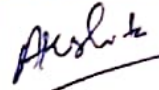



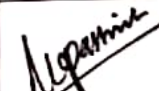
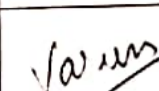


**Faculty of Agriculture  
Invertis University, Bareilly**

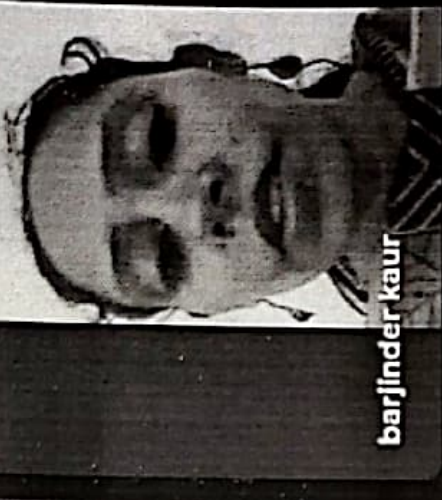
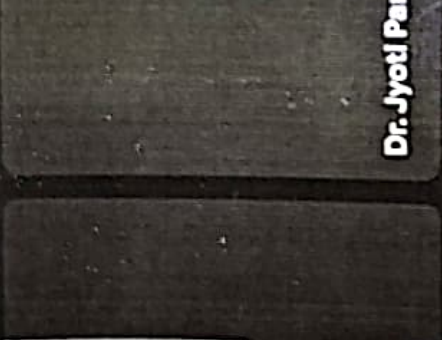
**To review the programme of M.Sc. Food Technology following  
Programme Review Committee (PRC) is proposed:**

S.No.	Name and Position	Designation	Signature
1	Dr. Akshita Banga HOD and Assistant professor Department of Agriculture	Head (PRC)	
2	Dr. Mudita Verma Assistant professor Department of Agriculture	Member	
2	Er. Abhirup Mitra Assistant professor Department of Agriculture	Member	
3	Dr. Jyoti Pandey Assistant professor Department of Agriculture	Member	
4	Dr. Ashish Kumar Singh Assistant professor Department of Agriculture	Member	
5	Dr. Varun Tripathi Assistant professor Department of Agriculture	Member	



Prof. R K Shukla  
Dean

302



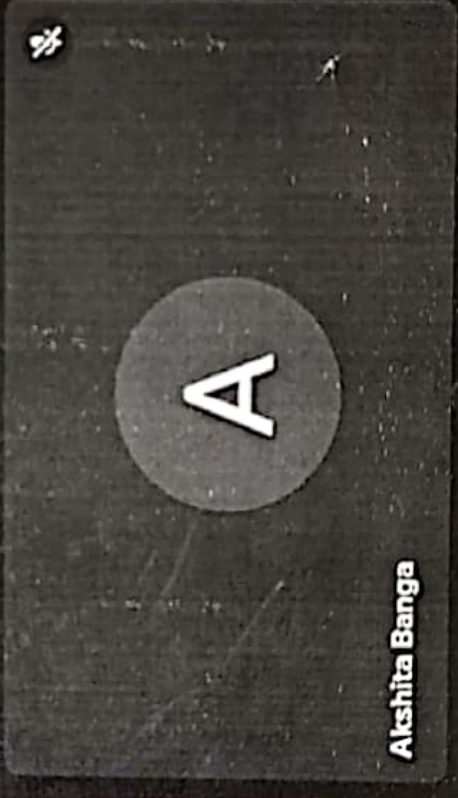
barjinder kaur

Dr. Sant Sharan Tripathi

Dr. Jyoti Pandey

Dr. Sant Sharan Tripathi

barjinder kaur



e-xprx-zfe

Akshita Banga

You



278



barjinder kaur

Dr. Sant Sharan Tripathi

Dr. Jyoti Pandey

You

A

Akshita Banga

**Feedback report  
Of  
Syllabus**

**Department of Agriculture  
Invertis University, Bareilly**

**Submitted by  
CRC TEAM**

Handwritten signature

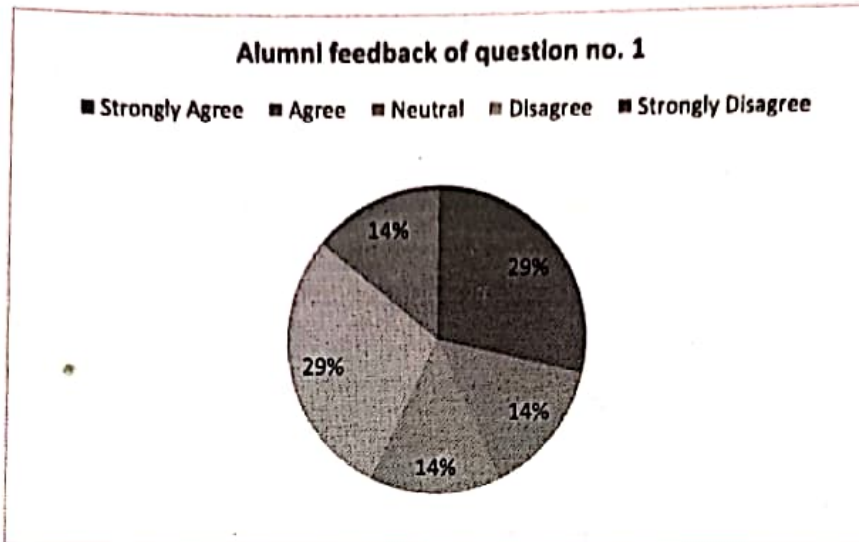
320

**Analysis report of Alumni feedback forms on design and Review  
of Syllabus Agriculture/Food technology  
(2020-21)**

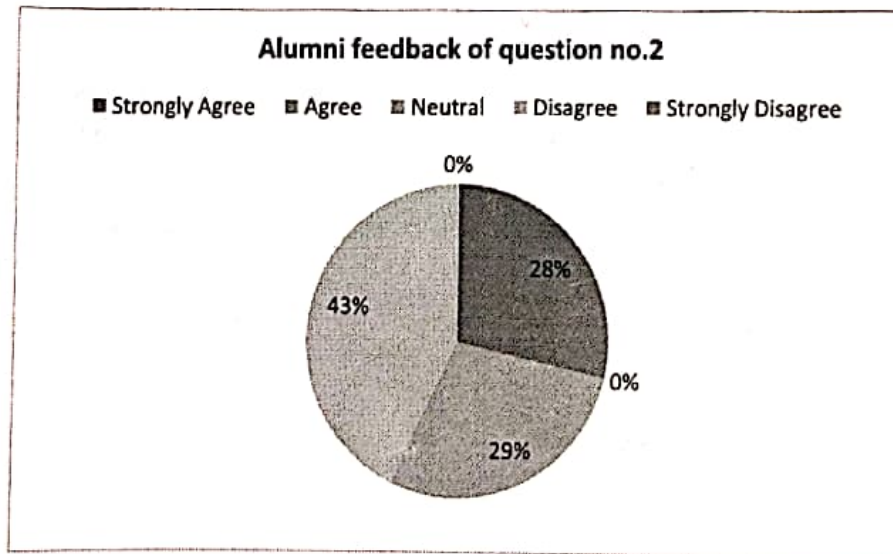
S. No.	Questions	Strongly agree	Agree	Neutral	Disagree	Strongly Disagree
1	Curriculum fulfills the objectives.	2	1	1	2	1
2	Curriculum helps in overall personality development.	2	0	2	3	0
3	Curriculum enhances employability.	1	1	0	3	2
4	Skill based content in Curriculum.	1	1	3	2	0
5	Curriculum is effective in constructive learning.	1	1	2	3	0
6	Curriculum is effective in developing analytical and problem solving skills.	2	1	1	3	0
	<b>Total</b>	<b>9</b>	<b>5</b>	<b>9</b>	<b>16</b>	<b>3</b>

327

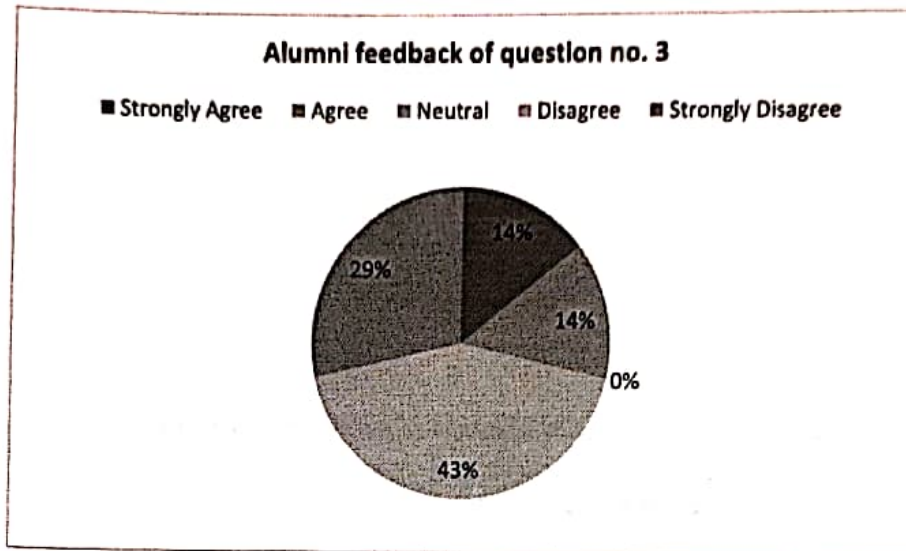
**1. Curriculum fulfills the objectives.**



