

B.VOC FOOD PROCESSING TECHNOLOGY PROGRAMME
SCHEME OF LEARNING AND EVALUATION
(For the students admitted in the academic year 2025 – 2026 & onwards)
Outcome Based Curriculum Framework with CBCS

Course Code	Course Title	Course Category	Course Type	Part Type	Lecture Hours	Tutorial Hours	Practical Hours	Course Credits	Max CA Marks	Max CE Marks	Total Marks
SEMESTER - I											
25LAT101	Tamil-I	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAH101	HINDI-I	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAF101	French-I: French Culture & Communication-I	ELECTIVE	THEORY	1	5	1	0	3	25	75	100
25EU101	Communicative English-I: Interpersonal Communication	CORE	THEORY	2	6	0	0	3	25	75	100
25FPB101	Food Science	CORE	THEORY	3	4	0	0	4	25	75	100
25FPB102	Principles of Food Processing and Preservation	CORE	THEORY	3	6	0	0	6	25	75	100
25FPB103	Fruit and Vegetable Preservation	CORE	THEORY	3	6	0	0	6	25	75	100
25FPB104	Chemistry - I	CORE	THEORY	3	2	0	0	2	25	75	100
25FPB105	Fruit and Vegetable Preservation Practical [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25FPB106	Chemistry - I-Practical [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
SEMESTER - II											
25LAT202	Tamil-II	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAH202	Hindi-II	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAF202	French-II: French Culture & Communication-II	ELECTIVE	THEORY	1	5	1	0	3	25	75	100
25EU202	Communicative English-II: Academic Communication	CORE	THEORY	2	4	0	0	3	25	75	100
25FPB207	Grain Technology	CORE	THEORY	3	5	0	0	4	25	75	100
25FPB208	Bakery and Confectionery	CORE	THEORY	3	4	0	0	4	25	75	100
25FPB209	Food Processing Engineering	CORE	THEORY	3	4	0	0	4	25	75	100
25FPB210	Chemistry - II	CORE	THEORY	3	3	0	0	2	25	75	100
25FPB211	Bakery and Confectionery Practical [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25FPB212	Chemistry Practical - II [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25AECU201	Ability Enhancement Compulsory Course-I: Values, Ethics, Health & Wellness for Human Excellence	CORE	THEORY	4	2	0	0	2	100	0	100
25PSEU201	Professional Skill Enhancement-I	CORE	THEORY	4	2	0	0	2	100	0	100
SEMESTER - III											
25LAT303A	Tamil - III	ELECTIVE	THEORY	3	4	0	0	3	25	75	100
25LAH303A	Hindi-III	ELECTIVE	THEORY	3	4	0	0	3	25	75	100
25LAF303A	French-III	ELECTIVE	THEORY	1	4	0	0	3	25	75	100
25EU303A	Communicative English-III: Developing English Language Skills through Literature	CORE	THEORY	2	4	0	0	3	25	75	100
25FPB313	Food Chemistry	CORE	THEORY	3	3	0	0	3	25	75	100
25FPB314	Unit Operations in Food Processing	CORE	THEORY	3	4	0	0	4	25	75	100
25FPB315	Animal Food Processing	CORE	THEORY	3	4	0	0	4	25	75	100
25FPB316	Mathematics and Statistics	CORE	THEORY	3	3	1	0	4	25	75	100
25FPB317	Food Chemistry Practical [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100

