

B. Voc Degree in Food Processing

Detailed curriculum



**Department of Food Engineering & Technology
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Course Structure

B. Voc. –Food Processing

Year wise distribution of the Courses

Year-I:: NSQF Level-V

Semester-1 (L_5_Sem_I)

Course Code	Course Name	L	T	P	C R	CH	Instruction Mode	Course type
GC 111	English-I	3	1	0	4	4	Class room	Core (Ability)
GC 112	Mathematics-I	4	0	0	4	4	Class room	Core (GEN)
GC 113	Chemistry-I	3	0	1	4	5	Class room	Core (GEN)
VC 111	Engineering Drawing	1	0	2	3	5	Lab/Workshop	Core (VOC)
	Elective-I (General Elective)	3	0	0	3	3	Class room	Elective (GEN)
VF 112 [#]	Workshop Practice (FP)	0	1	2	3	5	vocational practice	Skill (VOC)
VF 113 [#]	Floor Practice-I	0	1	3	4	7	vocational practice	Skill (VOC)
VF 114 [#]	Food Products Technology -I	0	1	4	5	9	vocational practice	Skill (VOC)
	Total	14	4	12	30	42		

[#] appropriate window may be provided for industrial engagement leading to vocational practice .

BGC: Common Courses under General component,

BVC: Common Courses under Vocation component,

BVF: Vocational Courses under Food Processing,

Elective-I (General Elective related to Vocational Component)

(3-5 Credits will be offered as internship mode with weightage of 30 hrs for one credit)

Elective-I (General Course under vocational component)

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode
VC 112	Introductory Microbiology	3	0	0	3	3	Class room
VC 113	Industrial Microbiology	3	0	0	3	3	Class room
VC 114	Environmental Microbiology	3	0	0	3	3	Class room

Semester – II (L_5_Sem_II)

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode	Course Type
GC 121	Introductory Computing	2	2	1	5	6	Class room/Lab	Core (GEN)
GC 122	Physics – I	3	0	1	4	5	Class room	Core (GEN)

VC 121	Basic Electrical Systems	2	0	1	3	4	Class room/Lab	Core (VOC)
	Elective II (General Elective)	3	0	0	3	3	Class room	Elective (GEN)
	CBCT 1	3	0	0	3	3	Class room	Generic
VF 122 [#]	Floor Practice-II	0	1	2	3	5	Internship	Skill (VOC)
VF 123 [#]	Agro Processing Operations	0	1	3	4	7	vocational practice	Skill (VOC)
VF 124 [#]	Agro Food Processing Technology	0	1	4	5	9	Internship	Skill (VOC)
	Total	13	5	12	30	42		

appropriate window may be provided for industrial engagement leading to vocational practice

BGC: Common Courses under General component,

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BVF: Vocational Courses under Food Processing,

CBCT: Choice based Credit Transfer

Elective-II: (General Elective related to vocational component)

(3-5 Credits will be offered as internship mode with weightage of 30 hrs for one credit)

Elective-II (General Elective Related to Vocational Component)

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode
VC 122	Biomolecules	3	0	0	3	3	Class room
VC 123	Enzyme Technology	3	0	0	3	3	Class room
VC 124	Microbial Technology	3	0	0	3	3	Class room

CBCT 1 (Generic) According to University CBCT courses for UG programme

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode
		3	0	0	3	3	Class room

B. Voc. –Food Processing Year-II:: NSQF Level-VI

Semester-III (L_6_Sem_I)

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode	Course Type
GC 211	Communication skill - I	1	3	0	4	4	Class room	Skill (GEN)
GC 212	Sociology	3	1	0	4	4	Class room	Ability
GC 213	Mathematics - II	4	0	0	4	4	Class room	Core (GEN)
VC 211	Applied Mechanics	3	0	0	3	3	Class room	Core (VOC)
VF 212 [#]	Floor Practice-III	0	1	2	3	5	vocational practice	Skill (VOC)
VF 213 [#]	Food Processing Methods	0	1	3	4	7	vocational practice	Skill (VOC)
VF 214 [#]	Food Products Technology-II	0	1	4	5	9	Internship	Skill (VOC)
	DSE 1 (Elective)	1	0	2	3	5	Class room/ Workshop	Elective (VOC)
	Total	12	7	11	30	41		

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DSE: Discipline Specific Elective

(3-5 Credits will be offered as internship mode with weightage of 30 hrs for one credit)

DSE-I :: Elective

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode
VF 215	Introductory Food Engineering	1	0	2	3	5	Class room/Workshop
VF 216	Basic Thermodynamics	1	0	2	3	5	Class room/Workshop
VF 217	Electro Technology	1	0	2	3	5	Class room/Workshop
VF 218	Instrumentation and Process Control in Food Processing	1	0	2	3	5	Class room/Workshop

Semester – IV (L_6_Sem_II)

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode	Course Type
GC 221	Chemistry-II	4	0	1	5	6	Class room	Core (GEN)

GC 222	Physics - II	3	0	1	4	5	Class room	Core (GEN)
	CBCT 2	3	0	0	3	3		Generic
VF 221	Food Processing Plant Utilities	2	1	0	3	3	vocational practice	Core (VOC)
VF 222 [#]	Floor Practice-IV	0	1	2	3	5	vocational practice	Skill (VOC)
VF 223 [#]	Food Processing Machines	0	1	3	4	7	vocational practice	Skill (VOC)
VF 224 [#]	Food Products Technology-III	0	1	4	5	9	Internship	Skill (VOC)
	DSE 2(Elective)	2	1	0	3	3	vocational practice	Elective (VOC)
	Total	14	5	11	30	41		

appropriate window may be provided for industrial engagement leading to vocational practice.

