

**Maulana Abul Kalam Azad University of Technology, WB(Formerly known
as West Bengal University of Technology)**

**Syllabus of B.Sc. in B.Sc. (Hons.) in Food Science & Technology
Effective from academic session 2023-24**

**Model curriculum structure for 4 year UG programs for B.Sc. (Hons.) in Food
Science & Technology**

SEM	MAJOR (Offline)	Contact Hours			Total Contact Hours	Credit	Minor (Blended Mode)	Inter Disciplinary (Offline)	Ability Enhancement (Offline)	Skill Enhancement (Online /Sessional)	Common Value added Course (SESSIONAL)	TOTAL CREDITS
		L	T	P								
I	Food Chemistry Food Chemistry Lab Credits: (3+2)	30	0	20	50	5	Principles of Management	Any one from GE baskets Basket A or D	ENGLISH & PROFESSIONAL COMMUNICATION	LIFE SKILLS & PERSONALITY DEVELOPMENT	YOGA/ HEALTH & WELLNESS/ SPORTS	22
	Technology of Foods (Credits: 4+1)	40	10	0	50	5						
	Total Credits					10	3	3	2	2	2	22
II	Food Microbiology Food Microbiology Lab Credits: (3+2)	30	0	20	50	5	Organization Behaviour	Any one from GE baskets Basket B or E	Modern Indian Languages and Literature	Monetizing Social Media	CRITICAL THINKING/ MENTAL HEALTH/EVS	22
	Basic Chemistry Basic Chemistry Lab Credits: (3+2)	30	0	20	50	5						
	Total Credits					10	3	3	2	2	2	22
III	Food Process Technology I (Fruits &	30	0	20	50	5	Principles of	Any one from	THE CONSTITUTION,	Understanding basics of Cyber		21

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Vegetables) Food Process Technology I (Fruits & Vegetables) Lab Credits: (3+2)						Marketing	GE baskets Basket C or F	HUMAN RIGHTS & LAW	Security		
Food Process Technology II (Milk & Milk Products) Food Process Technology II (Milk & Milk Products) Lab Credits: (3+2)	30	0	20	50	5						
Total Credits					10	4	3	2	2	0	21

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IV	Principles of Food Preservation Credit: 3+1	30	10	0	40	4	Human Resource Management	SOCIETY, CULTURE & HUMAN BEHAVIOUR (2 CREDITS)			23	
	Food Packaging Credit: 3+1	30	10	0	40	4						
	Food Process Technology III (Cereals, Pulses & Oilseeds) Food Process Technology III (Cereals, Pulses & Oilseeds) Lab Credits: 3 + 2	30	0	20	50	5	E-commerce					
	Total Credits					13	8	0	2	0	0	23
V	Biochemistry Biochemistry Lab Credits: 3 + 2	30	0	20	50	5	Financial Management		INTERNSHIP		22	
	Food Process Technology IV (Meat, Fish & Poultry) Food Process Technology IV (Meat, Fish & Poultry) Lab Credits: 3 + 2	30	0	20	50	5	Entrepreneurship					
						10	8	0	0	4	0	22

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VII	Bakery & Confectionery Technology Bakery & Confectionery Technology Lab Credit: 3 + 2	30	0	20	50	5	Exploring Business Opportunity						22
	Technology of food V (Tea, coffee and spices) Technology of food V (Tea, coffee and spices) Lab Credit: 3 + 2	30	0	20	50	3	IPR						
	Food Biotechnology Credit: 3 + 1	30	10	0	40	4							
	Total Credits					14	8	0	0	0	0	0	22
VIII	Food Fermentation Technology Food Fermentation Technology Lab Credits: 3 + 2	30	0	20	50	5				Project			22
	Food Additive Nutraceuticals & Functional Foods	40	10	0	50	5							

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	Credits: 4+1										
	Total Credits				10	0	0	0	12	0	22
					91	42 CREDITS	9 CREDITS	8 CREDITS	22 CREDITS	4 CREDITS	176