LIST OF REVISED COURSES - B.Tech Food Processing Technology
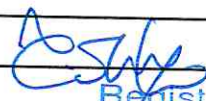
S.NO	COURSE CODE	COURSE NAME	YEAR OF OFFERING THE COURSE
**ACADEMIC YEAR - (2016 - 2017)**			
1	UBLEC01	Technical English-I	2016-17
2	UBMTC01	Engineering Mathematics-I	2016-17
3	UBPHC01	Engineering Physics-I	2016-17
4	UBCHC01	Engineering Chemistry-I	2016-17
5	UBITC01	Fundamentals of Computer Programming	2016-17
6	UBMCCPA	Engineering Graphics	2016-17
7	UBPHCPA	Engineering Physics Laboratory	2016-17
8	UBCHCPA	Engineering Chemistry Laboratory	2016-17
9	UBITCPA	Fundamental of Computer Programming Laboratory	2016-17
10	UBLECPB	Soft skill-I	2016-17
11	UBLEC02	Technical English-II	2016-17
12	UBMTC02	Engineering Mathematics-II	2016-17
13	UBPHC02	Engineering Physics-II	2016-17
14	UBEEC01	Basics of Electrical & Electronics Engineering	2016-17
15	UBBTC01	Environment Studies	2016-17
16	UBMCC03	Engineering Mechanics	2016-17
17	UBMCC11	Thermodynamics	2016-17
18	UBEECPA	Basic of Electrical & Electronics Engineering Laboratory	2016-17
19	UBWSCPA	Engineering Practices Laboratory	2016-17
20	UBLECPC	Soft skill-II	2016-17
21	UBMT302	Transform and differential equations	2016-17
22	UBFP301	Food and Nutrition	2016-17
23	UBFP302	Principles of Food Processing Technology	2016-17
24	UBFP303	Food Microbiology	2016-17
25	UBFP304	Food Chemistry	2016-17
26	UBFP305	Unit Operations in Food Processing	2016-17
27	UBFP3PA	Food Microbiology Lab	2016-17
28	UBFP3PB	Food Chemistry Lab	2016-17
29	UBLECPD	Soft Skills-III	2016-17
30	UBFP403	Heat and Mass Transfer	2016-17
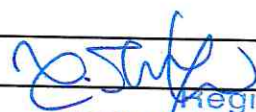
31	UBMTC04	Probability and Statistics	2016-17
32	UBFP401	Bioprocesses Engineering for Food	2016-17
33	UBFP402	Food Preservation Technology	2016-17
34	UBFP4PA	Bioprocesses Engineering Lab	2016-17
35	UBFP4PB	Food Preservation Technology Lab	2016-17
36	UBLECPE	Soft Skills-IV	2016-17
37	UBFP403	Process economics and Industrial Management	2016-17
38	UBFP404	Entrepreneurship in Food Processing Technology	2016-17
39	UBFP501	Instruments and Techniques for Food Analysis	2016-17
40	UBFP502	Meat, Poultry and Seafood Processing Technology	2016-17
41	UBFP503	Fruits, Vegetables and Beverages Processing Technology	2016-17
42	UBFP504	Cereals, Pulses and Oilseeds Processing Technology	2016-17
43	UBFP505	Food Processing Equipments	2016-17
44	UBFP506	Food Packaging Technology	2016-17
45	UBFP5PA	Food Analysis Lab	2016-17
46	UBFP5PB	Food Processing Lab - 1	2016-17
47	UBFP507	Baking and Confectionary Technology	2016-17
48	UBFP508	Spices and plantation products Technology	2016-17
49	UBFP601	Dairy and Dairy Products Technology	2016-17
50	UBFP602	Modern Methods of Food Preservation and Food Processing	2016-17
51	UBFP603	Genetic Engineering and GM Foods	2016-17
52	UBFP604	Waste Management in Food Industries	2016-17
53	UBFP605	Extruded and Ready to Eat Foods Technology	2016-17
54	UBFP606	Nutritional Supplements	2016-17
55	UBFP6PA	Dairy and dairy products Lab	2016-17
56	UBFP6PB	Food Processing Lab 2	2016-17
57	UBFP6PC	Mini Project	2016-17
58	UBFP701	Food Additives	2016-17
59	UBFP702	Food Safety Regulations and Laws	2016-17
60	UBFP703	Adulteration in Foods	2016-17
61	UBFP704	Neutraceuticals and Functional Foods	2016-17
62	UBFP705	Creativity, Innovation and New Food Product Development	2016-17
63	UBBSC01	Total Quality Management	2016-17
64	UBFP7PA	Skills for Food Product Design and Development-Lab	2016-17
65	UBMC7PB	Machine design and CAD for Food Industry-Lab	2016-17
66	UBFP7PZ	Industrial Training (To be undertaken during Semester VI holidays)	2016-17
67	UBFP7PB	Mini Project/Paper Presentation	2016-17
68	UBFP801	IPR, Bioethics and Biosafety	2016-17

