

1. SALIENT FEATURES OF THE DIPLOMA PROGRAMME IN FOOD TECHNOLOGY

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| 1. | Name of the Programme | : | Diploma Programme in Food Technology |
| 2. | Duration of the Programme | : | Three Years |
| 3. | Entry Qualifications | : | Matriculation or equivalent as prescribed by AICTE |
| 4. | Admission Criteria | : | Entrance Examination/Test |
| 5 | Intake | : | 40 |
| 6 | Pattern of the Programme | : | Semester Pattern |
| 7. | Ratio between Theory & Practical | : | 35 : 65 |

2. EMPLOYMENT OPPORTUNITIES

Diploma holders in food technology find wage/self employment in the following major areas:

1. Wage employment

- Fruit and vegetable processing
- Bakery and confectionery
- Beverages
- Dairy
- Oil and fat
- Meat, fish and poultry
- Health and specialized food
- Grain milling
- Convenience food
- Quality control
- Educational institutions
- KVIC etc

2. Self employment

- Fruit and vegetable processing
- Bakery and confectionery
- Dairy
- Milling of grains and spices
- Oil expelling units
- Snacks
- Service units to larger industry/ ancillary units

3. COMPETENCY PROFILE OF DIPLOMA HOLDERS IN FOOD TECHNOLOGY

Keeping in view the employment opportunities and activity profile of Diploma holders in food technology, the course is aimed at developing following knowledge and skills in the students:

- type and quality of raw material(s) for specific product applications
- Process technology for preservation and processing of various food items
- Operation and maintenance of process equipment
- Product evaluation
- FPO/Agmark/PFA/BIS standards
- Marketing/managerial/ promotion of sales
- Communication (oral and written)
- Computer/information technology
- Testing, quality control and fault diagnosis
- Hygiene, sanitation and housekeeping
- Project feasibility report
- Plant layout and flow diagram
- Safety, waste control and etp
- Packaging, storage, handling and transportation
- Marketing and managing different shop floor operations
- House keeping

4. ABSTRACT OF CURRICULUM AREAS

a) General Studies

1. Communication Skills
2. Basics of Information Technology
3. Entrepreneurship Awareness
4. Environmental Awareness
5. Entrepreneurship Development and Management

b) Applied Sciences

6. Applied Mathematics
7. Applied Physics
8. Applied Chemistry

c) Basic Courses in Engineering/Technology

9. Engineering Drawing
10. General Workshop Practice
11. General Engineering
12. Basic Microbiology
13. Food Microbiology
14. Food Chemistry and Nutrition
15. Principles of Food Processing and Preservation
16. Principles of Food Engineering

d) Applied Courses in Engineering/Technology

17. Handling, Transportation and Storage of Foods
18. Cereals, Pulses and Oil Seed Technology
19. Technology of Milk & Milk Products
20. Fruit & Vegetable Technology
21. Technology of Meat, Fish & Poultry Products
22. Food Fermentation Technology
23. Technology of Non-Alcoholic Beverages
24. Bakery & Confectionery Technology
25. Computer Applications in Food Technology
26. Food Additives
27. Health & Functional Foods
28. Instrumentation and Process Control
29. Technology of Oils and Fats
30. Project Oriented Professional Training
31. Food Packaging Technology
32. Food Analysis & Quality Control
33. Waste Management in Food Industry
34. Project Work

5. HORIZONTAL AND VERTICAL ORGANISATION OF THE SUBJECTS

Sr. No.	Subjects	Distribution in Hours in Various Semesters					
		I	II	III	IV	V	VI
1.	Communication Skills	5	5	-	-	-	-
2.	Applied Mathematics	5	5	-	-	-	-
3.	Applied Physics	6	5	-	-	-	-
4.	Applied Chemistry	4	4	-	-	-	-
5.	Basics of Information Technology	4	-	-	-	-	-
6.	Engineering Drawing	6	-	-	-	-	-
7.	General Workshop Practice	6	6	-	-	-	-
8.	General Engineering	-	7	-	-	-	-
9.	Basic Microbiology	-	5	-	-	-	-
10.	Food Microbiology	-	-	7	-	-	-
11.	Food Chemistry and Nutrition	-	-	5	-	-	-
12.	Principles of Food Processing and Preservation	-	-	5	-	-	-
13.	Principles of Food Engineering	-	-	6	-	-	-
14.	Handling, Transportation and Storage of Foods	-	-	4	-	-	-
15.	Cereals, Pulses and Oil Seed Technology	-	-	7	-	-	-
16.	Technology of Milk & Milk Products	-	-	-	7	-	-
17.	Fruit & Vegetable Technology	-	-	-	7	-	-
18.	Technology of Meat, Fish & Poultry Products	-	-	-	7	-	-
19.	Food Fermentation Technology	-	-	-	5	-	-
20.	Technology of Non-Alcoholic Beverages	-	-	-	4	-	-
21.	Bakery & Confectionery Technology	-	-	-	6	-	-
22.	Computer Applications in Food Technology	-	-	-	-	5	-
23.	Food Additives	-	-	-	-	5	-
24.	Health & Functional Foods	-	-	-	-	5	-
25.	Instrumentation and Process Control	-	-	-	-	3	-
26.	Technology of Oils and Fats	-	-	-	-	5	-
27.	Project Oriented Professional Training	-	-	-	-	12	-
28.	Food Packaging Technology	-	-	-	-	-	7
29.	Food Analysis & Quality Control	-	-	-	-	-	8
30.	Waste Management in Food Industries	-	-	-	-	-	7
31.	Entrepreneurship Development and Management	-	-	-	-	-	3
32.	Project Work	-	-	-	-	-	11
33.	Student Centred Activities	4	3	6	4	5	4
	Total	40	40	40	40	40	40