

VISVESVARAYA TECHNOLOGICAL UNIVERSITY, BELAGAVI.



Scheme of Teaching and Examinations and Syllabus
M.Tech., FOOD BIOTECHNOLOGY (FDB)
(Effective from the Academic year 2022-23)

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VISVESVARAYA TECHNOLOGICAL UNIVERSITY, BELAGAVI
Scheme of Teaching and Examinations – 2022
M.Tech., FOOD BIOTECHNOLOGY (FDB)
Choice Based Credit System (CBCS) and Outcome-Based Education(OBE)

I SEMESTER

Sl. No	Course	Course Code	Course Title	Teaching Hours per Week			Examination			Credits	
				Theory	Practical/Seminar	Tutorial/ Skill Development Activities	Duration in hours	CIE Marks	SEE Marks		Total Marks
				L	P	T/SDA					
1	BSC	22FDB11	Numerical Methods & Biostatistics	03	00	00	03	50	50	100	3
2	IPCC	22FDB12	Food Biochemistry and Microbiology + lab	03	02	00	03	50	50	100	4
3	PCC	22FDB13	Functional Foods and Nutraceuticals	03	00	02	03	50	50	100	4
4	PCC	22FDB14	Food Engineering -I	02	00	02	03	50	50	100	3
5	PCC	22FDB15	Principles of Food Analysis and Food law	02	00	02	03	50	50	100	3
6	MCC	22RMI16	Research Methodology and IPR	03	00	00	03	50	50	100	3
7	PCCL	22FDBL17	Food Biotechnology Lab I	01	02	00	03	50	50	100	2
8	AUD/AEC	22AUD18/ 22AEC18	BOS recommended ONLINE courses	Classes and evaluation procedures are as per the policy of the online course providers.						PP	
TOTAL				17	04	06	21	350	350	700	22

Note: BSC-Basic Science Courses, PCC: Professional core. IPCC-Integrated Professional Core Courses, MCC- Mandatory Credit Course, AUD/AEC –Audit Course / Ability Enhancement Course(A pass in AUD/AEC is mandatory for the award of the degree), PCCL-Professional Core Course lab, **L-Lecture, P-Practical, T/SDA-Tutorial / Skill Development Activities**(Hours are for Interaction between faculty and students)

Integrated Professional Core Course (IPCC): Integrated Professional Core Course (IPCC): Refers to Professional Theory Core Course Integrated with practical of the same course. The theory part of the IPCC shall be evaluated both by CIE and SEE. The practical part shall be evaluated by only

CIE (no SEE). However, questions from the practical part of IPCC shall be included in the SEE question paper.

Audit Courses /Ability Enhancement Courses Suggested by BOS (ONLINE courses): **Audit Courses:** These are prerequisite courses suggested by the concerned Board of Studies. Ability Enhancement Courses will be suggested by the BoS if prerequisite courses are not required for the programs. **Ability Enhancement Courses:**

- These courses are prescribed to help students to enhance their skills in in fields connected to the field of specialisation as well allied fields that leads to employable skills. Involving in learning such courses are impetus to lifelong learning.
- The courses under this category are online courses published in advance and approved by the concerned Board of Studies.
- Registration to Audit /Ability Enhancement Course shall be done in consultation with the mentor and is compulsory during the concerned semester.
- In case a candidate fails to appear for the proctored examination or fails to pass the selected online course, he/she can register and appear for the same course if offered during the next session or register for a new course offered during that session, in consultation with the mentor.
- The Audit Ability Enhancement Course carries no credit and is not counted for vertical progression. However, a pass in such a course is mandatory for the award of the degree.

Skill development activities: Under **Skill development activities** in a concerning course, the students should

1. Interact with industry (small, medium, and large).
2. Involve in research/testing/projects to understand their problems and help creative and innovative methods to solve the problem.
3. Involve in case studies and field visits/ fieldwork.
4. Accustom to the use of standards/codes etc., to narrow the gap between academia and industry.
5. Handle advanced instruments to enhance technical talent.
6. Gain confidence in modelling of systems and algorithms for transient and steady-state operations, thermal study, etc.
7. Work on different software/s (tools) to simulate, analyze and authenticate the output to interpret and conclude.

All activities should enhance student's abilities to employment and/or self-employment opportunities, management skills, Statistical analysis, fiscal expertise, etc.