69	UBFP802	Traditional Foods and Processing Technologies	2016-17
70	UBFP8PA	Major Project or Industrial Training (2 months)	2016-17
71	UBFP804	Information Technology and Food Industries	2016-17
72	UBFP805	Post Harvest Processing Technology	2016-17

ACADEMIC YEAR - (2017 - 2018)

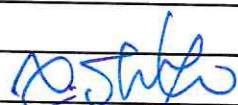|			
1	UCLEC01	Technical English - I	2017-18
2	UCPHC01	Engineering Physics - I	2017-18
3	UCITC01	Introduction to programming in C and C++	2017-18
4	UCPHCPA	Engineering Physics Laboratory	2017-18
5	UCLECPB	Spoken English - I	2017-18
6	UCLEC02	Technical English - II	2017-18
7	UCPHC02	Engineering Physics - II	2017-18
8	UCLECPC	Spoken English - II	2017-18
9	UCMT301	Transform and differential equations	2017-18
10	UCMCC06	Heat and Mass Transfer	2017-18
11	UCFP301	Food and Nutrition	2017-18
12	UCFP302	Unit Operations in Food Processing	2017-18
13	UCFP303	Food Microbiology	2017-18
14	UCFP304	Food Chemistry	2017-18
15	UCVCC01	Value Added training Programme	2017-18
16	UCVCC02	Industrial Visit - II	2017-18
17	UCLECPC	English Laboratory III	2017-18
18	UCFP3PA	Food Microbiology Lab	2017-18
19	UCFP3PB	Food Chemistry Lab	2017-18
20	UCBTC02	Biology for Engineers	2017-18
21	UCFP401	Post Harvest Technology of Horticultural Produce	2017-18
22	UCFP402	Principles of Food Processing & Preservation Technology	2017-18
23	UCFP403	Engineering Properties of Food	2017-18
24	UCFP404	Cereals, Pulses Processing Technology	2017-18
25	UCVCC03	Value Added training Programme	2017-18
26	UCVCC04	Industrial Visit - III	2017-18
27	UDLECPD	English Laboratory IV	2017-18
28	UCFP4PA	Bioprocesses Engineering Lab	2017-18
29	UCFP4PB	Food Preservation Technology Lab	2017-18
30	UCVCC05	Ethics and Values	2017-18
31	UCFP501	Meat, Poultry and Seafood Processing Technology	2017-18
32	UCVCC06	Indian Constitution	2017-18
33	UCVCC07	Value Added Training Program-III	2017-18

