

ADIKAVI NANNAYA UNIVERSITY

B.SC FOOD TECHNOLOGY

I Semester

I.No.	Subject	Total Marks	Mid Semester Exam *	Semester End Exam	Teaching Hours	Credits
1.	First Language :English	100	25	75	4	3
2.	Second Language: Telugu/Hindi/Sanskrit/Urdu	100	25	75	4	3
3.	Foundation Course: Human Values & Professional Ethics(HVPE)	50	0	50	2	2
4.	Foundation Course: Environmental Studies	50	0	50	2	2
5.	D S C 1 A (Group Subject – 1)	100	25	75	6	5
6.	D S C 2 A (Group Subject – 2)	100	25	75	4	3
7.	Practical - 2 A	50	0	50	2	2
8.	D S C 3 A (Group Subject – 3)	100	25	75	4	3
9.	Practical - 3 A	50	0	50	2	2
	Total	700	125	575	30	25

*College has to conduct two mid semester examinations and average of those two will be the Mid Semester Exam marks.

* No practical for Food Production Trends and Human Nutrition-II.

ADIKAVI NANNAYA UNIVERSITY
CBCS/SEMSTER SYSTEM
COURSE STRCUTRE (W.E.F 2016-17AB)
B.Sc. Food Technology SEMESTER – II

Sno	Course	Total Marks	Mid Sem Exam	Sem End Exam	Teaching Hours	Credits
1	First Language (Tel/Hin/Urdu/Sans...)	100	25	75	4	3
2	Second Language English	100	25	75	4	3
3	<i>Foundation course – 3</i> ICT – I	50	0	50	2	2
4	<i>Foundation course – 4</i> CSS – I	50	0	50	2	2
5	DSC 1 Paper-2 (Core)	100	25	75	4	3
6	DSC 2 Paper-2 (Core)	100	25	75	4	3
7	DSC 2 Lab Practical	50	0	50	2	2
8	DSC 3 Paper-2 (Core)	100	25	75	4	3
9	DSC 3 Lab Practical	50	0	50	2	2
	Total	700	-	-	28	23

ADIKAVI NANNAYA UNIVERSITY:: RAJAMAHEDNRAVARAM**Revised Common Framework of CBCS for Colleges in Andhra Pradesh**
w.e.f. 2015-16 Admitted Batch**B.Sc. Food Technology SEMESTER – III**

Sno	Course	Total Marks	Mid Sem Exam	Sem End Exam	Teaching Hours	Credits
1	First Language (Tel/Hin/Urdu/Sans...)	100	25	75	4	3
2	Second Language English	100	25	75	4	3
3	<i>Foundation Course - 5</i> ICT – II	50	0	50	2	2
4	<i>Foundation course– 6</i> CSS – II	50	0	50	2	2
5	DSC 1 Paper-3 (Core)	100	25	75	4	3
6	DSC 2 Paper-3 (Core)	100	25	75	4	3
7	DSC 2 Practical	50	0	50	2	2
8	DSC 3 Paper-3 (Core)	100	25	75	4	3
9	DSC 3 Practical	50	0	50	2	2
	Total	700	-	-	28	23

ADIKAVI NANNAYA UNIVERSITY
CBCS/SEMESTER SYSTEM
IV SEMESTER
B.SC FOOD TECHNOLOGY
W.E.FROM 2015-16AB

Sno	Course	Total Marks	Mid Sem Exam*	Sem End Exam	Teaching Hours**	Credits
1	<i>Foundation Course – 7</i> CSS – 2	50	0	50	2	2
2	<i>Foundation Course – 8</i> Analytical Skills	50	0	50	2	2
3	<i>Foundation Course - 9</i> Entrepreneurship	50	0	50	2	2
4	<i>Foundation course – 10</i> Leadership Education	50	0	50	2	2
5	DSC 1 Paper-4 (Core)	100	25	75	4	3
6	DSC 1 Lab Practical	50	0	50	2	2
7	DSC 2 Paper-4 (Core)	100	25	75	4	3
8	DSC 2 Lab Practical	50	0	50	2	2
9	DSC 3 Paper-4 (Core)	100	25	75	4	3
10	DSC 3 Lab Practical	50	0	50	2	2
	Total	650	-	-	30	23

Core Subjects:

1. [Processing and Preservation of Foods-2](#)
2. [Unit Operations in Food Processing-2](#)
3. [Food Safety and Microbial Standards-2](#)

ADIKAVI NANNAYA UNIVERSITY
CBCS/SEMESTER SYSTEM
V SEMESTER
B.SC FOOD TECHNOLOGY
W.E.FROM 2015-16AB

Sno	Course	Total Marks	Mid Sem Exam*	Sem End Exam	Teaching Hours**	Credits
1	INTRODUCTION TO COMPUTERS AND STATISTICS – 1	100	25	75	3	3
2	Lab Practical	50	0	50	2	2
3	FOOD PROCESSING EQUIPMENT - 1	100	25	75	3	3
4	Lab Practical	50	0	50	2	2
5	FOOD PACKAGING - 1	100	25	75	3	3
6	Lab Practical	50	0	50	2	2
7	FOOD QUALITY AND CERTIFICATION - 1	100	25	75	3	3
8	Lab Practical	50	0	50	2	2
9	FOOD ADDITIVES - 1	100	25	75	3	3
10	Lab Practical	50	0	50	3	3
11	FOOD TRADE AND BUSINESS MANAGEMENT - 1	100	25	75	6	4
	Total	850	-	-	32	30

ADIKAVI NANNAYA UNIVERSITY
CBCS/SEMESTER SYSTEM
VI SEMESTER
B.SC FOOD TECHNOLOGY
W.E.FROM 2015-16AB

Sno	Course	Total Marks	Mid Sem Exam*	Sem End Exam	Teaching Hours**	Credits
1	INTRODUCTION TO COMPUTERS AND STATISTICS – II	100	25	75	3	3
2	Lab Practical	50	0	50	2	2
3	FOOD PROCESSING EQUIPMENT - II	100	25	75	3	3
4	Lab Practical	50	0	50	2	2
5	FOOD PACKAGING - II	100	25	75	3	3
6	Lab Practical	50	0	50	2	2
7	FOOD QUALITY AND CERTIFICATION - 2	100	25	75	3	3
8	Lab Practical	50	0	50	2	2
9	FOOD ADDITIVES - II	100	25	75	3	3
10	Lab Practical	50	0	50	2	2
11	FOOD TRADE AND BUSINESS MANAGEMENT - 2	100	25	75	6	5
	Total	850	-	-	31	30