</b>	<b>18</b>	<b>50</b>	<b>100</b>	<b>150</b>	<b>350</b>	<b>400</b>	<b>50</b>	<b>950</b>

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	---	---	<b>100</b>
2.	Food Packaging Technology	4	4	---	---	10	20	30	70	---	---	<b>100</b>
3.	Food Safety and Quality Control	4	4	---	---	10	20	30	70	---	---	<b>100</b>
4.	Elective <b>Any One:</b> 1. Food Industries Waste Management 2. Fermentation Technology	4	4	---	---	10	20	30	70	---	---	<b>100</b>
5.	Food Analysis & Quality Control Lab-II	2	---	---	4	---	---	---	---	100	---	<b>100</b>
6.	Food Processing Lab – II	2	---	---	4	---	---	---	---	100	---	<b>100</b>
7.	Elective Lab	2	---	---	4	---	---	---	---	50	---	<b>50</b>
8.	Food Processing Project Work-II	2	---	---	4	---	---	---	---	100	---	<b>100</b>
9.	Professional Practice-IV	1	---	---	2	---	---	---	---	---	50	<b>50</b>
10.	Grand Viva Voce	2	---	---	---	---	---	---	---	100	---	<b>100</b>
	<b>TOTAL</b>	<b>26</b>	<b>15</b>	<b>00</b>	<b>18</b>	<b>40</b>	<b>80</b>	<b>120</b>	<b>280</b>	<b>450</b>	<b>50</b>	<b>900</b>

STUDENT CONTACT HOURS PER WEEK: 33Hrs

Theory and Practical Period of 60 Minutes each.

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