

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

100 LEVEL 1ST SEMESTER						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Unit
BIO 101	R	General Biology I	2	1	3	4
CHE 101	R	General Chemistry I	2	1	3	4
GNS 101	R	Use of English I	1	1	0	2
GNS 103	R	Information Retrieval	1	0	0	1
MEE 101	R	Engineering Drawing I	1	0	6	3
MTS 101	R	Introductory Mathematics I	2	1	0	3
PHY 101	R	General Physics I	2	1	0	3
PHY 103	R	General Physics III	1	1	0	2
PHY 107	R	General Physics (Laboratory I)	0	0	3	1
		Total				23

100 LEVEL 2ND SEMESTER						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Unit
BIO 102	R	General Biology II	2	1	3	4
CHE 102	R	General Chemistry II	2	1	3	4
GNS 102	R	Use of English II	1	1	0	2
GNS 106	R	Logic & Philosophy	1	1	0	2
MEE 102	R	Workshop Practice	0	0	6	2
MTS 102	R	Introductory Mathematics II	2	1	0	3
PHY 102	R	General Physics II	2	1	0	3
PHY 108	R	General Physics Laboratory II	0	0	3	1
		Total				21

200 LEVEL 1ST SEMESTER						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Unit
FST 201	C	Introduction to Food Science and Technology	2	0	0	2
FST 205	C	Physical and Colloidal Properties of Food Materials	2	0	0	2
BCH 201	R	General Biochemistry I	2	0	3	3
CHE 203	R	Organic Chemistry I	1	0	3	2
CHE 205	R	Physical Chemistry I	1	0	3	2
CSP 201	R	General Agriculture (Theory)	1	0	0	1
MCB 201	R	General Microbiology I	2	0	3	3
MTS 201	R	Mathematical Methods I	2	1	0	3
APH 201	R	Introduction to Animal Production and Health	1	0	3	2
		Total				20

University Required/Audited Courses for D.E students						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Unit
GNS 101	R	Use of English I	1	1	0	2
GNS 103	R	Information Retrieval	1	0	0	1
MEE 101	R	Engineering Drawing I	1	0	6	3

200 LEVEL 2 ND SEMESTER						
CSP 204	R	Botany of Economic Crops	2	0	3	3
ARE 202	R	Agricultural Statistics and Field Experimentation	2	0	3	3
AGE 204	C	Basic Fluid Mechanics	2	0	3	3
CHE 202	R	Analytical Chemistry I	1	0	3	2
CSC 102	R	Introduction to Computing	1	0	6	3
CSP 210	R	General Agriculture (Practical)	0	0	6	2
PMT 210	R	Principles of Economics	2	1	0	3
MEE 206	R	Basic Thermodynamics	2	0	3	3
		Total				22

University Required/Audited Courses for D.E students						
GNS 102	R	Use of English II	1	1	0	2
GNS 106	R	Logic and Philosophy	1	1	0	2
MEE 102	R	Workshop Practice	0	0	6	2

300 LEVEL 1 ST SEMESTER						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Units
FST 301	C	Food Microbiology	2	0	0	2
FST 303	C	Food Chemistry I	2	0	0	2
FST 305	C	Food Process Engineering I	2	0	0	2
FST 307	C	Principles of Human Nutrition I	2	0	0	2
FST 309	C	Food Microbiology (Practical)	0	0	3	1
FST 311	C	Food Process Engineering (Practical) I	0	0	3	1
FST 313	C	Human Nutrition (Practical)	0	0	3	1
FST 317	C	Food Chemistry I (Practical)	0	0	3	1
FST 319	C	Food Machinery	2	0	3	3
CHE 315	C	Instrumental Methods	1	0	3	2
EEE 201	C	Basic Electrical and Electronics Engineering I	2	0	1	3
EMT 301	C	Introduction to Entrepreneurship	2	0	0	2
		TOTAL				22
CSP 317	E	Crop Mycology and Bacteriology	1	0	3	2
FAT 313	E	Fish and Fishery Products	2	0	0	2
AEC 303	E	Introduction to Rural Sociology	2	1	0	3