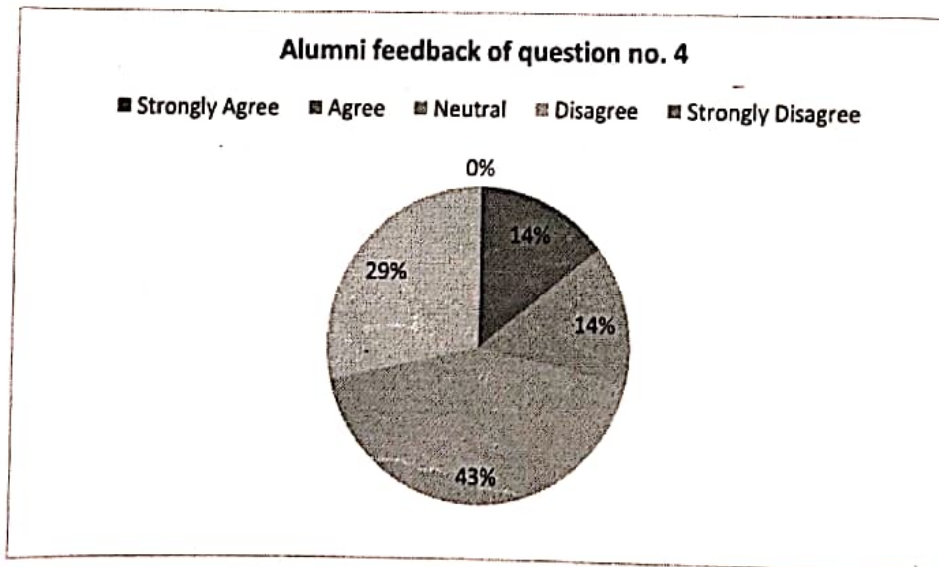
**2. Curriculum helps in overall personality development.**



**3. Curriculum enhances employability.**



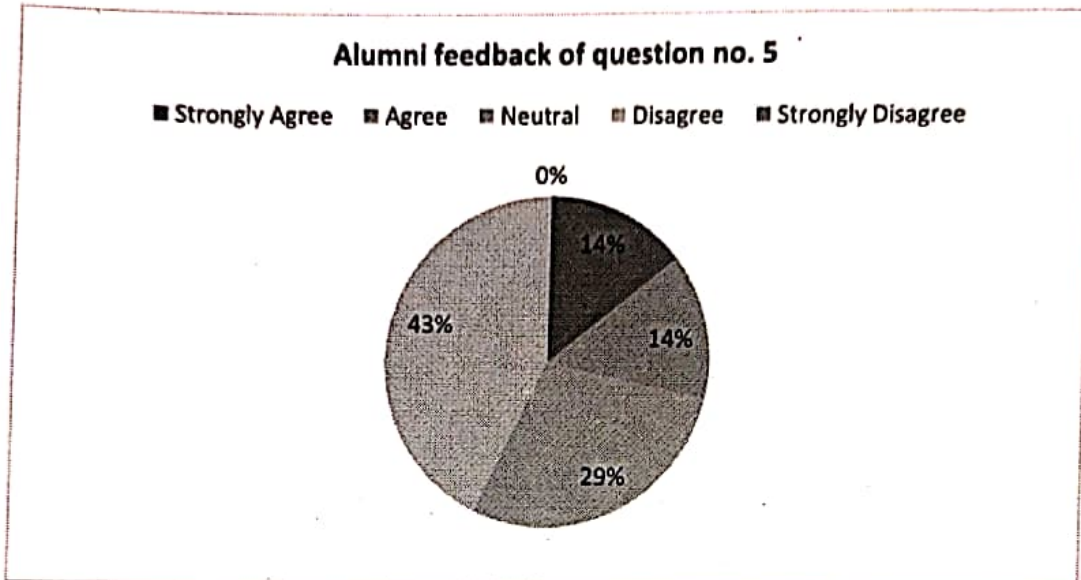
**4. Skill based content in Curriculum.**



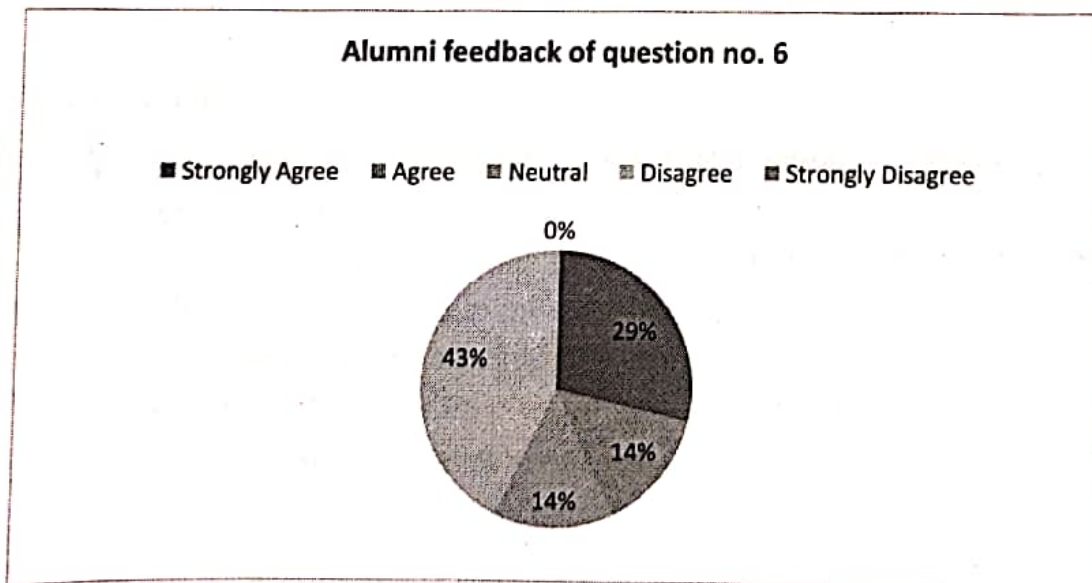
325



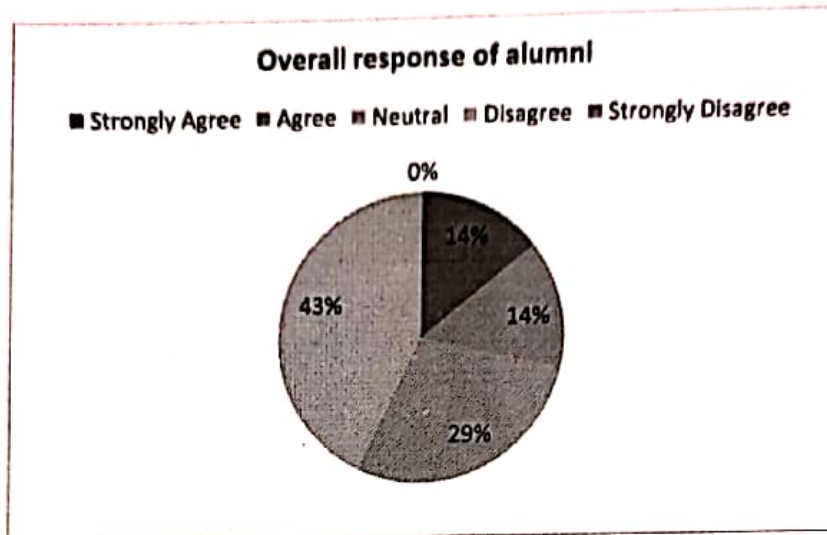
**5. Curriculum is effective in constructive learning.**



**6. Curriculum is effective in developing analytical and problem solving skills.**



## Overall Alumni Feedback of Curriculum



### **Observations:**

1. Overall feedback of alumni shows that maximum are dissatisfied from overall curriculum of syllabus.
2. We have observed that alumni students are not satisfied from the analytical skills that are involved in the structure of the curriculum.
3. Very small percent of alumni shows that they are satisfied with the curriculum fitness for employability.
4. We have observed that students are dissatisfied from the structure of the curriculum.

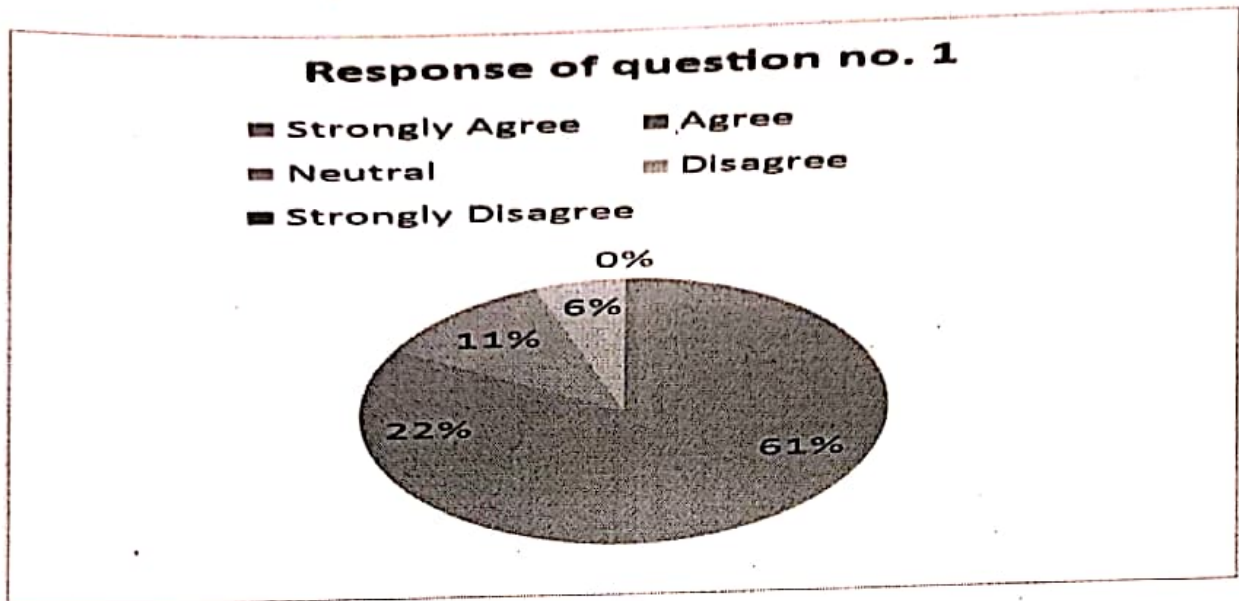
323

**Analysis report of Employer feedback forms on design and  
Review of Syllabus Agriculture/Food technology  
(2020-21)**

