ADIT

CVM University

Programme: M.Tech in Food Technology

Semester : I Course Structure



(Established under Gujarat Private Universities (Second Amendment) Act : 2019 Gujarat Act No. 20 of 2019)

Course	Course Code	Course Title	Per Week			Exam Duration in Hours		Component of Marks					
					Credits			Theory		Practical		Total/	
			L	Т	Р	Orcans	Theory	Pract.	External / Passing	Internal / Passing	Internal / Passing	External / Passing	Passing
Core I	102380101	Advances in Drying and Dehydration	3	0	2	4	3	2	70/35	30/15	20/10	30/15	150/75
Core II	102380102	Advances in Food Chemistry	3	0	2	4	3	2	70/35	30/15	20/10	30/15	150/75
MLC*	102300111	Research Methodology and IPR	2	0	0	2	NA	NA	0/0	0/0	20/10	80/40	100/50
	102380103	Advanced Food Refrigeration System			2	4	3	2	70/35	30/15	20/10	30/15	150/75
Programme Elective I (Any One)	102380104	Advanced Food Equipment Design and Layout											
	102380105	Advanced Food Rheology		0									
	102380106	Advances in Dairy Engineering and Technology											
	102380107	Engineering Properties of Foods & Applications											
Programme Elective II (Any One)	102380108	Food Extrusion Technology	3	0	2	4	3	2	70/35	30/15	20/10	30/15	150/75
	102380109	Food Nano Technology and Applications											
	102380110	Food Safety and Quality Assurance											
		Nutraceuticals and Functional Foods											
Audit 1 (Any One)	102301201	Constitution of India	2	0	0	0	2	NA	50/25	0/0	0/0	0/0	50/25
	102301202	Disaster Management											
	102301203	English for Research Paper Writing											
		Essential soft skills and Human Values											
	102301205	Pedagogy Studies											
	102301206	Personality Development through Life Enlightenment Skills											
	102301207	Sanskrit for Technical Knowledge											
	102301208	Stress Management by Yoga											
	102301209	Value Education											
			16	0	8	18	14	8					

CVM University Programme: M.Tech in Food Technology Semester :II Course Structure



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Course	Course Code	Course Title	Per Week		Credits	Exam Duration in Hours		Component of Marks					
								Theory		Practical		Tatal	
			L	Т	Р	Credits	Theory	Pract.	External / Passing	Internal / Passing	Internal / Passing	External / Passing	Total/ Passing
Core III	102380201	Advanced Food Engineering Operations	3	0	2	4	3	2	70/35	30/15	20/10	30/15	150/75
Core VI	102380202	Advanced Techniques in Food Analysis	3	0	2	4	3	2	70/35	30/15	20/10	30/15	150/75
Core V	102380203	Advances in Food Preservation Technology	3	0	2	4	3	2	70/35	30/15	20/10	30/15	150/75
Programme Elective III (Any One)	102380204	Advanced Thermal Processing of Foods	3	0	2	4	3	2	70/35	30/15	20/10	30/15	150/75
	102380205	Food Bioprocess Engineering											
	102380206	Food Bio-waste Management and Utilization											
	102380207	Post Harvest Supply Chain Management	1										
Programme Elective IV	102380208	Advances in Baking and Confectionary Technology	3	0		4	3	2	70/35	30/15	20/10	30/15	150/75
	102380209	Advances in Cereal Technology			2								
(Any One)	102380210	Advances in Food Packaging Technology											
	102380211	Food Ingredient and Flavour Technology											
Core	102300112	Seminar	0	0	4	2	NA	NA	0/0	100/50	0/0	0/0	100/50
	102301201	Constitution of India	2	0		0	2	NA	50/25	0/0	0/0	0/0	50/25
	102301202	Disaster Management											
Audit 2 (Any One)	102301203	English for Research Paper Writing			0								
	102301204	Essential soft skills and Human Values											
	102301205	Pedagogy Studies											
	102301206	Personality Development through Life Enlightenment Skills											
	102301207	Sanskrit for Technical Knowledge											
	102301208	Stress Management by Yoga											
	102301209	Value Education											
			17	0	14	22	17	10					