

**LOYOLA ACADEMY DEGREE & PG COLLEGE
B.Sc. FOOD TECHNOLOGY AND MANAGEMENT (2016-19) (CBCS)**

Yr	Sem	Course-1	Course-2	Course-3	Course-4	Course-5	Course-6	Hours	Credits
I	I	General English-I (3) AECC-1	Value Education & Personality Development (2) AECC-2	Food chemistry (4+1) Core-1	Food biochemistry (4+1) Core-2	Principles of Food Science (4+1) Core-3 Tech. Principles of Food Science (4+1) Core-3	Food and Human Nutrition (4+1) GE-1	29	25
I	II	General English-II (3) AECC-3	Indian Heritage & Culture (2) AECC-4	Food Additives and Toxicology (4+1) Core-4	Food Process engineering-I (4+1) Core-5	Microbiology of Food and Water (4+1) Core-6	Food Processing and Preservation (4+1) GE-2	29	25
II	III	Environmental Studies & Gender Sensitization(3) AECC-5	Sugar Confectionary (3+1) SEC-1	Food Process engineering-II (4+1) Core-7	Baking Science and Technology (4+1) Core-8	Food Fermentation and Technology of Fermented Foods (4+1) Core-9 Food Fermentation and Technology of Fermented Foods (4+1) Core-9	Food processing and Quality Control (2+1) GE (IDE)-3	30	25
II	IV	Food Product Development (3) SEC-2	Technology of Oils and Fats (4+1) Core-10	Food Biotechnology (4+1) Core-11	Food Packaging (4+1) Core-12	Technology of Plant and Animal Foods (4+1) GE-4	Food plant sanitation and waste management (3) Core-13	30	26
III	V	Technology of Fruits and Vegetables/ Technology of Non Fermented Beverages (4+1) DSE-1	Technology of cereals, pulses and legumes/Milling Technology(4+1) DSE-2	Food Safety, Quality Control and Sensory Evaluation (4+1) Core-14	Food Supply Chain Management (3) Core-15	Food Microbiology and Food Safety (3+1) GE-5	Principles of Marketing (3) SEC-3	29	25
III	VI	Extrusion Technology/Technology of Animal Based Foods (4+1) DSE-3	Technology of Spices and Condiments/ Post Harvest Technology of Field Crops(4+1) DSE-4	Project (6)				29	16
		AECC=5 (Ability Enhancement Compulsory Course)	GE-5 Generic Elective	SEC= 3 Skill Enhancement Course	Core=15	DSE=4 Discipline Specific Elective	Total	176	142

Board of Studies (Food Technology)
University College of Technology (UCT)
Osmania University, Hyderabad-07.1



**YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
DEPARTMENT OF B.Sc. FOOD TECHNOLOGY AND MANAGEMENT
FIRST SEMESTER
ACADEMIC YEAR 2020-21 OF 2020-23 BATCH (CBCS)**

Sl. No.	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs.)	Marks			Credits
						Internal	External	Total	
1	I	EN18101	General English-I (AECC-1)	3	3	40	60	100	3
2	I	VE18001	Value Education and personality Development (AECC-2)	2	3	40	60	100	2
3	II	FT18101	Food and Human Nutrition (GE-1)	4	3	40	60	100	4
4	II	FT18102	Food Chemistry (Core-1)	4	3	40	60	100	4
5	II	FT18103	Food Biochemistry (Core-2)	4	3	40	60	100	4
6	II	FT19104	Technology of Food Preservation (Core-3)	4	3	40	60	100	4
PRACTICALS									
7	II	FT18105	Food and Human Nutrition (GE-1)	2	3	40	60	100	1
8	II	FT18106	Food Chemistry (Core-1)	2	3	40	60	100	1
9	II	FT18107	Food Biochemistry (Core-2)	2	3	40	60	100	1
10	II	FT18108	Technology of Food Preservation (Core-3)	2	3	40	60	100	1
Total				29	-	400	600	1000	25

