

**INSTITUTE OF HOME ECONOMICS**

**N 2021-22 (JULY - DEC)**

**COURSE: BSC (HONS) FOOD TECHNOLOGY SEMESTER - 1**

Pd. No		1	2	3	4	5	6	7	8	
DAY/ TIME		9.00-10.00	10.00-11.00	11.0-12.0	12.0-1.00	1.00-1.30	1.30-2.30	2.30-3.30	3.30-4.30	4.30-5.30
MON	A	FFT Th G RNo 1305	GE-BC Th GL-2 RNo. 313	PFS Th G; R No 315	GE-BC Th GL-2 RNo.1201	BREAK				
	B					BREAK				
TUE	A	PFS PRAC G LAB No 210/1306				BREAK	ENG Th E- G1 RNo1203	FFT Th G : RNo 1203	PFS Th FT2; R No 1001	
	B	BREAK								
WED	A		PFS Th G-: R No 216	ENG Th AG R No 216	BREAK	FFT PRAC G: LAB No 210				
	B				BREAK					
THU	A	FFT Th G R No 314	FFT Th G: R No 1305	ENG Th E G-1: RNo 1305	BREAK	GE-BC Th BC1 : R No 1103				
	B				BREAK					
FRI	A	GE-BC PRAC TA LAB No 10				BREAK	ENG Th G1: RNo 1202			
	B	BREAK								
SAT	A				BREAK					
	B				BREAK					
CONVENOR SIGN		DIRECTOR								

LEGENDS: SUBJECTS				LEGENDS: TEACHER NAMES	
	SHORT FORM	FULL SUBJECT	COURSE CODE	TEACHER SHORT NAME	EXPANDED NAME
1	FFT	FUNDAMENTALS OF FOOD TECHNOLOGY (FFT)	CC FT 101	G	G
2	PFS	PRINCIPLES OF FOOD SCIENCE	CC FT 102	DK, G	DEEPSHIKHA KATARIA, G
3	ENG	ENGLISH	AECC	AG, Eng GL1	ANITA GEORGE, Eng GL 1
4	BC	BIOCHEMISTRY OF CELL	GE	BC2, BC4, BC6, BC G-1	BC2, BC4, BC6, BC G-1

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**-22 (JULY - DEC)**

**COURSE: BSC (HONS) FOOD TECHNOLOGY SEMESTER 3**

Pd. No		1	2	3	4	BREAK	5	6	7	8
DAY/ TIME		9.00-10.00	10.00-11.00	11.0-12.0	12.0-1.00	1.00-1.30	1.30-2.30	2.30-3.30	3.30-4.30	4.30-5.30
MON	A	CONF PRAC FT2: LAB No 210				BREAK	F&V PRAC FT1: LAB No 1306			
	B	BREAK								
TUE	A	DAIRY Th FT 3 : RNo 1201	DAIRY Th FT 2 : RNo 1201	FN Th TKR: RNo 1001	BREAK	F&V FT1: R No 1303	GE-BC TH BC4: R No 1303			
	B				BREAK					
WED	A	GE- BC TH BC GL-1: R No 1303			BREAK	FN PRAC FN7: Th R 1303				
	B	BREAK								
THU	A	CONF Th (SEC) FT 2: R No 1303	DAIRY Th FT2: RNo 1303	FN Th FN3: RNo 210	BREAK	DAIRY PRAC (SEC) FT 1 : LAB No 1306				
	B				BREAK					
FRI	A	F& V FT1	F& V FT3	F& V FT3 R No 1203	CONF Th (SEC) FT 2 : RNo1102	BREAK	FN Th FN3: RNo 210			
	B					BREAK				
SAT	A	GE-BC PRAC BC4: LAB No 110				BREAK				
	B	BREAK								
CONVENOR SIGN		DIRECTOR								

LEGENDS: SUBJECTS				LEGENDS: TEACHER NAMES	
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	SHORT FORM	FULL SUBJECT	COURSE CODE	TEACHER SHORT NAME	EXPANDED NAME
1	FN	FOOD AND NUTRITION	CCFT 301	TKR, FN3, FN7	TEJMEET REKHI, FN3, FN7
2	F&V	TECHNOLOGY OF FRUITS VEGETABLE AND PLANTATION CROP (F&V)	CCFT 302	FT1, FT2, FT3	FT1, FT2, FT3
3	DAIRY	TECHNOLOGY OF DAIRY AND SEA FOOD (DAIRY)	CCFT 303	FT1, FT2, FT3	FT1, FT2, FT3
4	CONFEC	CONFECTIONARY TECHNOLOGY	SEC FT 04	FT2	FT2
5	BC	PROTEINS AND ENZYMES	GE	4 BC6	4 BC6

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**N 2021-22 (JULY - DEC)**

**COURSE: BSC (HONS) FOOD TECHNOLOGY SEMESTER - 5**

Pd. No		1	2	3	4	5	6	7	8	
DAY/ TIME		9.00-10.00	10.00-11.00	11.0-12.0	12.0-1.00	1.00-1.30	1.30-2.30	2.30-3.30	3.30-4.30	4.30-5.30
MON	A			FOOD ENGG Th FT 3 :RN0 1303	FOOD ENGG Th FT 3 :RN0 1303	BREAK	FOOD CHEM Th FT- 2: R No 1303	FOOD SAFETY Th FT -2: RN0 1303		
	B					BREAK				
TUE	A	FOOD ENGG Th FT2: RN0 1303	FOOD ENGG Th FT 3 :RN0 1303	FOOD SAFETY Th FT- 2: R No 1303	FOOD SAFETY Th FT -1: R No 1303	BREAK	FOOD CHEM Th FT- 2: RN0 1302			
	B					BREAK				
WED	A	FQM PR FT -1: LAB No 1306				BREAK	FOOD CHEM PRAC FT-2: LAB No 1306			
	B					BREAK				
THU	A	FOOD ENGG PRAC FT 3:LAB No 210				BREAK	FQM Th FT3: RN0 1101			
	B					BREAK				
FRI	A	FOOD CHEM Th FT -2: RN0 1303	FOOD SAFETY Th FT -1: RN0 1303	FQM Th FT1 RN0 1303	FQM Th FT 3: RN0 1303	BREAK	FOOD SAFETY PRAC SEC A FT -3 RN0 103A			
	B					BREAK				
SAT	A					BREAK				
	B					BREAK				
CONVENOR SIGN		DIRECTOR								

**LEGENDS: SUBJECTS**

**LEGENDS: TEACHER NAMES**

	SHORT FORM	FULL SUBJECT	COURSE CODE	TEACHER SHORT NAME	EXPANDED NAME
1	FOOD ENGG	FOOD ENGINEERING	C 11	FT2, FT3	FT2, FT3
2	FOOD CHEM	FOOD CHEMISTRY -1	C 12	FT2	FT2
3	FQM	FOOD QUALITY MANAGEMENT	DSE-2	FT1, FT 3	FT1, FT 3
4	FOOD SAFETY	FOOD SAFETY	DSE-3	FT1, FT2, FT3	FT1, FT2, FT3