

Regulations, Course Structure & Syllabus
of
5-year Integrated UG and PG Food Technology
Programme



Centre of Food Technology
Institute of Professional Studies
University of Allahabad

Revised Course Structure

5-year Integrated UG and PG Food Technology Programme

Sem I	Title	Credits	Course Type	Exit Qualification
FFT 131	Fundamentals of Food Processing	2-0-1-3	Core Course (CC)	Certificate(Food Technology)
FFT 132	Concepts of Food Science	3-0-1-4	Core Course (CC)	
FFT 133	Basic Food Chemistry-I	3-0-1-4	Core Course (CC)	
FFT 105	General Bioscience	2-0-0-2	Generic Elective (GE)	
FFT 106	Conversation and Documentation Skills	2-0-1-3	Ability Enhancement Course (AEC)/Foundation course	
FFT 107	Concepts of Laboratory Techniques	0-0-2-2	Skill Enhancement Course (SEC)	
Total		18		
Sem II	Title	Credits	Course Type	
FFT 134	Introduction to Food Hygiene and Sanitation	2-0-1-3	Core Course (CC)	
FFT 135	Principles of Food Microbiology	2-0-1-3	Core Course (CC)	
FFT 136	Food Packaging	2-0-1-3	Core Course (CC)	
FFT 137	Fruits and Vegetable Processing	2-0-1-3	Skill Enhancement Course (SEC)	
FFT 108	Environmental Studies*	3-0-0-3	Foundation / Ability Enhancement Course (AEC)	
FFT 104	Introduction to Computer Application*	2-0-1-3	Foundation / Ability Enhancement Course (AEC)	
Total		18		
Grand Total		36		
Sem III	Title	Credits	Course Type	Exit Qualification
FFT 231	Basic Food Chemistry-II	2-0-1-3	Core Course (CC)	Diploma (Food Technology)
FFT 232	Food Quality and Analysis	3-0-1-4	Core Course (CC)	
FFT 233	Food Processing Operations	3-0-0-3	Core Course (CC)	
FFT 234	Technology of Cereals, Pulses and Oilseed	3-0-1-4	Core Course (CC)	
FFT 208	Disaster and Risk Management	2-0-0-2	Generic Elective (GE)	
ELECTIVE-I (Any Two)				
FFT 255	Bakery and Confectionery Products Technology	2-0-1-3	Discipline Specific Elective (DSE)	
FFT 256	Beverage Technology		Discipline Specific Elective (DSE)	
FFT 257	Basics of Nutrition	3-0-0-3	Discipline Specific Elective (DSE)	
Total		22		
Sem IV	Title	Credits	Course Type	
FFT 235	Meat, Fish and Poultry	2-0-1-3	Core Course (CC)	
FFT 236	Dairy Science	3-0-1-4	Core Course (CC)	
FFT 237	Food Quality Management and Quality Assurance	3-0-1-4	Skill Enhancement Course (SEC)	
FFT 209	Data Analysis	1-1-0-2	Generic Elective (GE)	
FFT 210	Technical Writing*	1-0-0-1	Foundation / Ability Enhancement Course (AEC)	
FFT 280	Industrial Training for 15-30 days	0-0-2-2	Skill Enhancement Course (SEC)	
FFT 258	Crop Production	2-0-02	Generic Course	
Total		19		
Grand Total		77		

Sem V	Title	Credits	Course Type	Exit Qualification
FFT 331	Fundamentals of Food Engineering	3-0-1-4	Core Course (CC)	Three Year UG Degree (Food Technology)
FFT 332	Biochemistry and Human Nutrition	3-0-0-3	Core Course (CC)	
FFT 333	Concepts of Biotechnology	2-0-1-3	Generic Elective (GE)	
FFT 334	Waste Management Practices	2-0-0-2	Generic Elective (GE)	
FFT 380	Seminar	0-0-1-1	Skill Enhancement Course (SEC)	
ELECTIVE-II (Any Two)				
FFT 353	Technology of Indigenous milk Products	2-0-1-3	Discipline Specific Elective (DSE)	
FFT 356	Food Fermentation Technology		Discipline Specific Elective (DSE)	
FFT 357	Nutraceuticals and Functional Foods	3-0-03	Discipline Specific Elective (DSE)	
	Total	19		
Sem VI	Title	Credits	Course Type	
FFT 335	Food and Agribusiness Management	2-0-0-2	Skill Enhancement Course (SEC)	
FFT 336	Plant Design and Layout	2-0-0-2	Skill Enhancement Course (SEC)	
FFT 385	Industrial Project (10 weeks which may extend during summer vacation)	0-0-10-10	Core Course (CC)	
FFT 358	Medicinal Plants	2-0-0-2	Generic Course (SEC)	
	Total	16		
Grand Total		109		

Sem VII	Title	Credits	Course Type	Exit Qualification
FFT 504	Research Methodology and Statistics	3-1-0-4	Generic Elective (GE)	Four year UG Degree (Food Technology) 'With Research'
FFT 555	Food Additives	2-0-0-2	Discipline Specific Elective (DSE)	
FFT 390	Thesis	0-0-10-10	Discipline Specific Elective (DSE)	
	Total	16		
Sem VIII	Title	Credits	Course Type	
FFT 390	Thesis	0-0-20-20	Discipline Specific Elective (DSE)	
Grand Total		147		

Sem IX	Title	Credits	Course Type	5-year Integrated UG&PG Food Technology Programme
FFT 503	Instrumentation and Analytical Techniques	3-0-1-4	Core Course (CC)	
FFT 557	Spices and Flavour Technology	3-0-0-3	Skill Enhancement Course (SEC)	
FFT 509	Food Quality, Safety Standards and Certification	3-0-0-3	Core Course (CC)	
ELECTIVE-Any Four				
FFT 651	Entrepreneurship in Food Processing	2-0-0-2	Discipline Specific Elective (DSE)	
FFT 653	Food Rheology		Discipline Specific Elective (DSE)	
FFT 654	Food Product Development		Discipline Specific Elective (DSE)	
FFT 658	Food By-product management		Discipline Specific Elective (DSE)	
FFT 659	Advanced Food Chemistry		Discipline Specific Elective (DSE)	
FFT 553	Speciality Foods		Discipline Specific Elective (DSE)	
	Total	18		
Sem X				
FFT 507	Packaging of Food Materials	3-0-0-3	Core Course (CC)	
FFT 508	Food Engineering	3-1-0-4	Core Course (CC)	
FFT 510	Advanced Food Microbiology	3-0-1-4	Core Course (CC)	
Elective- Any Two				
FFT 660	Processing of Fruits and Vegetables	1-0-1-2	Discipline Specific Elective (DSE)	
FFT 552	Intellectual Property Rights	2-0-0-2	Discipline Specific Elective (SEC)	
FFT 554	Fundamentals of Nutrition		Discipline Specific Elective (SEC)	
FFT 652	Food Fermentation and Microbial Technology		Discipline Specific Elective (SEC)	
FFT 641	Seminar	0-0-1-1	Skill Enhancement Course (SEC)	
	Total	16		
	Grand Total	181		

CC: Core Course, AEC: Ability enhancement Course/ Foundation course, SEC: Skill Enhancement Course, GE: Generic Elective, DSE: Discipline Specific Elective, Elective / Minor courses to be opted from other dept. relevant to research work