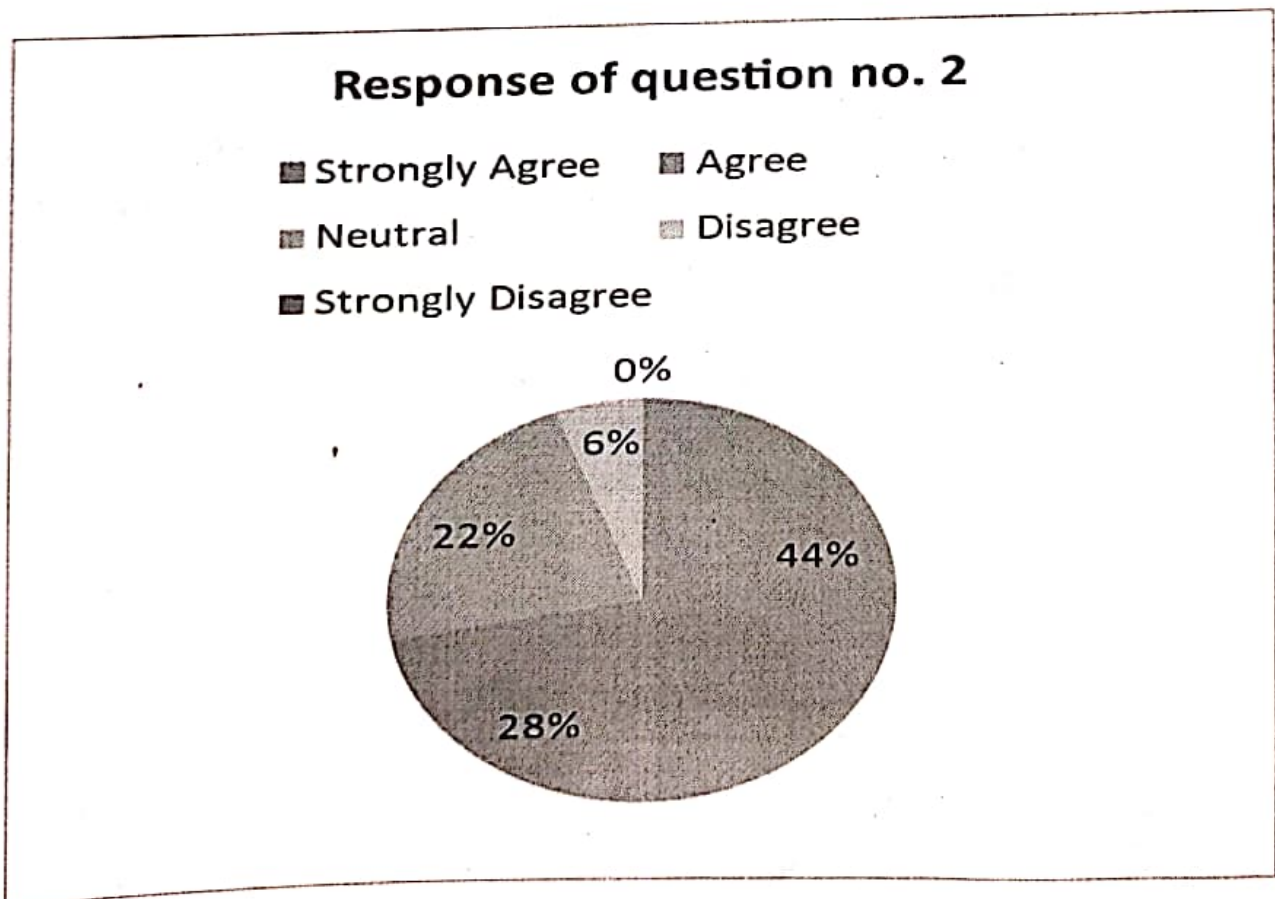
S. No.	Questions	Strongly agree	Agree	Neutral	Disagree	Strongly Disagree
1	Curriculum is effective in enhancing team - work.	11	4	2	1	0
2	Curriculum helps in overall personality development.	8	5	4	1	0
3	Curriculum enhances employability.	6	7	3	2	0
4	Skill based content in Curriculum.	8	5	3	1	1
5	Curriculum is effective in developing ICT & communication skills.	6	5	4	3	0
6	Curriculum has relevance to real life situations, reflects current trends and practices in the respective disciplines.	6	6	3	2	1
	Total	45	32	19	10	2

322

1. Curriculum is effective in enhancing team - work.



2. Curriculum helps in overall personality development.

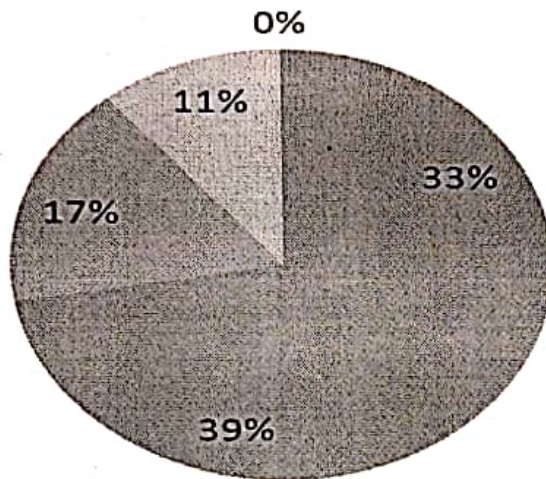


321

3. Curriculum enhances employability.

Response of question no. 3

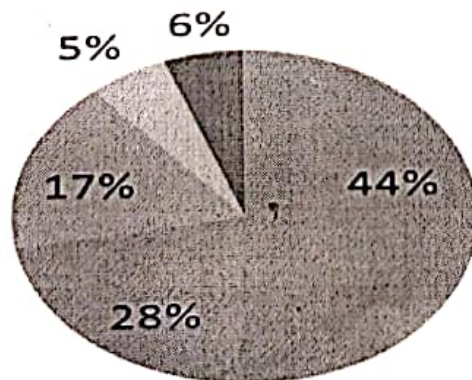
- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



4. Skill based content in Curriculum.

Response of question no. 4

- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

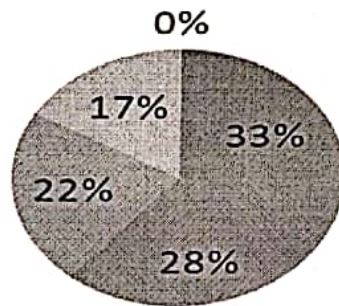


320

5. Curriculum is effective in developing ICT & communication skills

Response of question no. 5

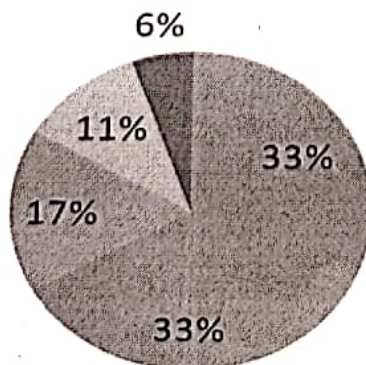
- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



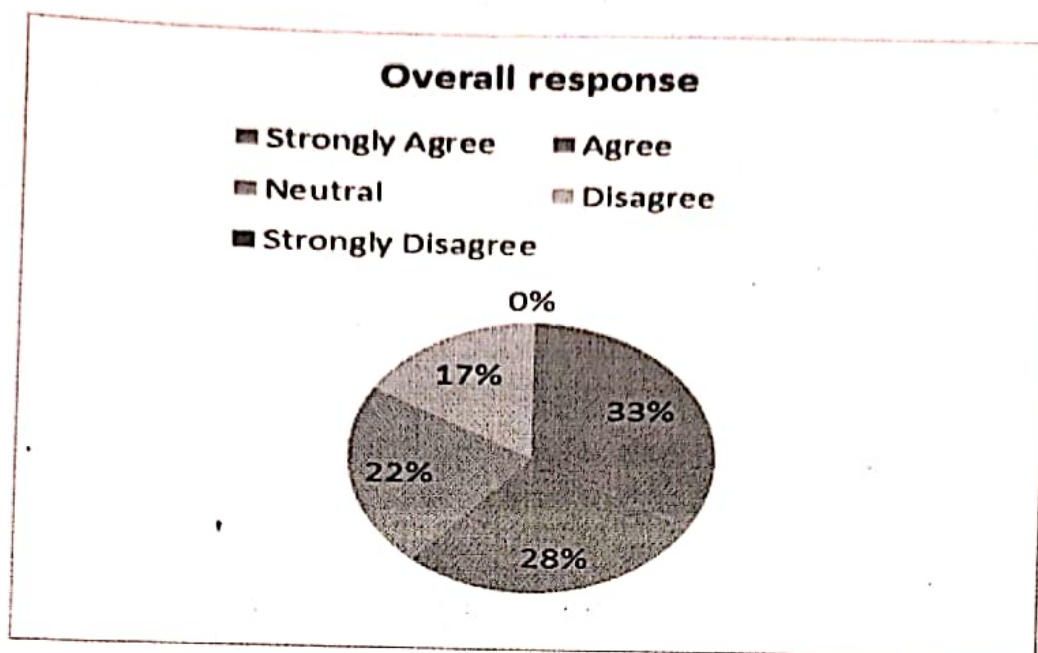
6. Curriculum has relevance to real life situations, reflects current trends and practices in the respective disciplines.

Response of question no. 6

- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



319



**Observations:**

1. Employer feedback shows that they are satisfied from overall curriculum of syllabus.
2. Employers responded that the students are employable as per the curriculum content.
3. We have observed that employers are satisfied with curriculum as it is effective in developing ICT & communication skills.
4. We have observed that employers are satisfied from the structure of the curriculum for over all personality development of students.

