Semester III

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				Employ ability	Entrepre neurship	Skill Develop ment	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	
THEORIES																					
1	BE-231	Food Microbiology	DC	2	1	0	40	20	60	40	100	2:1:0	3	√		√		√			1,2,3,4
2	BE-232	Food Engineering I	DC	3	1	0	40	20	60	40	100	3:1:0	4	√		√					2,3,4,9,12
3	BE-233	Food Chemistry	DC	2	1	0	40	20	60	40	100	2:1:0	3	√							3,4,8,9,12,15
4	BE-234	Refrigeration and Cold Chain	DC	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√		√			4
5	BM-229	Principles of Management, Industrial Economics &IPR	ESA	2	1	0	40	20	60	40	100	2:1:0	3								4,8,9,10,16,17
6	MT-203	Numerical & Statistical Analysis	ESA	2	1	0	40	20	60	40	100	2:1:0	3								4
7	ES-202/ CS-203	Disaster Management/ Cyber Law & Information Security	ESA	2	1	0	40	20	60	40	100	2:1:0	3								4,8,16
8	BM-226	Human Values & Professional Ethics	HM	3	0	0	40*	20*	60*	40*	100*	3:0:0	0								4,5,12
PRACTICAL																					
9	BE-235	Food Chemistry Lab	DC	0	0	4	40	20	60	40	100	0:0:2	2	√		√		√			3,4
10	BE-236	Food Microbiology lab	DC	0	0	2	40	20	60	40	100	0:0:1	1	√		√		√			3,4
11	ME -223	Fluid Mechanics lab	ESA	0	0	4	40	20	60	40	100	0:0:2	2								4,9
			Total	**18**	**7**	**10**	**400**	**200**	**600**	**400**	**1000**	**27**	**27**								

Semester IV

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				Employ ability	Entrepre neurship	Skill Develop ment	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	
THEORIES																					
1	BE-237	FoodInformatics	DC	2	1	0	40	20	60	40	100	2:1:0	3	√							3,4,8,9
2	BE-238	FoodEngineering II	DC	3	1	0	40	20	60	40	100	3:1:0	4	√		√					2,3,4,9,12
3	BE-239	PrinciplesofFood PreservationandProcessing	DC	2	1	0	40	20	60	40	100	2:1:0	3	√		√					2,3,4,9,12
4	BE-240	EnergyUtilizationInFood Industry	DC	2	1	0	40	20	60	40	100	2:1:0	3	√							4,7,8,9,13
5	BE-241	IndustrialFuelsandProcess Calculations	DC	3	1	0	40	20	60	40	100	3:1:0	4	√							4,7,12,14,15
6	BE-242	DairyTechnology	DC	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√					2,3,8,9
7	CS-203	CyberLaw&Information Security	ESA	2	1	0	40	20	60	40	100	2:1:0	3								4,8
PRACTICAL																					
8	ME-224	HeatTransferOperation Lab	DC	0	0	2	40	20	60	40	100	0:0:1	1								4
9	BE-243	FoodPreservationand ProcessingLab	DC	0	0	4	40	20	60	40	100	0:0:2	2	√	√	√					2,3,4,6,11,12,15
10	BE-244	Milk and Milk Products TechnologyLab	DC	0	0	2	40	20	60	40	100	0:0:1	1	√	√	√					1,2,3,4
			Total	**16**	**7**	**8**	**400**	**200**	**600**	**400**	**1000**	**27**	**27**								