PhD Course Structure

Code	Course Code	Course Title	L	T	P	Credits
SEMESTER - I						
Code	**Course Code**	**Course Title**	**L**	**T**	**P**	**Credits**
Major	FE 611	Food Process Modelling	3	0	0	3
	*FE612/ 613/ 614/ 615/ 616	To be offered by the Dept.	3	0	0	3
Minor		Other Department Course	3	0	0	3
Supporting Course (Compulsory Course)	IDS 6110	Research Methodology and Publication Ethics	3	0	0	3
Supporting Course (Compulsory Course)	FBM 614	Statistics and Business Analytics	2	0	2	3
Credit Seminar	FE 610	Credit Seminar	0	0	2	1
Total						**16**
SEMESTER - II						
Code		**Course Title**	**L**	**T**	**P**	**Credits**
Supporting Course (Compulsory Course)	IDS 625	Advances in Digital Technologies in the Food Industry/MOOC	1	0	2	2
Supporting Course (Compulsory Course)	AES 627	Scientific and Technical Writing/MOOC	1	0	0	1
Deficiency Course		To be decided by the research guide				Non-Credit
	FE 620	Credit Seminar	0	0	2	1
	FE 628	Synopsis Seminar				Non Credit
	FE 629	Research				14
Total						**18**
SEMESTER - III						
		Comprehensive viva voce				Non credit
	FE 629	Research				18
Total						**18**
SEMESTER IV						
	FE 629	Research				**18**
SEMESTER V						
	FE 629	Research				**18**
SEMESTER VI						
	FE 629	Research				**18**
TOTAL		**106**				

*FE612 Innovations in Food Processing , FE 613 Food Rheology and Texture , FE 614 Process Engineering for Bio Waste Conversion, FE 615 Green Sustainable Renewable Energy Sources, FE 616 Non-Thermal Food Processing Technology