

**7. STUDY AND EVALUATION SCHEME FOR DIPLOMA PROGRAMME IN  
FOOD TECHNOLOGY**

**FIRST SEMESTER**

Sr. No	Subject	STUDY SCHEME			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
		Hrs/week			Theory	Practical	Written Paper		Practical		
		L	T	P	Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
1.1*	Communication Skills - I	3	-	2	25	25	100	3	50	2	200
1.2*	Applied Mathematics - I	5	-	-	50	-	100	3	-	-	150
1.3*	Applied Physics – I	4	-	2	25	25	100	3	50	3	200
1.4*	Applied Chemistry – I	3	-	2	25	25	100	3	50	3	200
1.5*	Basics of Information Technology	-	-	4	-	50	-	-	100	3	150
1.6*	Engineering Drawing-I	-	-	6	-	50	100	3	25 (Viva)	2	175
1.7*	General Workshop Practice - I	-	-	6	-	50	-	-	+100	3	150
# Student Centred Activities		-	-	3	-	25	-	-	-	-	25
Total		15	-	25	125	250	500	-	375	-	1250

\* Common with other diploma programmes

+ Includes 25 marks for Viva-voce

# Student Centred Activities will comprise of co-curricular activities like extension lectures, library studies, games, hobby clubs e.g. photography, painting, singing, seminars, declamation contests, educational field visits, N.C.C., NSS, Cultural Activities, Civil Defence/Disaster Management activities etc.

## SECOND SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	STUDY SCHEME			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
		Hrs/week			Theory	Practical	Written Paper		Practical		
		L	T	P	Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
2.1*	Communication Skills – II	3	-	2	25	25	100	3	50	2	200
2.2*	Applied Mathematics - II	5	-	-	50	-	100	3	-	-	150
2.3*	Applied Physics – II	4	-	2	25	25	100	3	50	3	200
2.4*	Applied Chemistry – II	3	-	2	25	25	100	3	50	3	200
2.5	General Engineering	5	-	-	50	-	100	3	-	-	150
2.6	Basic Microbiology	3	-	2	25	25	100	3	50	2	200
2.7*	General Workshop Practice-II	-	-	6	-	50	-	-	+100	3	150
# Student Centred Activities		-	-	3	-	25	-	-	-	-	25
Total		23	-	17	200	175	600	-	300	-	1275

\* Common with other diploma programmes

+ Includes 25 marks for Viva-voce

# Student Centred Activities will comprise of co-curricular activities like extension lectures, library studies, games, hobby clubs e.g. photography, painting, singing, seminars, declamation contests, educational field visits, N.C.C., NSS, Cultural Activities, Civil Defence/Disaster Management activities etc.

### THIRD SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	STUDY SCHEME			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
		Hrs/week			Theory	Practical	Written Paper		Practical		
		L	T	P	Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
3.1	Food Microbiology	3	-	4	25	25	100	3	50	3	200
3.2	Food Chemistry and Nutrition	3	-	2	25	25	100	3	50	3	200
3.3	Principles of Food Processing and Preservation	3	-	2	25	25	100	3	50	3	200
3.4	Unit Operations in Food Processing	3	-	2	25	25	100	3	50	3	200
3.5	Handling, Transportation and Storage of Foods	3	-	2	25	25	100	3	50	3	200
3.6	Technology of Cereals and Pulses	3	-	4	25	25	100	3	50	3	200
# Student Centred Activities		-	-	6	-	25	-	-	-	-	25
<b>Total</b>		<b>18</b>	<b>-</b>	<b>22</b>	<b>150</b>	<b>175</b>	<b>600</b>	<b>-</b>	<b>300</b>	<b>-</b>	<b>1225</b>

# Student Centred Activities will comprise of co-curricular activities like extension lectures, library studies, games, hobby clubs e.g. photography, painting, singing, seminars, declamation contests, educational field visits, N.C.C., NSS, Cultural Activities, Civil Defence/Disaster Management activities etc.

