

### Courses for M.Sc. Horticulture (Postharvest Management)

1 <sup>st</sup> Semester	2 <sup>nd</sup> Semester
PHM 501* (2+1) Postharvest Management of Horticultural Produce	PHM 503 (1+1) Packaging and Storage of Fresh Horticultural Produce
PHM 502* (2+1) Postharvest Physiology and Biochemistry of Perishables	PHM 504 (1+1) Packaging and Storage of Processed Horticultural Produce
PHM 505* (2+1) Principles and Methods of Fruit And Vegetable Preservation	PHM 506 (1+2) Laboratory Techniques in Postharvest Management
PHM 507* (2+2) Processing of Horticultural Produce	PHM 508 (2+1) Quality Assurance, Safety and Sensory Evaluation of Fresh and Processed Horticultural Produce
PHM 591 (0+1) Seminar	PHM 509 (2+0) Functional Foods from Horticultural Produce
	PHM 510 (1+1) Marketing and Entrepreneurship in Postharvest Horticulture
PHM-599 (0+30) Masters Research	

\*Compulsory among major courses

### Courses for M. Tech. Food Technology (Processing Technology)

1 <sup>st</sup> Semester	2 <sup>nd</sup> Semester
FPT 501* (2+1) Emerging Technologies in Food Processing	FPT 502* (2+1) Emerging Technologies in Food Packaging
FPT 508 (2+1) Nutraceuticals and Specialty Foods	FPT 503* (2+1) Industrial Manufacturing of Food and Beverages
FPT 514 (2+1) Food Ingredients and Additives	FPT 511 (2+1) Traditional Foods
Seminar (0+1)	FPT 520 (0+2) Special Problem/ Summer Internship

\*Compulsory for Master's programmes

### Courses for Ph.D. Food Technology

1 <sup>st</sup> Semester	2 <sup>nd</sup> Semester
FST 601 (2+1) Advances in Food Chemistry & Nutrition	FST 603 (2+1) Advances in Food Engineering
FST 602 (2+1) Modern Food Microbiology	FST 605 (1+1) Food Packaging
FST 604 (2+0) Food Processing	FST 606 (0+2) Food Analysis
FST 691 (1+0) Doctoral Seminar I	FST 692 (1+0) Doctoral Seminar II
FST 699 (0+45) Doctoral Research	

### Courses for 1 Year diploma in Bakery and Fruit and Vegetable Processing

1 <sup>st</sup> Semester	2 <sup>nd</sup> Semester
DFB- 011 (2+2) Fruit and Vegetable Processing	DFB- 021 (0+14) Hands –on- Experiential Learning
DFB- 012 (1+2) Bakery and Confectionary Technology	DFB- 022 (0+2) Project work
DFB- 013 (1+2) Basic Food Biochemistry	
DFB- 014 (1+2) Basic Food Microbiology	
DFB- 015 (1+2) Entrepreneurship Development and Small Business Management	