

**B.Voc. (Food Processing and Safety)**  
**(Programme structure for Students admitted from 2020-2021 onwards)**

Sem.	Part	Course	Course Code	Course Title	Total Hours	Credits	Marks		
							CIA	ESE	Total
I	I	General	<b>20B1LT1 / 20B1LBT1</b>	Language-I- Tamil	30	2	25	75	100
	II	General	<b>20BCN1LE1</b>	Communicative Grammar	30	2	25	75	100
	III	General	18BFP1C1	Food Science	45	3	25	75	100
	III	General	18BFP1C2	Bakery and Confectionery-I	45	3	25	75	100
	III	Skill	18BFP1C3P	Food Science Practical	90	6	20	80	100
	III	Skill	18BFP1C4P	Bakery and Confectionery-I Practical	90	6	20	80	100
	III	Skill	18BFP1C5I	Bakery and Confectionery-I Internship	180	6	20	80	100
IV	General	<b>20BCN1AE1</b>	Value Education	30	2	100	-	100	
<b>Total</b>					<b>540</b>	<b>30</b>	<b>240</b>	<b>540</b>	<b>800</b>
II	I	General	<b>20B2LT2 / 20B2LBT2</b>	Language-II -Tamil	30	2	25	75	100
	II	General	<b>20BCN2LE2</b>	English	30	2	25	75	100
	III	General	18BFP2C6	Principles of Nutrition	45	3	25	75	100
	III	General	18 BFP2C7	Bakery and Confectionery-II	45	3	25	75	100
	III	Skill	18 BFP2C8 P	Principles of Nutrition Practical	90	6	20	80	100
	III	Skill	18 BFP2C9P	Bakery and Confectionery-II Practical	90	6	20	80	100
	III	Skill	18BFP2C10I	Bakery and Confectionery-II Internship	180	6	20	80	100
IV	General	<b>20BCN2SE1</b>	Soft Skills Development	30	2	100	-	100	
<b>Total</b>					<b>540</b>	<b>30</b>	<b>240</b>	<b>540</b>	<b>240</b>
III	III	General	18 BFP3C11	Principles of Food Preservation	30	2	25	75	100
	III	General	18 BFP3C12	Food Processing-I	60	4	25	75	100
	III	General	18 BFP 3C13	Food Chemistry	30	2	25	75	100
	III	General	18BFP 3C14	Food Microbiology	30	2	25	75	100
	III	Skill	18 BFP3C15P	Food Processing-I Practical	90	6	20	80	100
	III	Skill	18 BFP3C16P	Food Chemistry and Food Microbiology Practicals	90	6	20	80	100
	III	Skill	18 BFP3C17I	Food Processing – I Internship	180	6	20	80	100
IV	General	<b>20BCN3AE2</b>	Environmental Studies	30	2	100	-	100	
<b>Total</b>					<b>540</b>	<b>30</b>	<b>240</b>	<b>540</b>	<b>800</b>
IV	III	General	18 BFP4C19	Food Processing-II	45	3	25	75	100
	III	General	18BFP4C18	General Biochemistry	45	3	25	75	100
	III	General	18 BFP4C21	Food Service Management	45	3	25	75	100
	III	General	18 BFP4C22	Entrepreneurship Skill in Food Industry	30	2	25	75	100
	III	Skill	18 BFP4C23P	Food Processing-II Practical	90	6	20	80	100
	III	Skill	18 BFP4C24P	General Biochemistry and Food service Management Practicals	90	6	20	80	100
	III	Skill	18BFP4C25I	Food Processing-II Internship	180	6	20	80	100
IV	General	<b>20BCN4AE3</b>	Gender Studies	15	1	100	-	100	
<b>Total</b>					<b>540</b>	<b>30</b>	<b>240</b>	<b>540</b>	<b>800</b>
V	III	General	18 BFP5C26	Food Processing-III	60	4	25	75	100
	III	General	18 BFP5C27	Food Product Development	45	3	25	75	100
	III	General	18 BFP5C28	Nutrition through life cycle	45	3	25	75	100
	III	General	18 BFP5C29	Marketing Management	30	2	25	75	100
	III	Skill	18 BFP5C30P	Food Processing-III Practical	90	6	20	80	100
	III	Skill	18 BFP5C31P	Food Product Development and Nutrition through life cycle Practicals	90	6	20	80	100
III	Skill	18BFP5C32I	Food Processing-III Internship	180	6	20	80	100	
<b>Total</b>					<b>540</b>	<b>30</b>	<b>160</b>	<b>540</b>	<b>700</b>
VI	III	General	18 BFP6C33	Human Physiology	45	3	25	75	100
	III	General	18 BFP6C34	Diet Therapy	45	3	25	75	100
	III	General	18 BFP6C35	Food Packaging and Labelling	45	3	25	75	100
	III	General	18 BFP6C36	Food standards and Safety	45	3	25	75	100
	III	Skill	18 BFP6C37P	Diet Therapy and Application of computer practicals	90	6	18	80	100
	III	Skill	18 BFP6C38P	Food Packaging and Labelling Practical	90	6	18	80	100
III	Skill	18BFP6C39I	Food Packaging and Labelling Internship	180	6	18	80	100	
<b>Total</b>					<b>540</b>	<b>30</b>	<b>160</b>	<b>540</b>	<b>700</b>
<b>Grand Total</b>					<b>3240</b>	<b>180</b>	<b>-</b>	<b>3240</b>	<b>4600</b>