

COURSE STRUCTURE

	Year 1 (Diploma)	Credits	
Semester I (Credits 30)			
1	FST 11. Introduction to Food Science.	3	General Education Component (12 credits)
2	FST 12. Basic Nutrition I	3	
3	FST 13. Basic Principles of Food Engineering	3	
4	FST 14. Food Toxicology I	3	
5	FST 15. Practical Paper I	4	Skill Component (18 credits)
6	FST 16. Practical paper II	4	
7	FST 17. Practical paper III	4	
8	FST 18. Project	4	
9	FST 19. Industrial Visit	2	
Semester II (Credits 30)			
1	FST 21. Biochemistry I	3	General Education Component (12 credits)
2	FST 22. Food Microbiology I	3	
3	FST 23. Food Adulteration.	3	
4	FST 24. Food Toxicology II	3	
5	FST 25. Practical Paper IV	4	Skill Component (18 credits)
6	FST 26. Practical paper V	4	
7	FST 27. Practical paper VI	4	
8	FST 28. Project	4	
9	FST 29. Industrial Visit	2	
	Year 2 (Advanced Diploma)	Credit	
	Semester III (Credits 30)		
1	FST 31. Introduction to Food Science II	3	General Education Component (12 credits)
2	FST 32. Basic Nutrition II	3	
3	FST 33. Techniques in Food analysis.	3	
4	FST 34 Food Processing Technology.	3	
5	FST 35. Practical Paper VII	4	Skill Component (18 credits)
6	FST 36. Practical Paper VIII	4	
7	FST 37. Practical Paper IX	4	
8	FST 38. Project	4	
9	FST 39. Industrial Visit	2	
	Semester IV (Credits 30)		
1	FST 41. Biochemistry II	3	General Education Component (12 credits)
2	FST 42. Food Preservation.	3	
3	FST 43. Food informatics, Regulations and Packaging.	3	
4	FST 44. Food Service Management	3	
5	FST 45. Practical Paper X	4	Skill Component (18 credits)
6	FST 46. Practical Paper XI	4	
7	FST 47. Practical Paper XII	4	
8	FST 48. Project	4	

9	FST 49. Industrial Visit	2	
	Year 3 (B.Voc. Degree)	Credits	
	Semester V (Credits 30)		
1	FST51. Principles of food Preservation and processing.	3	General Education Component (12 credits)
2	FST 52. Dairy Science.	3	
3	FST 53. Technology of Plants Foods.	3	
4	FST 54. Technology of Animal Foods.	3	
5	FST 55. Introduction to Immunology and Allergy	4	Skill Component (18 credits)
6	FST 56. Practical Paper XIII	4	
7	FST 57. Practical Paper XIV	4	
8	FST 58. Project	4	
9	FST 59. Industrial Visit	2	
	Semester VI (Credits 30)		
1	FST 61. Technology of Spices.	3	General Education Component (12 credits)
2	FST 62. Food Science and Quality Control	3	
3	FST 63. Nutraceuticals And Health Foods	3	
4	FST 64. Snack Foods Technology	3	
5	FST 65. Intercontinental foods/Recipes.	4	Skill Component (18 credits)
6	FST 66. Practical Paper XV	4	
7	FST 67. Practical Paper XVI	4	
8	FST 68. Project	4	
9	FST 69. Industrial Visit/ Internship	2	

