

Revised Syllabus

M. Sc. Food Technology



Centre of Food Technology
University of Allahabad
Allahabad

M.Sc in Food Technology

Course Structure

Semester	Paper Code		Title of paper	Credits			
				L	T	P	Total (C)
I	FFT 501		Principles of Food Processing	3	1	0	4
	FFT 502		Food Chemistry	3	0	1	4
	FFT 503		Instrumentation and Analytical Techniques	3	0	1	4
	FFT 504		Research Methodology and Statistics	3	1	0	4
	FFT 591		Communication Skills	1	0	1	2
	FFT 592		Basics of Computer Application	1	0	1	2
			TOTAL	14	2	4	20
II	FFT 505		Post Harvest Technology of Horticulture Crops	2	0	1	3
	FFT 506		Food Microbiology	3	0	1	4
	FFT 507		Packaging of Food Materials	3	0	0	3
	FFT 508		Food Engineering	3	1	0	4
	Elective- I (Any two)	FFT 551	Processing of Meat, Fish and Poultry Products	2	0	0	2
		FFT 552	Intellectual Property Rights				
		FFT 553	Specialty Foods				
		FFT 554	Fundamentals of Nutrition				
		FFT 557	Spices and Flavour Technology				
	FFT 593		Communication skills and Scientific writing	1	0	1	2
			TOTAL	16	1	3	20
III	FFT 601		Processing of Cereals, Pulses and Oilseeds	3	0	1	4
	FFT 602		Processing of Milk and Milk Products	3	0	1	4
	FFT 603		Quality Control, Food Standards and Food laws	3	0	0	3
	Elective- II (Any two)	FFT 651	Entrepreneurship in Food Processing	2	0	0	2
		FFT 652	Food Fermentation and Microbial Technology				
		FFT 653	Food Rheology				
		FFT 654	Food Product Development				
		FFT 655	Advanced Food Analysis	1	0	1	2
	FFT 691		Workplace Skills	1	0	1	2
	FFT 604		Training and Workshop	0	0	2	2*
	FFT 641		Seminar	0	0	1	1
			TOTAL	14	0	6	20
IV	FFT 646		Thesis	0	0	20	20
			Total Credits	44	3	33	80

*Non Credit Requirement