

Course Structure Diploma In Engineering Probidhan-2022 (Chemical Allied)
Technology Name: Food Technology

Food Technology (69)

1st Semester

Sl. No.	Subject		Period Per Week		Credit	Marks Distribution						
						Theory Assessment			Practical Assessment			Grand Total
	Code	Name	Theory	Practical		Continuous	Final	Total	Continuous	Final	Total	
1	21011	Engineering Drawing	0	6	2	-	-	-	50	50	100	100
2	25711	Bangla-I	2	0	2	40	60	100	-	-	-	100
3	25712	English-I	2	0	2	40	60	100	-	-	-	100
4	25812	Physical Education & Life skills Development	0	3	1	-	-	-	25	25	50	50
5	25911	Mathematics -I	3	3	4	60	90	150	25	25	50	200
6	25913	Chemistry	3	3	4	60	90	150	25	25	50	200
7	26911	Food Engineering Fundamentals	2	3	3	40	60	100	25	25	50	150
8	26912	Food Safety & Hygiene Management	2	3	3	40	60	100	25	25	50	150
Total			14	21	21	280	420	700	175	175	350	1,050
Total Period			35									
Theory:Practical (Ratio)			40.0%	60.0%								

Food Technology (69)

2nd Semester

Sl. No.	Subject		Period Per Week		Credit	Marks Distribution						
						Theory Assessment			Practical Assessment			Grand Total
	Code	Name	Theory	Practical		Continuous	Final	Total	Continuous	Final	Total	
1	25721	Bangla -II	2	0	2	40	60	100	-	-	-	100
2	25722	English-II	2	0	2	40	60	100	-	-	-	100
3	25912	Physics -I	3	3	4	60	90	150	25	25	50	200
4	25921	Mathematics-II	3	3	4	60	90	150	25	25	50	200
5	26711	Basic Electricity	3	3	4	60	90	150	25	25	50	200
6	26921	Food Science & Nutrition	2	3	3	40	60	100	25	25	50	150
7	26922	Food Plant Layout & Design	1	3	2	20	30	50	25	25	50	100
8	27011	Basic Workshop Practice	0	3	1	-	-	-	25	25	50	50
Total			16	18	22	320	480	800	150	150	300	1,100
Total Period			34									
Theory:Practical (Ratio)			47.1%	52.9%								

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3rd Semester

Sl. No.	Subject		Period Per Week		Credit	Marks Distribution						Grand Total
						Theory Assessment			Practical Assessment			
	Code	Name	Theory	Practical		Continuous	Final	Total	Continuous	Final	Total	
1	25811	Social Science	2	0	2	40	60	100	-	-	-	100
2	25922	Physics-II	3	3	4	60	90	150	25	25	50	200
3	25931	Mathematics-III	3	3	4	60	90	150	25	25	50	200
4	28511	Computer office Application	0	6	2	-	-	-	50	50	100	100
5	26811	Basic Electronics	2	3	3	40	60	100	25	25	50	150
6	26931	Catering Management	2	3	3	40	60	100	25	25	50	150
7	26932	Food Industrial Chemistry	2	3	3	40	60	100	25	25	50	150
Total			14	21	21	280	420	700	175	175	350	1,050
Total Period					35							
Theory:Practical (Ratio)			40.0%	60.0%								

Food Technology (69)

4th Semester

Sl. No.	Subject		Period Per Week		Credit	Marks Distribution						Grand Total
						Theory Assessment			Practical Assessment			
	Code	Name	Theory	Practical		Continuous	Final	Total	Continuous	Final	Total	
1	25831	Business Communication	2	0	2	40	60	100	-	-	-	100
2	25841	Accounting	2	0	2	40	60	100	-	-	-	100
3	26941	Food Microbiology-I	2	3	3	40	60	100	25	25	50	150
4	26942	Food Preservation-I	2	3	3	40	60	100	25	25	50	150
5	26943	Food Chemistry	2	3	3	40	60	100	25	25	50	150
6	26944	Food Packaging	2	3	3	40	60	100	25	25	50	150
7	26945	Dairy Products	2	3	3	40	60	100	25	25	50	150
8	27041	Engineering Mechanics	2	3	3	40	60	100	25	25	50	150
Total			16	18	22	320	480	800	150	150	300	1,100
Total Period					34							
Theory:Practical (Ratio)			47.1%	52.9%								

