

## Curriculum for Bachelor's Degree in Dairy 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	BDT 551	Dairy Chemistry I	T+P	3+1
2	BDT 552	Dairy Microbiology I	T+P	2+2
3	BDT 553	Dairy Engineering I : Mechanical And Electrical	T+P	3+1
4	BDT 554	Technology of Dairy Products I : Market Milk	T+P	3+1
5	BDT 555	Technology of Dairy Products II : Indigenous Milk Products	T+P	3+1
<b>Total</b>				<b>14+6</b>
<b>SEMESTER VI</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BDT 661	Dairy Chemistry II	T+P	2+1
2	BDT 662	Dairy Microbiology II	T+P	2+1
3	BDT 663	Dairy Engineering II: Refrigeration and Air Conditioning	T+P	2+1
4	BDT 664	Technology of Dairy Products III: Ice-Cream and Frozen Milk Products.	T+P	2+1
5	BDT 665	Technology of Dairy Products IV: Fermented Milk Products	T+P	2+1
<b>Total</b>				<b>10+5</b>

<b>SEMESTER VII</b>				
<b>SN</b>	<b>Code</b>	<b>Subject</b>	<b>Nature</b>	<b>Credit</b>
1	BFT 771	Dairy Extension and Marketing	T+P	2+1
2	BFT 772	Dairy Business Management	T+P	2+0
3	BFT 773	Dairy Engineering III : Design of Dairy Equipment	T+P	2+1
4	BFT 774	Technology of Dairy Products V : Dried and Condensed Milk Products	T+P	2+1
5	BFT 775	Dairy Plant Operation and Instrumentation	T+P	3+1
6	BFT 776	Quality Control in Dairy	T+P	2+1
7	BFT 777	Research Topic Selection	0+P	0+1
<b>Total</b>				<b>13+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>