#### FOURTH SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	STUDY SCHEME			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
		Hrs/week			Theory	Practical	Written Paper		Practical		
		L	T	P	Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
4.1	Technology of Milk & Milk Products	4	-	4	25	25	100	3	50	3	200
4.2	Fruit & Vegetables Technology	3	-	3	25	25	100	3	50	3	200
4.3	Technology of Meat, Fish & Poultry Products	3	-	3	25	25	100	3	50	3	200
4.4	Food Fermentation Technology	3	-	2	25	25	100	3	50	3	200
4.5	Principles of Food Engineering	3	-	2	25	25	100	3	50	3	200
4.6	Bakery & Confectionery Technology	2	-	3	25	25	100	3	50	3	200
# Student Centred Activities including Entrepreneurial Awareness camp		-	-	5	-	25	-	-	-	-	25
<b>Total</b>		<b>18</b>	<b>-</b>	<b>22</b>	<b>150</b>	<b>175</b>	<b>600</b>	<b>-</b>	<b>300</b>	<b>-</b>	<b>1225</b>

# Student Centred Activities will comprise of co-curricular activities like extension lectures, library studies, games, hobby clubs e.g. photography, painting, singing, seminars, declamation contests, educational field visits, N.C.C., NSS, Cultural Activities, Civil Defence/Disaster Management activities etc.

**Industrial Training** - After examination of 4<sup>th</sup> Semester, the students shall go for training in a relevant industry/field organization for a minimum period of 6 weeks and shall prepare a diary. It shall be evaluated during 5<sup>th</sup> semester by his/her teacher for 50 marks. The students shall also prepare a report at the end of training and shall present it in a seminar, which will be evaluated for another 50 marks. This evaluation will be done by HOD and lecturer incharge – training in the presence of one representative from training organization.

## FIFTH SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	STUDY SCHEME			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
		Hrs/week			Theory	Practical	Written Paper		Practical		
		L	T	P	Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
	Industrial Training	-	-	-	-	50	-	-	50	3	100
5.1*	Employability Skills - I	-	-	2	-	25	-	-	50	3	75
5.2*	Environmental Education	3	-	-	25	-	100	3	-	-	125
5.3	Computer Applications in Food Technology	-	-	5	-	50	-	-	100	3	150
5.4	Health & Functional Foods	3	-	2	25	25	100	3	50	3	200
5.5	Instrumentation and Process Control	3	-	-	50	-	100	3	-	-	150
5.6	Technology of Oils and Fats	3	-	2	25	25	100	3	50	3	200
5.7	Project Oriented Professional Training - I	-	-	12	-	100	-	-	100	3	200
# Student Centred Activities including Personality Development Camp		-	-	5	-	25	-	-	-	-	25
		12	-	28	125	300	400	-	400	-	1225

\* Common with other diploma programmes

# Student Centred Activities will comprise of co-curricular activities like extension lectures, library studies, games, hobby clubs e.g. photography, painting, singing, seminars, declamation contests, educational field visits, N.C.C., NSS, Cultural Activities, Civil Defence/Disaster Management activities etc.

## SIXTH SEMESTER (FOOD TECHNOLOGY)

Sr. No	Subject	STUDY SCHEME			EVALUATION SCHEME						Total Marks
					Internal Assessment		External Assessment (Examination)				
		Hrs/week			Theory	Practical	Written Paper		Practical		
		L	T	P	Max. Marks	Max. Marks	Max. Marks	Hrs	Max. Marks	Hrs	
6.1*	Employability Skills - II	-	-	2	-	25	-	-	50	3	75
6.2*	Entrepreneurship Development and Management	3	-	-	25	-	100	3	-	-	125
6.3	Food Packaging Technology	2	-	2	25	25	100	3	50	3	200
6.4	Technology of Non-alcoholic Beverages	2	-	2	25	25	100	3	50	3	200
6.5	Food Analysis & Quality Control	3	-	2	25	25	100	3	50	3	200
6.6	Waste Management in Food Industry	3	-	2	25	25	100	3	50	3	200
6.7	Project Oriented Professional Training - II	-	-	12	-	100	-	-	100	3	200
# Student Centred Activities		-	-	5	-	25	-	-	-	-	25
<b>Total</b>		<b>13</b>	<b>-</b>	<b>27</b>	<b>125</b>	<b>250</b>	<b>500</b>	<b>-</b>	<b>350</b>	<b>-</b>	<b>1225</b>

\* Common with other diploma programmes

# Student Centred Activities will comprise of co-curricular activities like extension lectures, library studies, games, hobby clubs e.g. photography, painting, singing, seminars, declamation contests, educational field visits, N.C.C., NSS, Cultural Activities, Civil Defence/Disaster Management activities etc.