

**INSTITUTE OF HOME ECONOMICS ACADEMIC SESSION 2022-23 JUL-DEC COURSE: BSc Hons FOOD TECHNOLOGY SEMESTER 1 NOV '22**

Pd. No		1	2	3	4		5	6	7	8
DAY/TIME	SECTION	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		BIOMOL (GE) Th NMW Room 1202			B R E A K	VAC -th	MMPT TH FT GL 1 1201		
	B			MMPT Pr FTGL1 LAB 1306			DL FAS GL1 216, CE GL-1 315E &L AG 317, S&S MS Rno 117			
TUE	A	VAC Th E&C -SK 1103 AYN-SGJ 1201 CE GL-1 216; FL-PS 317	MMPT TH FT GL 1 1303	MMPT TH FT GL 1 1303	PFS Th: FN 1 R No 1305		SEC pr P&C RG pr-1004, VW pr-1002, GL th; IT BC4 8; DM PR-RM1			
	B									
WED	A	MMPT Pr FTGL1 LAB 1306		VAC - Pr E&C-GC 1002; AYN -FN GL 1103 E&L AG S&S MS CVR CE GL-6, FL-MS			FFT PRAC FT G 2 LAB 210		FFT PRAC FT G 2 LAB 210	
	B						PFS PRAC FT GL1 LAB 1306		PFS PRAC FT GL1 LAB 1306	
THU	A	AECC Lang 1305	FFT TH FT GL2 1302	PFS TH FT GL2 1302	PFS TH FT GL2 1302		BIOMOLECULES ( GE) PRAC LAB NMW 8			
	B									
FRI	A	FFT TH FT GL2 1305	FFT TH FT GL2 1305	AECC Lang 1305	BIOMOL (GE) Th NMW Room 1103	VAC PRAC FIT INDIA				
	B									
SAT	A									
	B									

CONVENOR SIGN DIRECTOR

**SUBJECTS**

**TEACHER NAMES**

COURSE CODE	FULL SUBJECT NAME	SHORT FORM USED	TEACHER SHORT NAME	EXPANDED NAME			No of THEORIE S per week	No. of PRACTper week
DSC FT02	PRINCIPLES OF FOOD SCIENCE	PFS	FN1, GL1 GL2	FN1, GL1 GL2			3	2x2
DSC FT01	FUNDAMENTALS OF FOOD TECHNOLOGY	FFT	GL1, GL2	GL1, GL2			3	2x2
DSC FT 02	MILK AND MILK PRODUCTS TECHNOLOGY	MMPT	GL1, GL2	GL1, GL2			3	2x2



# HOME ECONOMICS

) **2022-23**

## 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
<b>MON</b>	<b>A</b>	CONF PRAC ( SEC) FT2: LAB No 210				<b>BREAK</b>	F&V PRAC FT4: LAB No 1306			
	<b>B</b>					<b>BREAK</b>	DAIRY PRAC FT1 210			
<b>TUE</b>	<b>A</b>	F&V Th FT 3 : RNo 1302	DAIRY Th FT 4 : RNo 1302	FN Th TKR: RNo 1302	DAIRY FT3 R No 1302	<b>BREAK</b>	F&V FT1: R No 1302	GE-BC TH BC1: R No 1302		
	<b>B</b>					<b>BREAK</b>				
<b>WED</b>	<b>A</b>	FN Th TKR: RNo 1305 GE- BC TH BC4: R No 1305				<b>BREAK</b>	FN PRAC FN7: Th R 1302			
	<b>B</b>					<b>BREAK</b>	FN PRAC: TH R 1305 GL			
<b>THU</b>	<b>A</b>	CONF Th : FT2 RNo 1305 CONF Th (SEC) FT 2: R No 1305 FN Th FN3: RNo1305				<b>BREAK</b>	DAIRY PRAC FT 2 : LAB No 1306			
	<b>B</b>					<b>BREAK</b>	F&V PRAC FT1 LAB No 203			
<b>FRI</b>	<b>A</b>	F& V FT3 1302	DAIRY FT3 R No 1302	DAIRY Th (SEC) FT 4 : RNo1302	F& V FT1 1302	<b>BREAK</b>	FN Th FN3: RNo 1302			
	<b>B</b>					<b>BREAK</b>				
<b>SAT</b>	<b>A</b>	GE-BC PRAC BC4: LAB No 110				<b>BREAK</b>				
	<b>B</b>					<b>BREAK</b>				
CONVENOR SIGN						DIRECTOR				
<b>LEGENDS: SUBJECTS</b>		<b>LEGENDS: TEACHER NAMES</b>								
	<b>SHORT FORM</b>	<b>FULL SUBJECT</b>	<b>COURSE CODE</b>	<b>TEACHER SHORT NAME</b>	<b>EXPANDED NAME</b>					
1	FN	FOOD AND NUTRITION	CCFT 301	TKR, FN3, FN7 GL	TEJMEET REKHI, FN3, FN7 GL					
2	F&V	TECHNOLOGY	CCFT 302	FT1, FT3 FT4	FT1, FT3 FT4					

3	DAIRY	TECHNOLOGY OF DAIRY AND SEA FOOD (DAIRY)	CCFT 303	FT1, FT2, FT3 FT4	FT1, FT2, FT3 FT4					
4	CONFEC	CONFECTIONARY TECHNOLOGY	SEC FT 04	FT2	FT2					
5	BC	PROTEINS AND ENZYMES	GE	BC4	BC4					

**OF HOME ECONOMICS**

**- DEC) 2022-23**

**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
<b>MON</b>	<b>A</b>			FOOD SAFETY Th FT 3: RNo 1305	FOOD ENGG Th FT 3 :RNo 1305	BREAK	FOOD CHEM Th FT- 2: R No 1305	FOOD SAFETY Th FT -2: RNo 1305			
	<b>B</b>					BREAK					
<b>TUE</b>	<b>A</b>	FOOD ENGG Th Guest: RNo 1305	FOOD ENGG Th FT 3 :RNo 1305	FOOD SAFETY Th FT- 2: R No 1305	FOOD SAFETY Th FT -1: R No 1305	BREAK	FOOD CHEM Th FT- 2: RNo 1305				
	<b>B</b>					BREAK					
<b>WED</b>	<b>A</b>	FQM PR FT -1: LAB No 1306				BREAK	FOOD CHEM PRAC FT-2: LAB No 1306				
	<b>B</b>	FOOD ENGG PRAC 203: FT4				BREAK	FOOD SAFETY 103A: FT4				
<b>THU</b>	<b>A</b>	FOOD ENGG PRAC FT 3:LAB No 210				BREAK	FOOD SAFETY PRAC SEC A FT -3 RNo 103A				
	<b>B</b>	FOOD CHEM PRAC LAB 1306: FT4				BREAK	FQM PRAC LAB 210 : FT4				
<b>FRI</b>	<b>A</b>	FOOD CHEM Th FT -2: RNo 1305	FOOD SAFETY Th FT -1: RNo 1305	FQM Th FT1 RNo 1305	FOOD ENGG Th FT 3 :RNo 1305	BREAK	FQM Th FT3: RNo 1305				
	<b>B</b>					BREAK					
<b>SAT</b>	<b>A</b>					BREAK					
	<b>B</b>					BREAK					
CONVENOR SIGN		DIRECTOR									
<b>LEGENDS: SUBJECTS</b>				<b>LEGENDS: TEACHER NAMES</b>							
	<b>SHORT FORM</b>	<b>FULL SUBJECT</b>	<b>COURSE CODE</b>	<b>TEACHER SHORT NAME</b>	<b>EXPANDED NAME</b>						
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					