34	UCFP5PA	Food Analysis Lab	2017-18
35	UCFP5PB	Food Processing Lab - 1	2017-18
36	UCFP5PB	Internship - 1	2017-18
37	UCFP601	Dairy Technology	2017-18
38	UCFP602	Waste Management in Food Industries	2017-18
39	UCVCC08	Essence of Indian Traditional knowledge	2017-18
40	UCVCC09	Finishing School Training I	2017-18
41	UDVCC11	Food Production & quality control	2017-18
42	UCFP6PA	Dairy products Lab	2017-18
43	UCFP6PB	Machine Design and CAD for Food Industry	2017-18
44	UCFP6PA	Mini project	2017-18
45	UCFP701	Food Safety Regulations and Laws	2017-18
46	UCFP702	Instruments and Techniques for Food Analysis	2017-18
47	UCVCC12	Finishing School Training II	2017-18
48	UCFP7PA	Project Work - Phase 1	2017-18
49	UCFP7PB	Internship - 2	2017-18
50	UCVCC13	Industrial Visit - IV	2017-18
51	UCFP8PA	Project Work - Phase 2	2017-18
52	UCFPP01	Fruits, Vegetables Processing Technology	2017-18
53	UCFPP02	Fermented Beverage Technology	2017-18
54	UCFPP03	Non-fermented Beverage Technology	2017-18
55	UCFPP04	Post Harvest Technology of Horticultural Produce	2017-18
56	UCFPP05	Transport Process in Food Engineering	2017-18
57	UCFPP06	Non thermal Preservation of Foods	2017-18
58	UCFPP07	Cane Sugar Technology	2017-18
59	UCFPP08	Millet Processing Technology	2017-18
60	UCFPP09	Fat & Oilseed Processing Technology	2017-18
61	UCFPP10	Flavours Technology	2017-18
62	UCFPP11	Food Fermentation Technology	2017-18
63	UCFPP12	Ready to Eat Food Processing Technology	2017-18
64	UCFPP13	Post Harvest Technology of Agricultural Produce	2017-18
65	UCFPP14	Food Plant Layout & Design	2017-18
66	UCFPP15	Food business trade	2017-18
67	UCFPP16	Food Quality Control & Assurance	2017-18
68	UCFPP17	Total Quality Management in Food Industries	2017-18
69	UCFPP18	Tea Processing Technology	2017-18
70	UCFPP19	Coffee Processing Technology	2017-18
71	UCFPP20	Cocoa Processing Technology	2017-18

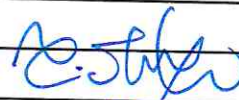| 72	UCFPP21	Traditional Foods and Processing Technologies	2017-18
73	UCFPP22	Food Safety & Hygiene	2017-18
74	UCFPP23	Introduction to Food Laws and Standards	2017-18
75	UCFPP24	Cold chain Management	2017-18
76	UCFPO01	Food Packaging Technology	2017-18
77	UCFPO02	Fast Food Chain Operations	2017-18
78	UCFPO03	Food Marketing	2017-18
79	UCFPO04	Food Industry Management	2017-18
80	UCFPO05	*Spices* & Plantation Processing Technology	2017-18
81	UCFPO06	Bioprocess Engineering of Foods	2017-18
82	UCFPO07	Sensory Analysis of Food _ Instrumental	2017-18
83	UCFPO08	Food Industry By-product Processing	2017-18
84	UDFPO14	Food and Diet for Sea farers	2017-18
85	UDFPO15	Introduction to fruits and vegetables	2017-18
86	UCFPO09	Nutraceuticals and Functional Foods	2017-18
87	UCFPO10	Sensory Analysis of Food – Manual	2017-18
88	UCFPO11	Marine Food Product Processing	2017-18
89	UCFPO12	Quality Evaluation & Safety aspects of Marine Food Products	2017-18
90	UCFPO13	Food Additives	2017-18
91	UCFPO14	Commercial products from Fish waste	2017-18
92	UCFPO15	Cheese and Ice cream Manufacturing Technology	2017-18
93	UCFPO16	Protein Technology	2017-18
ACADEMIC YEAR - (2018 - 2019)			
1	UDLEC01	Technical English I	2018-19
2	UDPHC01	Engineering Physics I	2018-19
3	UDMTC01	Engineering Mathematics I	2018-19
4	UDEEC01	Basic Electrical Engineering	2018-19
5	UDVCC01	Induction program	2018-19
6	UDLECPA	English Language Laboratory I	2018-19
7	UDEECPA	Basic Electrical Engineering Laboratory	2018-19
8	UDMCCPA	Engineering Graphics	2018-19
9	UDWSCPA	Work Shop Practices	2018-19
10	UDCHC01	Engineering Chemistry	2018-19
11	UDPHC02	Engineering Physics II	2018-19
12	UDMTC02	Engineering Mathematics II	2018-19
13	UDITC02	Programming for Problem Solving	2018-19
14	UDMDC03	Environmental Science	2018-19
15	UDLECPB	English Laboratory II	2018-19

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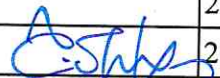# 135, East Coast Road,
Kanathur - 603 112, Chennai, India.

