



Programme Structure for B. Sc. Food Science and Technology (R-23)

(minor in Medical Laboratory Technology)

First Year B. Sc. Programme Semester I: Teaching Scheme

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC101	General Biology	3	-	-	3	-	-	3
U25PC102	Fundamentals of Food Technology	3	-	-	3	-	-	3
U25IK101	Indian Traditional Foods	2	-	-	2	-	-	2
U03AE002	English	2	-	-	2	-	-	2
U03VE001	Constitution of India	2	-	-	2	-	-	2
UXXOE01X	Open Elective-I	2	-	-	2	-	-	2
U25PC103	General Biology Lab	-	2	-	-	1	-	1
U25PC104	Fundamentals of Food Technology Lab	-	2	-	-	1	-	1
U25VS101	General Chemistry	-	4	-	-	2	-	2
U25SE101	Fundamental Microbiology	-	4	-	-	2	-	2
U04CC0XX	Co-Curricular Courses I	-	4	-	-	2	-	2
U03VE002	Universal Human Values-I #	-	-	-	-	-	-	Audit Course
	Total	14	16	-	14	08	-	22

#During the Induction program, students would get an initial exposure to human values through Universal Human Values- I



Programme Structure for B. Sc. Food Science and Technology

(minor in Medical Laboratory Technology)

First Year B. Sc. Programme Semester I: Evaluation Scheme

Course Code	Course Name	Theory Marks					Practical / Tutorial Marks		Total
		Internal Assessment*				ESE*	Term work*/ Tutorial	Practical* Oral/ POE	
		T1	T2	FET	Total				
U25PC101	General Biology	10	10	5	25	50	-	-	75
U25PC102	Fundamentals of Food Technology	10	10	5	25	50	-	-	75
U25IK101	Indian Traditional Foods	-	10	5	15	35	-	-	50
U03AE002	English	-	10	5	15	35	-	-	50
U03VE001	Constitution of India	-	10	5	15	35	-	-	50
UXXOE01X	Open Elective-I	-	10	5	15	35	-	-	50
U25PC103	General Biology Lab	-	-	-	-	-	25	-	25
U25PC104	Fundamentals of Food Technology Lab	-	-	-	-	-	25	-	25
U25VS101	General Chemistry	-	-	-	-	-	25	25	50
U25SE101	Fundamental Microbiology	-	-	-	-	-	25	25	50
U04CC0XX	Co-Curricular Courses I	-	-	-	-	-	50	-	50
U03VE002	Universal Human Values I	-	-	-	-	-	-	-	Audit Course

* Minimum passing is 40% for all courses and evaluation head mentioned above. FET – Faculty evaluation for Theory, T1, T2, Continuous Assessment Test, Term Work, ESE - End Semester Examination, P/F – Pass/ Fail Course, AU – Audit Course.



Programme Structure for B. Sc. Food Science and Technology

(minor in Medical Laboratory Technology)

First Year B. Sc. Programme Semester II: Teaching Scheme

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC201	Food Microbiology	3	-	-	3	-	-	3
U25PC202	Food Processing Technology	3	-	-	3	-	-	3
UXXMM0XX	Multidisciplinary Minor-I	2	-	-	2	-	-	2
UXXOE02X	Open Elective-II	2	-	-	2	-	-	2
U03AE001	Professional Communication	2	-	-	2	-	-	2
U01VE003	Environment Science	2	-	-	2	-	-	2
U25PC203	Food Microbiology Lab	-	2	-	-	1	-	1
U25PC204	Food Processing Technology Lab	-	2	-	-	1	-	1
U25VS202	Food Chemistry	-	4	-	-	2	-	2
U25SE202	Food and Nutrition	-	4	-	-	2	-	2
U04CC0XX	Co-curricular courses II	-	4	-	-	2	-	2
	Total	14	16	-	14	08	-	22



Programme Structure for B. Sc. Food Science and Technology (minor in Medical Laboratory Technology)

