

**PROGRAMME STRUCTURE**  
**FOR**  
**DIPLOMA PROGRAMME IN**  
**FOOD TECHNOLOGY**  
***UNDER RATIONALISED SEMESTER SYSTEM***  
**( IMPLEMENTED FROM ACADEMIC YEAR 2020-2021 )**



**BOARD OF TECHNICAL EDUCATION, GOA STATE**

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## Directorate of Technical Education, Goa State

DIPLOMA IN FOOD TECHNOLOGY CURRICULUM STRUCTURE											
Semester	Code	Subjects	L	T	P	H	TH	TM	PR/OR	TW	TOTAL
<b>FIRST</b>	GC101	Comm. Skills	0	0	2	2	0	0	25	25	50
	GC102	Engineering Maths-I	4	2	0	6	75	25	0	25	125
	GC103	Applied Physics-I	3	0	2	5	75	25	0	25	125
	GC105	Basic Engineering Practice (Electronics & Computer)	0	0	4	4	0	0	50	50	100
	GC203	Environmental Studies	4	0	0	4	75	25	0	0	100
			<b>11</b>	<b>2</b>	<b>8</b>	<b>21</b>	<b>225</b>	<b>75</b>	<b>75</b>	<b>125</b>	<b>500</b>
<b>SECOND</b>	GC104	Applied Chemistry	3	0	2	5	75	25	0	25	125
	GC106	Basic Engineering Practice (Mech.& Elect)	0	0	5	5	0	0	50	75	125
	GC201	Engineering Maths-II	4	2	0	6	75	25	0	25	125
	GC202	Applied Physics-II	3	0	2	5	75	25	0	25	125
	GC204	Engineering Drawing	0	0	5	5	0	0	50	50	100
	GC205	Engineering Materials	3	0	0	3	75	25	0	0	100
				<b>13</b>	<b>2</b>	<b>14</b>	<b>29</b>	<b>300</b>	<b>100</b>	<b>100</b>	<b>200</b>
<b>THIRD</b>	FD301	General Microbiology	2	0	3	5	75	25	25	25	150
	FD302	Organic Chemistry	2	0	3	5	75	25	25	25	150
	FD303	Methods of Food Preservation – I	3	0	2	5	75	25	0	50	150
	FD304	Food Engineering - I	0	0	3	3	0	0	25	25	50
	CC304	Basic Electrical Engineering	3	0	2	5	75	25	0	25	125
	CC307	Elements of Mechanical Engineering	3	0	1	4	75	25	0	25	125
			<b>13</b>	<b>0</b>	<b>14</b>	<b>27</b>	<b>375</b>	<b>125</b>	<b>75</b>	<b>175</b>	<b>750</b>
<b>FOURTH</b>	FD401	Food Chemistry	2	0	4	6	75	25	25	25	150
	FD402	Food Engineering - II	0	0	3	3	0	0	25	25	50
	FD403	Food Microbiology	2	0	4	6	75	25	25	25	150
	FD404	Methods of Food Preservation –II	3	0	2	5	75	25	0	25	125
	FD405	Technology of Food Products	4	0	2	6	75	25	0	50	150
	FD406	Cereal Technology	3	0	2	5	75	25	0	25	125
				<b>14</b>	<b>0</b>	<b>17</b>	<b>31</b>	<b>375</b>	<b>125</b>	<b>75</b>	<b>175</b>
<b>FIFTH</b>	FD501	Elementary Food Analysis	2	0	4	6	75	25	25	25	150
	FD502	Fruit and Vegetable Technology	4	0	4	8	75	25	0	50	150
	FD503	Dairy Technology	3	0	2	5	75	25	0	50	150
	FD504	Food Packaging Technology	2	0	2	4	75	25	0	25	125
	CC501	Entrepreneurship Development	0	0	2	2	0	0	0	25	25

## Directorate of Technical Education, Goa State

	E1	Elective 1	3	0	2	5	75	25	0	50	150
	TR502	Food Technology Training – I*	0	0	0	0	0	0	15	35	GRADE
			14	0	16	30	375	125	25	225	750
<b>SIXTH</b>	FD601	Food standards and Safety	2	0	3	5	75	25	25	25	150
	FD602	Industrial Water and Waste Treatment	0	0	2	2	0	0	25	25	50
	FD603	Biochemistry and Nutrition	2	0	2	4	75	25	25	25	150
	FD604	Food Technology Project	0	0	8	8	0	0	50	100	150
	CC601	Industrial Organization and Management	3	0	0	3	75	25	0	0	100
	E2	Elective 2	4	0	2	6	75	25	25	25	150
			11	0	17	28	300	100	150	200	750
<b>SEVENTH</b>	TR701	Food Technology Training - II	-	-	-	-	-	-	100	100	GRADE
L- Lecturers T – Tutorial P – Practical H-Hours TH – Theory Marks TM – Test Marks PR – Practical Marks TW- Term Work Marks											

\*Food Technology Training – I , 4 weeks Industrial Training after Fourth Semester

### ELECTIVE GROUPS E1 & E2

#### ELECTIVE 1

- FD511 Animal Products Technology
- FD512 Marine Products Technology
- FD513 Food Refrigeration and Cold Chain
- FD514 By Product Utilization Technology

#### ELECTIVE 2

- FD611 Soft Drink and Alcoholic beverage Technology
- FD612 Food Processing Applications
- FD613 Computer Applications in Food Technology
- FD614 Food Marketing Management