

S-30th May, 2015 AC after Circulars from Circular No.1 & onwards++ - 68 -

DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY

CIRCULAR NO.SU/Engg./M.Tech. Food Pros./62/2015

It is hereby inform to all concerned that, on the recommendation of the Faculty of Engineering & Technology, the Hon'ble Vice-Chancellor has accepted the "Revised Teaching/Examination Scheme for M.Tech. Food Processing of Semester-I & II" on behalf of the Academic Council Under Section-14[7] of the Maharashtra Universities Act, 1994.

This is effective from the Academic Year 2015-16 & onwards as appended herewith.

All concerned are requested to note the contents of the circular and bring notice to the students, teachers and staff for their information and necessary action.

University Campus,
Aurangabad-431 004.
REF.NO.SU/ENGG./M.TECH./
Food Pro./2015/11920-28
Date:- 07-09-2015.

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Director,
Board of College and
University Development.

Copy forwarded with compliments to:-

- 1] **The Principals, affiliated concerned colleges,
Dr. Babasaheb Ambedkar Marathwada University**

Copy to :-

- 1] The Controller of Examinations,
- 2] The In-Charge, E-Suvidha Kendra, [Professional Unit] Rajarshi Shahu Maharaj Pariksha Bhavan, Dr. Babasaheb Ambedkar Marathwada University,
- 3] **The Section Officer, [Engineering Unit],**
- 4] The Programmer [Computer Unit-1] Examinations,
- 5] The Programmer [Computer Unit-2] Examinations,
- 6] The Record Keeper.

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DR. BABASAHEB AMBEDKAR MARATHWADA UNIVERSITY, AURANGABAD
Teaching/Examination Scheme for the degree of Master of Technology (Food Processing Technology)
w.e.f. Year 2013-14

Semester-I

Course Code	Name of the Subject	Teaching Scheme (Hrs. Per Week)				Examination Scheme - Marks					Duration of Theory exam	Credit
		Lectures	Tutorials	Practical	Total Hours	Theory	Class Test	Term work	Viva-voce	Total		
MTF601	Food Microbiology & Bio-Chemistry	3	1	-	4	80	20	--	--	100	3 Hrs	4
MTF602	Food Preservation Technology	3	1	-	4	80	20	--	--	100	3 Hrs	4
MTF603	Food from Animal Sources	3	1	-	4	80	20	--	--	100	3 Hrs	4
MTF604	Food from Plant Sources	3	1	-	4	80	20	--	--	100	3 Hrs	4
MTF641-643	Elective-I	3	1	-	4	80	20	--	--	100	3 Hrs	4
MTF621	Food Processing Lab-I	--	-	4	4	--	--	50	-	50	-	2
MTF622	Food Analysis Lab	--	-	2	2	-	-	-	50	50	-	1
MTF623	Seminar-I	--	-	2	2	--	--	-	50	50	-	1
	Total	15	05	08	28	400	100	50	100	650	-	24

Elective-I: 1. Food Plant Design & Economics, 2. Cold Chain Management and 3. Utilization of food industry waste

Semester-II

Course Code	Name of the Subject	Teaching Scheme (Hrs. Per Week)				Examination Scheme - Marks					Duration of Theory exam	Credit
		Lectures	Tutorials	Practical	Total Hours	Theory	Class Test	Term work	Viva-voce	Total		
MTF651	Food Process Engineering	3	1	-	4	80	20	-	-	100	3 Hrs	4
MTF652	Bakery & Confectionary Technology	3	1	-	4	80	20	-	-	100	3 Hrs	4
MTF653	Food Handling and Packaging	3	1	-	4	80	20	-	-	100	3 Hrs	4
MTF654	Beverage and Industrial Fermentation	3	1	-	4	80	20	-	-	100	3 Hrs	4
MTF691-693	Elective-II	3	1	-	4	80	20	-	-	100	3 Hrs	4
MTF671	Food Processing Lab-II	--	-	4	4	--	--	50	-	50	-	2
MTF672	Food Microbiology & Enzymology Lab.	-	-	2	2	-	-	-	50	50	-	1
MTF673	Seminar-II	--	-	2	2	-	-	-	50	50	-	1
	Total	15	05	08	28	400	100	50	100	650	-	24

Elective-II: 1. Food Standards & Regulations, 2. Business Management & International Trade and 3. Marketing, Distribution and Logistics