**Analysis report of Faculty feedback forms on design and Review  
of Syllabus of Agriculture/Food technology  
(2020-21)**

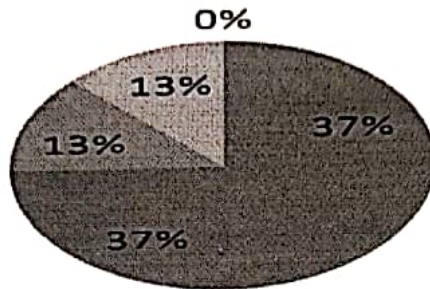
S. No.	Questions	Strongly agree	Agree	Neutral	Disagree	Strongly Disagree
1	Objectives of curriculum are fair and impartial.	3	3	1	1	0
2	Employability is given weightage in curriculum design and development.	3	3	1	1	0
3	Program outcomes of the curriculum are well defined.	4	3	1	0	0
4	Curriculum has been updated from time to time.	2	3	2	1	0
5	Curriculum having good academic flexibility.	1	5	1	1	0
6	Curriculum helps in improving personality development of students.	2	6	0	0	0
	Total	15	23	6	4	0



1. Objectives of curriculum are fair and impartial.

**Faculty response of question no. 1**

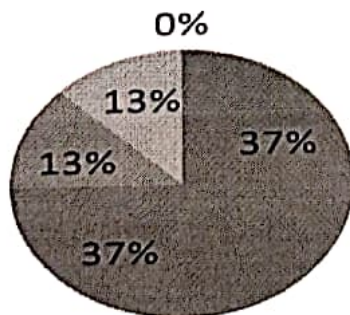
- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



2. Employability is given weightage in curriculum design and development.

**Faculty response of question no. 2**

- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

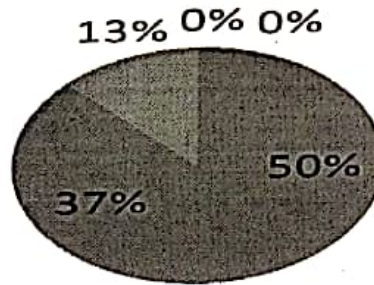


316

3. Program outcomes of the curriculum are well defined.

**Faculty response of question no. 3**

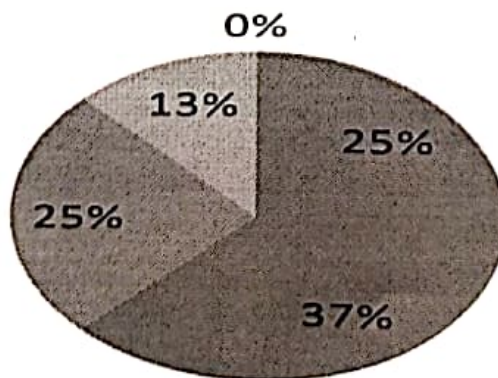
- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



4. Curriculum has been updated from time to time.

**Faculty response of question no. 4**

- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

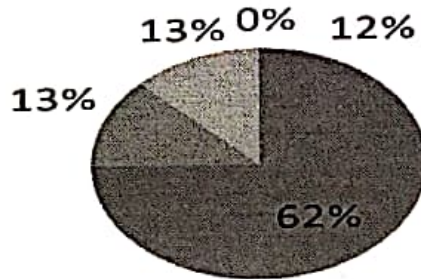


315

5. Curriculum having good academic flexibility.

Faculty response of question no. 5

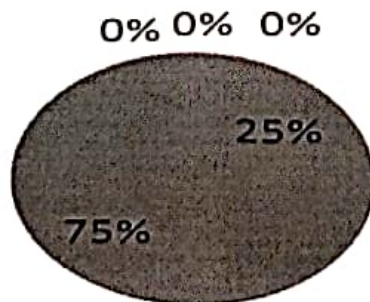
- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



6. Curriculum helps in improving personality development of students.

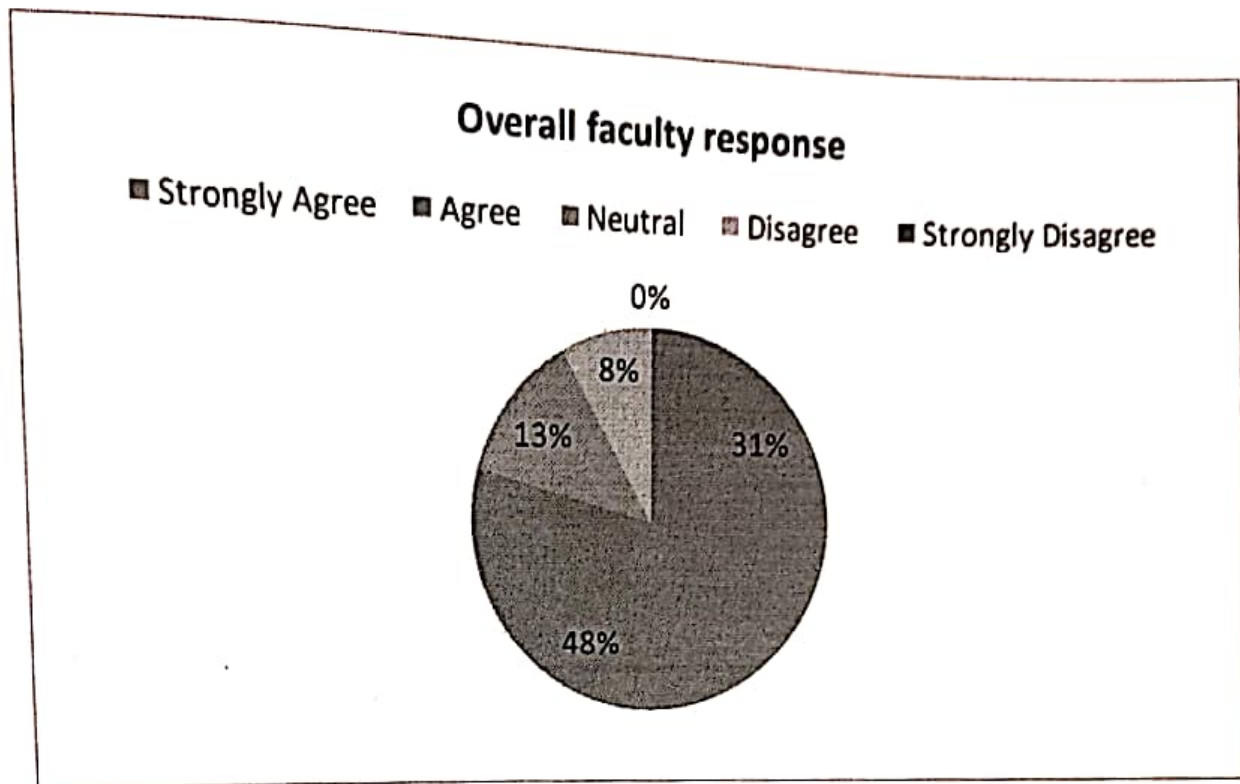
Faculty response of question no. 6

- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



314

## Overall Student Feedback of Curriculum



### **Observations:**

1. It has been observed from overall feedback of faculty that maximum faculty are satisfied from overall curriculum of syllabus.
2. We have observed that faculty are satisfied from the analytical skills involved in the structure of the curriculum.
3. We have observed that faculty are satisfied with the skill based curriculum involved in the syllabus.
4. We have observed that faculties are satisfied from the structure of the curriculum and maximum of them found the curriculum helpful in improving personality development of students.
5. According to the faculty of M.Sc Food Technology the syllabus needs updation.

313

**Analysis report of Parents feedback forms on design and Review  
of Syllabus Agriculture/Food technology  
(2020-21)**

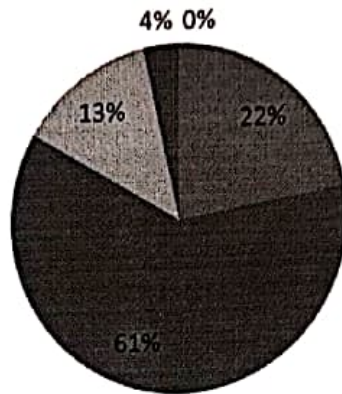
S. No.	Questions	Strongly agree	Agree	Neutral	Disagree	Strongly Disagree
1	Course content of the curriculum is having current contents.	39	107	23	6	0
2	Curriculum helps in overall personality development of your ward.	61	91	14	4	5
3	Curriculum enhances employability.	25	110	19	11	10
4	Curriculum helps in intellectual aptitude of your ward.	50	96	17	11	1
5	Curriculum is updated from time to time.	41	99	19	6	10
6	Curriculum is effective in enhancing communication skills.	39	107	17	10	2
	<b>Total</b>	<b>255</b>	<b>610</b>	<b>109</b>	<b>48</b>	<b>28</b>

312

1. Course content of the curriculum is having current contents.

Parent response question no. 1

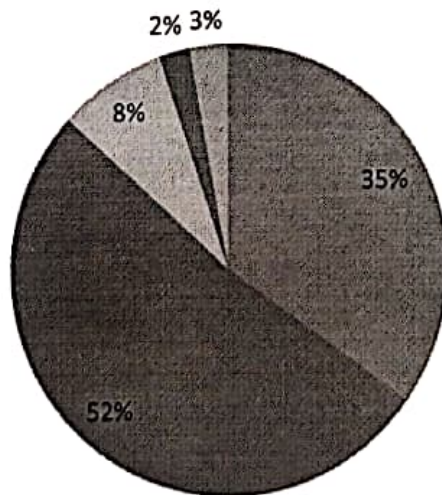
■ Strongly Agree ■ Agree ■ Neutral ■ Disagree ■ Strongly Disagree



2. Curriculum helps in overall personality development of your ward.

Parent response question no. 2

■ Strongly Agree ■ Agree ■ Neutral ■ Disagree ■ Strongly Disagree

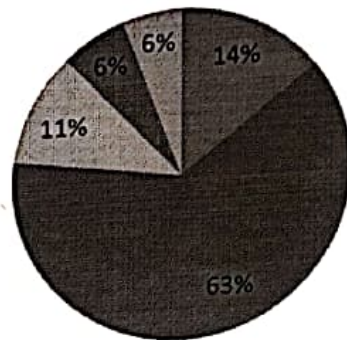


311

3. Curriculum enhances employability

Parent response question no. 3

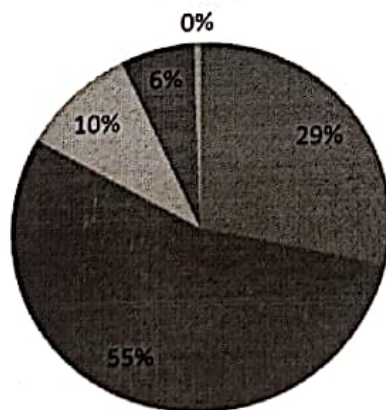
■ Strongly Agree ■ Agree ■ Neutral ■ Disagree ■ Strongly Disagree



