

## Curriculum for Bachelor's Degree in Food Technology

<b>SEMESTER I</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BFDT 111	Applied Physics	T+P	3+1
2	BFDT 112	Applied Chemistry	T+P	3+1
3	BFDT 113	Applied Mathematics and Statistics	T+P	3+1
4	BFDT 114	Applied Microbiology	T+P	2+1
5	BFDT 115	Basic Engineering for Food and Dairy	T+P	2+1
<b>Total</b>				<b>13+5</b>
<b>SEMESTER II</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BFDT 221	Agro-Business Management	T+P	2+0
2	BFDT 222	Food Chemistry	T+P	3+1
3	BFDT 223	Food Extension Education	T+P	2+0
4	BFDT 224	Computer Application in Food & Dairy Industries	T+P	1+2
5	BFDT 225	Instrumental Methods of Food Analysis	T+P	3+2
6	BFDT 226	Food Process Engineering I	T+P	2+1
<b>Total</b>				<b>13+6</b>

<b>SEMESTER III</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BFDT 331	Biochemistry & Human Nutrition	T+P	3+2
2	BFDT 332	Advanced Microbiology	T+P	2+1
3	BFDT 333	Biochemical Engineering	T+P	2+1
4	BFDT 334	Modern Biotechnology and Genetic Engineering	T+P	2+1
5	BFDT 335	Post Harvest Technology	T+P	2+1
6	BFDT 336	IT Based Management in Food/Dairy Industries	T+P	1+1
<b>Total</b>				<b>12+7</b>
<b>SEMESTER IV</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BFDT 441	Quality Control and Assurance	T+P	2+1
2	BFDT 442	Food Process Laboratory System Development	T+P	2+1
3	BFDT 443	Food Process Engineering II	T+P	2+1
4	BFDT 444	Nutrition and Dietetics	T+P	1+1
5	BFDT 445	Packaging Technology	T+P	3+1
6	BFDT 446	Industrial Microbiology	T+P	2+1
7	BFDT 447	Human Resource and Entrepreneurship Development	T+0	1+0
<b>Total</b>				<b>13+6</b>

<b>SEMESTER V</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BFT 551	Advanced Food Process Engineering	T+P	3+1
2	BFT 552	Technology of Food Products I: Fruits and Vegetables	T+P	3+1
3	BFT 553	Technology of Food Products II: Cereal, Legumes and Oilseeds	T+P	3+1
4	BFT 554	Technology of Food Products III: Fats and Oils	T+P	3+1
5	BFT 555	Market Research and Consumer Behavior	T+P	1+1
<b>Total</b>				<b>13+5</b>
<b>SEMESTER VI</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BFT 661	Technology of Food Products IV: Snack Foods	T+P	3+1
2	BFT 662	Technology of Food Products V: Alcoholic and Non-Alcoholic Beverages	T+P	2+1
3	BFT 663	Technology of Food Products VI: Spices, Tea and Coffee	T+P	3+1
4	BFT 664	Technology of Food Products VII: Meat, Fish and Poultry	T+P	3+1
5	BFT 665	Technology of Food Products VIII: Chocolate and Confectionery	T+P	2+1
<b>Total</b>				<b>12+5</b>

<b>SEMESTER VII</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BFT 771	Environmental Management	T+P	2+1
2	BFT 772	Marketing and Exporting of Food Commodities	T+P	2+0
3	BFT 773	Technology of Food Products IX – Indigenous Foods of Nepal	T+P	2+1
4	BFT 774	Quality Management System and Application	T+P	3+1
5	BFT 775	Food and Beverage Services	T+P	1+1
6	BFT 776	Research and Development in Food Technology	T+P	1+1
7	BFT 777	Research Topic Selection	0+P	0+1
<b>Total</b>				<b>11+6</b>
<b>SEMESTER VIII</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BFT 881	In-Plant Training	P	2
2	BFT 882	Thesis	P	4
<b>Total</b>				<b>6</b>
<b>SUB TOTAL (THEORY+PRACTICAL)</b>				<b>88+47</b>
<b>GRAND TOTAL</b>				<b>135</b>