16	UDCHCPA	Engineering Chemistry Laboratory	2018-19
17	UDPHCPA	Engineering Physics Laboratory	2018-19
18	UDITCPA	Programming for problem solving	2018-19
19	UDMT301	Engineering Mathematics III	2018-19
20	UDMCC01	Engineering Mechanics	2018-19
21	UDFP301	Food and Nutrition	2018-19
22	UDFP302	Food microbiology	2018-19
23	UDFP303	Food Chemistry	2018-19
24	UDEE305	Basic Electronics Engineering	2018-19
25	UDVCC02	Value added training programme - I	2018-19
26	UDVCC03	Industrial Visit - I	2018-19
27	UD1LECD	Interpersonal Communication	2018-19
28	UDFP3PA	Food Microbiology Lab	2018-19
29	UDFP3PB	Food Chemistry Lab	2018-19
30	UDEE3PC	Work Shop Practices Electrical	2018-19
31	UDFP401	Unit operation in food processing	2018-19
32	UDFP402	Principles of Food Processing and preservation	2018-19
33	UDFP403	Engineering Properties of Food	2018-19
34	UDMCC02	Thermodynamics	2018-19
35	UDVCC04	Ethics and Values	2018-19
36	UDVCC05	Value added training programme - II	2018-19
37	UDVCC06	Industrial Visit - II	2018-19
38	UDLECPD	English Laboratory IV	2018-19
39	UDFP4PA	Unit operation in food processing Laboratory	2018-19
40	UDFP4PB	Food Preservation Technology Laboratory	2018-19
41	UDBTC02	Biology for Engineers	2018-19
42	UDFP501	Post Harvest Technology of Fruits and Vegetables	2018-19
43	UDIT501	Introduction to Object Oriented Programming	2018-19
44	UDFP502	Refrigeration and Cold storage	2018-19
45	UDVCC05	Indian Constitution	2018-19
46	UDVCC08	Value added training Programme - III	2018-19
47	UDVCC09	Industrial Visit - III	2018-19
48	UDFP5PA	Food Analysis Lab	2018-19
49	UDIT5PA	Object Oriented Programming Laboratory	2018-19
50	UDFP5PB	Internship - 1	2018-19
51	UDFP601	Cereals, Pulses and oilseed processing Technology	2018-19
52	UDFP602	Dairy Technology	2018-19
53	UDVCC10	Essence of Indian Traditional knowledge	2018-19

54	UDVCC11	Finishing School Training I	2018-19
55	UDVCC12	Value Added training - IV	2018-19
56	UDVCC13	Industrial Visit - IV	2018-19
57	UDFP6PA	Food Processing Laboratory	2018-19
58	UDFP6PB	Dairy Processing laboratory	2018-19
59	UDFP6PC	Mini project	2018-19
60	UDFP701	Food Additives	2018-19
61	UDFP702	Bakery and Confectionary Technology	2018-19
62	UDFP703	Food Packaging Technology	2018-19
63	UDVCC14	Finishing School Training II	2018-19
64	UDVCC15	Value added training programme - V	2018-19
65	UDVCC16	Industrial visit - V	2018-19
66	UDFP7PA	Bakery and Confectionery Lab	2018-19
67	UDFP7PB	Project Work - Phase 1	2018-19
68	UDFP7PC	Internship – 2	2018-19
69	UDVCC17	Industrial Visit - VI	2018-19
70	UDFP8PA	Project Work - Phase 2	2018-19
71	UDFPP01	Fruits, Vegetables Processing Technology	2018-19
72	UDFPP02	Alcoholic Beverage Technology	2018-19
73	UDFPP03	Non-fermented Beverage Technology	2018-19
74	UDFPP04	Post Harvest Technology of Agricultural Produce	2018-19
75	UDFPP05	Meat and Poultry Processing Technology	2018-19
76	UDFPP06	Non thermal Preservation of Foods	2018-19
77	UDFPP07	Sugar Technology	2018-19
78	UDFPP08	Millet Processing Technology	2018-19
79	UDFPP10	Instrumentation techniques for food analysis	2018-19
80	UDFPP11	Flavors Technology	2018-19
81	UDFPP12	Food Fermentation Technology	2018-19
82	UDFPP13	Ready to Eat Food Processing Technology	2018-19
83	UDFPP14	Food safety and hygiene	2018-19
84	UDFPP15	Total Quality Management in Food Industries	2018-19
85	UDFPP16	Food industry waste management	2018-19
86	UDFPP17	Food Quality Control & Assurance	2018-19
87	UDFPP18	Food plant design and layout	2018-19
88	UDFPP19	Cold chain management	2018-19
89	UDFPP20	Biostatistics	2018-19
90	UDFPP21	Sensory analysis of foods	2018-19
91	UDFPP22	Traditional Foods and Processing Technologies	2018-19