4. Curriculum helps in intellectual aptitude of your ward.

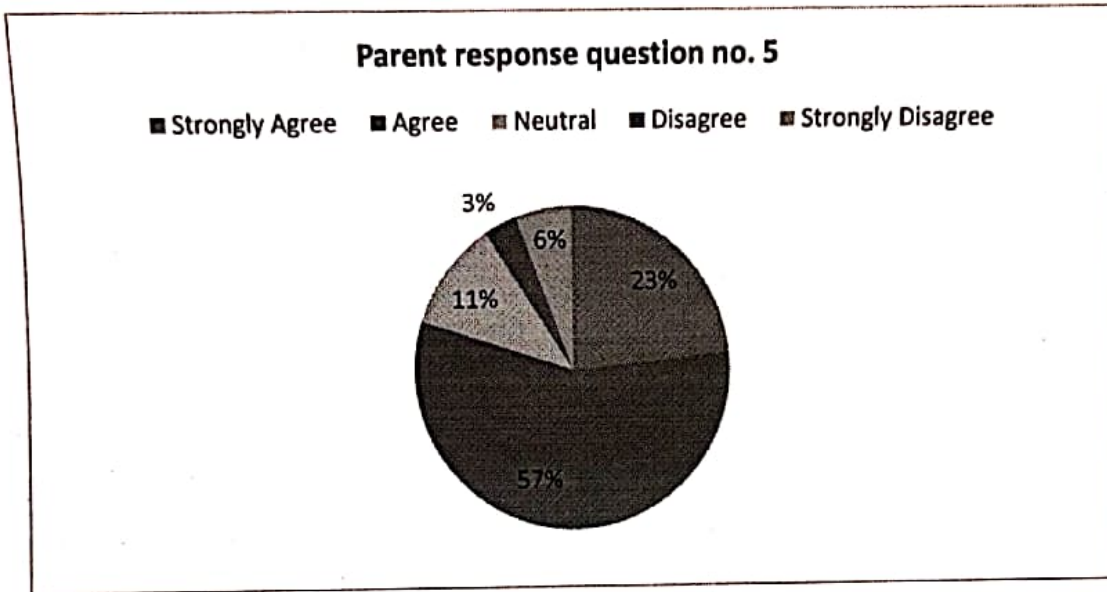
Parent response question no. 4

■ Strongly Agree ■ Agree ■ Neutral ■ Disagree ■ Strongly Disagree

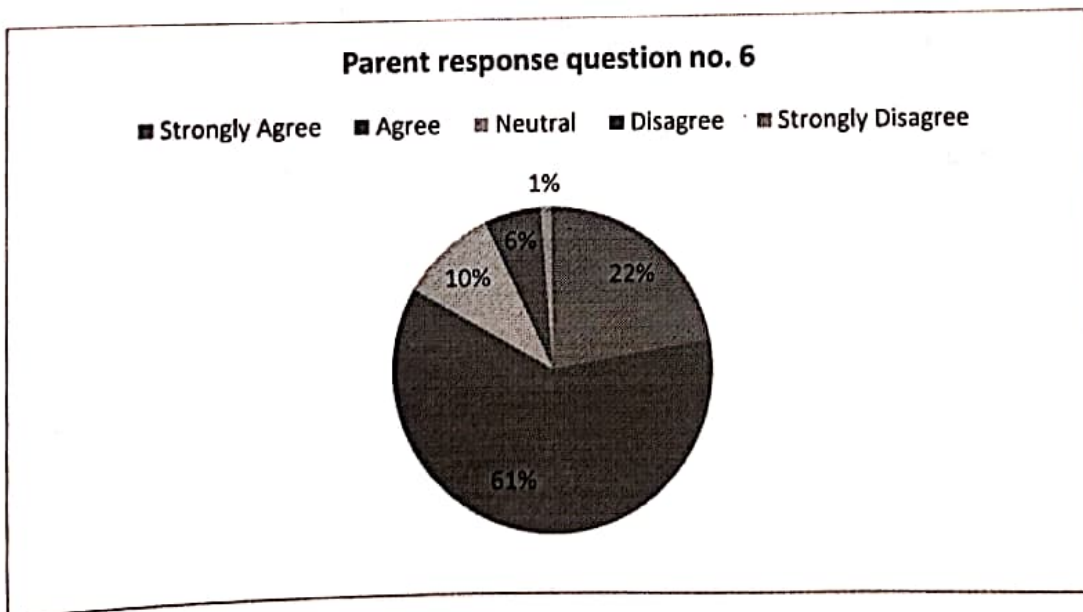


310

5. Curriculum is updated from time to time



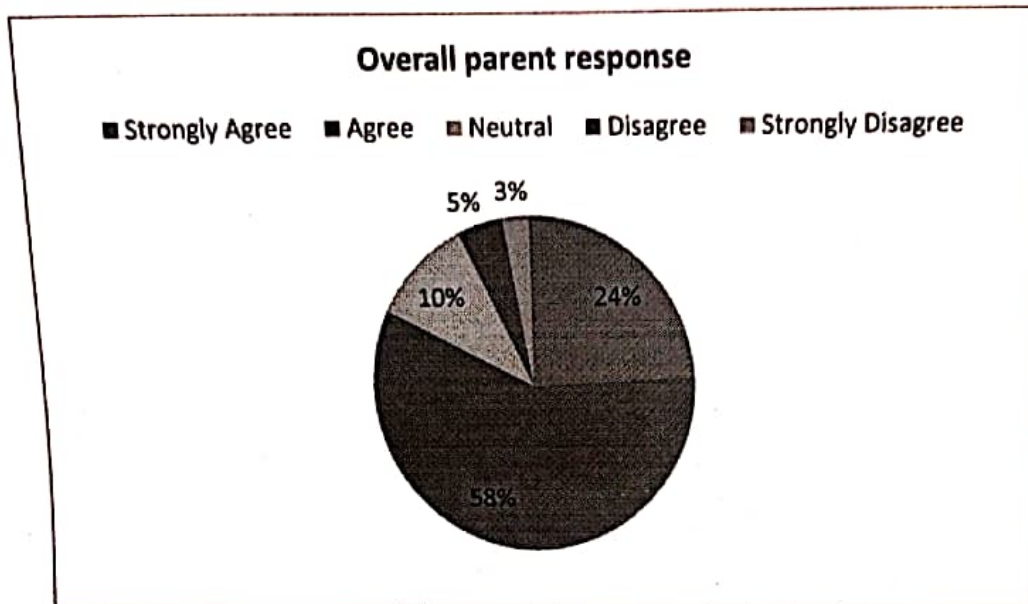
6. Curriculum is effective in enhancing communication skills.



309



## Overall Parent Feedback of Curriculum



### **Observations:**

1. Overall feedback of parents shows us that maximum parents are satisfied from overall curriculum of syllabus.
2. We have observed that parents are satisfied from the analytical skills involved in the structure of the curriculum.
3. We have observed that parents are satisfied with the skill based curriculum involved in the syllabus.
4. We have observed that parents are satisfied from the structure of the curriculum.

