



St Aloysius College (Autonomous)
Mangaluru

Re-accredited by NAAC "A" Grade

COURSE STRUCTURE AND SYLLABUS

B.Voc
Food Processing and
Engineering

**DEEN DAYAL UPADHYAY CENTRE FOR KNOWLEDGE ACQUISITION
AND UPGRADATION OF
SKILLED HUMAN ABILITIES AND LIVELIHOOD (KAUSHAL)**

**(UGC approved B.Voc. Degree conducting institutions with UGC
assistance)**

(2017 –18)

ST ALOYSIUS COLLEGE
(Autonomous)
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Re-accredited by NAAC with 'A' Grade - CGPA 3.62
Ranked 44 in College Category by NIRF, MHRD, Government of India
Recognised by UGC as "College with Potential for Excellence"
College with 'STAR STATUS' conferred by DBT, Government of India

No: SAC 40/Syllabus 2018-19

Date: 04-12-2017

NOTIFICATION

Sub: Syllabus of **B.Voc. in FOOD PROCESSING AND ENGINEERING**
Course under Credit Based Semester System.

Ref: 1. Academic Council decision dated 28-10-2017
2. Office Notification dated 04-12-2017

Pursuant to the Notification cited under reference (2) above, the Syllabus of **B.Voc. in FOOD PROCESSING AND ENGINEERING** Course under Credit Based Semester System is hereby notified for implementation with effect from the academic year **2018-19**.

PRINCIPAL



REGISTRAR

To:

1. The Chairman/Dean/HOD.
2. The Registrar
3. Library

Structure and Syllabus of B.Voc in Food processing and Engineering

Scheme and Syllabus

Bachelor of Vocation

B.Voc First Year: Food Processing and Engineering (1st Semester)

CODE	SUBJECTS	L	T	P	TOTAL CREDITS *	External Marks	Internal Marks	Practical Marks	TOTAL MARKS
BV 131.1	Communication Skills - 1	4			4	70	30		100
BV 132.1	Kannada/ Hindi/ French/Malayalam/Konkani -1	4			4	70	30		100
BV 133.1	Basic computer skills - 1	4			4	70	30		100
BV 134.1	Basics of Food Processing	3	0	0	3	70	30		100
BV 135.1	Fundamentals of Food and Nutrition	3	0	0	3	70	30		100
BV 136.1E	Basics of Food Safety and Regulatory Act	3	0	0	3	70	30		100
BV 137.1P	Practical Paper pertaining to - BV 134.1			4	2	40	10	50	50
BV 138.1P	Practical Paper pertaining to - BV 135.1			4	2	40	10	50	50
BV 139.1P	Practical Paper pertaining to - BV 136.1			4	2	40	10	50	50
BV 140.1	Industrial Visit				3				50
	Total				30				800

15hrs L=1credit; 30hrs of practical =1credit

B.Voc First Year: Food Processing and Engineering (2nd Semester)

CODE	SUBJECTS	L	T	P	TOTAL CREDITS*	External Marks	Internal Marks	Practical Marks	TOTAL MARKS
BV 131.2	Communication Skills - 2	4			4	70	30		100
BV 132.2	Kannada / Hindi / French/Malayalam/Konkani - 2	4			4	70	30		100
BV 133.2	Basic computer skills - 2	4			4	70	30		100
BV 134.2	Introduction to Cereals, Legumes and Oil Processing	3	0	0	3	70	30		100
BV 135.2	Fundamentals Of Food Chemistry And Microbiology	3	0	0	3	70	30		100
BV 136.2E	Introduction to Fruit and Vegetable Processing	3	0	0	3	70	30		100
BV 137.2P	Practical Paper pertaining to - BV 134.2			4	2	40	10	50	50
BV 138.2P	Practical Paper pertaining to - BV 135.2			4	2	40	10	50	50
	Practical Paper pertaining to - BV 136.2			4	2	40	10	50	50
BV 140.2	Industrial Visit				3				50
	Total				30				800