First Year B. Sc. Programme Semester II: Evaluation Scheme

Course Code	Course Name	Theory Marks				ESE*	Practical / Tutorial Marks		Total
		Internal Assessment*					Term work*/ Tutorial	Practical * Oral/ POE	
		T1	T2	FET	Total				
U25PC201	Food Microbiology	10	10	5	25	50	-	-	75
U25PC202	Food Processing	10	10	5	25	50	-	-	75
UXXMM0XX	Multidisciplinary Minor-I	10	-	5	15	35	-	-	50
UXXOE02X	Open Elective-II	10	-	5	15	35	-	-	50
U03AE001	Professional Communication	10	-	5	15	35	-	-	50
U01VE003	Environment Science	10	-	5	15	35	-	-	50
U25PC203	Food Microbiology Lab	-	-	-	-	-	25	-	25
U25PC204	Food Processing Technology Lab	-	-	-	-	-	25	-	25
U25VS202	Food Chemistry	-	-	-	-	-	25	25	50
U25SE202	Food and Nutrition	-	-	-	-	-	25	25	50
U04CC0XX	Co-curricular courses II	-	-	-	-	-	50	-	50

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Programme Structure for B. Sc. Food Science and Technology Second Year

(minor in Medical Laboratory Technology)

Second Year B. Sc. Programme Semester III: Teaching Scheme

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC301	Food Analysis	3	-	-	3	-	-	3
U25PC302	Milk and Milk Products	2	-	-	2	-	-	2
U25PC303	Human Nutrition	2	-	-	2	-	-	2
UXXMM0XX	Multidisciplinary Minor-II	3	-	-	3	-	-	3
UXXOE03X	Open Elective-III	2	-	-	2	-	-	2
U03AE003 OR U03AE004 OR U03AE005	Modern Indian Language: Hindi OR Modern Indian Language: Sanskrit OR Modern Indian Language: Marathi	2	-	-	2	-	-	2
U25PC304	Food Analysis Lab	-	2	-	-	1	-	1
U25SE303	Milk and Milk Products Lab	-	4	-	-	2	-	2
UXXMM0XX	Multidisciplinary Minor-II Lab	-	2	-	-	1	-	1
U25FP301	Field Project	-	4	-	-	2	-	2
U04CC0XX	Co-curricular courses III	-	4	-	-	2	-	2
	Total	14	16	-	14	08	-	22



Programme Structure for B. Sc. Food Science and Technology

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Second Year B. Sc. Programme Semester III: Evaluation Scheme

Course Code	Course Name	Theory Marks				ESE*	Practical / Tutorial Marks		Total
		Internal Assessment*					Term work*/ Tutorial	Practical * Oral/ POE	
		T1	T2	FET	Total				
U25PC301	Food Analysis	10	10	5	25	50	-	-	75
U25PC302	Milk and Milk Products	10	-	5	15	35	-	-	50
U25PC303	Human Nutrition	10	-	5	15	35	-	-	50
UXXMM0XX	Multidisciplinary Minor-II	10	10	5	25	50	-	-	75
UXXOE03X	Open Elective-III	10	-	5	15	35	-	-	50
U03AE003 U03AE004 U03AE005	Modern Indian Language: Hindi OR Modern Indian Language: Sanskrit OR Modern Indian Language: Marathi	10	-	5	15	35	-	-	50
U25PC304	Food Analysis Lab	-	-	-	-	-	25	-	25
U25SE303	Milk and Milk Products Lab	-	-	-	-	-	25	25	50
UXXMM0XX	Multidisciplinary Minor-II Lab	-	-	-	-	-	25	-	25
U25FP301	Field Project	-	-	-	-	-	50	-	50
U04CC0XX	Co-curricular courses III	-	-	-	-	-	50	-	50

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Programme Structure for B. Sc. Food Science and Technology Second Year