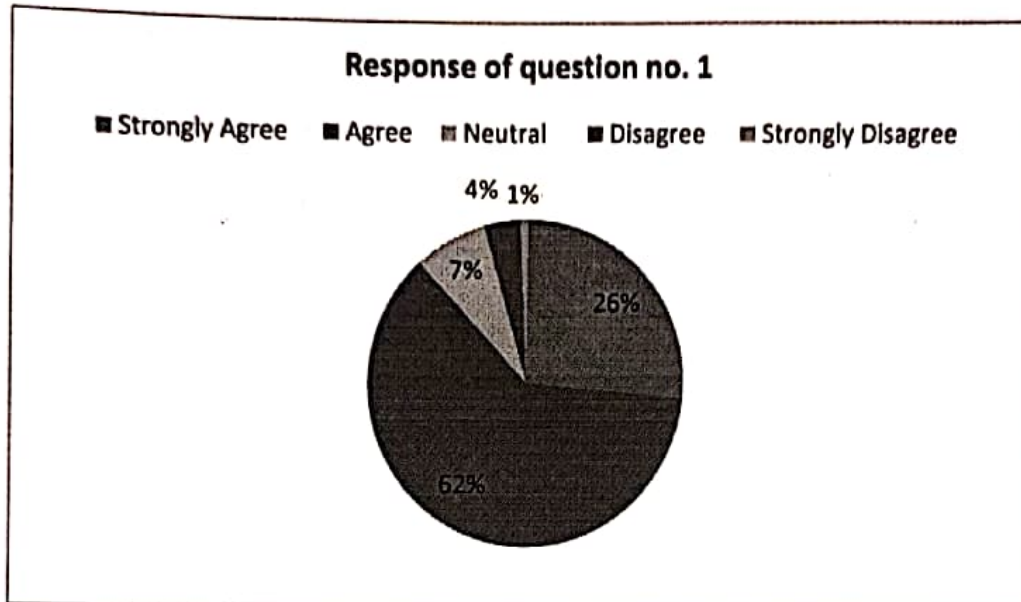
30.2

**Analysis report of student feedback forms on design and Review  
of Syllabus Agriculture/Food technology  
(2020-21)**

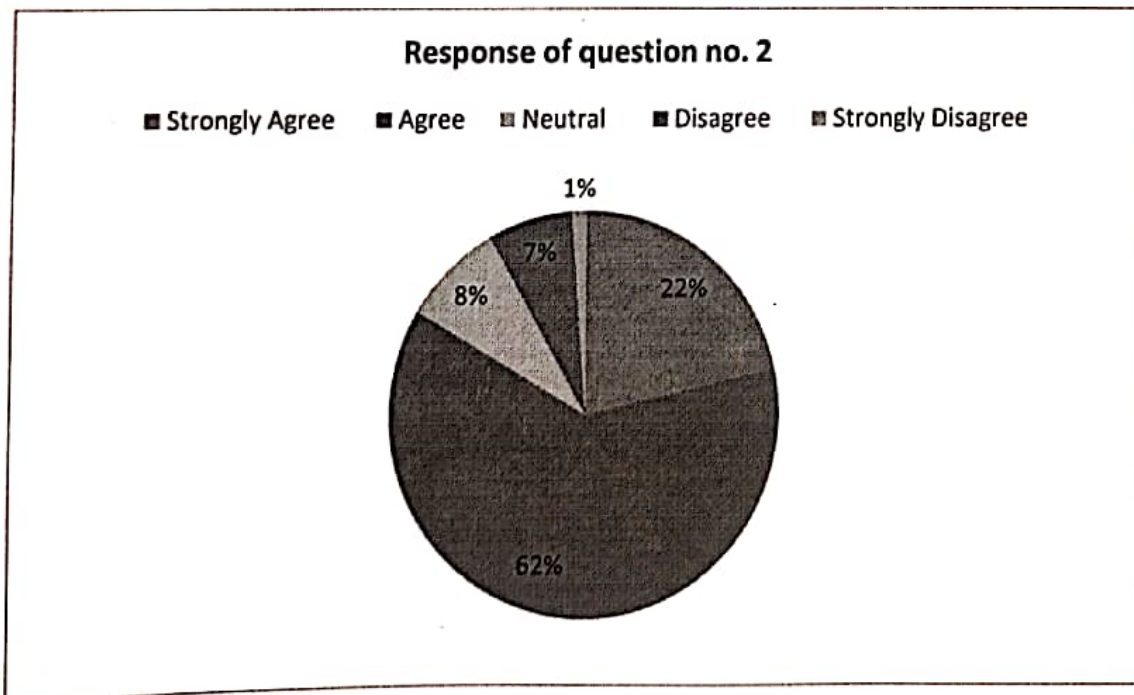
S. No.	Questions	Strongly agree	Agree	Neutral	Disagree	Strongly Disagree
1	Curriculum helps in developing overall personality.	64	149	18	9	2
2	Curriculum is structured, comprehensive, relevant and arranged properly.	52	150	20	17	3
3	Need to update curriculum.	28	43	31	114	26
4	Curriculum helps in developing analytical and problem solving skills.	72	122	23	19	6
5	Curriculum having good academic flexibility.	58	140	30	10	4
6	Skill based content in curriculum is present.	67	125	22	23	5
	Total	341	729	144	192	46

307

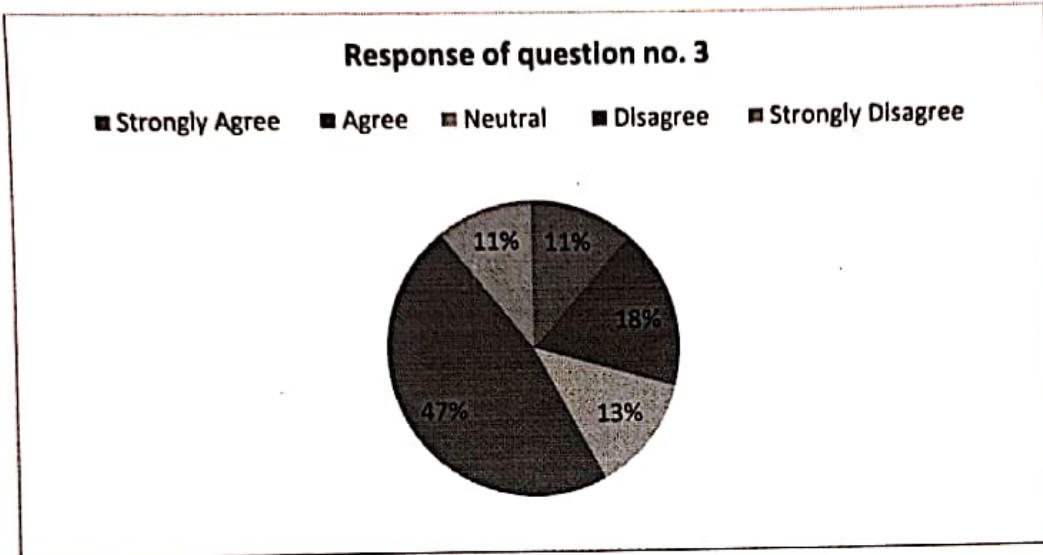
**1. Curriculum helps in developing overall personality.**



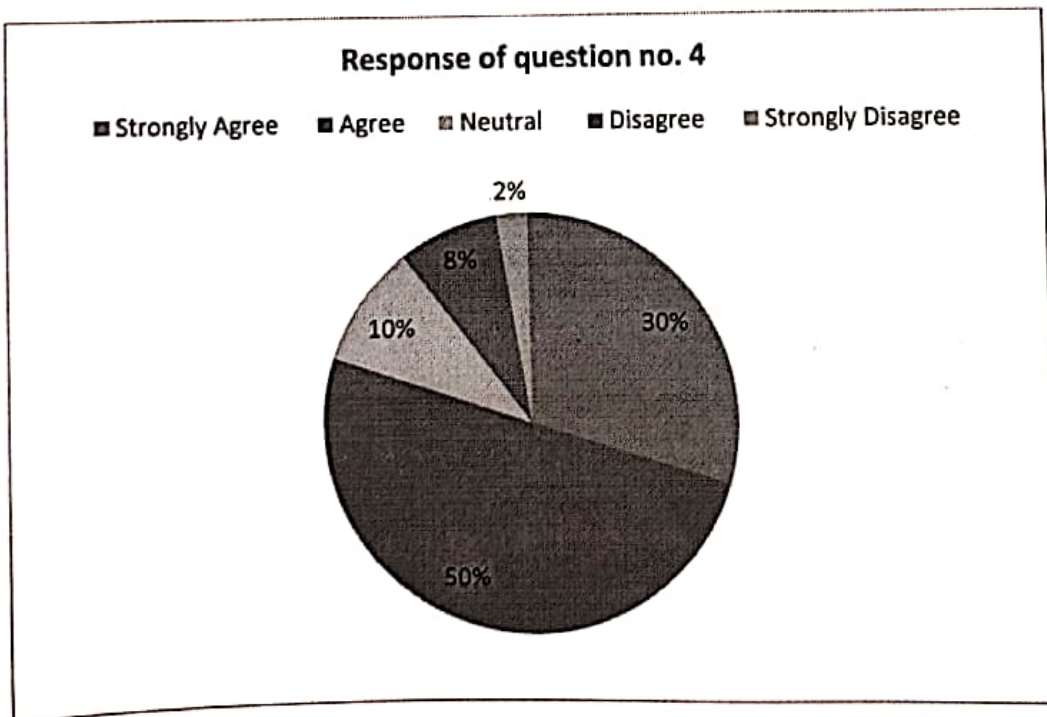
**2. Curriculum is structured, comprehensive, relevant and arranged properly.**