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25FPB318	Equipment Operations in Food Processing Practical [Skill Based]	CORE	PRACTICAL	3	0	0	2	2	40	60	100
25FPB319	Industrial Training in Fruit and Vegetable Processing Sector	CORE	TRAINING	3	0	0	0	2	40	60	100
25AECU302	Ability Enhancement Compulsory Course-II: Environmental Studies & Sustainable Development Goals	CORE	THEORY	4	2	0	0	2	100	0	100
SEMESTER - IV											
25LAT404A	Tamil - IV	ELECTIVE	THEORY	1	4	0	0	3	25	75	100
25LAH404A	Hindi-IV	ELECTIVE	THEORY	1	4	0	0	3	25	75	100
25LAF404A	French-IV	ELECTIVE	THEORY	1	4	0	0	3	25	75	100
25EU404A	Communicative English-IV: English for Career	CORE	THEORY	2	4	0	0	3	25	75	100
25FPB420	Dairy Processing	CORE	THEORY	3	4	0	0	4	25	75	100
25FPB421	Food Microbiology and Fermentation Technology	CORE	THEORY	3	4	0	0	4	25	75	100
25FPB422	Computer Applications in Food Processing	CORE	THEORY	3	2	0	0	2	25	75	100
25FPB423	Dairy Processing Practical [Skill Based]	CORE	PRACTICAL	3	0	0	2	2	40	60	100
25FPB424	Food Microbiology and Fermentation Techniques Practical [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25FPB425	Computer Applications in food Processing Practical [Skill Based]	CORE	PRACTICAL	3	0	0	2	2	40	60	100
25FPB426	Industrial Training in Bakery and Confectionery Sector	CORE	TRAINING	3	0	0	0	2	40	60	100
25FPB427	Institutional Training in Food Safety Systems	CORE	TRAINING	3	0	1	0	1	40	60	100
25SECU401	Skill Enhancement Course-I: Information Security	CORE	THEORY	4	2	0	0	2	100	0	100
25PSEU402	Professional Skill Enhancement -II	CORE	THEORY	4	2	0	0	2	100	0	100
SEMESTER - V											
25FPB528A	Major Elective Course - I Basic Accounting	CORE ELECTIVE	THEORY	3	4	0	0	4	25	75	100
25FPB528B	Major Elective Course - I Marketing Management	CORE ELECTIVE	THEORY	3	4	0	0	4	25	75	100
25FPB529	Plantation Crop Processing	CORE	THEORY	3	3	0	0	3	25	75	100
25FPB530	Extruded and Convenience Foods	CORE	THEORY	3	3	0	0	2	25	75	100
25FPB531	Entrepreneurship and food Business Management	CORE	THEORY	3	3	0	0	2	25	75	100
25FPB532	Food Packaging and Labelling	CORE	THEORY	3	4	0	0	4	25	75	100
25FPB533	Principles of Nutrition	CORE	THEORY	3	5	0	0	3	25	75	100
25FPB534	Extruded and Convenience Foods Practical [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25FPB535	Basic Quality Control Practical [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25FPB536	Industrial Training in Dairy Sector	CORE	TRAINING	3	0	0	0	2	40	60	100
25FPB537	TRANS DISCIPLINARY COURSE	ELECTIVE	THEORY	3	2	0	0	2	100	0	100
25SECU502	Skill Enhancement Course-II: Indian Knowledge system (Computer Based Test)	CORE	THEORY	4	0	0	0	2	0	100	100
SEMESTER - VI											
25FPB638A	Major Elective Course - II Food Biotechnology	CORE ELECTIVE	THEORY	3	4	0	0	4	25	75	100
25FPB638B	Major Elective Course - II Process Plant Layout and Automation	CORE ELECTIVE	THEORY	3	4	0	0	4	25	75	100
25FPB639	Food Safety and Standards	CORE	THEORY	3	3	0	0	2	25	75	100
25FPB640	Food Industry Management	CORE	THEORY	3	3	0	0	2	25	75	100

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25FPB641	Food Product Development	CORE	THEORY	3	3	0	0	2	25	75	100
25FPB642	Nutrition for Health & Disease	CORE	THEORY	3	5	0	0	4	25	75	100
25FPB643	Advanced Quality Control Practical [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25FPB644	Diet for Human Health Practical [Skill Based]	CORE	PRACTICAL	3	0	0	3	3	40	60	100
25FPB645	Sector Specific Industrial Training	CORE	TRAINING	3	0	0	0	4	40	60	100
25FPB646	Project/Innovation/Startup	CORE	PROJECT	3	0	4	0	4	40	60	100
25PCSU647	PROFESSIONAL COMPETENCY SKILL - CAREER PROGRESSION IN FOOD TECHNOLOGY	CORE	THEORY	4	0	2	0	2	100	0	100