Scheme of Teaching and Examination for

3rd Semester of 3 Years Diploma in Food Technology

Duration of Semester : **14 Weeks**
Student Contact Hours : **36 Hrs**
Total Marks : **800**
Effective from : 2017 -18 Session

Sl. No.	Name of Subject	Subject Code	Subject	Teaching Scheme			Examination Scheme					
				L	T	P	Hours of Exam	Full Marks of Subject	Final Exam / committee marks	Internal Assessment	Pass Marks Final / Ext. Exam	Pass Marks in Subjects
1.	Biology	FTC301	Theory	3		-	3	100	80	20	26	40
2.	Food Microbiology	FTC303	Theory	3	-	-	3	100	80	20	26	40
3.	Food Chemistry & Nutrition	FTC304	Theory	3	-	-	3	100	80	20	26	40
4.	Unit Operation of Food Processing-I	FTC305	Theory	3	-	-	3	100	80	20	26	40
5.	Principles of Food processing & Preservations	FTC306	Theory	3	-	-	3	100	80	20	26	40
6.	Biology Lab	FTC307	Sessional	-	-	2	-	50	30	20	-	25
7.	Food Microbiology Lab	FTC308	Sessional	-	-	2	-	50	30	20	-	25
8.	Food Chemistry & Nutrition Lab	FTC309	Sessional	-	-	2	-	50	30	20	-	25
	Unit Operation of Food Processing-I Lab	FTC310	Sessional	-	-	2	-	50	30	20	-	25
	Principles of Food processing & Preservations Lab	FTC311	Sessional	-	-	2	-	50	30	20	-	25
9.	DLS	302	Sessional	-	-	4	-	50	30	20	-	25
	Total Hours of Teaching per week :			**15**		**14**						

Total Marks : Theory : Practical : Sessional :

L : Lecture, T : Tutorial P : Practical

Note:
1. Period of Class hours should be of 1 hrs duration as per AICTE norms.
2. Remaining Hrs every week has been marked for students for Library and Student Centered Activities.
3. Drawing / Graphics / Practical / Sessional examinations will be held at parent institution.
4. Board will depute examiner for Practical examination.
5. Regarding sessional examination the parent institution will form a three member committee and this committee will examine the sessional records and hold viva of the examinee for 60 % marks allotted to the subject. Marks for remaining 40 % will be provided by the Faculty concerned on the basis of evaluation of each job / work throughout the semester.