

SCHOOL OF FOOD SCIENCE AND TECHNOLOGY
SEMESTER III TIME TABLE

DAYS	Session I 9 am – 10 am	Session II 10 am – 11 am	Session III 11 am – 12 am	Session IV 12 pm – 1pm	Lunch break 1pm - 2pm	Lab Session 2pm – 5pm
Monday	CPOT (AP)	NFF (AT)	TFVP (RLV)	TFVP (RLV)		FP&PT LAB (SR)
Tuesday	TMMFP (AP)	TMMFP (RLV)	BCT (SR)	NFF (AT)		FP&PT LAB (AP)
Wednesday	BCT (SR)	CPOT (AP)	OC	OC		FP&PT LAB (RLV)
Thursday	TFVP (RLV)	TMMFP (SR)	CPOT (AP)	NFF (AT)		OC (2pm- 4pm)
Friday	BCT (SR)	NFF (AR/LMS)	TFVP (RLV)	NFF (LMS/AR)		FP&PT LAB (RLV)

SUBJECT ABBREVIATIONS

Cereals, Pulses and Oilseeds technology (**CPOT**)

Technology of milk, meat, poultry and fish (**TMMFP**)

Technology of Fruits, Vegetables and plantation crops (**TFVPC**)

Bakery and Confectionery Technology (**BCT**)

Nutraceuticals and functional foods (**NFF**)

Lab-3 Food processing and preservation technology (**FP&PT LAB**)

Open course (**OC**)

FACULTY ABBREVIATIONS

Dr. Anooja Thomas K **(AT)**

Radhalakshmi V **(RLV)**

Sajad Rahman **(SR)**

Anjaly Palakeel **(AP)**

Dr. Asha Raymond **(AR)**

Dr. Linu M Salim **(LMS)**

Friday: LMS/AR: 5 hrs/week (alternate)
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