**3. Need to update curriculum.**

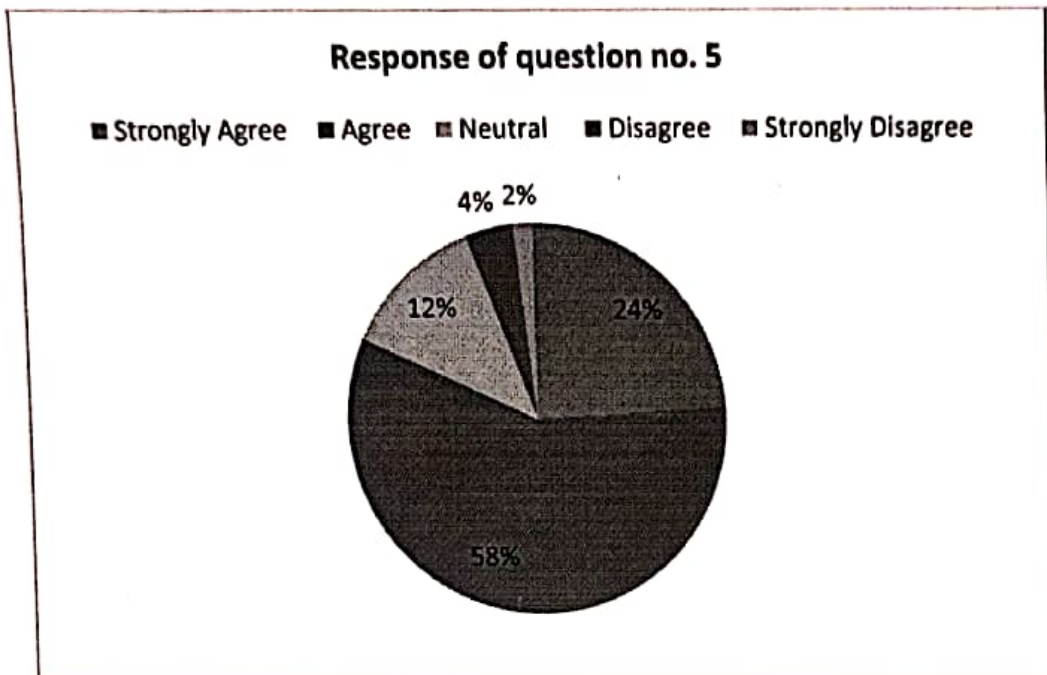


**4. Curriculum helps in developing analytical and problem solving skills.**

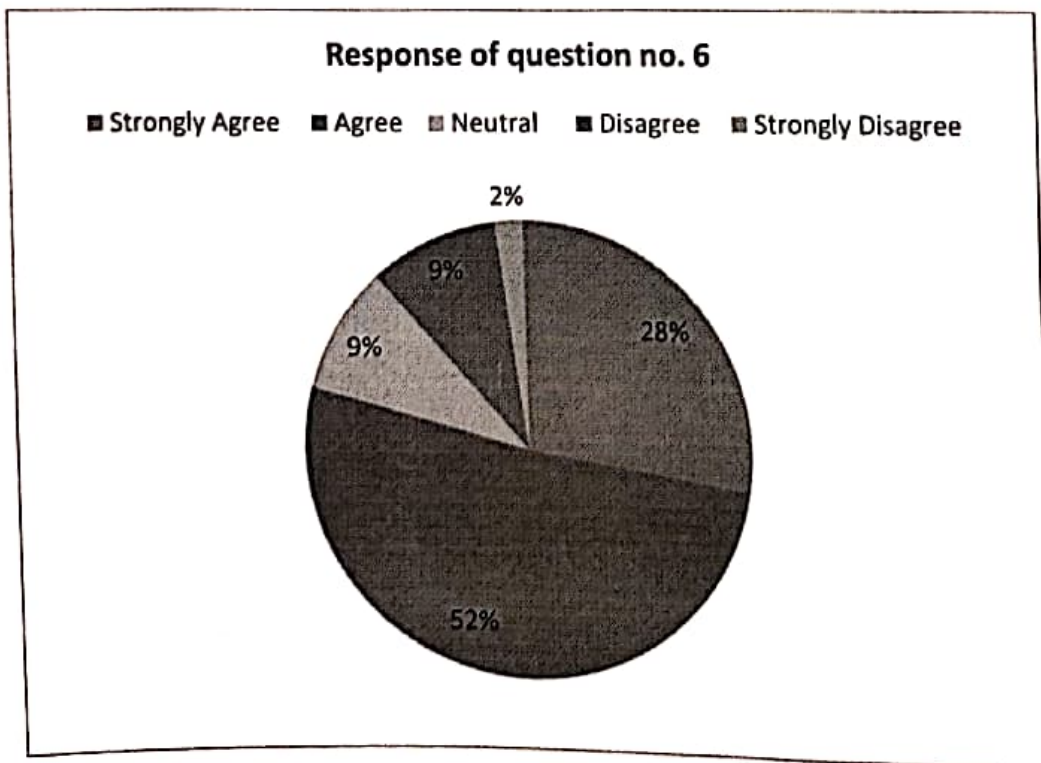


305

**5. Curriculum having good academic flexibility.**

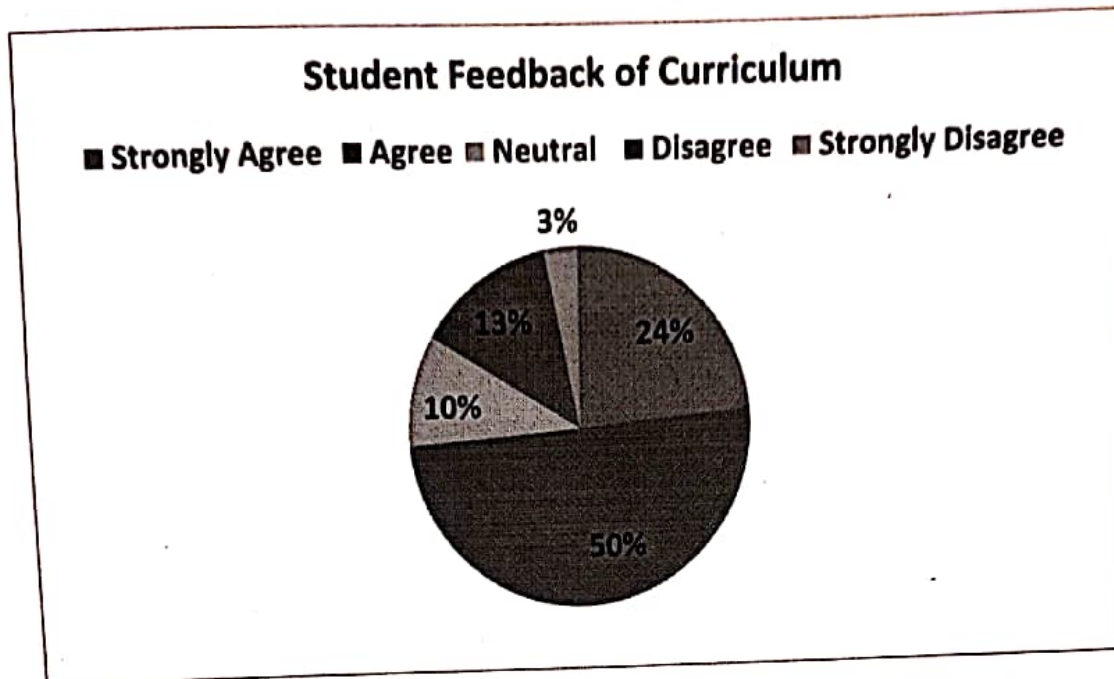


**6. Skill based content in curriculum is present.**



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## Overall Student Feedback of Curriculum



### Observations:

1. It is observed from overall feedback of students that maximum percent students are satisfied from overall curriculum of syllabus.
2. We have observed that students are satisfied with the flexibility of curriculum structure.
3. We have observed that students are satisfied the skill based curriculum involved in the syllabus.
4. We have observed that students felt no need to change the curriculum as per the responses achieved.

303

## MINUTES OF MEETING

**Meeting Name:** Board of Studies (M.Sc Food Technology Program)

**Date of Meeting:** August,25,2021 **Start Time:** 3:15 PM

**Location:** Online on Google Meet **End Time:** 4:00 PM

**Chair:** Dr.Akshita Banga **Minute Taker:** Dr. Mudita Verma

### 1. Agenda

1 Syllabus Updation of M.Sc Food Technology(w.e.f. Session 2021-2022)

2 Suggestions from Expert Members invited in board of studies

### 2. Summary of Discussion

1 Syllabus was found good and recent in all aspects according to the present time needs by both the experts.

2 Experts given their valuable suggestions regarding syllabus through mail.

3 Some laboratory course content is modified by them.

### 3. Conclusions

1 Given suggestions were incorporated in the syllabus. ✓

### 4. Action Items

1 Experts suggestions shall be incorporated and final syllabus and evaluation scheme to be printed. ✓

**Person Responsible**

Dr.Mudita Verma and Er.Abhirup Mitra

**Deadline**

August,28,2021 ✓

### 5. Next Meeting

**Date:** Task Completed **Time:**3:15:00 PM

**Location:**

Virtual on google meet

**Objective(s):**

27  
 ✓  
 .....  
 ✓  
 ✓

AKS L.K.

## ACTION TAKEN REPORT (M.Sc Food Technology) BY PRC

15-7-2020

*Solutions were provided after taking suggestions from aluminis and employers and students*

S.No.	Particular	Action Taken
1	Suggestion on inclusion of a subject which will give more knowledge about processing and modern preservation and storage techniques	Principle of food processing is replaced (MFT-101) with Principle of food processing and preservation(MFT-101) in first semester
2	Suggestion on inclusion of a subject which will give more and depth knowledge to focus on different analysis of foods to help them to work more efficiently	Instrumentation and analytical techniques (MFT-103) replaced with Food Analysis and Instrumentation (MFT-103) in first semester
3	Suggestion on inclusion of a subject which will give them a basic idea of microbes and their role in food at the first semester which will helps to make the foundation for the advanced related courses	Food Microbiology (MFT-104) is introduced in first semester and Principle of Food Engineering (MFT-104 is replaced).
4	Suggestions on inclusion of subjects to improve communication skill and verbal ability to make them more efficient and competitive and to inculcate the art of technical writing.	Communication skills and Technical writing (MFT-105) is introduced in first semester
5	Addition of subject in first semester itself to give them general idea about human ethics and Values	Human ethics and Values (MFT-106) is introduced in first semester
6	Suggestions on inclusion of subjects which particularly focus on advanced processing of fruits and vegetables	Technology of Fruits and Vegetables (MFT-201) is introduced as a new course in second semester
7	Suggestions on inclusion of subjects which particularly gives knowledge about unit operations practiced in food industries	Unit operations in Food Engineering (MFT-202) is introduced as a new course in second semester.

*A.M.*

*A. M. S.*

301



8	Suggestions on inclusion of subjects in a category of DSE(Discipline Specific Elective Courses) under CBCS system	<p><b>Post Harvest Technology of Horticulture Crops (MFT-201)</b> is replaced by</p> <p><b>Technology of Fruits and Vegetables (MFT-201)</b></p> <p><b>Technology of legumes and oilseeds (MFT-205), Technology of Meat, Fish and Poultry Products (MFT-205)</b></p> <p>are added as DSE, Students will choose any one out of these two.</p>
9	Suggestions on inclusion of subjects in a category of Generic Elective under CBCS system and subjects which gives knowledge about different laws and policies associated with food sector	<b>Intellectual Property Rights (MFT-206) and Quality Control and Food Laws (MFT-207)</b> is introduced in second semester as GE, Students will choose any one of them.
10	Industrial attachment or internship for practical experience as well as to make a good relation with industries for placements.	<b>Industrial Training (MFT-253)</b> is introduced in second semester.
11	Being a major sector in food industry dairy technology courses is in demand by the students.	<b>Processing of Milk and Milk Products (MFT-302)</b> is replaced with <b>Dairy Technology (MFT-302)</b> in third semester
12	Seeking Research and development opportunities in food packaging sector the little addition in syllabus was needed.	<b>Food Packaging and Labeling (MFT-303)</b> is introduced in third semester as a replacement of <b>Packaging of Food Materials (MFT-203)</b> of second semester
13	Being a major employability area bakery and Confectionery subject was in high demand by the students too.	<b>Bakery and Confectionery Technology (MFT-304)</b> is introduced as a new course in third semester.
14	Suggestions on inclusion of subjects in a category of DSE under CBCS system and inclusion of a subject which provides knowledge of bioprocessing technology and nutraceutical foods.	<b>Fermentation and Microbial Technology (MFT-305), Specialty Foods (MFT-306)</b> are kept as DSE. Student will choose anyone for a particular semester.
15	Suggestions on inclusion of subjects in a category of GE (Generic Elective) under CBCS system and inclusion of course on bakery and snack as both are major sectors	<b>Beverage Technology (MFT-307) and Snack Food Technology (MFT-308)</b> are kept as GE in third semester, as new courses, students will choose any one.

