REVISED MTECH COURSE STRUCTURE

		SEMESTER-I				
Course Type	**Course Code**		**L**	**T**	**P**	**Total Credits**
CC	FE511	Engineering Properties of Food and Biomaterials	2	0	0	2
CC	FE512	Advances in Food Engineering I	3	0	0	3
CC	FE513	Process Instrumentation and Control	2	0	2	3
CC	FE514	Food Engineering Lab –I	0	0	2	1
CC	FE515	Food Engineering Lab - II	0	0	2	1
DSE/GE	FE518	Advanced Food Packaging	3	0	0	3
GE		One elective course from other dept. to be selected by students	3	0	0	3
AECC	FE519	Credit Seminar	0	0	2	1
AECC	FBM 514	Statistics and Business Analytics	3	0	2	4
SEC	FBM 513	Entrepreneurship Development	2	0	0	2
CC	AES 500	Village Adoption Programme	0	0	4	2
		TOTAL	**18**	**0**	**14**	**25**

		SEMESTER-II				
Course Type	**Course Code**	**Courses Name**	**L**	**T**	**P**	**Total Credits**
CC	FE521	Advances in Food Engineering II	3	0	0	3
CC	FE522	Process Engineering of Cereals, Pulses and Oilseeds	3	0	0	3
CC	FE523	Process Equipment Design	4	0	0	4
CC	FE524	Food Engineering Lab – III	0	0	2	1
CC	FE525	Fruits and Vegetable Process Engineering	3	0	0	3
AECC	FBM 524	Food Plant Operations Management	3	0	0	3
AECC	FE529	Credit seminar	0	0	2	1
AECC	IDS 526	Research methodology	1	0	0	1
AECC	AES527	Scientific and Technical Writing	1	0	0	1
GE		Elective Course recommended by another Dept.	2	0	0	2
SEC	IDS 525	Advances in Digital Technologies in the Food Industry	2	0	2	3
		TOTAL	**22**	**0**	**6**	**25**

		SEMESTER-III				
Course Type	**Course Code**	**Courses Name**	**L**	**T**	**P**	**Total Credits**
MOOC	MOOC-1	Title to be given by the Department	2	0	0	2
AECC*	FE531/532	Industry Project/Research Project	0	0	28	14
		TOTAL	**2**	**0**	**28**	**16**

		SEMESTER-IV				
Course Type	**Course Code**	**Courses Name**	**L**	**T**	**P**	**Total Credits**
MOOC	MOOC-2	Title to be given by the Department	3	0	0	3
AECC*	FE532	Research Project	0	0	28	14
		TOTAL	**5**	**0**	**28**	**17**
		Overall Credits = 83				

ELECTIVES OFFERED BY ENGINEERING DEPARTMENT

Course Type	Course Code	Subject	L	T	P	Credit	Contact hours
DSE	FE 518	Advanced Food Packaging	3	0	0	3	3
DSE	FE 560	Food Rheology and Texture	3	0	0	3	3
DSE	FE 561	Automation and Robotics in Food Processing Industries	3	0	0	3	3
DSE	FE 562	Bioprocess Engineering	3	0	0	3	3
DSE	FE 563	Non Conventional Energy Sources	3	0	0	3	3
DSE	FE 564	Food Process Modeling & Simulation	3	0	0	3	3
DSE	FE 565	Dairy Process Engineering	3	0	0	3	3

CC - Core Course
DSE - Discipline specific elective
AECC - Ability enhancement compulsory course
SEC - Skill enhancement course