

H. B. Technical University, Kanpur-02 (U.P.)
M.Tech Chemical Technology-Food Technology
 Structure and Evaluation Scheme (w.e.f. 2017-18)

I Semester

S. No.	Course Code	Subject	Periods			Credit
			L	T	P	
1	TCH- 501	Advance Modeling and Simulation of Chemical Engineering Systems ^A	3	1	0	4
2	TFT -501	Advances in Food Technology-I ^{ABC}	3	1	2	5
3	TFT-503	Engineering Properties of Foods ^{ABC}	3	1	0	4
	TFT-505	Microbiology and Chemistry of Foods ^{BC}				
4	Programme Elective TFT-507 TFT-509 TFT-511 TMA-501	Post-harvest/Pre processing Quantified Operations ^A Food Industry Waste Management ^A Processing & Preservation of Foods ^{BC} *Engineering Mathematics ^{BC}	3	1	0	4
		Total	12	4	2	17

* Only for students of Non Mathematics background at Graduation level.

II Semester

S. No.	Course Code	Subject	Periods			Subject Total
			L	T	P	
1	TFT-502	Advances in Food Technology-II	3	1	2	5
2	TFT-504	Food Process Engineering	3	1	0	4
3	TFT-506	Food Safety & Quality Assurance	3	1	0	4
4	Programme Elective TFT-508 TFT-510 TFT-512	Nutraceutical & Functional Foods Applications of Biotechnological Tools in Food Analysis Advances in Food Packaging Technologies	3	1	0	4
		Total	12	4	2	17

III Semester

S. No.	Course Code	Subject	Periods			Credit
			L	T	P	
1	TFT-601	Frozen Food & Cold Chain Management	3	1	0	4
2	Programme Elective TFT-603 TFT-605 TFT-607	Novel Techniques in Food Processing & Preservation Computer Applications in Food Processing Rheological Properties and Microstructure of Foods	3	1	0	4
3	TFT-651	Seminar	0	0	4	2
4	TFT-697	Project Dissertation**	0	0	8	4
		Total	6	2	12	14

**dissertation to continue in fourth semester.

IV Semester

S. No.	Course Code	Subject	Periods			Subject Total
			L	T	P	
1	TFT-698	Research Project	0	0	24	12
		Total	0	0	24	12

Total Credit: 60