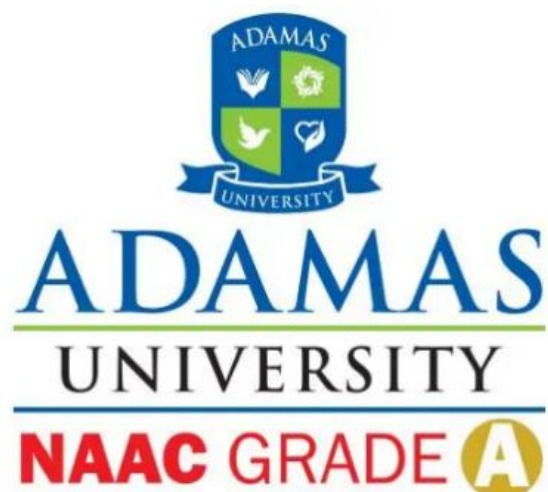




ADAMAS UNIVERSITY

**Department of Biotechnology
School of Life Science &
Biotechnology**

B.Tech. Food Technology

**Course Structure
Program Code: BFT3404**

Total Credit 170

2026-2027

S. Ramanih
12.06.26.

Ramanih

Proposed curriculum of B.Tech. Food Technology
Aligned with the model curriculum of Jadavpur University, MAKAUT,
AICTE 2020
THIRD SEMESTER ONWARDS

GENERAL COURSE STRUCTURE & THEME

A. Definition of Credit:

1 Hr. Lecture (L) per week	1 Credit
1 Hr. Tutorial (T) per week	1 Credit
1 Hr. Practical (P) per week	0.5 Credit
2 Hours Practical (P) per week	1 Credit

B. Range of Credits: 160 credits needs to be covered by a student to be eligible to get an Undergraduate Degree in Food Technology.

C. Structure of Undergraduate Food Technology Program: The structure of Food Technology program shall have essentially the following categories of courses with the breakup of credits as given:

1	HS	Humanities and Social Sciences including Management, Regulatory courses.	15
2	BSC	Basic Science courses.	16
3	ESC	Engineering Science Courses	28
4	BS	Biological Science courses including laboratory	17
5	PC	Professional Core Courses	57
6	PE	Professional Elective Courses	15
7	OS	Open Subjects - Electives from cross discipline technical and / or emerging subjects	9
8	PS	Project work, seminar and internship in industry or elsewhere.	13
9	AU	Audit Courses	(non-credit)
	Total		170

**: Minor variation is allowed.*

Course Code and Definitions:

Course code	Definitions
L	Lecture
T	Tutorial
P	Practical
C	Credit
C.A.	Continuous Assessment
E.S.A.	End Semester Assessment
HS	Humanities & Social Sciences Courses
BSC	Basic Science Courses
ESC	Engineering Science Courses

BS	Biological Science Courses
PC	Program Core Courses
PE	Program Elective Courses
OS	Open Subjects
PS	Project Work, Seminar, Internship
AU	Audit Courses

D. Course Level Coding Scheme: Three-digit number (odd numbers are for the odd semester courses and even numbers are for even semester courses) used as suffix with the Course Code for identifying the level of the course e.g.
101, 102 ... etc.
for first year
201, 202 Etc.
for second year
301, 302 ... for
third year

SEMESTER I

S. No.	Course Code	Course Title	L	T	P	H	Credit
3 WEEKS COMPULSORY INDUCTION PROGRAM							
1	MTH11501 (BSC)	Engineering Mathematics I	4	0	0	4	4
2	AEC408/ AEC409/ AEC410 (HS)	French I/ German I/ Spanish I	2	0	0	2	2
3	PHY13201 (BSC)	Applied Science	2	0	1	4	3
4	CSE11001 (ESC)	Introduction to Programming	2	0	0	2	2/3
5	GEE11001 (ESC)	Electrical and Electronics Technology	2	1	0	3	
6	CSE12002 (ESC)	Programming Lab	0	0	2	3	2/1
7	GEE12002 (ESC)	Electrical and Electronics Technology Lab	0	0	1	2	
8	ENG11053 (HS)	English Communication	2	0	0	2	2
9	(BS)	Applications of AI in Food Technology	2	0	0	2	2
10	DGS11002 (BS)	Design Thinking & Prototyping	3	0	0	3	3
11	CEE12001 (ESC)	Engineering Drawing and CAD	0	0	2	3	2
12	MEE12001 (ESC)	Engineering Workshop	0	0	2	3	
TOTAL			19	1	8	33	22

