

Integral University
Study & Evaluation Scheme
B.Tech Food Technology Program
Second Year
Semester 3
(w.e.f session 2025-2026)

S. No.	Course	Course Code	Category	Periods				Evaluation Scheme								Attributes								United Nations Sustainable Development Goals (SDGs)	
								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	Food Microbiology	BE 231	PCC	2	1	2	4	50	15	25	10	100	75	25	100	200	✓		✓		✓				3
2	Food Engineering I	BE 232	PCC	3	0	4	5	50	15	25	10	100	75	25	100	200	✓		✓		✓				3,6
3	Food Chemistry	BE 233	PCC	2	0	4	4	50	15	25	10	100	75	25	100	200	✓		✓		✓				3,9
4	Refrigeration and Cold Chain	BE 234	PCC	2	0	0	2	50	0	25	0	75	75	0	75	150	✓	✓	✓		✓				9,7
5	Human Values and Professional Ethics	BM226	MC	2	0	0	0	0	0	0	0	0	100	0	100	100	✓			✓	✓	✓	✓		16,4
6	Disaster Management & Mitigation	ES203	HSSM	2	1	0	3	50	0	25	0	75	75	0	75	150	✓		✓	✓	✓	✓	✓		11,13
				13	2	10	18	250	45	125	30	450	475	75	550	1000									

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
Second Year
Semester 4
(w.e.f session 2025-2026)

S. No.	Course	Course Code	Category	Periods				Evaluation Scheme									Attributes								United Nations Sustainable Development	
								Sessional (CA)						End Sem Exam (ESE)			Subject Total	Employability	Entrepreneur overlap	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics		Goals (SDGs)
								CT		TA		Total	TE	PE	Total											
				L	T	P	C	Th	P	Th	P															
1	Food Engineering II	BE 235	PCC	2	1	4	5	50	15	25	10	100	75	25	100	200	✓		✓						3	
2	Principles of Food Preservation and Processing	BE 236	PCC	2	1	6	6	50	15	25	10	100	75	25	100	200	✓		✓						9,3,4.	
3	Dairy Technology	BE 237	PCC	2	1	2	4	50	15	25	10	100	75	25	100	200	✓		✓						9,8,4	
4	Energy Utilization in Food Industry	BE 238	PCC	2	1	0	3	50	0	25	0	75	75	0	75	150	✓		✓						3,2,4	
5	Plantation Products and SpicesTechnology	BE 239	PCC	2	1	0	3	50	0	25	0	75	75	0	75	150	✓	✓	✓						7,9	
6	Artificial Intelligence in Food Technology	BE 240	MC	3	0	0	0	0	0	0	0	0	100	0	100	100									9,3	
7	Elective -1	Elective	PEC	3	0	0	3	50	0	25	0	75	75	0	75	150									2,3,8,9,15	
8	Cyber Law & Information Security	CS203	HSSM	3	0	0	3	50	0	25	0	75	75	0	75	150	✓	✓	✓					✓	16,9	
				19	5	12	27	350	45	175	30	600	625	75	700	1300										
Departmental Elective 1	Hygiene and Food Safety	BE 241	PEC	3	0	0	3	50	0	25	0	75	75	0	75	150	✓	✓	✓		✓				2,14	
	Food Biotechnology	BE 242	PEC	3	0	0	3	50	0	25	0	75	75	0	75	150	✓	✓	✓					✓	3	

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