

B. VOC. IN FOOD PROCESSING							
Semesters	Paper code	Title of the paper	Skill/General Education	Credits			
				L	T	P	Total
Sem I	FPT 101	Introduction of Unit Operations in Food Processing	Gen. Ed.	3	1	0	4
	FPT 102	Food Science and Nutrition	Gen. Ed.	3	1	0	4
	VSSD 103	Environmental Studies	Gen. Ed.	2	0	0	2
	VSSD 104	Entrepreneurial Skill	Gen. Ed.	2	1	0	3
	VSSD 105	Fundamentals of Information Technology	Gen. Ed.	0	0	2	2
	FPT 106	Introduction to Food Microbiology	Gen. Ed.	3	1	0	4
	VSSD 107	Communication skills and personality development	Gen. Ed.	1	0	1	2
	FPT 108	Introduction to Food Quality Management	Gen. Ed.	2	1	0	3
	FPT 110	Skill development on Food Product Processing, Preparation and Development	Skill Ed.	0	0	6	6
		Total		16	5	9	30
Sem II	FPT 120	Skill development through Internship in Food Processing-I	Skill Ed.	0	0	30	30
		Total		0	0	30	30
Sem III	FPT 201	Food Processing Equipment	Gen. Ed.	3	1	0	4
	FPT 202	Processing of Fruits and Vegetables	Gen. Ed.	3	1	0	4
	FPT 203	Processing of Cereal Pulses and Oil Seed	Gen. Ed.	3	1	0	4
	FPT 204	Dairy Technology	Gen. Ed.	3	1	0	4
	VSSD 206	Business communication and Management	Gen. Ed.	3	1	0	4
	FPT 207	Basic Food Chemistry	Gen. Ed.	2	0	0	2
	FPT 208	Values and Professional Ethics	Gen. Ed.	2	0	0	2
	FPT 210	Skill development on Food Processing	Skill Ed.	0	0	6	6
		Total		19	5	6	30
Sem IV	FPT 220	Skill development through internship in Food Processing-II	Skill Ed.	0	0	30	30
		Total		0	0	30	30

Sem V	FPT 301	Post-Harvest Management of Fruits And Vegetables	Gen. Ed.	3	1	0	4
	FPT 302	Food Laws and Regulations	Gen. Ed.	3	1	0	4
	FPT 303	Processing of Meat, Fish and Poultry	Gen. Ed.	3	1	0	4
	FPT 304	Food Beverage Technology	Gen. Ed.	3	1	0	4
	FPT 305	Introduction to Food Packaging, Storage and logistic	Gen. Ed.	2	0	0	2
	FPT 306	Quality Assurance and Certification	Gen. Ed.	2	0	0	2
	FPT 307	Bakery and Confectionery Products	Gen. Ed.	2	0	0	2
	VSSD 308	Disaster management	Gen. Ed.	2	0	0	2
	FPT 310	Skill development on Beverages and Processed Foods	Skill Ed.	0	0	6	6
		Total		20	4	6	30
Sem VI	FPT 320	Skill development through Internship in Food Processing-III	Skill Ed.	0	0	30	30
		Total		0	0	30	30
		Total Credit Hours					180

M. VOC. ENTREPRENEURSHIP

Semesters	Course No	Title of Paper	Skill/ General Education	Credit hours			
				L	T	P	Total
Sem I	EDP 501	Introduction to Entrepreneurship	Gen. Ed.	3	1	0	4
	EDP 502	Entrepreneurial Selling	Gen. Ed.	3	1	0	4
	EDP 503	Business Communication	Gen. Ed.	3	1	0	4
	EDP 504	Startup Ecosystem and Regulation	Gen. Ed.	3	1	0	4
	EDP 505	Accounting and Financial Management	Gen. Ed.	3	0	0	3
	EDP506	Marketing Strategy and Research	Gen. Ed.	3	0	0	3
	EDP 507	Human value and professional ethics	Gen. Ed.	2	0	0	2
	EDP 508	Presentation Skills	Skill Ed.	0	0	6	6
		Total		20	4	6	30
Sem II	EDP 510	Internship –I (Attachment to Agro Industries/ Business Houses)	Skill Ed.	0	0	30	30
		Total		20	4	36	60
Sem III	EDP 511	Entrepreneurial Strategy	Gen Ed.	3	1	0	4
	EDP 512	Entrepreneurial Venture development	Gen Ed.	3	1	0	4
	EDP 513	Digital marketing and IT	Gen Ed.	3	1	0	4
	EDP 514	Operations Management	Gen Ed.	3	1	0	4
	EDP 515	Building Business Model	Gen Ed.	2	0	0	2
	EDP 516	Project Management	Gen Ed.	3	0	0	3
	EDP 517	Innovative Leadership Management	Gen Ed.	3	0	0	3
	EDP 518	Research on Product and Process	Skill Ed.	0	0	6	6
		Total		20	4	0	30
Sem IV	EDP 519	Incubation of Business Idea	Skill Ed.	0	0	30	30
		Total		20	4	36	60
		Total credit hours		40	8	72	120