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DSE: Discipline Specific Elective

CBCT: Choice based Credit Transfer

Elective-II: (General Elective related to vocational component)

(3-5 Credits will be offered as internship mode with weightage of 30 hrs for one credit)

DSE 2 :: Elective

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode
VF 225	Food Packaging, Material Handling and Storage	2	1	0	3	3	vocational practice
VF 226	Cereal, Pulses and Oilseed Process Technology	2	1	0	3	3	vocational practice
VF 227	Milling Technology	2	1	0	3	3	vocational practice
VF228	Advanced Food Processing Methods	2	1	0	3	3	vocational practice
VF229	Fermented and Non Fermented Beverages	2	1	0	3	3	vocational practice

CBCT 2 (Generic) According to University CBCT courses for UG programme

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode
		3	0	0	3	3	Class room

**B. Voc. –Food Processing
Year-III:: NSQF Level-VII**

Semester-V (L_7_Sem_I)

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode	Course Type
GC 311	Communication skill - II	1	1	2	4	6	Class room	Skill(GEN)
GC 312	Environmental Studies	3	0	1	4	5	Class room	Ability
GC 313	Mathematics-III	4	0	0	4	4	Class room	Core(GEN)
GC 314	Computational Laboratory	2	0	3	5	8	Class room	Skill(GEN)
GC 315	Economics & Industrial Statistics	3	1	0	4	3	Class room	Ability
VF 311 [#]	Food Safety Standard and Regulations	2	0	1	3	4	vocational practice	Skill(VOC)
VF 312 [#]	Floor Practice-V	0	1	2	3	4	vocational practice	Skill(VOC)
	DSE 3(Elective)	3	0	0	3	3	Class room	Elective (VOC)
	Total	18	2	10	30	37		

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DSE: Discipline Specific Elective

DSE 3-Elective

Course Code	Course Name	L	T	P	CR	CH	Instruction Mode
VF 313	Extrusion Technology	2	1	0	3	4	vocational practice
VF 314	Refrigeration systems	2	1	0	3	4	vocational practice
VF 315	Instrumental methods of Food Analysis	2	1	0	3	4	vocational practice
VF 316	Drying Systems	2	1	0	3		vocational practice

Semester – VI (L_7_Sem_II)

Course Code	Course Name	CR	Instruction Mode
GC 321	Technical Communication and Reporting	3	Skill (GEN)
VF 322 [#]	Mini project/Industrial Training	5	Skill (VOC)
VF 323 [#]	Case study and project	22	Skill (VOC)

	Total	30	
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(3-5 Credits will be offered as internship mode with weightage of 30 hrs for one credit)

Summary (Category of Courses)

Course Structures

	Core Course	Skill	Elective	Generic
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Semester	GEN (8) 34 Credit	VOC (5) 12 Credit	Ability (4) 16 Credit	GEN (3) 16 Credit	VOC (16) 81 Credit	GEN (3) 6 Credit	VOC (2) 9 Credit	Elective (2) 6 Credit
I	GC112 (4) GC113 (4)	VC111 (3)	GC111 (4)		VF112 [#] (3) VF113 [#] (4) VF114 [#] (5)	Elective-I (3)		
II	GC121 (5) GC122 (4)	VC121 (3)			VF122 [#] (3) VF123 [#] (4) VF124 [#] (5)	Elective-II (3)		CBCT-1 (3)
III	GC213 (4)	VC211 (3)	GC212 (4)	GC211 (4)	VF212 [#] (3) VF213 [#] (4) VF214 [#] (5)		DSE-1 (3)	
IV	GC221 (5) GC222 (4)	VF221 [#] (3)			VF222 [#] (3) VF223 [#] (4) VF224 [#] (5)		DSE-2 (3)	CBCT-2 (3)
V	GC313 (4)		GC312 (4) GC315 (4)	GC311 (4) GC314 (5)	VF311 [#] (3) VF312 [#] (3)		DSE-3 (3)	
VI				GC321 (3)	VF322 [#] (5) VF323 [#] (22)			

Year wise distribution of contract hour

First Year:

Serial No.	Course Structure	Contact Hours
1	General Component	350-425
2	Vocational Theory including core, open elective and CBCT	200-250
3	Vocational Practice	350-425
4	Internship	275-325

Second Year:

Serial No.	Course Structure	Contact Hours
1	General Component	350-425
2	Vocational Theory including core, open elective, DSE and CBCT	200-250
3	Vocational Practice	350-425
4	Internship	275-325

Third Year:

Serial No.	Course Structure	Contact Hours
1	General Component	430-450
2	Vocational Theory including DSE	105
3	Vocational Practice including project	600
4	Internship	150