

# PSG College of Arts & Science, Coimbatore – 14.

## Scheme of Learning and Evaluation

### Programme: B.Voc (Food Processing Technology) (SF)

Course Code	Course Title	Course Category	Course Type	Part Type	Semester	Credits
22LAT101N	Tamil-I	ELECTIVE	THEORY	1	1	3
22LAH101N	Hindi-I	ELECTIVE	THEORY	1	1	3
22LAF101N	French-I	ELECTIVE	THEORY	1	1	3
22EU101N	COMMUNICATIVE English - I- INTERPERSONAL COMMUNICATION	CORE	THEORY	2	1	3
22FPB101N	FOOD SCIENCE	CORE	THEORY	3	1	4
22FPB102N	PRINCIPLES OF FOOD PROCESSING AND PRESERVATION	CORE	THEORY	3	1	6
22FPB103N	FRUIT AND VEGETABLE PRESERVATION	CORE	THEORY	3	1	6
22FPB104N	CHEMISTRY - I	CORE	THEORY	3	1	2
22FPB105N	FRUIT AND VEGETABLE PRESERVATION PRACTICAL [SKILL BASED]	CORE	PRACTICAL	3	1	3
22FPB106N	CHEMISTRY - I PRACTICAL	CORE	PRACTICAL	3	1	3
22LAT202N	TAMIL-II	ELECTIVE	THEORY	1	2	3
22LAH202N	HINDI-II	ELECTIVE	THEORY	1	2	3
22LAF202N	FRENCH - II - FRENCH LANGUAGE & CULTURE - II	ELECTIVE	THEORY	1	2	3
22EU202N	COMMUNICATIVE ENGLISH - II- ACADEMIC COMMUNICATION	CORE	THEORY	2	2	3
22FPB207N	GRAIN TECHNOLOGY	CORE	THEORY	3	2	4
22FPB208N	BAKERY AND CONFECTIONERY	CORE	THEORY	3	2	4
22FPB209N	FOOD PROCESS ENGINEERING	CORE	THEORY	3	2	4
22FPB210N	CHEMISTRY - II	CORE	THEORY	3	2	2
22FPB211N	BAKERY AND CONFECTIONERY PRACTICAL [SKILL BASED]	CORE	PRACTICAL	3	2	3
22FPB212N	CHEMISTRY - II PRACTICAL	CORE	PRACTICAL	3	2	3
23AECU201	ABILITY ENHANCEMENT COMPULSORY COURSE - I- VALUES AND ETHICS FOR HUMAN EXCELLENCE	CORE	THEORY	4	2	2
23PSEU201	PROFESSIONAL SKILL ENHANCEMENT-I	CORE	THEORY	4	2	2
23LAT303N	Tamil-III	ELECTIVE	THEORY	1	3	3
23LAH303N	Hindi-III	ELECTIVE	THEORY	1	3	3
23LAF303N	French-III	ELECTIVE	THEORY	1	3	3