15hrs L=1credit; 30hrs BV 139.2P of practical =1credit

B. Voc Second Year: Food Processing and Engineering (3rd Semester)

CODE	SUBJECTS	L	T	P	TOTAL CREDITS*	External Marks	Internal Marks	Practical Marks	TOTAL MARKS
BV 131.3	Soft skills	4			4	70	30		100
BV 132.3	Health safety and Environment	4			4	70	30		100
BV 133.3	Fundamentals of Indian constitution	4			4	70	30		100
BV 134.3	Introduction to Bakery & Confectionery Processing	3	0	0	3	70	30		100
BV 135.3	Food Engineering and Instrumentation	3	0	0	3	70	30		100
BV 136.3E	Introduction to Dairy Technology	3	0	0	3	70	30		100
BV 137.3P	Practical Paper pertaining to BV 134.3			4	2	40	10	50	50
BV 138.3P	Practical Paper pertaining to - BV 135.3			4	2	40	10	50	50
BV 139.3P	Practical Paper pertaining to - BV 136.3			4	2	40	10	50	50
BV 140.3	Industrial Visit				3				50
	Total				30				800

15hrs L=1credit; 30hrs of practical =1credit

B. Voc Second year: Food Processing and Engineering (4th Semester)

CODE	SUBJECTS	L	T	P	TOTAL CREDITS*	External Marks	Internal Marks	Practical Marks	TOTAL MARKS
BV 131.4	Behavioral skills	4			4	70	30		100
BV 132.4	Human Rights and Value Education	4			4	70	30		100
BV 133.4	Fundamentals of Business Law	4			4	70	30		100
BV 134.4	Introduction to Meat, Fish and Poultry Processing	3	0	0	3	70	30		100
BV 135.4	Basics of Food Packaging	3	0	0	3	70	30		100
BV 136.4E	Food Additives and Preservatives	3	0	0	3	70	30		100
BV 137.4P	Practical Paper pertaining to - BV 134.4			4	2	40	10	50	50
BV 138.4P	Practical Paper pertaining to - BV 135.4			4	2	40	10	50	50
BV 139.4P	Practical Paper pertaining to - BV 136.4			4	2	40	10	50	50
BV 140.4	Industrial Visit				3				50
	Total				30				800

15hrs L=1credit; 30hrs of practical =1credit

B. Voc Third year: Food Processing and Engineering (5th Semester)

CODE	SUBJECTS	L	T	P	TOTAL CREDITS *	External Marks	Internal Marks	Practical Marks	TOTAL MARKS
BV 131.5	Gender Equity and Value Education	4			4	70	30		100
BV 132.5	Legal and ethical aspects of Business	4			4	70	30		100
BV 133.5	Entrepreneurship	4			4	70	30		100
BV 134.5	Food Drying and Concentration Techniques	3	0	0	3	70	30		100
BV 135.5	Spices and Plantation Crop Technology	3	0	0	3	70	30		100
BV 136.5	Introduction to Fermentation Technology	3	0	0	3	70	30		100
BV 137.5P	Practical Paper pertaining to - BV 134.5			4	2	40	10	50	50
BV 138.5P	Practical Paper pertaining to - BV 135.5			4	2	40	10	50	50
BV 139.5P	Practical Paper pertaining to - BV 136.5			4	2	40	10	50	50
BV 140.5	Industrial Visit				3				50
	Total				30				800

15hrs L=1credit; 30hrs of practical =1credit

B. Voc Third year: Food Processing and Engineering (6th Semester)

CODE	SUBJECTS	L	T	P	TOTAL CREDITS *	External Marks	Internal Marks	Practical Marks	TOTAL MARKS
BV 131.6	General Project Management	4			4	70	30		100
BV 132.6	Inventory Management	4			4	70	30		100
BV 133.6	Principles of Marketing	4			4	70	30		100
BV 134.6	Food Industry Waste Management	3	0	0	3	70	30		100
BV 135.6P	Practical Paper pertaining to BV 134.6			4	2	40	10	50	50
BV 136.6	Industrial Project				12				350
	Total				30				800

15hrs L=1credit; 30hrs of practical =1credit