(minor in Medical Laboratory Technology)

Second Year B. Sc. Programme Semester IV: Teaching Scheme

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC401	Bakery Technology	3	-	-	3	-	-	3
U25PC402	Food Packaging	2	-	-	2	-	-	2
U25PC403	Fruit and Vegetable Technology	3	-	-	3	-	-	3
UXXMM0XX	Multidisciplinary Minor-III	3	-	-	3	-	-	3
U03AE003	Modern Indian Language: Hindi	2	-	-	2	-	-	2
OR								
U03AE004	Modern Indian Language: Sanskrit							
OR	U03AE005	Modern Indian Language: Marathi						
UXXOE04X	Open Elective-IV	2	-	-	2	-	-	2
U25PC404	Bakery Technology Lab	-	2	-	-	1	-	1
U25PC405	Fruit and Vegetable Technology Lab	-	2	-	-	1	-	1
UXXMM0XX	Multidisciplinary Minor-III Lab	-	2	-	-	1	-	1
U25SE404	Food Quality Evaluation	-	4	-	-	2	-	2
U04CC0X	Co-curricular courses IV	-	4	-	-	2	-	2
U03VE002	Universal Human Values II	-	-	-	-	-	-	Audit Course
	Total	14	16	-	14	08	-	22



Programme Structure for B. Sc. Food Science and Technology

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Second Year B. Sc. Programme Semester IV: Evaluation Scheme

Course Code	Course Name	Theory Marks				Practical / Tutorial Marks		Total	
		Internal Assessment*			ESE*	Term work*/ Tutorial	Practical * Oral/ POE		
		T1	T2	FET					Total
U25PC401	Bakery Technology	10	10	5	25	50	-	-	75
U25PC402	Food Packaging	10	-	5	15	35	-	-	50
U25PC403	Fruit and Vegetable Technology	10	10	5	25	50	-	-	75
UXXMM0XX	Multidisciplinary Minor-III	10	10	5	25	50	-	-	75
U03AE003	Modern Indian Language: Hindi	10	-	5	15	35	-	-	50
U03AE004	OR Modern Indian Language: Sanskrit								
U03AE005	OR Modern Indian Language: Marathi								
UXXOE04X	Open Elective- IV	10	-	5	15	35	-	-	50
U25PC404	Bakery Technology Lab	-	-	-	-	-	25	-	25
U25PC405	Fruit and Vegetable Technology Lab	-	-	-	-	-	25	-	25
UXXMM0XX	Multidisciplinary Minor-III Lab	-	-	-	-	-	25	-	25
U25SE404	Food Quality Evaluation	-	-	-	-	-	25	25	50
U04CC0X	Co-curricular courses IV	-	-	-	-	-	25	-	25
U03VE002	Universal Human Values II	-	-	-	-	-	-	-	Audit Course

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Programme Structure for B. Sc. Food Science and Technology

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Third Year Semester V: Teaching Scheme

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC501	Legume and Oilseed Processing	3	-	-	3	-	-	3
U25PC502	Spice and Condiments Processing	3	-	-	3	-	-	3
U25PE501	Food Safety and Management	3	-	-	3	-	-	3
U25VS503	Confectionery Technology	3	-	-	3	-	-	3
UXXMM0XX	Multidisciplinary Minor-IV	3	-	-	3	-	-	3
U25PC503	Legume and Oilseed Processing Lab	-	2	-	-	1	-	1
U25PC504	Spice and Condiments Processing Lab	-	2	-	-	1	-	1
U25PE502	Food Safety and Management Lab	-	2	-	-	1	-	1
UXXMM0XX	Multidisciplinary Minor-IV Lab	-	2	-	-	1	-	1
U25VS504	Confectionery Technology Lab	-	2	-	-	1	-	1
U25CE501	Food Supply Chain	2	-	-	2	-	-	2
	Total	17	10	-	17	5	-	22