Students and the course instructor/s to involve either individually or in groups to interact together to enhance the learning and application skills of the study they have undertaken. The students with the help of the course teacher can take up relevant technical –activities which will enhance their skill. The prepared report shall be evaluated for CIE marks.

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II SEMESTER											
Sl. No	Course	Course Code	Course Title	Teaching Hours			Examination			Credits	
				Theory	Practical/ Seminar	Tutorial/ Skill Development Activities	Duration in hours	CIE Marks	SEE Marks		Total Marks
				L	P	T/SD					
1	PCC	22FDB21	Food Biotechnology	02	00	02	03	50	50	100	3
2	IPCC	22FDB22	Food Process Engineering +Lab	03	02	00	03	50	50	100	4
3	PEC	22FDB23 x	Professional elective 1	02	00	02	03	50	50	100	3
4	PEC	22FDB24x	Professional elective 2	02	00	02	03	50	50	100	3
5	MPS	22FDB25	Mini Project with Seminar	00	04	02	--	100	--	100	3
6	PCCL	22FDBL26	Food Biotechnology Lab 2	01	02	00	03	50	50	100	02
7	AUD/ AEC	22AUD27	Suggested ONLINE courses	Classes and evaluation procedures are as per the policy of the online course providers.						PP	
TOTAL				10	08	08	15	350	250	600	18
Note: PCC: Professional core courses, PEC: Professional Elective Courses, IPCC-Integrated Professional Core Courses. MPS-Mini Project With Seminar; AUD/AEC; Audit Courses / Ability Enhancement Courses (Mandatory), PCCL-Professional Core Course lab, L-Lecture, P-Practical, T/SDA-Tutorial / Skill Development Activities(Hours are for Interaction between faculty and students)											

Professional Elective 1		Professional Elective 2	
Course Code under 22FDB23X	Course title	Course Code under 22FDB24X	Course title
22FDB231	Grain Processing and baking technology	22FDB241	Dairy Technology
22FDB232	Food Packaging and Storage Engineering	22FDB242	Fermentation Technology & Food Enzymes
22FDB233	Nutrigenomics	22FDB243	Nutraceuticals and Edible vaccines
22FDB234	Plant based food products	22FDB244	Food Product Development
22FDB235	Food Safety and Toxicology	22FDB245	Food Industry Byproduct and Waste Management

Note:

1 Mini Project with Seminar: This may be hands-on practice, survey report, data collection and analysis, coding, mobile app development, field visit and report preparation, modelling of system, simulation, analysing and authenticating, case studies, etc. CIE marks shall be awarded by a committee comprising of HoD as Chairman, Guide/co-guide, if any, and a senior faculty of the department. Students can present the seminar based on the completed mini-project. Participation in the seminar by all postgraduate students of the program shall be mandatory.

The CIE marks awarded for Mini-Project work and Seminar, shall be based on the evaluation of Mini Project work and Report, Presentation skill and performance in Question and Answer session in the ratio 50:25:25. Mini-Project with Seminar shall be considered as a head of passing and shall be considered for vertical progression as well as for the award of degree. Those, who do not take-up/complete the Mini Project and Seminar shall be declared as fail in that course and have to complete the same during the subsequent semester. There is no SEE for this course.

2. Internship: All the students shall have to undergo a mandatory internship of **06 weeks** during the vacation of II and III semesters. A University examination shall be conducted during III semester and the prescribed internship credit shall be counted in the same semester. The internship shall be considered as a head of passing and shall be considered for vertical progression as well as for the award of degree. Those, who do not take-up/complete the internship shall be declared as fail in the internship course and have to complete the same during the subsequent University examination after satisfying the internship requirements.