23EU303N	COMMUNICATIVE ENGLISH - III- DEVELOPING English LANGUAGE THROUGH LITERATURE	CORE	THEORY	2	3	3
23FPB313N	INDUSTRIAL TRAINING IN FRUIT AND VEGETABLE PROCESSING SECTOR	CORE	TRAINING	3	3	2
23FPB314N	FOOD MICROBIOLOGY AND FERMENTATION TECHNOLOGY	CORE	THEORY	3	3	5
23FPB315N	UNIT OPERATIONS IN FOOD PROCESSING	CORE	THEORY	3	3	3
23FPB316N	ANIMAL FOOD PROCESSING	CORE	THEORY	3	3	4
23FPB317N	MATHEMATICS AND STATISTICS	CORE	THEORY	3	3	4
23FPB318	FOOD MICROBIOLOGY AND FERMENTATION TECHNIQUES PRACTICAL [SKILL BASED]	CORE	PRACTICAL	3	3	2
23FPB319N	EQUIPMENT OPERATIONS IN FOOD PROCESSING PRACTICAL [SKILL BASED]	CORE	PRACTICAL	3	3	2
22AECU302	ABILITY ENHANCEMENT COMPULSORY COURSE - II- ENVIRONMENTAL STUDIES AND SUSTAINABLE DEVELOPMENT GOALS	CORE	THEORY	4	3	2
23LAT404N	TAMIL-IV	ELECTIVE	THEORY	1	4	3
23LAH404N	HINDI-IV	ELECTIVE	THEORY	1	4	3
23LAF404N	FRENCH - IV FRENCH LITERATURE & GRAMMAR - II	ELECTIVE	THEORY	1	4	3
23EU404N	COMMUNICATIVE ENGLISH - IV- ENGLISH FOR CAREER	CORE	THEORY	2	4	3
23FPB420N	DAIRY PROCESSING	CORE	THEORY	3	4	4
23FPB421N	FOOD CHEMISTRY	CORE	THEORY	3	4	4
23FPB422N	COMPUTER APPLICATION IN FOOD PROCESSING	CORE	THEORY	3	4	2
23FPB423N	DAIRY PROCESSING PRACTICAL [SKILL BASED]	CORE	PRACTICAL	3	4	2
23FPB424N	FOOD CHEMISTRY PRACTICAL [SKILL BASED]	CORE	PRACTICAL	3	4	3
23FPB425	COMPUTER APPLICATIONS IN FOOD PROCESSING PRACTICAL	CORE	PRACTICAL	3	4	2
23FPB426N	INDUSTRIAL TRAINING IN BAKERY AND CONFECTIONERY	CORE	TRAINING	3	4	2
23FPB427N	INSTITUTIONAL TRAINING IN FOOD SAFETY SYSTEMS	CORE	TRAINING	3	4	1
22SECU401	SKILL ENHANCEMENT COURSE - I-INFORMATION SECURITY	CORE	THEORY	4	4	2
23PSEU402	PROFESSIONAL SKILL ENHANCEMENT-II	CORE	THEORY	4	4	2
23FPB528	INDUSTRIAL TRAINING IN DAIRY SECTOR	CORE	TRAINING	3	5	2
23FPB529	PLANTATION CROP PROCESSING	CORE	THEORY	3	5	3

23FPB530	EXTRUDED AND CONVENIENCE FOODS	CORE	THEORY	3	5	2
23FPB531	ENTREPRENEURSHIP AND FOOD BUSINESS MANAGEMENT	CORE	THEORY	3	5	2
23FPB532	FOOD PACKAGING AND LABELLING	CORE	THEORY	3	5	4
23FPB533	PRINCIPLES OF NUTRITION	CORE	THEORY	3	5	3
23FPB534A	MAJOR ELECTIVE COURSE-I- BASIC ACCOUNTING	CORE	THEORY	3	5	4
23FPB535	EXTRUDED AND CONVENIENCE FOODS PRACTICAL	CORE	PRACTICAL	3	5	3
23FPB536	BASIC QUALITY CONTROL PRACTICAL	CORE	PRACTICAL	3	5	3
23FPB638	SECTOR SPECIFIC INDUSTRIAL TRAINING	CORE	TRAINING	3	6	4
23FPB639	FOOD SAFETY AND STANDARDS	CORE	THEORY	3	6	2
23FPB640	FOOD INDUSTRY MANAGEMENT	CORE	THEORY	3	6	2
23FPB641	FOOD PRODUCT DEVELOPMENT	CORE	THEORY	3	6	2
23FPB642	NUTRITION FOR HEALTH & DISEASE	CORE	THEORY	3	6	4
23FPB643A	FOOD BIOTECHNOLOGY	CORE	THEORY	3	6	4
23FPB644	ADVANCED QUALITY CONTROL PRACTICAL	CORE	PRACTICAL	3	6	3
23FPB645	DIET FOR HUMAN HEALTH PRACTICAL	CORE	PRACTICAL	3	6	3
23FPB646	PROJECT/INNOVATION/STARTUP	CORE	PROJECT	3	6	6