*Ability Enhancement Compulsory Course (AECC)

* Generic Elective (GE)



**YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
DEPARTMENT OF B.Sc. FOOD TECHNOLOGY AND MANAGEMENT
SECOND SEMESTER
ACADEMIC YEAR 2020-21 OF 2020-23 BATCH (CBCS)**

Sl. No.	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs.)	Marks			Credits
						Internal	External	Total	
1	I	EN18201	General English-II (AECC-3)	3	3	40	60	100	3
2	I	IC19001	Indian Heritage and Culture (AECC-4)	2	3	40	60	100	2
3	II	FT19201	Applied Mathematics (GE-2)	4	3	40	60	100	4
4	II	FT18202	Food Additives and Toxicology (Core-4)	4	3	40	60	100	4
5	II	FT18203	Food Process Engineering-I (Core-5)	4	3	40	60	100	4
6	II	FT18204	Microbiology of Food and Water (Core-6)	4	3	40	60	100	4
PRACTICALS									
7	II	FT19205	Applied Mathematics (GE-2)	2	3	40	60	100	1
8	II	FT18206	Food Additives and Toxicology (Core-4)	2	3	40	60	100	1
9	II	FT18207	Food Process Engineering-I (Core-5)	2	3	40	60	100	1
10	II	FT18208	Microbiology of Food and Water (Core-6)	2	3	40	60	100	1
11	III	PL18001	PLANET* (Outreach)	-	-	-	-	-	1
Total				29	-	400	600	1000	25

*Ability Enhancement Compulsory Course (AECC)

* Programme of Loyola Academy for Neighbourhood Empowerment & Transformation (PLANET)



YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
DEPARTMENT OF B.Sc FOOD TECHNOLOGY AND MANAGEMENT
THIRD SEMESTER
ACADEMIC YEAR 2020-21 OF 2019-22 BATCH (CBCS)

Sl. No.	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs.)	Marks			Credits
						Internal	External	Total	
1	I	ES18001	Environmental Studies & Gender Sensitization (AECC-5)	3	3	40	60	100	3
2	I	G18FT1T	Food Processing and Quality Control (GE-3)(ID)	2	3	40	60	100	2
3	I	FT20301	Dairy Technology (SEC-1)	3	3	40	60	100	3
4	II	FT18302	Food Process Engineering-II (Core-7)	4	3	40	60	100	4
5	II	FT20303	Technology of Cereals, pulses & legumes (Core-8)	4	3	40	60	100	4
6	II	FT20304	Technology of Fruits and Vegetables (Core-9)	4	3	40	60	100	4

PRACTICALS

7	II	G18FT1P	Food Processing and Quality Control (GE-3) (ID)	2	3	40	60	100	1
8	II	FT20305	Dairy Technology (SEC-1)	2	3	40	60	100	1
9	II	FT18306	Food Process Engineering-II (Core-7)	2	3	40	60	100	1
10	II	FT20307	Technology of Cereals, pulses & legumes (Core-8)	2	3	40	60	100	1
11	II	FT20308	Technology of Fruits and Vegetables (Core-9)	2	3	40	60	100	1
Total				30	-	440	660	1100	25

*Ability Enhancement Compulsory Course (AECC)
 (SEC)

* Skill Enhancement Course

* Generic Elective (GE) *Inter-disciplinary (ID)



**YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
DEPARTMENT OF B.Sc FOOD TECHNOLOGY AND MANAGEMENT
FOURTH SEMESTER
ACADEMIC YEAR 2020-21 OF 2019-22 BATCH (CBCS)**

