

**Course Curricula for Four Year Degree Course in Food Technology and Biochemical Engineering :
First Year –First Semester :**

No.	Subject Code	Name of the Subject	Pds/ Week			Total Pds	Marks		Total marks	Credit		Total Credit
			L	T	P/S		Exam	Sessional		T	S	
1	FTBE/Phy/T/111	Physics I	4	0	0	30	100		800	3		27
2	FTBE/Chem/T/112	Inorganic & Analytical Chemistry	4	0	0		100			4		
3	FTBE/Chem/T/113	Physical Chemistry	4	0	0		100			4		
4	FTBE/Math/T/114	Mathematics I	4	0	0		100			4		
5	FTBE/Hu/T/115	Humanities	4	0	0		100			3		
6	FTBE/Phy/S/111	Physics Laboratory	0	0	4			100			3	
7	FTBE/ME/S/112	Workshop Practice I (Forging and Moulding)	0	0	3			100			3	
8	FTBE/ME/S/113	Basic Engineering Drawing	0	0	3			100			3	
Total	8 Sub(5T+3S)	8 Non-Dept.	20	0	10		500	300		18	9	

**Course Curricula for Four Year Degree Course in Food Technology and Biochemical Engineering :
First Year –Second Semester :**

No.	Subject Code	Name of the Subject	Pds/ Week			Total Pds	Marks		Total marks	Credit		Total Credit
			L	T	P/S		Exam	Sessional		T	S	
1	FTBE/T/121	Microbiology I	3	0	0	30	100		900	3		27
2	FTBE/T/122	Biochemistry & Nutrition I	3	0	0		100			3		
3	FTBE/T/123	Chemical Engg. Fundamentals	3	0	0		100			3		
4	FTBE/Phy/T/124	Physics II	4	0	0		100			3		
5	FTBE/Chem/T/125	Organic Chemistry	4	0	0		100			3		
6	FTBE/EE/T/126	Fundamentals of Electrical Engineering	3	0	0		100			3		
7	FTBE/ME/S/121	Advanced Engineering Drawing	0	0	3			100			3	
8	FTBE/ME/S/122	Workshop Practice II (Fitter and Machine Shop)	0	0	3			100			3	
9	FTBE/Chem/S/123	Organic Chemistry Laboratory	0	0	4			100			3	
Total	9 Sub(6T+3S)	3 Dept.+ 6 Non-Dept.	20	0	10		600	300		18	9	

**Course Curricula for Four Year Degree Course in Food Technology and Biochemical Engineering :
Second Year –First Semester :**

No.	Subject Code	Name of the Subject	Pds/ Week			Total Pds	Marks		Total marks	Credit		Total Credit
			L	T	P		Exam	Sessional		T	S	
1	FTBE/T/211	Fluid Flow	3	0	0	28	100		900	3		24
2	FTBE/T/212	Biochemistry & Nutrition II	3	0	0		100			3		
3	FTBE/T/213	Principles of food Preservation	3	0	0		100			3		
4	FTBE/ME/T/214	Basics of Mechanisms	4	0	0		100			3		
5	FTBE/ME/T/215	Mechanics of Solid	4	0	0		100			3		
6	FTBE/Math/T/216	Mathematics II	3	0	0		100			3		
7	FTBE/S/211	Microbiology Laboratory	0	0	4			100			3	
8	FTBE/Chem/S/212	Inorganic Chemistry Laboratory	0	0	4			100			3	
Total	8 Sub(6T+2S)	4 Dept.+ 4 Non-Dept.	20	0	8		600	200		18	6	

**Course Curricula for Four Year Degree Course in Food Technology and Biochemical Engineering :
Second Year –Second Semester :**

No.	Subject Code	Name of the Subject	Pds/ Week			Total Pds	Marks		Total marks	Credit		Total Credit
			L	T	P		Exam	Sessional		T	S	
1	FTBE/T/221	Chemistry of Food	4	0	0	37	100		1100	3		33
2	FTBE/T/222	Heat Transfer	3	0	0		100			3		
3	FTBE/T/223	Microbiology II	3	0	0		100			3		
4	FTBE/Math/T/224	Mathematics III	4	0	0		100			3		
5	FTBE/ET/T/225	Elementary Electronics	3	0	0		100			3		
6	FTBE/CSE/T/226	Numerical Methods & Computer Prog.	3	0	0		100			3		
7	FTBE/ME/T/227	Thermal Engineering	3	0	0		100			3		
8	FTBE/ME/T/228	Machine Design & Drawing	3	0	0		100			3		
9	FTBE/S/221	Chemistry of Food Laboratory	0	0	4			100			3	
10	FTBE/ME/S/222	Machine Design & Drawing	0	0	3			100			3	
11	FTBE/CSE/S/223	Computer Appli. & Prog. Practice Lab	0	0	4			100			3	
Total	11 Sub(8T+3S)	4 Dept.+ 7Non-Dept.	26	0	11		800	300		24	9	

