Integral University, Lucknow

Department of Bioengineering

Study and Evaluation Scheme

Program: M.Tech Food Technology

Semester I

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	BE-550	Fundamental Food Microbiology	Core	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√		√			2,3,4,6,9,12
2	BE-551	Introduction to Food Engineering	Core	3	1	0	40	20	60	40	100	3:1:0	4	√	√	√					2,3,4,9,12
3	BE-552	Principles of Food Chemistry	Core	2	1	0	40	20	60	40	100	2:1:0	3			√					2,3,4
4	BE-553	Food Processing Technology	Core	3	1	0	40	20	60	40	100	3:1:0	4	√	√	√		√			1,2,3,4,6,7,8,11,13,14,15,17
5	BE-554	Food Analysis & Quality Control	Core	3	1	0	40	20	60	40	100	3:1:0	4	√	√	√		√	√	√	1,3,6,9,12
PRACTICALS																					
6	BE-555	Quality Control Lab	Core	0	0	6	40	20	60	40	100	0:0:6	3	√	√	√		√	√	√	1,2,3,4,6
Total				13	5	6	**240**	**120**	**360**	**240**	**600**		**21**								

Semester II

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	BE-556	Unit Operations in Agricultural Processing	Core	3	1	0	40	20	60	40	100	3:1:0	4	√	√	√					3,4,9
2	BE-557	Milk and Milk Products Technology	Core	3	1	0	40	20	60	40	100	3:1:0	4	√	√	√		√			1,2,3,4,6,7,8,9,11,12,13,14,15,17
3	BE-558	Post-Harvest Technology	Core	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√		√		√	1,2,3,4,9,12
4	BE-559	Engineering Properties & Food Storage Technology	Core	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√		√			2,3,4,9
5	BE-561	Fermentation technology	Elective	2	1	0	40	20	60	40	100	2:1:0	3	√	√	√		√			4,9
	BE-562	Food Biotechnology																			1,2,3,4,13
	BE-563	Introduction to bioinformatics																			4
PRACTICALS																					
6	BE-560	Food Processing Lab	Core	0	0	6	40	20	60	40	100	0:0:6	3	√	√	√		√	√	√	4,9
Total				12	5	6	**240**	**120**	**360**	**240**	**600**		**20**								