Programme Structure for B. Sc. Food Science and Technology

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Third Year Semester V: Evaluation Scheme

Course Code	Course Name	Theory Marks					Practical / Tutorial Marks		Total
		Internal Assessment*				ESE*	Term work*/ Tutorial	Practical* Oral/ POE	
		T1	T2	FET	Total				
U25PC501	Legume and Oilseed	10	10	5	25	50	-	-	75
U25PC502	Spice and Condiments	10	10	5	25	50	-	-	75
U25PE501	Food Safety and Management	10	10	5	25	50	-	-	75
U25VS503	Confectionery Technology	10	10	5	25	50	-	-	75
UXXMM0XX	Multidisciplinary Minor-IV	10	10	5	25	50	-	-	75
U25PC503	Legume and Oilseed Processing Lab	-	-	-	-	-	25	-	25
U25PC504	Spice and Condiments Processing Lab	-	-	-	-	-	25	-	25
U25PE502	Food Safety and Management Lab	-	-	-	-	-	25	-	25
UXXMM0XX	Multidisciplinary Minor-IV Lab	-	-	-	-	-	25	-	25
U25VS504	Confectionery Technology Lab	-	-	-	-	-	25	-	25
U25CE501	Food Supply Chain	10	-	5	15	35	-	-	50

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Programme Structure for B. Sc. Food Science and Technology

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Third Year Semester VI: Teaching Scheme

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC601	Cereal Technology	3	-	-	3	-	-	3
U25PC602	Technology of Beverages	3	-	-	3	-	-	3
U25PE603	Food Adulteration and Analysis	3	-	-	3	-	-	3
UXXMM0XX	Multidisciplinary Minor-V	3	-	-	3	-	-	3
UXXOE05X	Open Elective-V	2	-	-	2	-	-	2
U25PC603	Cereal Technology Lab	-	2	-	-	1	-	1
U25PC604	Technology of Beverages Lab	-	2	-	-	1	-	1
U25PE604	Food Adulteration and Analysis Lab	-	2	-	-	1	-	1
UXXMM0XX	Multidisciplinary Minor-V Lab	-	2	-	-	1	-	1
U25OT601	Internship	-	8	-	-	4	-	4
	Total	14	16	-	14	08	-	22



Programme Structure for B. Sc. Food Science and Technology

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Third Year Semester VI: Evaluation Scheme

Course Code	Course Name	Theory Marks					Practical / Tutorial Marks		Total
		Internal Assessment*				ESE*	Term work*/ Tutorial	Practical* Oral/ POE	
		T1	T2	FET	Total				
U25PC601	Cereal Technology	10	10	5	25	50	-	-	75
U25PC602	Technology of Beverages	10	10	5	25	50	-	-	75
U25PE603	Food Adulteration and Analysis	10	10	5	25	50	-	-	75
UXXMM0XX	Multidisciplinary Minor-V	10	10	5	25	50	-	-	75
UXXOE05X	Open Elective-V	10	-	5	15	35	-	-	50
U25PC603	Cereal Technology Lab	-	-	-	-	-	25	-	25
U25PC604	Technology of Beverages Lab	-	-	-	-	-	25	-	25
U25PE604	Food Adulteration and Analysis Lab	-	-	-	-	-	25	-	25
UXXMM0XX	Multidisciplinary Minor-V Lab	-	-	-	-	-	25	-	25
U25OT601	Internship	-	-	-	-	-	50	50	100

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Programme Structure for B. Sc. Food Science and Technology

(minor in Medical Laboratory Technology)

Fourth Year Semester VII: Teaching Scheme

(UG Honors with research)