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III SEMESTER

Sl. No	Course	Course Code	Course Title	Teaching Hours /Week			Examination				
				Theory	Practical/ Mini-Project/ Internship	Tutorial/ Skill Development Activities	Duration in hours	CIE Marks	SEE Marks	Total Marks	Credits
				L	P	SDA					
1	PCC	22FDB31	Food Business Management and Entrepreneurship	03	00	02	03	50	50	100	4
2	PEC	22FDB32X	Professional elective 3	03	00	00	03	50	50	100	3
3	OEC	22FDB33X	Open elective Courses-1	03	00	00	03	50	50	100	3
4	PROJ	22FDB34	Project Work phase -1	00	06	00	--	100	--	100	3
5	SP	22FDB35	Societal Project	00	06	00	--	100	--	100	3
6	INT	22FDBI36	Internship	(06 weeks Internship Completed during the intervening vacation of II and III semesters.)			03	50	50	100	6
TOTAL				09	12	03	12	400	200	600	22

Note: PCC: Professional core courses, PEC: Professional Elective Courses, IPCC-Integrated Professional Core Courses. MPS-Mini Project With Seminar; AUD/AEC; Audit Courses / Ability Enhancement Courses (Mandatory), PCCL-Professional Core Course lab, **L-Lecture, P-Practical, T/SDA-Tutorial / Skill Development Activities**(Hours are for Interaction between faculty and students)

Professional elective 3		Open elective -1	
Course Code under 22FDB32X	Course title	Course Code under 22FDB33X	Course title
22FDB321	Food Allergies and Allergens	22FDB331	Ecology and Ecosystem
22FDB322	Food Additives and Preservatives	22FDB332	Food, Nutrition and Health
22FDB323	Automation in Food processing	22FDB333	Nanotechnology in food industry
22FDB324	Marine food products	22FDB334	Biosensors and Applications
22FDB325	Post-harvest Technology	22FDB335	Bioremediation Techniques

Note:

1. Project Work Phase-1: The project work shall be carried out individually. However, in case a disciplinary or interdisciplinary project requires more participants, then a group consisting of not more than three shall be permitted.

Students in consultation with the guide/co-guide (if any) in disciplinary project or guides/co-guides (if any) of all departments in case of multidisciplinary projects, shall pursue a literature survey and complete the preliminary requirements of the selected Project work. Each student shall prepare a relevant introductory project document, and present a seminar.

CIE marks shall be awarded by a committee comprising of HoD as Chairman, all Guide/s and co-guide/s (if any) and a senior faculty of the concerned departments. The CIE marks awarded for project work phase -1, shall be based on the evaluation of Project Report, Project Presentation skill, and performance in the Question and Answer session in the ratio of 50:25:25.

2. Societal Project: Students in consultation with the internal guide as well as with external guide (much preferable) shall involve in applying technology to workout/proposing viable solutions for societal problems.

CIE marks shall be awarded by a committee comprising of HoD as Chairman, Guide/co-guide if any, and a senior faculty of the department. The CIE marks awarded, shall be based on the evaluation of Project Report, Project Presentation skill, and performance in the Question and Answer session in the ratio of 50:25:25.

Those, who have not pursued /completed the Societal Project, shall be declared as fail in the course and have to complete the same during subsequent semester/s after satisfying the Societal Project requirements. There is no SEE (University examination) for this course.

3. Internship: Those, who have not pursued /completed the internship, shall be declared as fail in the internship course and have to complete the same during subsequent University examinations after satisfying the internship requirements. Internship SEE (University examination) shall be as per the University norms.

CIE marks shall be awarded by a committee comprising of HoD as Chairman, Guide/co-guide if any, and a senior faculty of the department. The CIE marks awarded for project work phase -1, shall be based on the evaluation of Project Report, Project Presentation skill, and performance in the Question and Answer session in the ratio of 50:25:25.

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IV SEMESTER										
Sl. No	Course	Course Code	Course Title	Teaching Hours /Week		Examination				Credits
				Theory	Practical/ Field work	Duration in hours	CIE Marks	SEE Marks Viva voce	Total Marks	
				L	P					
1	Project	22FDB41	Project work phase -2	--	08	03	100	100	200	18
TOTAL				--	08	03	100	100	200	18
Note:										
1. Project Work Phase-2:										
Students in consultation with the guide/co-guide (if any) in disciplinary project or guides/co-guides (if any) of all departments in case of multidisciplinary projects, shall continue to work of Project Work phase -1to complete the Project work. Each student / batch of students shall prepare project document, and present a seminar.										
CIE marks shall be awarded by a committee comprising of HoD as Chairman, all Guide/s and co-guide/s (if any) and a senior faculty of the concerned departments. The CIE marks awarded for project work phase -2, shall be based on the evaluation of Project Report, Project Presentation skill, and performance in the 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.										

Total Credits 22+18+22+18 =**80**