



### Semester VI

S. 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	
<b>THEORIES</b>																				
1	BE-340	Meat, Fish, and Poultry Technology	DC	3	1	0	40	20	60	40	100	3:1:0	4	√	√	√		√		1,2,4,8,9,12,17
2	BE-341	Bakery and Confectionary Technology	DC	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√				1,2,3,4,5,6,8,9,11,12,13,14,15
3		Open Elective-I	OE	3	1	-	40	20	60	40	100	3:1:0	4	√						
4	BE-343	Food Plant Layouts	DC	2	1	0	40	20	60	40	100	2:1:0	3	√		√				1,2,3,4,6,8,9
5	BE-344	Fruit and Vegetable Technology	DC	2	1	0	40	20	60	40	100	2:1:0	3	√		√				1,2,3,4,5,6,8,9,11,12,13,14,15,17
6	BE-347	Fermentation Technology	DE	3	1	0	40	20	60	40	100	3:1:0	4	√	√	√				1,2,3,4,8,9
	BE-348	Food and Nutrition	DE	3	1	0	40	20	60	40	100	3:1:0	4	√		√				1,2,3,4,6
<b>PRACTICAL</b>																				
9	BE-345	Meat, Fish, and Poultry Technology Lab	DC	0	0	6	40	20	60	40	100	0:0:3	3	√	√	√				1,2,4,8,9,12,17
10	BE-346	Fruit and Vegetable Technology Lab	DC	0	0	6	40	20	60	40	100	0:0:3	3	√	√	√				1,2,3,4,5,6,8,9,11,12,13,14,15,17
<b>Total</b>				<b>15</b>	<b>6</b>	<b>12</b>	<b>320</b>	<b>160</b>	<b>480</b>	<b>320</b>	<b>800</b>	<b>27</b>	<b>27</b>							