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5th Semester

Sl. No.	Subject		Period Per Week		Credit	Marks Distribution						Grand Total
						Theory Assessment			Practical Assessment			
	Code	Name	Theory	Practical		Continuous	Final	Total	Continuous	Final	Total	
1	25852	Industrial Management	2	0	2	40	60	100	-	-	-	100
2	26355	Refrigeration & Cold Storage	2	3	3	40	60	100	25	25	50	150
3	26951	Food Microbiology-II	2	3	3	40	60	100	25	25	50	150
4	26952	Food Preservation-II	2	3	3	40	60	100	25	25	50	150
5	26953	Food Biotechnology	2	3	3	40	60	100	25	25	50	150
6	26954	Food & Beverage Products	2	3	3	40	60	100	25	25	50	150
7	26955	Food Industrial Instrumentation & Process Control	2	3	3	40	60	100	25	25	50	150
Total			14	18	20	280	420	700	150	150	300	1,000
Total Period			32									
Theory:Practical (Ratio)			43.8%	56.3%								

Food Technology (69)

6th Semester

Sl. No.	Subject		Period Per Week		Credit	Marks Distribution						Grand Total
						Theory Assessment			Practical Assessment			
	Code	Name	Theory	Practical		Continuous	Final	Total	Continuous	Final	Total	
1	26364	Industrial Stoichiometry & Thermodynamics	2	3	3	40	60	100	25	25	50	150
2	26365	Instrumental Methods of Analysis	2	3	3	40	60	100	25	25	50	150
3	26961	Food Engineering Operation-I	2	3	3	40	60	100	25	25	50	150
4	26962	Food Process Industries-I	2	3	3	40	60	100	25	25	50	150
5	26963	Bakery Products	2	3	3	40	60	100	25	25	50	150
6	26964	Food Adulteration & Toxicology	2	3	3	40	60	100	25	25	50	150
7	29041	Environmental Studies	2	3	3	40	60	100	25	25	50	150
Total			14	21	21	280	420	700	175	175	350	1,050
Total Period			35									
Theory:Practical (Ratio)			40.0%	60.0%								

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7th Semester

Sl. No.	Subject		Period Per Week		Credit	Marks Distribution						
						Theory Assessment			Practical Assessment			Grand Total
	Code	Name	Theory	Practical		Continuous	Final	Total	Continuous	Final	Total	
1	25851	Principles of Marketing	2	0	2	40	60	100	-	-	-	100
2	25853	Innovation & Entrepreneurship	2	0	2	40	60	100	-	-	-	100
3	26971	Food Engineering Operation-II	2	3	3	40	60	100	25	25	50	150
4	26972	Food Process Industries-II	2	3	3	40	60	100	25	25	50	150
5	26973	Food Quality Control & Assurance	2	3	3	40	60	100	25	25	50	150
6	26974	Confectionery Products	2	3	3	40	60	100	25	25	50	150
7	26975	Food Analysis	2	3	3	40	60	100	25	25	50	150
8	26976	Food Engineering Project	0	6	2	-	-	-	50	50	100	100
Total			14	21	21	280	420	700	175	175	350	1,050
Total Period			35									
Theory:Practical (Ratio)			40.0%	60.0%								

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8th Semester

Sl. No.	Subject		Period Per Week		Credit	Marks Distribution						
						Theory Assessment			Practical Assessment			Grand Total
	Code	Name	Theory	Practical		Continuous	Final	Total	Continuous	Final	Total	
1	26981	Industrial Attachment	-	24	8	-	-	-	200	200	400	400
2		Project Presentation	-	12	4	-	-	-	100	100	200	200
Total			-	36	12	-	-	-	300	300	600	600
Total Period			36									
Theory:Practical (Ratio)			0.0%	100.0%								

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Summary Structure (All Semester)

Sl. No.	Semester	Period Per Week		Credit	Marks Distribution						
		Theory	Practical		Theory Assessment			Practical Assessment			Grand Total
					Continuous	Final	Total	Continuous	Final	Total	
1	1st Semester	14	21	21	280	420	700	175	175	350	1,050
2	2nd Semester	16	18	22	320	480	800	150	150	300	1,100
3	3rd Semester	14	21	21	280	420	700	175	175	350	1,050
4	4th Semester	16	18	22	320	480	800	150	150	300	1,100
5	5th Semester	14	18	20	280	420	700	150	150	300	1,000
6	6th Semester	14	21	21	280	420	700	175	175	350	1,050
7	7th Semester	14	21	21	280	420	700	175	175	350	1,050
8	8th Semester	-	36	12	-	-	-	300	300	600	600
Total		102	174	160	2,040	3,060	5,100	1,450	1,450	2,900	8,000
Total Period		276									
Theory:Practical (Ratio)		37.0%	63.0%								