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC701	Food Regulations	3	-	-	3	-	-	3
U25PC702	Industrial Waste Management	3	-	-	3	-	-	3
U25PE705	Food Additives	3	-	-	3	-	-	3
U25PC703	Food Regulations Lab	-	2	-	-	1	-	1
U25PC704	Industrial Waste Management Lab	-	2	-	-	1	-	1
U25PE706	Food Additives Lab	-	2	-	-	1	-	1
U01RM001	Research Methodology	3	-	1	3	-	1	4
U25PR701	Research Project	-	8	-	-	4	-	4
	Total	13	14	1	13	07	1	20



Programme Structure for B. Sc. Food Science and Technology Fourth Year

(minor in Medical Laboratory Technology)

Semester VII: Evaluation Scheme

(Honors with research)

Course Code	Course Name	Theory Marks					Practical / Tutorial Marks		Total
		Internal Assessment*				ESE*	Term work*/ Tutorial	Practical* Oral/	
		T1	T2	FET	Total				
U25PC701	Food Regulations	10	10	5	25	50	-	-	75
U25PC702	Industrial Waste Management	10	10	5	25	50	-	-	75
U25PE705	Food Additives	10	10	5	25	50	-	-	75
U25PC703	Food Regulations Lab	10	10	5	25	50	-	-	75
U25PC704	Industrial Waste Management Lab	-	-	-	-	-	25	-	25
U25PE706	Food Additives Lab	-	-	-	-	-	25	-	25
U01RM001	Research Methodology	10	10	5	25	50	25	-	100
U25PR701	Research Project	-	-	-	-	-	50	50	100

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Programme Structure for B. Sc. Food Science and Technology

(minor in Medical Laboratory Technology)

Fourth Year Semester VIII: Teaching Scheme

(Honors with research)

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC801	Advanced Sensory Techniques	3	-	-	3	-	-	3
U25PC802	Extrusion Technology	3	-	-	3	-	-	3
U25PE807	Nutraceutical Food	3	-	-	3	-	-	3
U25PC803	Advanced Sensory Techniques Lab	-	2	-	-	1	-	1
U25PC804	Extrusion Technology Lab	-	2	-	-	1	-	1
U25PE808	Nutraceutical Food Lab	-	2	-	-	1	-	1
U25PR802	Research Project	-	16	-	-	8	-	8
	Total	09	22	-	09	11	-	20



Programme Structure for B. Sc. Food Science and Technology

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Fourth Year Semester VIII: Evaluation Scheme

(Honors with research)

Course Code	Course Name	Theory Marks					Practical / Tutorial Marks		Total
		Internal Assessment*				ESE*	Term work*/ Tutorial	Practical* Oral/ P/F	
		T1	T2	FET	Total				
U25PC801	Advanced Sensory Techniques	10	10	5	25	50	-	-	75
U25PC802	Extrusion Technology	10	10	5	25	50	-	-	75
U25PE807	Nutraceutical Food	10	10	5	25	50	-	-	75
U25PC803	Advanced Sensory Techniques Lab	-	-	-	-	-	25	-	25
U25PC804	Extrusion Technology Lab	-	-	-	-	-	25	-	25
U25PC808	Nutraceutical Food Lab	-	-	-	-	-	25	-	25
U25PR802	Research Project	-	-	-	-	-	50	150	200

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Programme Structure for B. Sc. Food Science and Technology

(minor in Medical Laboratory Technology)

Fourth Year Semester VII: Teaching Scheme

(UG Honors)

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC701	Food Regulations	3	-	-	3	-	-	3
U25PC702	Industrial Waste Management	3	-	-	3	-	-	3
U25PC703	Industrial Equipment in Food Processing	3	-	-	3	-	-	3
U25PE705	Food Additives	3	-	-	3	-	-	3
U25PC704	Food Regulations Lab	-	2	-	-	1	-	1
U25PC705	Industrial Waste Management Lab	-	2	-	-	1	-	1
U25PC706	Industrial Equipment in Food Processing Lab	-	2	-	-	1	-	1
U25PE706	Food Additives Lab	-	2	-	-	1	-	1
U01RM001	Research Methodology	3	-	1	3	-	1	4
	Total	15	8	1	15	04	01	20



