

**INSTITUTE OF HOME ECONOMICS**  
ACADEMIC SESSION 2023-24 JUL-DEC

COURSE: **BSc Hons FOOD TECHNOLOGY**

SEMESTER 1

Pd. No	SECTION	1	3	4	1.00-1.30	5	6	7	8	
DAY/ TIME	SECTION	9.00-10.00	11.0-12.0	12.0-1.00	1.00-1.30		2.30-3.30	3.30-4.30	4.30-5.30	
MON	A	FFT PRAC FT1 LAB 1306			B R E A K					
	B	FFT PRAC FT1	MMPT Pr FT1 LAB 1306			PFS PRAC LAB 1306 FT2				
TUE	A	MMPT Pr FTG3 LAB	FFT TH FT1 R NO 1305	PFS Th FT3 R No 1201		PFS TH R NO 1305 FT1	MMPT TH R NO 1305 FT1	BIOMOL (GE) Th NMW Room 1303		
	B									
WED	A		MMPT TH FTG3 R NO 1305			SEC -PR ECCE, VW PR-1004, DM PR- RM1 1202, VCP, YA; 1204 CAD FOR FASHION FAS 3, R NO 322 HSFC NUT: AB LAB 206 DFM, CE GL-3, R: 1204 , PLANT AROMATICS AND PERFUMERY SY 8				
	B									
THU	A	VAC- E&L AG R:320; VAC A&N TH (PERIOD 2) + PRAC(PERIOD 3AND4) FN3 LAB NO1206; S&S, TH (1ST PERIOD): MS, R: 101; : PRAC(2ND & 3RD PERIOD): AK, R: 101; FL, PS, TH, RNO 306B; ECTH+PR (HDGL RNO 1001: DE FASGL RNO 322					PFS PRAC FOOD TECH SEM1 LAB 1306 FT3			
	B									
FRI	A	FFT TH FTGL3 1305	BIOMOL (GE) Th NMW Room 1201			PFS THE FT3 RNO 1305 lab 1206				
	B									
SAT	A	BIOMOLECULES ( GE) PRAC LAB NMW 10								
	B	BIOMOLECULES ( GE) PRAC LAB GL 110								

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SUBJECTS			TEACHER NAMES				No of THEORIES per week	No. of PRACTper week
COURSE CODE	FULL SUBJECT NAME	SHORT FORM USED	TEACHER SHORT NAME	EXPANDED NAME				
DSC FT02	PRINCIPLES OF FOOD SCIENCE	PFS	FT1, FT2, FT3	FT1, FT2, FT3			3	2x2
DSC FT01	FUNDAMENTALS OF FOOD TECHNOLOGY	FFT	FT1, FTG3	FT1,FTG3			3	2x2
DSC FT 02	MILK AND MILK PRODUCTS TECHNOLOGY	MMPT	FT1, FTG3	FT1, FTG3			3	2x2
VAC	Financial Literacy	FL	PS	Dr. Pratima Singh			1	2
VAC	Science And Society	S&S	MS	Dr Manjula Suri			1	2 (x2)
VAC	Fit India	F I	NS	Dr Namita Saini				4 (x2)
VAC	Ecology and Literature	E&L	AG	Ms Anita George			1	2 (x2)
VAC	Digital Empowerment	DE	FAS GL 3	FAS GL3			1	4
VAC	Ayurveda and Nutrition	A&Y	FN3	FN3			1	2
VAC	Ethics and Culture	E & C	HDGL		HD Guest		1	2
VAC	CONSTITUTIONAL VALUES AND FUNDAMENTAL RIGHTS	CVFR	CE-1, CE-3	CE-1, CE-3			1	2
GE 1	BIOMOLECULES	BIOMOL	NMW, BC GL	NI MOZA WALI, GL			2	4x2
SEC	Digital Marketing	DM	RM3	RM3				4
SEC	CAD for Fashion		FAS3	FAS3				4
SEC	PLANT AROMATICS AND PERFUMERY		SY	DR SNEHA YADAV				4
SEC	HEALTHY AND SUSTAINABLE FOOD CHOICES	HSFC	AB	ARCHANA BHAGAT				4
SEC	Early Childhood Care and Education Settings			Dr. Veenu Wadhwa				4

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**ACADEMIC SESSION 2023-24 (JULY - DEC)**  
**COURSE: BSC (HONS) FOOD TECHNOLOGY SEMESTER 3**

