

MSc. in FOOD SCIENCE & TECHNOLOGY 2016-17

	Subject
SEMESTER-I	
MFT - 101	Principles of Food Processing & Preservation
MFT - 102	Food Microbiology
MFT - 103	Dairy Technology-I (Fluid Milk Processing)
MFT - 104	Technology of Cereal Processing
MFT - 105	Technology of Fruits & Vegetable Processing
SEMESTER-II	
MFT - 201	Food Chemistry
MFT - 202	Dairy Technology-II (Milk Products Processing)
MFT - 203	Technology of Legumes & Oilseeds
MFT - 204	Technology of Egg & Poultry Processing
MFT - 205	Food Engineering-I
MFT - 206	In Plant Training
SEMESTER-III	
MFT - 301	Food Packaging Technology
MFT - 302	Food Engineering-II
MFT - 303	Technology of Fish & Meat Processing
MFT - 304	Application of Enzymes in Food Industry
MFT - 305	Master's Seminar
SEMESTER-IV	
MFT - 401	Food Quality Assurance & Management
MFT - 402	Industrial Microbiology & Fermented Foods
MFT - 403	Advances in Food Nutrition
MFT - 404	M. Sc. Dissertation