

Integral University
Study & Evaluation Scheme
B.Tech Food Technology Program
RESEARCH
B.Tech Research (Food Processing and Preservation)
(w.e.f session 2025-2026)

S. No.	Course	Course Code	Semester	Periods				Evaluation Scheme									Attributes								United Nations Sustainable Development
								Sessional (CA)					End Sem Exam (ESE)				Subject Total	Employability	Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	
				CT		TA		Total	TE	PE	Total														
				L	T	P	C					Th	P	Th	P										
1	Novel Food Processing and Preservation Techniques	BE352	V	3	0	2	4	50	15	25	10	100	75	25	100	200	√	√	√		√			2, 4, 9, 13	
2	Fermentation Technology in Food Processing	BE366	VI	4	0	0	4	50	0	25	0	75	75	0	75	150	√	√	√		√			2, 4, 9, 13	
3	Research Methodology and Publication Ethics	BE426	VII	4	0	0	4	50	0	25	0	75	75	0	75	150	√	√	√			√	√	4, 8, 17	
4	Food Storage Engineering	BE 444	VII	4	0	2	5	50	15	25	10	100	75	25	100	200	√	√	√		√			2, 4, 9, 13	
				15	0	4	17	200	30	100	20	350	300	50	350	700									

L - Lecture T - Tutorial P - Practical C - Credits CT - Class Test TA - Teacher Assessment Th - Theory TE - Theory Exam PE - Practical Exam

Sessional Total (CA = Class Test (CT) + Teacher Assessment (TA))

Subject Total (CA) = Sessional Total (CA) + End Semester Examination (ESE)

BSC	Basic Science Courses
PCC	Professional Core Courses
ESC	Engineering Science Courses
PEC	Professional Elective Courses
OEC	Open Elective Courses
HSSM	Humanities, Social Sciences & Management Courses
IPC	Internship/ Project Courses
MC	Mandatory Course

* Audit Course

Integral University
Study & Evaluation Scheme
B.Tech Food Technology Program
RESEARCH

B.Tech Research (Food waste Valorization and New Product Development)
(w.e.f session 2025-2026)

S. No.	Course	Course Code	Semester	Periods				Evaluation Scheme									Attributes							United Nations Sustainable Development
								Sessional (CA)					End Sem Exam (ESE)				Subject Total	Employability	Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	
				CT		TA		Total	TE	PE	Total													
				L	T	P	C					Th	P	Th	P									
1	Innovations in Food Waste Management	BE351	V	3	0	2	4	50	15	25	10	100	75	25	100	200	√	√	√		√			2, 4, 9, 12, 13
2	Therapeutic Foods	BE365	VI	4	0	0	4	50	0	25	0	75	75	0	75	150	√	√	√		√			2, 4, 9, 12, 13
3	Research Methodology and Publication Ethics	BE426	VII	4	0	0	4	50	0	25	0	75	75	0	75	150	√	√	√			√	√	4, 8, 17
4	Food waste Bioprocessing	BE 443	VII	4	0	2	5	50	15	25	10	100	75	25	100	200	√	√	√		√			2, 4, 9, 12, 13
				15	0	4	17	200	30	100	20	350	300	50	350	700								

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* Audit Course

Integral University
Study & Evaluation Scheme
B.Tech Food Technology Program
RESEARCH
B.Tech Research (Sustainable Food processing and Packaging)
(w.e.f session 2025-2026)

S. No.	Course	Course Code	Semester	Periods				Evaluation Scheme									Attributes							United Nations Sustainable Development
				Sessional (CA)					End Sem Exam (ESE)				Subject Total											
				CT		TA		Total	TE	PE	Total	Employability		Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	Goals (SDGs)				
L	T	P	C	Th	P	Th	P																	
1	Green Technologies in Food Processing	BE350	V	3	0	2	4	50	15	25	10	100	75	25	100	200	√	√	√		√			2, 4, 9
2	Smart Food Packaging	BE364	VI	4	0	0	4	50	0	25	0	75	75	0	75	150	√	√	√		√			2, 3, 4, 9
3	Research Methodology and Publication Ethics	BE426	VII	4	0	0	4	50	0	25	0	75	75	0	75	150	√	√	√			√	√	4, 8, 17
4	Food Nanotechnology and Nano-packaging	BE442	VII	4	0	2	5	50	15	25	10	100	75	25	100	200	√	√	√		√			2, 4, 9
				15	0	4	17	200	30	100	20	350	300	50	350	700								

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