

B VOC AGRO FOOD PROCESSING

<u>FIRST SEMESTER</u>		
SI	Course code	TITLE OF COURSE
1	AFP1S01	Basic principles of Food processing
2	AFP1S02	Basic principles of Food preservation
3	AFP1S03	Food Chemistry
4	BOCG101	Listening and speaking skills in English
5	BOCG102	Information Technology for Business
6	BAT1G03	Fundamentals of Horticulture
7	AFP1S04	Work Experience / Industry visit
<u>SECOND SEMESTER</u>		
SI	Course code	TITLE OF COURSE
1	AFP2S01	Food Additives
2	AFP2S02	Basic principles of Food Engineering
3	AFP2S03	Basic Microbiology
4	BOCG201	Writing and Presentation Skills in English
5	AFP2G02	Fruit and Vegetable Processing Technology
6	BAT2G03	Cultivation of Coconut Pepper and Banana
7	AFP2S04	Internship – Industry visit
<u>THIRD SEMESTER</u>		
SI	Course code	TITLE OF COURSE
1	AFP3S01	Food Processing Machineries
2	AFP3S02	Bakery and Confectionary Technology
3	AFP3S03	Food Analysis & Adulteration Testing
4	BOCG301	Principals of Management
5	AFP3G02	Cereals and Pulses Processing Technology
6	BAT3G03	Protected cultivation of Horticultural crops
7	AFP3S04	Work Experience / Industry Visit
<u>FOURTH SEMESTER</u>		
SI	Course code	TITLE OF COURSE
1	AFP4S01	Dairy Technology
2	AFP4S02	Meat – Fish and Poultry Processing Technology
3	AFP4S03	Food Science & Nutrition
4	BOCG401	Soft Skill and Personality Development
5	AFP4G02	Fat and Oil Processing Technology
6	BAT4G03	Commercial Vegetable Production
7	AFP4S04	Internship – Industry visit

FIFTH SEMESTER

SI	Course code	TITLE OF COURSE
1	AFP5S01	Food Packaging
2	AFP5S02	Technology of Beverage
3	AFP5S03	Sensory Evaluation
4	BOCG501	Environmental studies
5	AFP5G02	Sanitation and Hygiene
6	AFP5G03	Drying Technology
7	AFP5S04	Work Experience /Industry Visit

SIXTH SEMESTER

SI	Course code	TITLE OF COURSE
1	AFP6S01	Analytical methods in Food Processing
2	AFP6S02	Food plant Design
3	BOCG601	Entrepreneurship Development
4	AFP6G02	Computer Hardware and networking
5	AFP6G03	Food Toxicology
6	AFP6S03	Internship – Project /Dissertation

