

**Revised
Syllabus
of
B. Voc.in Food Processing and Technology**



**Centre of Food Technology
Institute of Professional Studies
University of Allahabad**

Revised Course Structure of B.Voc.in Food Processing & Technology

Semesters	Paper Code		Title of Paper	Skill/ General Education Courses	Credits			
					L	T	P	Total
Sem I	FFT 121		Introduction to Food Processing	Skill	3	0	2	5
	FFT 122		Food Science	Skill	3	0	2	5
	FFT 128		Food Quality and Analysis- I	Skill	3	0	2	5
	FFT 124		Food Hygiene and Sanitation	Skill	3	0	2	5
	FFT 101		Communication and Documentation Skills	Gen Ed.	3	0	1	5
	FFT 152		Introduction to Biosciences	Gen Ed.	3	1	0	5
	FFT 107		Basic Concepts in Laboratory Techniques	Gen Ed.	0	0	2	2
	QP-FIC/Q7601		Assistant Lab Technician	NSQF-4				*
			TOTAL		18	1	11	30
Sem II	FFT 123		Introduction to Food Microbiology	Skill	3	0	2	5
	FFT 125		Food Processing Equipment	Skill	3	0	2	5
	FFT 126		Technology of Processed and Preserved Foods	Skill	2	0	2	4
	FFT 127		Introduction to Food Quality Management	Skill	3	0	1	4
	FFT 102		Environmental Studies-I	Gen Ed.	2	0	1	3
	FFT 104		Introduction to Computer Application	Gen Ed.	2	0	1	3
	FFT 206		General Biochemistry	Gen Ed.	3	0	1	4
	FFT 130		Industrial Training-I for 15 days	Skill	0	0	2	2
	QP-FIC/Q7605		Technical Lead - Food Analysis	NSQF-5				*
		TOTAL		18	0	12	30	
Sem III	FFT 221		Unit Operations in Food Processing	Skill	3	1	0	4
	FFT 222		Basic Food Chemistry	Skill	2	0	2	4
	FFT 223		Food Quality and Analysis- II	Skill	2	0	2	4
	FFT 224		Cereals, Pulses and Oilseed Technology	Skill	3	0	2	4
	FFT 229		Bakery and Confectionery Products	Skill	3	0	1	4
	FFT 203		Communication Skills and Technical Writing	Gen Ed.	3	2	0	4
	FFT 205		Environmental Studies - II	Gen Ed.	3	1	0	4
			TOTAL		19	4	7	30
Sem IV	FFT 225		Human Nutrition	Skill	3	1	0	4
	FFT 226		Fruits and Vegetable Technology	Skill	2	0	2	4
	FFT 227		Introduction to Food Packaging	Skill	2	0	1	3
	FFT 228		Dairy Technology	Skill	2	0	1	3
	ELECTIVE-II (Any One)	FFT 251	Technology of Meat, Fish and Poultry	Skill	3	0	1	4
		FFT 252	Flavour Technology					
		FFT 253	Fermentation Technology					
	FFT 201		Crop Production: Concepts and Practices	Gen Ed.	3	0	0	3
	FFT 202		Food Business Management	Gen Ed.	3	0	0	3
	FFT 207		Statistics and Data Analysis	Gen Ed.	3	1	0	4
	FFT 230		Industrial Training-II for 15 days	Skill	0	0	2	2
	QP-FIC/ Q7007		Quality Assurance Manager	NSQF-6				
			TOTAL		21	2	7	30
Sem V	FFT 321		Principles of Food Engineering	Skill	1	2	1	4
	ELECTIVE-III (Any One)	FFT 351	Post-Harvest Management of Fruits and Vegetables /	Skill	2	0	1	3
		FFT 352	Food Beverage Technology /	Skill				
		FFT 353	Technology of Indigenous milk Products	Skill				
		FFT 354	New Product Development and Sensory Science	Skill				
	FFT 322		Waste Management and Effluent Treatment	Skill	3	1	0	4
	FFT 323		Food Laws and Regulations	Skill	3	1	0	4
	FFT 324		Food Plant Design and Layout	Skill	3	1	0	4
	FFT 301		Disaster Management	Gen Ed.	3	2	0	5
	FFT 303		Introductory Biotechnology	Gen Ed.	3	0	1	4
	FFT 330		Seminar	Skill	0	0	2	2
			TOTAL		18	7	5	30
Sem VI	FFT 325		Quality Assurance and Certification	Skill	3	0	0	3
	FFT 306		Human Values and Ethics	Gen Ed.	4	0	0	4
	FFT 307		Project Management and Entrepreneurship	Gen Ed.	3	2	0	5
	FFT 340		Project Work for 3 months	Skill	0	0	18	18
	QP-FIC/ Q9002		Food Regulatory Affairs Manager	NSQF-7				
			TOTAL		10	2	18	30
			G. TOTAL		103	16	61	180

* Non-credit requirement; Qualification Pack (QP) as recommended by Sector Skill Council (FICSI).