

# **ACADEMIC REGULATIONS & COURSE STRUCTURE**

## **For FOOD TECHNOLOGY**

*(Applicable for batches admitted from 2016-2017)*



**JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY: KAKINADA**  
**KAKINADA - 533 003, Andhra Pradesh, India**

## OVERALL OBJECTIVE

To acquaint with technology, engineering, packaging, regulatory and other relevant aspects pertaining to food processing industry.

## APPROACH

e-tools (Web References, Animations, Videos, e-books, information sharing through one drive), Guest Lectures of experts from R&D organizations and Industry, Visit to Food Industries, Seminars/ Group Discussions to improve communication skills, Assignments.

## I Semester

S. No.	Subject	L	P	Credits
1	Food Process Engineering-I	4	-	3
2	PlantFoodTechnology-I	4	-	3
3	AnimalFoodTechnology	4	-	3
4	Advanced Food Chemistry	4	-	3
5	<b>Elective – I</b> I. IndustrialFermentation II. Food Biotechnology III. Fruit and Fruit products	4	-	3
6	<b>Elective – II</b> I. Plant Design & Economics II. Dairy Engineering III. Extrusion and Snack Food Technology	4	-	3
7	FoodEngineeringLab	-	3	2
<b>Total Credits</b>				<b>20</b>

## II Semester

S. No.	Subject	L	P	Credits
1	Food Process Engineering-II	4	-	3
2	PlantFoodTechnology-II	4	-	3
3	Advanced Food Packaging	4	-	3
4	Food Safety, Standards& Regulations	4	-	3
5	<b>Elective – III</b> I. Food Business Management II. Spice processing and products III. New Product Development	4	-	3
6	<b>Elective – IV</b> I. Analytical Methods for Foods II. Confectionery Technology III. Thermal Processing IV. Frozen Food Technology	4	-	3
7	FoodTechnologyLab	-	3	2
<b>Total Credits</b>				<b>20</b>

### III Semester

S. No.	Subject	L	P	Credits
1	Comprehensive Viva-Voce	--	--	2
2	Seminar – I	--	--	2
3	Project Work Part – I	--	--	16
Total Credits				20

### IV Semester

S. No.	Subject	L	P	Credits
1	Seminar – II	--	--	2
2	Project Work Part - II	--	--	18
Total Credits				20