





YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS DEPARTMENT OF B.Sc. FOOD TECHNOLOGY AND MANAGEMENT FIRST SEMESTER ACADEMIC YEAR 2022-23 OF 2022-25 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	VE18101	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	FT22103	Microbiology of Food & Water (Core-2)	4	3	40	60	100	4
6	II	FT19104	Technology of Food Preservation (Core-3)	4	3	40	60	100	4
<b>PRACTICALS</b>									
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	FT22107	Microbiology of Food & Water (Core-2)	2	3	40	60	100	1
10	II	FT18108	Technology of Food Preservation (Core-3)	2	3	40	60	100	1
<b>Total</b>				<b>29</b>	<b>-</b>	<b>400</b>	<b>600</b>	<b>1000</b>	<b>25</b>

\*Ability Enhancement Compulsory Course (AECC)

\* Generic Elective (GE)

**Dr. KAVITA WAGHRAY**

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B.Sc. Food Technology & Management

*Kwaghray*

**Chairman**

Board of Studies (Food Technology)  
University College of Technology, (A)  
Osmania University, Hyderabad-07, TS

Syllabus w.e.f 2022-23



**YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS  
DEPARTMENT OF B.Sc. FOOD TECHNOLOGY AND MANAGEMENT  
SECOND SEMESTER  
ACADEMIC YEAR 2022-23 OF 2022-25 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	IC19201	Indian Heritage and Culture (AECC-4)	2	3	40	60	100	2
3	II	FT19201	Applied Mathematics (GE-2)	5	3	40	60	100	5
4	II	FT18202	Food Additives and Toxicology (Core-4)	4	3	40	60	100	4
5	II	FT18203	Food Process Engineering-I (Core-5)	5	3	40	60	100	5
6	II	FT22204	Food Biochemistry (Core-6)	4	3	40	60	100	4
<b>PRACTICALS</b>									
7	II	FT18206	Food Additives and Toxicology (Core-4)	2	3	40	60	100	1
8	II	FT18207	Food Process Engineering-I (Core-5)	2	3	40	60	100	1
9	II	FT22208	Food Biochemistry (Core-6)	2	3	40	60	100	1
10	III	PL18001	PLANET* (Outreach)	-	-	-	-	-	2
11	II	FT22209	Industrial Internship	-	-	360	540	900	29
<b>Total</b>				<b>29</b>	<b>-</b>	<b>360</b>	<b>540</b>	<b>900</b>	<b>29</b>

- Ability Enhancement Compulsory Course (AECC)
- Program of Loyola Academy for Neighborhood Empowerment & Transformation (PLANET)

**Chairman**  
Board of Studies (Food Technology)  
University College of Technology (U)  
Osmania University, Hyderabad-07 (TS)

Syllabus w.e.f 2022-2023

**Dr. KAVITA WAGHRAY**  
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**B.Sc. Food Technology & Management**

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**YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS  
DEPARTMENT OF B.Sc FOOD TECHNOLOGY AND MANAGEMENT  
THIRD SEMESTER  
ACADEMIC YEAR 2022-23 OF 2021-24 BATCH (CBCS)**

Sl. No.	Part	Subject Code	Title of the Subject	Hours /Week	Duration of Exam (hrs.)	Marks			Credits
						Internal	External	Total	
1	I	ES18101	Environmental Studies & Gender Sensitization. (AECC-5)	3	3	40	60	100	3
2	I	G18FT1T	Generic Elective (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
<b>PRACTICALS</b>									
7	II	G18FT1P	(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
<b>Total</b>				<b>30</b>	<b>-</b>	<b>440</b>	<b>660</b>	<b>1100</b>	<b>25</b>

\*Ability Enhancement Compulsory Course (AECC)  
(SEC)

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

\* Skill Enhancement Course



**YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS  
DEPARTMENT OF B.Sc FOOD TECHNOLOGY AND MANAGEMENT  
FOURTH SEMESTER  
ACADEMIC YEAR 2022-23 OF 2021-24 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 & 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
<b>PRACTICALS</b>									
7	II	FT20407	Tech of Animal based foods (GE-4)(DS)	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 & Technology (Core-11)	2	3	40	60	100	1
10	II	FT18410	Food Packaging (Core-12)	2	3	40	60	100	1
<b>Total</b>				<b>30</b>	<b>-</b>	<b>400</b>	<b>600</b>	<b>1000</b>	<b>26</b>

\* 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 2022-23 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	FT21501	Food Storage and Infestation Control (GE-5)	3	3	40	60	100	3
2	I	FT18502	Principles of Marketing (SEC-3)	3	3	40	60	100	3
3	II	FT21503A	Tech of Fermented foods & beverages (DSE-1)	4	3	40	60	100	4
		FT21503B	Tech of Plant & Animal foods (DSE-1)						
4	II	FT21504A	Food Biotechnology (DSE-2)	4	3	40	60	100	4
		FT21504B	Sugar Confectionery (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
<b>PRACTICALS</b>									
7	II	FT21507	Food Storage and Infestation Control (GE-5)	2	3	40	60	100	1
8	II	FT21508A	Tech of Fermented foods & beverages (DSE-1)	2	3	40	60	100	1
		FT21508B	Tech of Plant & Animal foods (DSE-1)						
9	II	FT21509A	Food Biotechnology (DSE-2)	2	3	40	60	100	1
		FT21509B	Sugar Confectionery (DSE-2)						
10	II	FT18510	Food Safety, Quality Control and Sensory Eva. (Core-14)	2	3	40	60	100	1
<b>Total</b>				<b>29</b>	<b>-</b>	<b>400</b>	<b>600</b>	<b>1000</b>	<b>25</b>

\* Discipline-Specific Elective (DSE)



YEAR-WISE AND SEMESTER-WISE DISTRIBUTION OF SUBJECTS  
DEPARTMENT OF B.Sc. FOOD TECHNOLOGY AND MANAGEMENT  
SIXTH SEMESTER  
ACADEMIC YEAR 2022-23 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	II	FT18601A	Extrusion Technology (DSE-3)	4	3	40	60	100	4
		FT21601B	Technology of Spices and Condiments (DSE-3)						
2	II	FT21602A	Food Product Development (DSE-4)	4	3	40	60	100	4
		FT21602B	Technology of Non fermented beverages (DSE-4)						
<b>PRACTICALS</b>									
3	II	FT18605	Project	21	-	40	60	100	6
<b>Total</b>				<b>29</b>	<b>-</b>	<b>200</b>	<b>300</b>	<b>500</b>	<b>14</b>

\* Discipline-Specific Elective (DSE)