Pd. No		1	3	4	BREAK	5	6	7	8
DAY/ TIME		9.00-10.00	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		NS TH FN2 Lab no1206	CPOT TH FT3 Lab 203	BREAK	NS TH LAB 1206 FN7			COPT PRAC SEC B FTGL 1 LAB 1306
	B				BREAK				
TUE	A	COPT PRAC FTGL 1 LAB 203	MPFT PR FT2 LAB 1306		BREAK	NFPT TH FT2 RNO 315			
	B	NFPT PRAC FT3 Lab 203	MFPT Pr FT2 LAB 1206		BREAK				
WED	A	SEC- CDM,HD, KV 1002; BC - CE 2 SEC(TH in 2nd Period & PRAC in 3rd & 4th Period) R: 1204 SMM, CE-3 (TH in 2nd Period) & CE GL - 1 (PR in 3rd & 4th Period) R: 1201 SSC Nut: FN6 Lab 206 Environment auditing, PS, R. NO 306A, IMAGE			BREAK	COPT TH FTG1 RNO 1305		NFPT PRAC FT G1 Lab 1306	
	B			BREAK					
THU	A	MFPT TH FTG1 RNO 1306	NFPT TH FTG1 RNO 1305		BREAK	VAC- A&N TH+ PR FN7 LAB 1206; EI TH, MS, RNO 306A; HD- SEL BN LAB 1004; ART OF BEING TH (FAS)GL2 R 1106; SWACHH BHARAT TH CE-1 R: 1204			
	B				BREAK				
FRI	A	MPFT TH FT2	NS PRAC FN 6 LAB 203		BREAK				
	B	Lab 210			BREAK	NS PRAC FN6 LAB 210			
SAT	A	GE-BC PRAC BC4: LAB No 110			BREAK				
	B				BREAK				

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LEGENDS: SUBJECTS		LEGENDS: TEACHER NAMES	
SHORT FORM	FULL SUBJECT	TEACHER SHORT NAME	EXPANDED NAME
1	MFPT Meat and Fish Processing Technology-Core	FT2, FTG1	FT2, FTG1
2	NS Nutrition Science-Core	FN2, FN6, FN7	FN2, FN6, FN7
3	CPOT Cereals, pulses and oilseeds processing technology-Core	FT3, FTG1	FT3, FTG1
4	NFPT Novel Food Processing Technology-DSE	FT2, FT3, FTG1	FT2, FT3, FTG1
5	BC PROTEINS AND ENZYMES	BC1 BC4	BC1 BC4
7	ART OF BEING HAPPY	FAS GL 2	FASGL2
8	SWACHH BHARAT	GP, NV	DR. GEETA PUNHANI, MS. NEETI VAID
9	A&Y AYURVEDA AND NUTRITION	FN7	FN7
10	EI EMOTIONAL INTELLIGENCE	MS	DR MEGHNA SHARMA
11	HD SOCIAL AND EMOTIONAL LEARNING	BN	BHAVNA NEGI
12	HD Content And Media Development for Children	HD GL KV	HDGL Kavita Vasudev
13	EA Environment Auditing(RM)	PS	Dr. Pratima Singh

14	BC	BUSINESS COMMUNICATION	CE-2	CE-2					
15	IS	IMAGE STYLING	FAS 1	FAS1					
16	SMM	SOCIAL MEDIA MARKETING	CE3, CEGL2	CE3, CEGL2					
17	SSC	SMALL SCALE CATERING	FN6	FN6					

**INSTITUTE OF HOME ECONOMICS**  
**ACADEMIC SESSION (JULY - DEC) 2023-24**  
**COURSE: BSC (HONS) FOOD TECHNOLOGY SEMESTER - 5**

Pd. No		1	3	4		5	6	7	8
DAY/ TIME		9.00-10.00	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		FQM Th FT 3: RNo 1305	FQM Th FT 2: RNo 1305	BREAK	FOOD ENGG Th FT 3 :RNo 1305	FOOD SAFETY Th FT -3: RNo 1303		
	B				BREAK				
TUE	A		F S Th FT- 3: R No 1201	FS Th FT -1: R No 1305	BREAK	FOOD CHEM Th FT G- 2: RNo 1303	FOOD ENGG Th FTG 2: RNo 1305		
	B				BREAK				
WED	A	FQM PR FTGL2: LAB No 1306			BREAK	FOOD CHEM PRAC FTG-2: LAB No 210			
	B	FOOD ENGG PRAC: FT2 LAB 1206			BREAK	FOOD SAFETY 103A: FT3			
THU	A	FOOD ENGG PRAC FT 3:LAB No 210			BREAK	FOOD SAFETY PRAC FT -2 RNo 103A			
	B	FOOD CHEM PRAC LAB 1306: FT2			BREAK	FQM PRAC LAB 210 : FT1			
FRI	A		FQM Th FT2 RNo 1305	FOOD ENGG Th FT 3 :RNo 1305	BREAK	FS Th FT -1: RNo 1305	FQM Th FT3: RNo 1305		
	B				BREAK				
SAT	A				BREAK				
	B				BREAK				
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	LEGENDS: SUBJECTS		LEGENDS: TEACHER NAMES						
	SHORT FORM	FULL SUBJECT	TEACHER SHORT NAME	EXPANDED NAME					
1	FOOD ENGG	FOOD ENGINEERING	FT2, FT3, FTG2	FT2, FT3, FTG2					
2	FOOD CHEM	FOOD CHEMISTRY -1	FT2, FTG2	FT2, FTG2					
3	FQM	FOOD QUALITY MANAGEMENT	FT1, FT2, FT3, FTG2	FT1, FT2, FT3, FTG2					
4	F S	FOOD SAFETY	FT1, FT2, FT3	FT1, FT2, FT3					