

Department of Food Engineering & Technology
Tezpur University

Ph.D. Programme in Food Engineering and Technology

(w.e.f. Autumn 2018)

COURSE STRUCTURE

(Prior to submission of plan of Research minimum 16 credits to be completed)

Code	Course name	L	T	P	CH	CR
FT 700	Seminar	0	0	1	2	1
FT 701	Doctoral Research Methodology	4	0	0	4	4
FT7**	Elective-I					4
FT7**	Elective-II / Open Elective-I					4
FT7**	Elective-III/ Open Elective-II					4/3
	Mandatory Credit					16
FT 720	Ph. D. Research work and Thesis					

Open Elective: Post graduate level open elective course as per the recommendation of the Doctoral committee

Elective Courses

Code	Course name	L	T	P	CR	CH
FT 702	Advanced Techniques of Food Analysis	2	1	1	4	5
FT 703	Advanced Food Technology	3	1	0	4	4
FT 704	Microstructure and Texture of Foods	2	1	1	4	5
FT 705	Advances in Plant Products Technology	4	0	0	4	4
FT 706	Advances in Animal Products Technology	4	0	0	4	4
FT 707	Food Enzyme Technology	3	0	1	4	5
FT 708	Statistical Methods and computer applications in Food and Consumer Research	3	1	0	4	4
FT 709	Transport Phenomenon in Food Engineering	3	0	1	4	5
FT 710	Engineering Properties of Food and Biomaterials	2	1	1	4	5
FT 711	Nutrition and functional foods	4	0	0	4	4
FT 712	Advances in Food Product Development and Packaging	2	1	1	4	5
FT 713	Modelling and Simulation in Food Engineering	2	1	1	4	5
FT 714	Chemistry of Food Processes	3	0	1	4	5
FT 715	Introduction to Food Processing Principles	2	1	1	4	5
FT 716	Fundamentals of Food Microbiology	3	0	1	4	5

L= lecture, T= Tutorial, P= Practical, CH= Contact Hour, CR= Credit

1 practical credit is of 2 hours duration

BA
Controller of Examinations
Tezpur University
Tezpur, Assam