

**ST. JOSEPH'S COLLEGE (AUTONOMOUS)**

**BENGALURU-27**

**DEPARTMENT OF FOOD SCIENCE & TECHNOLOGY**

**SYLLABUS FOR POSTGRADUATE COURSE**



Re-accredited with 'A++' GRADE and 3.79/4 CGPA by NAAC  
Recognised by UGC as College of Excellence

**To be implemented from 2019 -22 Batch**

SEMESTER	PAPER CODE AND TITLE	NO. OF TEACHING HOURS	NO. OF CREDITS	TOTAL MARKS
<b>SEMESTER I</b>				
<u>THEORY</u>				
Paper I	<b>FST1119:</b> Principles of Food Processing & Preservation	60	04	100
Paper II	<b>FST1219:</b> Food Microbiology	60	04	100
Paper III	<b>FST1319:</b> Food Chemistry	60	04	100
Paper IV	<b>FST1419:</b> Technology of Milk and Milk products	60	04	100
<b><u>PRACTICAL</u></b>				
Paper I	<b>FST1P<sub>1</sub>:</b> Principles of Food Processing, Preservation and Food Microbiology	88	04	50
Paper II	<b>FST1P<sub>2</sub>:</b> Food Chemistry and Technology of Milk and Milk products	88	04	50
		<b>TOTAL</b>	<b>24</b>	<b>500</b>
<b>SEMESTER II</b>				
<u>THEORY</u>				
Paper I	<b>FST2119:</b> Principles of Food Engineering	60	04	100
Paper II	<b>FST2219:</b> Technology of Cereals and Legumes	60	04	100
Paper III	<b>FST2319:</b> Technology of Fruits and Vegetables.	60	04	100
Paper IV	<b>FST2419:</b> Food Biotechnology	60	04	100
<b><u>PRACTICAL</u></b>				
Paper I	<b>FST2P<sub>1</sub>:</b> Principles of Food Engineering and Technology of Cereals and Legumes	88	04	50
Paper II	<b>FST2P<sub>2</sub>:</b> Technology of Fruits and Vegetables and Food Biotechnology	88	04	50
			<b>24</b>	<b>500</b>

SEMESTER	PAPER CODE AND TITLE	NO. OF TEACHING HOURS	NO. OF CREDITS	TOTAL MARKS
<b><u>SEMESTER III</u></b>				
<b><u>THEORY</u></b>				
Paper I	<b>FST3119:</b> Fermentation Technology	60	04	100
Paper II	<b>FST3219:</b> Technology of Egg meat, Fish and Poultry products	60	04	100
Paper III	<b>FST3319:</b> Food additives, Contaminants and Toxicology	60	04	100
Paper IV	<b>FST3419:</b> Statistics	60	04	100
<b>Paper V (OE)</b>	<b>FSTOE 3519:</b>	30	02	50
<b>Note: Students choose open elective from other departments.</b>				
<b><u>PRACTICAL</u></b>				
Paper I	<b>FST3P<sub>1</sub>:</b> Fermentation Technology and Technology of Egg meat, Fish and Poultry products	88	04	50
Paper II	<b>FST3P<sub>2</sub>:</b> Food additives, Contaminants , Toxicology and Statistics	88	04	50
Paper III	<b>FST3P<sub>3</sub>:</b> Internship (Industrial summer training) report and viva		02	50
		<b>TOTAL</b>	<b>28</b>	<b>600</b>
<b><u>SEMESTER IV</u></b>				
Paper I	<b>FST4119:</b> Food Packaging	60	04	100
Paper II	<b>FST4219:</b> Food Quality and Safety Management.	60	04	100
	<b>FT 4319:</b> Project Work	<b>240</b>	<b>08</b>	<b>200</b>
	<b>IGNITORS/OUTREACH</b>		<b>04</b>	<b>-----</b>
			<b>20</b>	<b>400</b>
<b>KEY WORDS: DE – Departmental elective and OE – open elective</b>				

## Total Credits

Semesters	Credits	Total Marks
<b>I</b>	24	500
<b>II</b>	24	500
<b>III</b>	28	600
<b>IV</b>	20	400
<b>TOTAL</b>	<b>96</b>	<b>2000</b>