Sl. No.	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs.)	Marks			Credits
						Internal	External	Total	
1	I	FT20401	Tech of Animal based foods (GE-4)(DS)	3	3	40	60	100	3
2	I	FT20402	Applied Statistics (SEC-2)	3	3	40	60	100	3
3	II	FT18403	Technology of Oils and Fats (Core-10)	4	3	40	60	100	4
4	II	FT20404	Baking Science and Technology (Core-11)	4	3	40	60	100	4
5	II	FT20405	Food Packaging (Core-12)	4	3	40	60	100	4
6	II	FT18406	Food Plant Sanitation and Waste Mgmt (Core-13)	4	3	40	60	100	4
PRACTICALS									
7	II	FT20407	Tech of Animal based foods (Core-13)	2	3	40	60	100	1
8	II	FT18408	Technology of Oils and Fats (Core-10)	2	3	40	60	100	1
9	II	FT20409	Baking Science and Technology (Core-11)	2	3	40	60	100	1
10	II	FT18410	Food Packaging (Core-12)	2	3	40	60	100	1
Total				30	-	400	600	1000	26

* Skill Enhancement Course (SEC)

* Generic Elective (GE)

*Discipline-specific (DS)



**YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
DEPARTMENT OF B.Sc. FOOD TECHNOLOGY AND MANAGEMENT
FIFTH SEMESTER
ACADEMIC YEAR 2020-21 OF 2018-21 BATCH (CBCS)**

Sl. No.	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs.)	Marks			Credits
						Internal	External	Total	
1	I	FT18501	Food Microbiology and Food Safety (GE-5)	3	3	40	60	100	3
2	I	FT18502	Principles of Marketing (SEC-3)	3	3	40	60	100	3
3	II	FT18503A	Technology of Fruits & Vegetables (DSE-1)	4	3	40	60	100	4
		FT18503B	Tech. of Non Fermented Beverages (DSE-1)						
4	II	FT18504A	Tech. of Cereals, Pulses and Legumes (DSE-2)	4	3	40	60	100	4
		FT18504B	Milling Technology (DSE-2)						
5	II	FT18505	Food Safety, Quality Control & Sensory Eva. (Core-14)	4	3	40	60	100	4
6	II	FT18506	Food Supply Chain Management (Core-15)	3	3	40	60	100	3
PRACTICALS									
7	II	FT18507	Food Microbiology and Food Safety (GE-5)	2	3	40	60	100	1
8	II	FT18508A	Technology of Fruits and Vegetables (DSE-1)	2	3	40	60	100	1
		FT18508B	Technology of Non Fermented Beverages (DSE-1)						
9	II	FT18509A	Technology of Cereals, Pulses and Legumes (DSE-2)	2	3	40	60	100	1
		FT18509B	Milling Technology (DSE-2)						
10	II	FT18510	Food Safety, Quality Control and Sensory Eva. (Core-14)	2	3	40	60	100	1
Total				29	-	400	600	1000	25

* Discipline-Specific Elective (DSE)



**YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS
DEPARTMENT OF B.Sc. FOOD TECHNOLOGY AND MANAGEMENT
SIXTH SEMESTER
ACADEMIC YEAR 2020-21 OF 2018-21 BATCH (CBCS)**

Sl. No.	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs.)	Marks			Credits
						Internal	External	Total	
1	II	FT18601A	Extrusion Technology (DSE-3)	4	3	40	60	100	4
		FT18601B	Technology of Animal Based Foods (DSE-3)						
2	II	FT18602A	Technology of Spices and Condiments (DSE-4)	4	3	40	60	100	4
		FT18602B	Post Harvest Technology of Field Crops (DSE-4)						
PRACTICALS									
3	II	FT18603A	Extrusion Technology (DSE-3)	2	3	40	60	100	1
		FT18603B	Technology of Animal Based Foods (DSE-3)						
4	II	FT18604A	Technology of Spices and Condiments (DSE-4)	2	3	40	60	100	1
		FT18604B	Post Harvest Technology of Field Crops (DSE-4)						
5	II	FT18605	Project	18	-	40	60	100	6
Total				30	-	200	300	500	16

* Discipline-Specific Elective (DSE)