

SCHOOL OF FOOD SCIENCE & TECHNOLOGY

4+1 Integrated UG and PG COURSES OFFERED 2024

MINOR COURSES	
SEMESTER	COURSE
Semester 1	MINOR A Principles of food chemistry
	MINOR B Fundamentals of food & nutrition
Semester 2	MINOR A Principles of food preservation technology
	MINOR B Dairy Microbiology
Semester 3	MINOR A Food Anthropology
Semester 4	MINOR B Instrumental techniques in food industry
Semester 7	MINOR A Novel techniques in food processing

MULTIDISCIPLINARY COURSES	
SEMESTER	COURSE
Semester 1	Basic principles of food technology
Semester 2	Post-harvest technology of fruits & vegetable
Semester 3	Food safety & quality assurance

VALUE ADDED COURSES	
SEMESTER	COURSE
Semester 3	Novel approach to food packaging
Semester 4	Waste management in food processing
Semester 5	HACCP in food industry

SKILL ENHANCEMENT COURSES	
SEMESTER	COURSE
Semester 4	Food product development & Sensory evaluation
Semester 5	Fssai guide for Food entrepreneurs
Semester 6	Chocolate & Confectionary technology