

<b>F.Y.B.Voc (Food Processing Technology) SEMESTER I</b>						
	<b>Subject Code</b>	<b>Subject Name</b>	<b>Credits</b>		<b>Evaluation</b>	
			<b>Th</b>	<b>Pr</b>	<b>CIE</b>	<b>SEE</b>
Major	24BVO11101	Food Science	2	-	20	30
	24BVO11102	Practical on Food Science	-	2	20	30
	24BVO11103	Food Processing and Engineering	2	-	20	30
	24BVO11104	Practical on Food Processing Engineering	-	2	20	30
	24BVO11105	Food Biochemistry	2	-	20	30
	24BVO11106	Practical on Food Biochemistry	-	2	20	30
SEC	24BVO11408	Techniques on Food Preservation	-	2	20	30
IKS	24IKS11501	Foundation Course on Indian Knowledge system	2	-	20	30
AEC	24ENG11408	Developing Communicative Competence	2	-	20	30
VEC	24VEC11501	Environmental Sustainability Principles and Values	2	-	20	30

<b>F.Y.B.Voc (Food Processing Technology) SEMESTER II</b>						
	<b>Subject Code</b>	<b>Subject Name</b>	<b>Credits</b>		<b>Evaluation</b>	
			<b>Th</b>	<b>Pr</b>	<b>CIE</b>	<b>SEE</b>
Major	24BVO12101	Food Processing Operations	2	-	20	30

	24BVO12102	Practical on Food Processing Operations	-	2	20	30
	24BVO12103	Food Microbiology	2	-	20	30
	24BVO12104	Practical on Food Microbiology	-	2	20	30
	24BVO12105	Food Safety	2	-	20	30
	24BVO12106	Practical on Food Safety	-	2	20	30
SEC	24BVO12408	Business Trends in Food Industry	-	2	20	30
AEC	24ENG12506	Mastering English for Professional Purposes	2	-	20	30
VEC	24VEC12502	India's Constitution, Democracy, Elections and Governance	2	-	20	30
CC		Physical Education/Yoga				

<b>S.Y.B.Voc (Food Processing Technology) SEMESTER III</b>						
	Subject Code	Subject Name	Credits		Evaluation	
			Th	Pr	CIE	SEE
Major DSC	24BVO23101	Post-Harvest Technology	2	-	20	30
	24BVO23102	Pr. On Post Harvest Technology	-	2	20	30
	24BVO23103	Food Analysis	2	-	20	30
Major IKS	24BVO23104	Indian Traditional Foods	2	-	20	30
Minor	24BVO23205	Dairy technology	2	-	20	30
	24BVO23206	Pr. On Dairy Technology	-	2	20	30
OE			2	-	20	30
VSEC	24BVO23407	Pr. On Food Analysis	-	2	20	30
AEC	24MAR23501	Bhashik Kaushalya Vikas: Vachan, Lekhan,	2	-	20	30

		Sambhashan				
OJT	24BVO23608	OJT	2	-	20	30
CC		Physical Education/Yoga	2	-	20	30

<b>S.Y.B.Voc (Food Processing Technology) SEMESTER IV</b>						
	Subject Code	Subject Name	Credits		Evaluation	
			Th	Pr	CIE	SEE
Major	24BVO24101	Spices Technology	2	-	20	30
	24BVO24102	Pr. On Spices Technology (2P)	-	2	20	30
	24BVO24103	Food Packaging Technology	2	-	20	30
Minor	24BVO24204	Milk and Milk Product Technology	2	-	20	30
	24BVO24205	Pr. Milk and Milk Product Technology	-	2	20	30
OE			2	-	20	30
VSEC	24BVO24406	Pr.on Food Packing technology				
SEC	24BVO24407	Computer Application in Food Industry	-	2	20	30
AEC	24MAR24501	Bhashik Kaushalya Vikas aani Prasar Madhyame	2	-	20	30
CEP/OJT	24BVO24608	OJT	2	-	20	30
CC		CC				

<b>T.Y.B.Voc (Food Processing Technology) Minor (Dairy Technology) Semester V</b>						
	Subject Name	Credits		Evaluation		
		Th	Pr	CIE	SEE	

Major	24BVO35101	Bakery and confectionary Technology	2	-	20	30
	24BVO35102	New Product Development	2	-	20	30
	24BVO35103	Waste Management in Food Industry	2	-	20	30
	24BVO35104	Functional and Nutraceutical Foods	2	-	20	30
	24BVO35105	Pr on Bakery and confectionary Technology	-	2	20	30
	24BVO35106	Pr. On New Product Development	-	2	20	30
Major DSE	24BVO35107	Emerging trends in food Technology	2	-	20	30
	24BVO35108	Practical on Food Additives	-	2	20	30
Minor	24BVO35209	Advances in Dairy Technology	2	-	20	30
VSC, SEC (VSEC) Skill Based	24BVO35410	Pr. on Waste Management in Food Industry	-	2	20	30

FP/OJT/CEP	24BVO35611	OJT	-	2	20	30
<b>T.Y.B.Voc (Food Processing Technology) Minor (Dairy Technology) Semester VI</b>						
	<b>Subject Name</b>		<b>Credits</b>		<b>Evaluation</b>	
			<b>Th</b>	<b>Pr</b>	<b>CIE</b>	<b>SEE</b>
Major	24BVO36101	Meat, Fish and Poultry Processing	2	-	20	30
	24BVO36102	Enterpreurnship Development	2	-	20	30
	24BVO36103	Food Laws and Regulations	2	-	20	30
	24BVO36104	Food Extrusion Technology	2	-	20	30
	24BVO36105	Pr. on Meat, Fish and Poultry Processing	-	2	20	30
	24BVO36106	Pr. on Enterpreurnship Development	-	2	20	30
Major DSE	24BVO36107	Food Warehouse Technology	2	-	20	30
	24BVO36108	Practical On Quality Control	-	2	20	30
VSC	24BVO36409	Practical on Sensory Analysis	-	2	20	30

FP/OJT/CEP	24BVO36610	OJT	-	4	40	60
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