300 LEVEL 2 ND SEMESTER						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Unit
FST 300	C	Industrial Visit	0	0	3	1
FST 304	C	Food Analysis	2	0	0	2
FST 306	C	Fundamentals of Processing & Engineering in Food Storage	2	0	0	2
FST 312	C	Cereal, Root and Tuber Technology	2	0	0	2
FST 314	C	Principles of Food Processing and Preservation	2	0	0	2
FST 316	C	Food Analysis I Practical	0	0	3	1
FST 318	C	Food Storage Practical	0	0	3	1
FST 320	C	Cereal, Root and Tuber Technology Practical	0	0	3	1
FST 322	C	Food Processing and Preservation Practical	0	0	3	1
MNE 312	R	Technical Report Writing and Presentation	2	0	0	2
EMT 302	C	Practical Skills in Entrepreneurship	0	0	9	3
ARE 308	R	Principles of Farm Management	2	1	0	3
		Total				21
ELECTIVES						
FAT 306	E	Fish Farming Techniques	1	0	3	2
EWM 308	E	Food and Beverage Management	1	0	3	2

400 LEVEL 1 ST SEMESTER						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Unit
FST 401	C	Food Processing Plant Design	2	0	0	2
FST 403	C	Food Process Engineering II	2	0	0	2
FST 407	C	Food Fermentation Processes	2	0	0	2
FST 411	C	Food Chemistry II	2	0	0	2
FST 413	C	Food Standards and Laws	1	0	0	1
FST 415	C	Principles of Food Quality Assurance	2	0	0	2
FST 417	C	Plant Design (Practical)	0	0	3	1
FST 419	C	Food Fermentation Processes (Practical)	0	0	3	1
FST 421	C	Food Analysis II (Practical)	0	0	3	1
FST 423	C	Quality Assurance (Practical)	0	0	3	1
FWT 409	R	Biometrics	1	1	0	2
		Total				17
ELECTIVES						
ARE 403	E	Agricultural Production Economics and Resource Use	2	1	0	3
APH 413	E	Poultry Production	2	0	3	3

400 LEVEL 2 ND SEMESTER						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Unit
FST 402	C	Industrial Training Assessed by Industry- based Supervisors	0	0	12	4
FST 404	C	Industrial Training Assessed by FUTA Supervisors	0	0	12	4
FST 406	C	Student's Report and Seminar Presentation	0	0	12	4
		Total				12

500 LEVEL 1 ST SEMESTER						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Unit
FST 501	C	Post Harvest Physiology and Storage Technology	2	0	0	2
FST 503	C	Food Packaging	2	0	0	2
FST 505	C	Fruit and Vegetable Processing	2	0	0	2
FST 509	C	Milk and Dairy Technology	2	0	0	2
FST 511	C	Processing of Miscellaneous Food Commodities	2	0	0	2
FST 513	C	Research Methodology	1	0	0	1
FST 517	C	Fruit and Vegetable Processing (Practical)	0	0	3	1
FST 519	C	Milk and Dairy Technology (Practical)	0	0	3	1
FST 599	C	Final Year Student's Project	0	0	18	6
		Total				19

500 LEVEL 2 ND SEMESTER						
COURSE CODE	STATUS	COURSE TITLE	L	T	P	Unit
FST 500	C	Food Science and Technology Seminar	1	1	0	2
FST 502	C	Food Product Development	2	0	0	2
FST 504	C	Oil Seed Processing and Utilization	2	0	0	2
FST 506	C	Meat and Fish Technology	2	0	0	2
FST 508	C	Industrial Food Waste Management	2	0	0	2
FST 516	C	Food Toxicology	1	0	0	1
FST 520	C	Practical in Food Product Development	0	0	3	1
FST 522	C	Meat and Fish Technology Practical	0	0	3	1
FST 524	C	Food Biotechnology	2	0	0	2
	E	Elective				2
		Total				17
ELECTIVES						
FST 510	E	Engineering Properties of Plant and Animal Materials	1	0	3	2
FST 512	E	Nutritional Evaluation of Food Processing	1	0	3	2
FST 514	E	Physical and Rheological Properties of Food	1	0	3	2