Programme Structure for B. Sc. Food Science and Technology

(minor in Medical Laboratory Technology)

Fourth Year Semester VII: Evaluation Scheme

(UG Honors)

Course Code	Course Name	Theory Marks					Practical / Tutorial Marks		Total
		Internal Assessment*				ESE*	Term work*/ Tutorial	Practical * Oral/ POE	
		T1	T2	FET	Total				
U25PC701	Food Regulations	10	10	5	25	50	-	-	75
U25PC702	Industrial Waste Management	10	10	5	25	50	-	-	75
U25PC703	Industrial Equipment in Food Processing	10	10	5	25	50	-	-	75
U25PE705	Food Additives	10	10	5	25	50	-	-	75
U25PC704	Food Regulations Lab	10	10	5	25	50	-	-	75
U25PC705	Industrial Waste Management Lab	-	-	-	-	-	25	-	25
U25PC706	Industrial Equipment in Food Processing Lab	-	-	-	-	-	25	-	25
U25PE706	Food Additives Lab	-	-	-	-	-	25	-	25
U01RM001	Research Methodology	10	10	5	25	50	25	-	100

* Minimum passing is 40% for all courses and evaluation head mentioned above. FET – Faculty evaluation for Theory, T1, T2, Continuous Assessment Test, Term Work, ESE - End Semester Examination, P/F – Pass/ Fail Course, AU – Audit Course.



Programme Structure for B. Sc. Food Science and Technology Fourth Year

(Medical Laboratory Technology)

Semester VIII: Teaching Scheme

(UG Honors)

Course code	Course name	Teaching scheme (Hrs/week)			Credits assigned			Total credits
		Th	Pr	Tu	Th	Pr	Tu	
U25PC801	Advanced Sensory Techniques	3	-	-	3	-	-	3
U25PC802	Extrusion Technology	3	-	-	3	-	-	3
U25PC803	Advance Food Packaging	3	-	-	3	-	-	3
U25PE807	Nutraceutical Food	3	-	-	3	-	-	3
U25PC804	Advanced Sensory Techniques Lab	-	2	-	-	1	-	1
U25PC805	Extrusion Technology Lab	-	2	-	-	1	-	1
U25PC806	Advance Food Packaging Lab	-	2	-	-	1	-	1
U25PE808	Nutraceutical Food Lab	-	2	-	-	1	-	1
U25OT802	Internship	-	8	-	-	4	-	4
	Total	12	16	-	12	8	-	20



Programme Structure for B. Sc. Food Science and Technology Fourth Year

(Medical Laboratory Technology)

Semester VIII: Evaluation Scheme

(UG Honors)

Course Code	Course Name	Theory Marks					Practical / Tutorial Marks		Total
		Internal Assessment*				ESE*	Term work*/ Tutorial	Practical * Oral/ POE	
		T1	T2	FET	Total				
U25PC801	Advanced Sensory Techniques II	10	10	5	25	50	-	-	75
U25PC802	Extrusion Technology	10	10	5	25	50	-	-	75
U25PC803	Advance Food Packaging	10	10	5	25	50	-	-	75
U25PE807	Nutraceutical Food	10	10	5	25	50	-	-	75
U25PC804	Advanced Sensory Techniques Lab	-	-	-	-	-	25	-	25
U25PC805	Extrusion Technology Lab	-	-	-	-	-	25	-	25
U25PC806	Advance Food Packaging Lab	-	-	-	-	-	25	-	25
U25PE808	Nutraceutical Food Lab	-	-	-	-	-	25	-	25
U25PR802	Internship	-	-	-	-	-	50	150	200

* Minimum passing is 40% for all courses and evaluation head mentioned above. FET – Faculty evaluation for Theory, T1, T2, Continuous Assessment Test, Term Work, ESE - End Semester Examination, P/F – Pass/ Fail Course, AU – Audit Course.