

SWAMI VIVEKANAND UNIVERSITY, SAGAR (M.P.)



Scheme

For

**Diploma of Technology
(Food Technology engineering)**

Course Code : DFTE

Department of Food Technology Engineering
Faculty of Engineering

Duration of Course : 3 Year

Examination Mode : Semester

Examination System : Grading

Swami Vivekanand University, Sironja Sagar (M.P.)

2017-2018



Swami Vivekanand University, Sagar (M.P.)

Scheme of Examination



Faculty of Engineering

Department of Food Technology

Scheme of Course : Diploma in Food Engineering

Course Code : DFTE

Semester/Year :- 3rd Sem

Subject Code	Title of the Paper/Subjects	Credit Allotted			Total Credit	Distribution of Marks										Grand Total (H=D+G)
						Theory					Practical					
		End Sem		Internal		Total (D=A+B+C)	End Sem		Internal		Total (G=E+F)					
		Max (A)	Min	TW (B)			MST (C)	Max (E)	Min	LW (F)						
DFTE-301	Food Microbiology	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-302	Food Chemistry and Nutrition	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-303	Principles of Food Processing and Preservation	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-304	Unit Operations in Food Processing	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-305	Handling, Transportation and Storage of Foods	3	1		4	70	22	10	20	100					100	
DFTE-306	Technology of Cereals and Pulses	3	1		4	70	22	10	20	100					100	
	Total	18	6	8	32	420		60	120	600	120		80	200	800	



Swami Vivekanand University, Sagar (M.P.)

Scheme of Examination



Faculty of Engineering

Department of Food Technology

Scheme of Course : Diploma in Food Engineering

Course Code : DFTE

Semester/Year :- 4th Sem

Subject Code	Title of the Paper/Subjects	Credit Allotted			Total Credit	Distribution of Marks										Grand Total (H=D+G)
						Theory					Practical					
		End Sem		Internal		Total (D=A+B+C)	End Sem		Internal		Total (G=E+F)					
		Max (A)	Min	TW (B)			MST (C)	Max (E)	Min	LW (F)						
DFTE-401	Technology of Milk & Milk Products	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-402	Technology of Fruits & Vegetable Processing	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-403	Technology of Meat, Fish & Poultry Products	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-404	Computer Applications in Food Technology	3	1		4	70	22	10	20	100	30	9	20	50	150	
DFTE-405	Principles of Food Engineering	3	1		4	70	22	10	20	100					100	
DFTE-406	Bakery & Confectionery Technology	3	1	2	6	70	22	10	20	100					100	
	Total	18	6	8	32	420		60	120	600	120		80	200	800	



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Scheme of Examination

Faculty of Engineering

Department of Food Technology

Scheme of Course : Diploma in Food Engineering

Course Code : DFTE

Semester/Year :- 5thSem

Subject Code	Title of the Paper/Subjects	Credit Allotted			Total Credit	Distribution of Marks										Grand Total (H=D+G)
						Theory					Practical					
		End Sem		Internal		Total (D=A+B+C)	End Sem		Internal		Total (G=E+F)					
		Max (A)	Min	TW (B)			MST (C)	Max (E)	Min	LW (F)		Total				
DFTE-501	Technology of Beverages	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-502	Spices, Herbs, Condiments and Food Flavours	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-503	Instrumentation and Process Control	3	1	2	6	70	22	10	20	100	30	9	20	50	150	
DFTE-504	Technology of Oils and Fats	3		2	5	70	22	10	20	100	30	9	20	50	150	
DFTE-505	Generic Skills and Entrepreneurship Development	3			3	70	22	10	20	100					100	
DFTE-506	Minor Project			6	6						60	18	40	100	100	
	Total	15	3	14	32	350		50	100	500	180		120	300	800	



Swami Vivekanand University, Sagar (M.P.)

Scheme of Examination



Faculty of Engineering
Scheme of Course : Diploma in Food Engineering

Department of Food Technology
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Semester/Year :- 6 Sem

Subject Code	Title of the Paper/Subjects	Credit Allotted			Total Credit	Distribution of Marks									
						Theory					Practical				Grand Total (H=D+G)
		End Sem		Internal		Total (D=A+B+C)	End Sem		Internal						
		Max (A)	Min	TW (B)			MST (C)	Max (E)	Min	LW (F)	Total (G=E+F)				
DFTE-601	Food Packaging Technology	3	1	2	6	70	22	10	20	100	30	9	20	50	150
DFTE-602	Food Analysis, Safety and Quality Control	3	1	2	6	70	22	10	20	100	30	9	20	50	150
DFTE-603	Waste Management in Food Industry	3	1	2	6	70	22	10	20	100	30	9	20	50	150
DFTE-604	Basics of Management	3	1		4	70	22	10	20	100	30	9	20	50	150
DFTE-605	Project Work			8	8						100	30	50	150	100
DFTE-606	Seminar/Industrial Visit			2	2						30	9	20	50	100
	Total	12	4	16	32	280		40	80	400	250		150	400	800