**Course Curricula for Four Year Degree Course in Food Technology and Biochemical Engineering :
Third Year-First Semester :**

No.	Subject Code	Name of the Subject	Pds/ Week			Total Pds	Marks		Total marks	Credit		Total Credit
			L	T	P		Exam	Sessional		T	S	
1	FTBE/T/311	Chemical Engg. Thermodynamics	3	0	0	31	100		900	3		27
2	FTBE/T/312	Food Packaging Technology	3	0	0		100			3		
3	FTBE/T/313	Food proces Technology I	4	0	0		100			3		
4	FTBE/T/314	Food proces Technology II	4	0	0		100			3		
5	FTBE/T/315	Mechanical Operation	3	0	0		100			3		
6	FTBE/T/316	Microbial Technology	3	0	0		100			3		
7	FTBE/S/311	Microbial Technology Laboratory I	0	0	4			100			3	
8	FTBE/EE/S/312	Electrical Engineering Lab	0	0	3			100			3	
9	FTBE/Chem/S/313	Physical Chemistry Lab	0	0	4			100			3	
Total	9 Sub(6T+3S)	7 Dept.+ 2 Non-Dept.	20	0	11		600	300	18	9		

**Course Curricula for Four Year Degree Course in Food Technology and Biochemical Engineering :
Third Year-Second Semester :**

No.	Subject Code	Name of the Subject	Pds/ Week			Total Pds	Marks		Total marks	Credit		Total Credit
			L	T	P		Exam	Sessional		T	S	
1	FTBE/T/321	Food process Engineering	3	0	0	32	100		900	3		27
2	FTBE/T/322	Food Process Tech III	4	0	0		100			3		
4	FTBE/T/323	Project Planning , Layout & Economics	3	0	0		100			3		
5	FTBE/T/324	Biochemical Engg. I	4	0	0		100			3		
6	FTBE/T/325	Mass Transfer Operation I	3	0	0		100			3		
3	FTBE/T/326	Chemical Engg. Kinetics	3	0	0		100			3		
7	FTBE/S/321	Microbial Technology Laboratory II	0	0	4			100			3	
8	FTBE/S/322	Biochemical Engg. & instrum. Lab I	0	0	4			100			3	
9	FTBE/ChE-ME/S/323	Chemical & Mechanical Engg laboratory	0	0	4			100			3	
Total	9 Sub(6T+3S)	8 Dept.+ 1 Non-Dept.	20	0	12	600	300	18	9			

**Course Curricula for Four Year Degree Course in Food Technology and Biochemical Engineering :
Fourth Year-First Semester :**

No.	Subject Code	Name of the Subject	Pds/ Week			Total Pds	Marks		Total marks	Credit		Total Credit	
			L	T	P		Exam	Sessional		T	S		
1	FTBE/T/411	Food Process Tech IV	4	0	0	27	100		700	3		21	
2	FTBE/T/412	Instrumentation & Process Control	3	0	0		100			3			
3	FTBE/T/413	Mass Transfer Operation II	3	0	0		100			3			
4	FTBE/T/414	Biochemical Engg II	4	0	0		100			3			
5	FTBE/S/411	Seminar	0	2	3			100			3		
6	FTBE/S/412	Biochemical Engg. & Instrument. Laboratory II	0	0	4			100					3
7	FTBE/S/413	Food Engg. & Quality Control Laboratory I	0	0	4			100					3
Total	7 Sub(4T+3S)	7 Dept	14	2	11		400	300		12	9		

**Course Curricula for Four Year Degree Course in Food Technology and Biochemical Engineering :
Fourth Year-Second Semester :**

No.	Subject Code	Name of the Subject	Pds/ Week			Total Pds	Marks		Total marks	Credit		Total Credit
			L	T	P		Exam	Sessional		T	S	
1	FTBE/T/421	Quality Control & Food safety	4	0	0	26	100		800	3		24
2	FTBE/T/422	Elective	3	0	0		100			3		
3	FTBE/T/423	Waste Treatment Engg	3	0	0		100			3		
4	FTBE/ME/T/424	Industrial Management	4	0	0		100			3		
5	FTBE/E/421	General Viva-Voce	0	0	0		100			3		
6	FTBE/S/422	Design / Project Planning	0	0	4			100			3	
7	FTBE/S/423	Food Analysis Laboratory	0	0	4			100			3	
8	FTBE/S/424	Food Engg. & Quality Control Laboratory II	0	0	4			100			3	
Total	8 Sub(4T+4S)	7 Dept+ 1 Non-Dept.	14	0	12		500	300		15	9	