SEMESTER II

S. No.	Course Code	Course Title	L	T	P	H	Credit
1	MTH11502 (BSC)	Engineering Mathematics II	4	0	0	4	4
2	CSE11001 (ESC)	Introduction to Programming	2	0	0	2	2/3
3	GEE11001 (ESC)	Electrical and Electronics Technology	2	1	0	2	
4	CSE12002 (ESC)	Programming Lab	0	0	2	3	2/1
5	GEE12002 (ESC)	Electrical and Electronics Technology Lab	0	0	1	2	
6	EIC11001 (BS)	Venture Ideation	2	0	0	2	2
7	BIT11003 (BSC)	Life Sciences	2	0	0	2	2
8	MEE11002 (ESC)	Engineering Mechanics	3	0	0	3	3
9	CEE12001 (ESC)	Engineering Drawing and CAD	0	0	2	3	2
10	MEE12001 (ESC)	Engineering Workshop	0	0	2	3	
11	AEC503/AEC 504/AEC 505 (HS)	French II/German II/ Spanish II	2	0	0	2	2
12	CLL103 (HS)	Soft Skills and Aptitude I	0	0	1	2	1
13	AU102 (AU)	Sports and Yoga	2^	0	0	2	0
		TOTAL	17+ 2^	1	8	32	20

SEMESTER III

Sl. no	Course Code	Course Title	L	T	P	H	Credits
1	BFT231 (PC)	Food Chemistry	3	0	0	3	3
2	BFT232 (PC)	Engineering Thermodynamics	3	0	0	3	3
3	BFT233 (ESC)	Unit Operation – I	3	1	0	4	4
4	BFT201	Biochemistry &	3	1	0	4	4

	(BS)	Nutrition					
5	BFT202 (BS)	Basics of Food Microbiology	3	1	0	4	4
6	MTHXXXXX (BSC)	Probability, statistics and numerical methods	2	0	1	4	3
7	BFT203 (BS)	Food Microbiology Lab	0	0	2	3	2
8	BFT234 (PC)	Food Chemistry Lab	0	0	2	3	2
9	EVS11112 (AU)	Environmental Science	2^	0	0	2	0
		Total	17+2^	3	5	30	25

SEMESTER IV

Sl. no	Course Code	Course Title	L	T	P	H	Credits
1	BFT235 (PC)	Industrial Food Microbiology	3	0	0	3	3
2	BFT236 (ESC)	Heat Transfer	3	0	0	3	3
3	HSXXX (HS)	Professional Ethics & IPR	3	0	0	3	3
4	ECO11505 (HS)	Economics for Engineers	2	0	0	2	2
5	BFT237 (PC)	Principles of Food Preservation-I	3	1	0	4	4
6	BFT238 (PC)	Food Process Technology- I (Cereals, pulses, fruits, vegetable, spices, tea, coffee)	3	1	0	4	4
7	BFT204 (PC)	Biochemistry Lab	0	0	2	3	2
8	BFT239 (ESC)	Unit Operation II	3	0	0	3	3
		Total	20	2	2	25	24

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SEMESTER V

Sl. no	Course Code	Course Title	L	T	P	H	Credits
1	BFT331 (PC)	Principle of Food Preservation -II	3	0	0	3	3
2	BFT332 (PC)	Food Process Technology -II (Fish, meat, poultry)	3	0	0	3	3
3	BFT 351- BFT380	Professional Elective I	3	0	0	3	3
4	BFT 351- BFT380	Professional Elective II	3	0	0	3	3
5	BFT333 (PC)	Microbial Technology	3	0	0	3	3
6	BFT334 (ESC)	Mass Transfer	3	0	0	3	3
7	BFT335 (PC)	Wastewater Treatment Engineering	3	0	0	3	3
8	BFT336 (PC)	Microbial Technology Lab	0	0	2	3	2
		Total	21	0	2	24	23

SEMESTER VI

Sl. no	Course Code	Course Title	L	T	P	H	Credits
1	BFT337 (PC)	Food Process Engineering	3	0	0	3	3
2	BFT338 (PC)	Dairy technology	3	0	0	3	3
3	BFT339 (PC)	Technology of edible fats and oils	3	0	0	3	3
4	BFT340 (PC)	Technology of bakery and extruded foods	3	0	0	3	3
5	BFT341 (PC)	Food Quality and analysis lab	0	0	2	3	2
6	(HS)	Principle of management	3	0	0	3	3
7	BFT 351- BFT380 (PE)	Professional Elective III	3	0	0	3	3
8		Open elective I	3	0	0	3	3

	(OS)						
		Total	21	0	2	24	23

SEMESTER VII

Sl. no	Course Code	Course Title	L	T	P	H	Credits
1	BFT431 (PC)	Food packaging technology	3	0	0	3	3
2	BFT432 (PC)	Food safety and regulations	3	0	0	3	3
3	BFT451-BFT480	Professional Elective IV	3	0	0	3	3
4	BFT451-BFT480	Professional Elective V	3	0	0	3	3
5	(OS)	Open elective II	3	0	0	3	3
6	(OS)	Open elective III	3	0	0	3	3
7	BFT433 (PC)	Food Process Technology lab	0	0	2	3	2
8	BFT491 (PS)	Industry internship and Technical Seminar	0	0	0	0	2
		Total	18	0	2	21	22

SEMESTER VIII

Sl. no	Course Code	Course Title	L	T	P	H	Credits
1	BFT492	Comprehensive viva (PS)	-	-	--		1
2	BFT493	Project work (PS)	0	0	10	20	10
		Total					11