

VISVESVARAYA TECHNOLOGICAL UNIVERSITY, BELAGAVI

Scheme of Teaching and Examination

M.Tech. in Food Technology (FDT)

(Under 2018-19 scheme)

Outcome Based Education (OBE) & Choice Based Credit System (CBCS)

I SEMESTER

Sl. No	Course	Course Code	Course Title	Teaching hrs/week		Examination				Credits
				Theory	Practical/Field work/Assignment	Duration in hrs	CIE marks	SEE marks	Total marks	
1	PCC	18FDT11	Mathematical Modelling and Analysis in Food Technology	04	--	03	40	60	100	4
2	PCC	18FDT12	Food Microbiology	03	02	03	40	60	100	4
3	PCC	18FDT13	Food Chemistry	03	02	03	40	60	100	4
4	PCC	18FDT14	Food Process Engineering- I	04	--	03	40	60	100	4
5	PCC	18FDT15	Food Packaging and Storage Engineering	04	--	03	40	60	100	4
6	PCC	18FDTL16	Food Processing Laboratory	--	04	03	40	60	100	2
7	PCC	18RMI17	Research Methodology and IPR	02	--	03	40	60	100	2
Total				20	08	21	280	420	700	24

Note: PCC: Professional Core

Internship: All the students shall have to undergo mandatory internship of 6 weeks during the vacation of I and II semesters and/or II and III semesters. A university examination will be conducted during III semester and prescribed credit shall be included in the III semester. Internship shall be considered as a head of passing and shall be considered for the award of degree. Those, who do not take-up/complete the internship shall be declared as failed and have to complete during subsequent university examination after satisfying the internship requirements.

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Sl. No.	Course	Course Code	Course Title	Teaching hrs/week		Examination				Credits
				Theory	Practical/Field work/Assignment	Duration in hrs	CIE marks	SEE marks	Total marks	
1	PCC	18FDT21	Food Process Engineering-II	04	--	03	40	60	100	4
2	PCC	18FDT22	Fruit and Vegetable Technology	03	02	03	40	60	100	4
3	PCC	18FDT23	Dairy Technology	03	02	03	40	60	100	4
4	PEC	18FDT24X	Professional Elective-1	04	--	03	40	60	100	4
5	PEC	18FDT25X	Professional Elective-2	04	--	03	40	60	100	4
6	PCC	18FDTL26	Food Analysis and Quality Control Laboratory	--	04	03	40	60	100	2
7	PCC	18FDT27	Technical Seminar	--	02	--	100	--	100	2
Total				18	10	18	340	360	700	24

Note: PCC: Professional Core, PEC: Professional Elective

Professional Elective-1		Professional Elective-2	
Course Code under 18FDT24X	Course title	Course Code under 18FDT25X	Course title
18FDT241	Grain Processing and Baking Technology	18FDT251	Functional Foods and Nutraceuticals
18FDT242	Sugar, Protein and Oil Technology	18FDT252	Enzyme and Fermentation Technology
18FDT243	Microbial Biotechnology	18FDT253	Livestock, Fish and Marine Products Processing
18FDT244	Food Product Development	18FDT254	Food Industry Byproduct and Waste Management

Note:

1. Technical Seminar: CIE marks shall be awarded by a committee comprising of HoD as Chairman, guide/co-guide if any and a senior faculty of the dept. Participation in seminar by all PG students of the same and other semesters of the programme shall be mandatory.

The CIE marks awarded for technical seminar shall be based on the evaluation of seminar report, presentation skill & question and answer session in the ratio of 50:25:25.

2. Internship: All the students shall have to undergo mandatory internship of 6 weeks during the vacation of I and II semesters and/or II and III semesters. A university examination will be conducted during III semester and prescribed credit shall be included in the III semester. Internship shall be considered as a head of passing and shall be considered for the award of degree. Those, who do not take-up/complete the internship shall be declared as failed and have to complete during subsequent university examination after satisfying the internship requirements.

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III SEMESTER

Sl. No.	Course	Course Code	Course Title	Teaching hrs/week		Examination				Credits
				Theory	Practical/Field work/Assignme	Duration in hrs	CIE marks	SEE marks	Total marks	
1	PCC	18FDT31	Food Laws, Regulations and Certifications	04	--	03	40	60	100	4
2	PEC	18FDT32X	Professional Elective-3	04	--	03	40	60	100	4
3	PEC	18FDT33X	Professional Elective-4	04	--	03	40	60	100	4
4	Proj	18FDT34	Evaluation of Project Phase-1	--	02	--	100	--	100	2
5	INT	18FDTI35	Internship	Completed during the intervening vacation of I & II sem &/ or II & III sem		03	40	60	100	6
Total				12	02	12	260	240	500	20

Note: PCC: Professional Core, PEC: Professional Elective, Proj: Project, INT: Internship

Professional Elective-3		Professional Elective-4	
Course Code under 18FDT32X	Course title	Course Code under 18FDT33X	Course title
18FDT321	Plantation Products and Spices Technology	18FDT331	Food Business Management and Entrepreneurship Development
18FDT322	Water and Beverage Technology	18FDT332	Biosafety and Bioethics
18FDT323	Process Control and Instrumentation in Food Industry	18FDT333	Biochemistry and Human Nutrition
18FDT324	Agricultural Biotechnology	18FDT334	Food Separation Engineering

Note:

1. Project Phase-1: Students in consultation with the guide/co-guide if any, shall pursue literature survey and complete the preliminary requirements of selected project work. Each student shall prepare relevant introductory project document and present a seminar.

CIE marks shall be awarded by a committee comprising of HoD as Chairman, guide and a senior faculty of the dept.

The CIE marks awarded for project work phase-1 shall be based on the evaluation of project report, project presentation skill & question and answer session in the ratio of 50:25:25.

2. Internship: Those, who have not pursued/completed the internship shall be declared as failed and have to complete during subsequent university examination after satisfying the internship requirements.

Internship SEE (University examination) shall be as per the University norms.

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IV SEMESTER

Sl. No	Course	Course Code	Course Title	Teaching hrs/week		Examination				Credits
				Theory	Practical/Field work/Assignment	Duration in hrs	CIE marks	SEE marks Viva voce	Total marks	
1	Proj	18FDT41	Project Work Phase-2	--	04	03	40	60	100	20
Total				--	04	03	40	60	100	20

Note: Proj: Project

Note:

1. Project Phase-2: CIE marks shall be awarded by a committee comprising of HoD as Chairman, guide/co-guide if any and a senior faculty of the dept.

The CIE marks awarded for project work phase-2 shall be based on the evaluation of project report subjected to plagiarism check, project presentation skill & question and answer session in the ratio of 50:25:25.

SEE shall be at the end of IV semester. Project work evaluation and Viva-voce examination (SEE), after satisfying the plagiarism check shall be as per the University norms.