Semester III

S. No.	Course code	Course Title	Type of Paper	Period Per hr/week/sem			Evaluation Scheme				Sub. Total	Credit	Total Credit	Attributes							SDGs
				L	T	P	CT	TA	Total	ESE				Employability	Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	
THEORIES																					
1	BE651	Cereal and Bakery Technology	Core	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√		√			1,2,3,4,8,9,12,16
2	BE652	Technology of Animal Foods	Core	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√					1,2,4,8,9,12
3	BE653	Powder Technology	Elective	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√		√		√	4
	BE654	Food Extrusion Technology																			2,3,4,8
	BE655	Advances in Food Analysis																			4
	BE656	Environmental Engineering and Biowaste Management																			4,6,13
	BE658	Technology of Plantation Crops and Introduction to Nutraceuticals																			3,4,8
5	BE699	M.Tech. Dissertation	Core	0	0	8	40	20	60	40	100	0:0:4	2	√	√	√				√	4
6	BE603	Colloquium	Core	0	0	4	40	20	60	40	100	2:1:0	0							√	4,8
7	*BE657	Advanced Food Packaging	Core	2	1	0	40*	20*	60*	40*	100*	2:1:0	0	√	√	√		√			2,3,4,8,9,
Total				**8**	**4**	**12**	**200**	**100**	**300**	**200**	**500**		**15**								

Semester IV

. No.	Course code	Course Title	Type of Paper	Period Per hr/week/sem			Evaluation Scheme					Sub. Total	Credit	Total Credits	Attributes							SDGs
				L	T	P	CT	TA	Total	ESE					Employability	Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	
	THEORIES/PRACTICALS																					
1	BE699	M.Tech. Dissertation	Core	0	0	0	40	20	60	40		100		4	√	√	√				√	3,4,8,9
2	BE699	M.Tech. Dissertation	Core	0	0	0	40	20	60	40		100		4	√	√	√				√	3,4,8,9
3	BE699	M.Tech. Dissertation	Core	0	0	0	40	20	60	40		100		4	√	√	√				√	3,4,8,9
4	BE699	M.Tech. Dissertation	Core	0	0	0	40	20	60	40		100		4	√	√	√				√	3,4,8,9
Total				**0**	**0**	**0**	**160**	**80**	**240**	**160**		**400**		**16**								