

5. Programme structure

Total Credits: 71

Structure of the curriculum

Course category	No of courses	Credits per course	Total Credits
<b>I. Core courses</b> FT 511: Research Methodology FT 512: Transport Phenomena in Food Processing FT513: Engineering Properties of Biological materials FT516: Emerging Food Processing Technologies FT517: Food Equipment and Plant Design FT 518: Recent Trends in Food Product Development and Packaging FT 519: Food Process Modelling and Simulation FT 571: Seminar FT 681: Project Work & Dissertation Part-I FT 682: Project Work & Dissertation Part-I	10	3 4 3 3 3 3 3 1 12 12	50
<b>II. Elective courses</b> Elective I Elective II Elective III Elective IV Elective V	05	3 3 3 3 3	15
<b>III. Open Elective courses</b> Open Elective I Open Elective II	01	3 3	6
<b>Total credits</b>			<b>71</b>

  
 Controller of Examinations  
 Tezpur University  
 Tezpur, Assam