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16	Suggestions on inclusion of subjects which makes students ready to compete with the competitive world and to make them industry ready	<b>Entrepreneurship and Project Management (MFT-401)</b> is introduced in final semester as a new course
17	Suggestions on making thesis work as compulsory, to make them more efficient on research and encourage them for publications	Students have to do <b>Thesis work (MFT-451)</b> as compulsory part of the course in their final semester

Ans


Auditor

**MINUTES OF MEETING**  
(Department of Agriculture)

<b>Meeting Name:</b>		Pre-Board of Studies Meeting	
<b>Date of Meeting:</b>	24/07/2021	<b>Start Time:</b>	3:30 pm
<b>Location:</b>	Department of Agriculture	<b>End Time:</b>	5:00 pm
<b>Chair:</b>	Dr. Akshita Banga	<b>Minute Taker:</b>	Dr. Mudita Verma
<b>1. Agenda</b>			
1	CBCS syllabus updation and suggestions of CRC, PRC discussed for M.Sc Food Technology Curriculum.		
2	To take action on Recommendations of CRC and PRC.		
<b>2. Summary of Discussion</b>			
1	Syllabus updation suggestions.		
2	PRC analysed data was reviewed.		
3	PRC analysed the outcomes of five stakeholders (Student, Parent, Alumni, Faculty, Employer)		
4	Actions to initiate changes on CBCS curriculum were taken.		
5	Many courses were changed and added in the curriculum as per CBCS.		
6	After syllabus updation BOS to be held further.		
<b>3. Conclusions</b>			
1	Initiation of all changes in curriculum structure.		
4	<b>Next Meeting</b>		
1	To be held as per the instructions		
		<b>Objectives</b>	<b>Person Responsible</b>
1	Inclusion of course for Professional Skill development		Dr. Mudita Verma and Er. Abhirup Mitra
2	Inclusion of course for Personality development		Dr. Mudita Verma and Er. Abhirup Mitra
3	Inclusion of Course to develop Communication Skills		Dr. Mudita Verma and Er. Abhirup Mitra
4	Inclusion of advanced courses as per industry demand		Dr. Mudita Verma and Er. Abhirup Mitra
5	Inclusion of Industrial training		Dr. Mudita Verma and Er. Abhirup Mitra

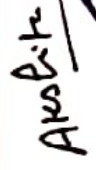
AKS P.K.  
Head  
Department of Agriculture  
Invertis University, Barcilly

<b>S. Next Meeting</b>			
Date:	To be decided	Task Completed	Location:
Objective(s):		Department of Agriculture	


  
**Jyoti**: Dean Faculty of Agriculture  
 Inventis University  
 Bareilly-243123, UP


  
**Akshay**


  
**Anurag**


  
**Anshu** Head  
 Department of Agriculture  
 Inventis University, Bareilly

  
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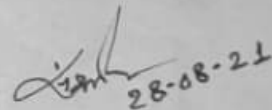
Established by Govt. of U.P. via 2<sup>nd</sup> of UGC Act, 1956 vide U.P. Act 22 of 2010.

**SCHEME OF INSTRUCTIONS**  
**and**  
**SYLLABI of**  
**MASTER OF SCIENCE**  
**IN**  
**FOOD TECHNOLOGY**

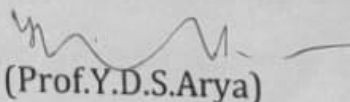
(w.e.f. Academic Session 2021-2022)



(Dr. Akshita Banga)  
HOD, Agriculture

  
28-08-21

(Prof. S. S. Tripathi)  
Dean, Agriculture  
Dean Faculty of Agriculture  
Invertis University  
Bareilly-243123, UP



(Prof. Y. D. S. Arya)  
Vice- Chancellor

**Department of Agriculture**  
**INVERTIS UNIVERSITY, BAREILLY**

**Invertis Village, NH-24, Bareilly.**

**U.P.-243123**

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**SCHEME OF EVALUATION**  
**M.Sc. –FOOD TECHNOLOGY**  
**I-YEAR, SEMESTER-I**  
**(w.e.f. academic session 2021-22)**

S. No.	Category	Course Code	SUBJECT	PERIODS			CREDIT	MARKS		
				L	T	P		DISTRIBUTION		
								IAM	ESM	TOTAL
<b>THEORY</b>										
1	Core Course(CC)	MFT-101	Principle of Food Processing and Preservation	3	1	0	4	30	70	100
2	Core Course(CC)	MFT-102	Food Chemistry	3	1	0	4	30	70	100
3	Core Course(CC)	MFT-103	Food Analysis and Instrumentation	3	1	0	4	30	70	100
4	Core Course(CC)	MFT-104	Food Microbiology	3	1	0	4	30	70	100
5	AECC	MFT-105	Communication Skills and technical writing	2	0	0	2	15	35	50
6	Non Credit	MFT-106	Human Values and Ethics	2	0	0	0	15	35	50
<b>PRACTICAL / TRAINING / PROJECT / SEMINAR</b>										
7	Lab. Courses	MFT-151	Food Processing and Preservation Lab	0	0	4	2	15	35	50
8	Lab. Courses	MFT-152	Food Chemistry Lab	0	0	4	2	15	35	50
	Lab. Courses	MFT-153	Food Analysis and Instrumentation Lab	0	0	4	2	15	35	50
	<b>Total</b>			<b>16</b>	<b>4</b>	<b>12</b>	<b>24</b>	<b>295</b>	<b>455</b>	<b>650</b>
Abbreviations Used	L – Lecture; T – Tutorial; P – Practical; C – Credit; IAM – Internal Assessment Marks; ESM – End Semester Marks CC= Core Course, DSE=Discipline Specific Electives, GE=Generic Elective, AECC=Ability Enhancement Compulsory Core Courses, SEC=Skill Enhancement Course									

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**SCHEME OF EVALUATION**  
**M.Sc. – FOOD TECHNOLOGY**  
**1<sup>st</sup>-YEAR, SEMESTER-II**  
(w.e.f. academic session 2021-22)

S. No.	Category	Course Code	SUBJECTS	PERIODS			CREDIT	MARKS DISTRIBUTION		
				L	T	P		IAM	ESM	TOTAL
<b>THEORY</b>										
1	CC	MFT-201	Technology of Fruits and Vegetables	3	1	0	4	30	70	100
2	CC	MFT-202	Unit operations in Food Engineering	3	1	0	4	30	70	100
3	CC	MFT-203	Research Methodology, Statistics and Computer Applications	3	1	0	4	30	70	100
4	DSE(1*)	MFT-204	Technology of legumes and oilseeds	3	1	0	4	30	70	100
		MFT-205	Technology of meat, poultry and Fish Products							
5	GE(1*)	MFT-206	Intellectual Property Rights	2	0	0	2	15	35	50
		MFT-207	Quality Control and Food Laws							
<b>PRACTICAL / TRAINING / PROJECT / SEMINAR</b>										
6	Lab Course	MFT-251	Technology of Fruits and Vegetables Lab	0	0	4	2	15	35	50
7	SEC	MFT-252	Seminar	0	0	2	1	50	0	50
8	SEC	MFT-253	Industrial Training**	0	0	0	4	0	100	100
<b>Total</b>				<b>14</b>	<b>4</b>	<b>06</b>	<b>25</b>	<b>200</b>	<b>450</b>	<b>650</b>
Abbreviations Used	L – Lecture; T – Tutorial; P – Practical; C – Credit; IAM – Internal Assessment Marks; ESM – End Semester Marks CC= Core Course, DSE=Discipline Specific Electives, GE=Generic Elective, AECC=Ability Enhancement Compulsory Core Courses, SEC=Skill Enhancement Course									

(\*) Students will have choice to opt only one out of the two courses.

(\*\*)The students will have to undergo for internship during the winter break for maximum of 4 weeks after 1<sup>st</sup> semester, however, the viva voce will be conducted in the 2<sup>nd</sup> semester and hence the credits will be given to the students in the 2<sup>nd</sup> semester.

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# INVERTIS UNIVERSITY BAREILLY

## SCHEME OF EVALUATION M.Sc. – FOOD TECHNOLOGY 2<sup>nd</sup>-YEAR, SEMESTER-III (w.e.f. academic session 2021-2022)

S. No.	Category	Course Code	SUBJECT	PERIODS			CREDIT	MARKS DISTRIBUTION		
				L	T	P		IAM	ESM	TOTAL
				<b>THEORY</b>						
1	CC	MFT-301	Processing of Cereals, Pulses and Oilseeds	3	1	0	4	30	70	100
2	CC	MFT-302	Dairy Technology	3	1	0	4	30	70	100
3	CC	MFT-303	Food Packaging and Labelling	3	1	0	4	30	70	100
4	CC	MFT-304	Bakery and Confectionery Technology	3	1	0	4	30	70	100
5	DSE(2*)	MFT305	Fermentation and Microbial Technology	2	0	0	2	15	35	50
		MFT306	Specialty Foods							
6	GE(2*)	MFT-307	Beverage Technology	3	1	0	4	30	70	100
		MFT-308	Snack Food Technology							
<b>PRACTICAL / TRAINING / PROJECT / SEMINAR</b>										
7	Lab Courses	MFT-351	Dairy Technology Lab	0	0	4	2	15	35	50
8	Lab Courses	MFT-352	Beverage Technology Lab	0	0	4	2	15	35	50
9	Lab Courses	MFT-353	Snack Food Technology Lab	0	0	4	2	15	35	50
<b>Total</b>				<b>17</b>	<b>5</b>	<b>12</b>	<b>28</b>	<b>210</b>	<b>490</b>	<b>700</b>
Abbreviations Used	L – Lecture; T – Tutorial; P – Practical; C – Credit; IAM – Internal Assessment Marks; ESM – End Semester Marks CC= Core Course, DSE=Discipline Specific Electives, GE=Generic Elective, AECC=Ability Enhancement Compulsory Core Courses, SEC=Skill Enhancement Course									

(\*)Only one elective course is to be chosen out of the given two.

The elective subject for theory and practical will be same.

w.e.f. academic session (2021-2022)

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*Dr. Udit K*

*Dean Faculty of Agriculture*  
Invertis University  
Bareilly-243123

*AKsh*  
VICE CHANCELLOR  
INVERTIS UNIVERSITY  
BAREILLY



**SCHEME OF  
EVALUATION  
M.Sc. – FOOD TECHNOLOGY  
2nd-YEAR, SEMESTER-IV  
(w.e.f. academic session 2021-2022)**

S. No.	Category	Course Code	SUBJECT	PERIODS			CREDIT	MARKS DISTRIBUTION		
				L	T	P		IAM	ESM	TOTAL
<b>THEORY</b>										
1	CC	MFT-401	Entrepreneurship and Project Management	3	1	0	4	30	70	100
<b>PRACTICAL / TRAINING / PROJECT / SEMINAR</b>										
2	SEC	MFT-451	Dissertation/Project and Viva	0	0	20	24	0	300	300
<b>Total</b>				<b>3</b>	<b>1</b>	<b>20</b>	<b>28</b>	<b>30</b>	<b>370</b>	<b>400</b>
L – Lecture; T – Tutorial; P – Practical; C – Credit; IAM – Internal Assessment Marks; ESM – End Semester Marks, CC= Core Course, SEC=Skill Enhancement Course										

*A.K. Singh*

VICE CHANCELLOR  
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