

# Core Departments

## Department of Food Technology



The department offers B.Sc. (Hons.) in Food Technology. The main department is located on ground floor and the pilot plants are in the basement area. There are seven main labs viz. analytical lab 1 and 2, food microbiology lab, food and nutrition lab, sensory evaluation lab, food engineering lab and analytical instrumentation lab.

There are additional rooms for culture inoculation, sample weighing and sample digestion equipped with laminar flow chamber, electronic balances and digestion facilities respectively. The pilot plant I houses bakery and ice-cream unit and pilot plant II houses canning and dehydration unit. The departmental library has reference books, project reports and product development literature with computers and internet facilities for the students.

The analytical labs have moisturemeter, bursting strength tester, vacuum oven, brookfield viscometer, Abbes refractometer, penetrometer, hydrometer, viscometer, soxhlet unit, uv visible spectrophotometer, dehydrator, muffle furnace, polarimeter, Lovibond tintometer, Kjeldahl unit, Ball mill, vacuum evaporator, fermenter, Digital microscope and RM-PV estimation assembly. Bakery unit has planetary mixer, baking ovens, dough kneader, bread slicer, dough sheeter, bun cutter, sugar grinding mill, kitchen aid mixer etc. Microbiology lab has autoclave, incubators, binocular microscopes, BOD incubator, air sampler, Millipore filtration assembly, laminar air flow chamber, electronic colony counters etc.

The advanced facilities include HPLC system, texture analyzer, atomic absorption spectrophotometer, rancimat, fat analyser, protein analyser, Reverse Osmosis plant and SO<sub>2</sub> estimation assembly.

# Department of Food Technology

## B.Sc. (Hons.) Food Technology

SEMESTER 1	SEMESTER 2
C-I : Introduction to Food Technology-1 C-II : Principles of food Science-1 AECC-I : English/MIL Communication or EVS GE-I : Chemistry	C-III : Introduction to Food Technology-2 C-IV : Principles of food Science-2 AECC-II : EVS or English/MIL Communication GE-II : Biology
SEMESTER 3	SEMESTER 4
C-V : Food and Nutrition-1 C-VI : Technology of Plant food-1 C-VII : Technology of animal Food -1 SEC-I : Techniques in Food analysis GE-III : Biochemistry	C-VIII : Technology of Plant food-2 C-IX : Food and Nutrition-2 C-X : Technology of animal Food -2 SEC-II : New Food product development GE-IV : Maths and Statistics
SEMESTER 5	SEMESTER 6
C-XI : Food Engineering-1 C-XII : Food Chemistry-1 DSE-I : Food Microbiology DSE-II : Food quality and sensory evaluation	C-XIII : Food safety C-XIV : Food quality management DSE-III : Food Engineering-2 DSE-IV : Food Chemistry-2

C : Core Courses; GE : Generic Elective; AECC : Ability Enhancement Compulsory Course; SEC : Skill Enhancement Courses; DSE : Discipline Specific Elective

### Core Courses

1. Introduction to Food Technology-1
2. Principles of food Science-1
3. Introduction to Food Technology-2
4. Principles of food Science-2
5. Food and Nutrition-1
6. Technology of Plant food-1
7. Technology of animal Food -1
8. Technology of Plant Food-2
9. Food and Nutrition-2
10. Technology of Animal Food-2
11. Food Engineering-1
12. Food Chemistry-1
13. Food Safety
14. Food Quality Management

### Discipline Specific Elective (Any four)

1. Food Microbiology
2. Food Quality and Sensory Evaluation
3. Food Engineering-2

4. Food Chemistry-2
5. Food Packaging Technology
6. Food Plant Sanitation
7. Food Biotechnology
8. Project Work

### Generic Elective (Any four)

1. Chemistry
2. Biology
3. Biochemistry
4. Maths and statistics
5. Physics
6. Biostatistics

### Skill Enhancement Elective (Any two)

1. Techniques in Food Analysis
2. New Food Product Development
3. Application of Computers in Research Data Analysis
4. Entrepreneurship and Project Management