

BACHELOR IN FOOD SCIENCE & TECHNOLOGY (H)

	Subject List
SEMESTER-I	
FST - 101	Communication Skills in English
FST - 102	Punjabi Compulsory OR Basic Punjabi (<i>Mudhli</i> Punjabi)
FST - 103	Crop Science
FST - 104	Fundamentals of Food Nutrition
FST - 105	Introductory Biochemistry
FST - 106	Principles of Food Preservation
SEMESTER-II	
FST - 201	Communication Skills in English
FST - 202	Punjabi Compulsory OR Basic Punjabi (<i>Mudhli</i> Punjabi)
FST - 203	Introduction to Computers
FST - 204	General Microbiology
FST - 205	Food Chemistry
FST - 206	Food Additives
SEMESTER-III	
FST - 301	Food Microbiology
FST - 302	Fluid Milk Processing
FST - 303	Processing of Meat and Meat Products
FST - 304	Post Harvest Management of Fruits and Vegetables
FST - 305	Cereal Milling and Legumes
ESL - 221	Environmental Studies – I (Compulsory)
SEMESTER-IV	
FST - 401	Processing of Milk Products – I
FST - 402	Egg, Poultry and Fish Technology
FST - 403	Fruits and Vegetables Processing
FST - 404	Processing of Cereals and Legumes
FST - 405	Food Plant Hygiene and Sanitation
ESL - 222	Environmental Studies – II (Compulsory)
SEMESTER-V	
FST - 501	Principles of Fermentation Technology
FST - 502	Food Packaging - I
FST - 503	Confectionery & Sugar Technology
FST - 504	Oil & Fat Technology-I
FST - 505	Processing of Milk Products - II

	Subject
SEMESTER-VI	
FST - 601	Quality Assurance
FST - 602	Grain Storage
FST - 603	Food Packaging - II
FST - 604	Spices & Flavor Technology
FST - 605	Technology of Fermented Foods
FST - 606	In Plant Training 4 Weeks
SEMESTER-VII	
FST - 701	Food Safety & Food Laws
FST - 702	Industrial Microbiology
FST - 703	Oil & Fat Technology - II
FST - 704	Food Engineering – I
FST - 705	Malting & Brewing Technology
SEMESTER-VIII	
FST - 801	Food Biotechnology
FST - 802	Enzymes In Food Processing
FST - 803	Food Engineering - II
FST - 804	Food Plant Layout
FST - 805	Food Analysis & Instrumentation