92	UDFPP23	Food and diet for Sea farers	2018-19
93	UDFPP24	Nano technology applications in food processing	2018-19
94	UDFPP25	Food biotechnology	2018-19
95	UDFPO01	Spices and Plantation Processing Technology	2018-19
96	UDFPO02	Nutraceuticals and Functional Foods	2018-19
97	UDFPO03	Milk and Milk products Technology	2018-19
98	UDFPO04	Alcoholic Beverage Technology	2018-19
99	UDFPO05	Meat and poultry processing	2018-19
100	UDFPO06	Marine food products processing	2018-19
101	UDFPO07	Bakery products technology	2018-19
102	UDFPO08	Ready to Eat Food Processing Technology	2018-19
103	UDFPO09	Sensory analysis of foods	2018-19
104	UDFPO10	Total Quality Management in Food Industries	2018-19
105	UDFPO11	Cold chain management	2018-19
106	UDFPO12	Consumer prospective on Food Safety and Standard laws	2018-19
ACADEMIC YEAR - (2019 - 2020)			
1	UD1LEC1	Technical English	2019-20
2	UDPHN01	Engineering Physics-I	2019-20
3	UD1LECA	Communication skills Laboratory-I	2019-20
4	UDCHND1	Engineering Chemistry	2019-20
5	UD1PHN2	Engineering Physics-II	2019-20
6	UD1ITC01	Python for Problem Solving	2019-20
7	UD1LECB	Communication skill Laboratory-II	2019-20
8	UD1ITCA	Python Programming Laboratory	2019-20
9	UD1MTC3	Engineering Mathematics-III	2019-20
10	UDFP301	Food and Nutrition	2019-20
11	UDFP302	Food microbiology	2019-20
12	UDFP303	Food Chemistry	2019-20
13	UDFP401	Unit operation in food processing	2019-20
14	UDFP402	Principles of Food Processing and preservation Technology	2019-20
15	UDBTC02	Biology for Engineers	2019-20
16	UDFP501	Post Harvest Technology of Fruits and Vegetables	2019-20
17	UDFP502	Refrigeration and cold chain management	2019-20
18	UDFP701	Food Additives	2019-20
19	UDFP702	Bakery and Confectionery Technology	2019-20
20	UDFPP01	Fruits and Vegetables Processing Technology	2019-20
21	UDFPP02	Alcoholic Beverage Technology	2019-20
22	UDFPP03	Non-fermented Beverage Technology	2019-20

23	UDFPP06	Non thermal Preservation of Foods	2019-20
24	UDFPP07	Sugar Technology	2019-20
25	UDFPP10	Instrumentation techniques for food analysis	2019-20
26	UDFPP12	Food Fermentation Technology	2019-20
27	UDFPP18	Food plant design and layout	2019-20
28	UDFPP22	Traditional Foods and Processing Technologies	2019-20
29	UDFPP24	Nano technology applications in food processing	2019-20
30	UDFPO07	Bakery products technology	2019-20

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