

						A			
FRI	A						PFS Pr FT G4 R: 1206		
	B		PFS Th FT G4 R:1205	FFT Th VY R:1205			PFS Pr Muskan R: 1306		
SAT	A				K	HINDI A GL1 R: 1203	HINDI B1 GL1 R: 216		
	B					HINDI C GL2 R:315	HINDI B2 GL2 R:315		
CONVENOR SIGN DIRECTOR									
SUBJECTS				TEACHER NAMES					
COURSE CODE	FULL SUBJECT NAME		SHORTFORM USED	TEACHER SHORT NAME	EXPANDED NAME		No of THEORIES per week	No. of PRACTper week	
DSC	Fundamentals of Food Technology		FFT	VY, FNG3, PhD Archie	Dr.Vidhu Yadav, FNG3, PhD Archie		3	2x2= 4	
DSC	Principles of Food Science		PFS	FNG3, FTG4, PhD Muskan	FNG3, FTG4, PhD Muskan		3	2x2= 4	

DSC	Milk & Milk Products Technology	MMPT	FNG2, FNG3, FTG4	FNG2, FNG3, FTG4	3	2x2= 4
GE	Entrepreneurship Essentials 1	EE1	RA, MS	Dr. Ritu Atheya, Dr. Meghna	1 x 2	4
SEC	Digital Marketing	DM	G2	Guest Lecture 2		4
SEC	CAD for Fashion	CADF	GL2	FAS GL2	-	4
SEC	PLANT AROMATICS AND PERFUMERY	PAP	SY	Dr. Sneha Yadav		4
SEC	Early Childhood Care and Education Settings	ECCE	BN, GL2	Dr. Bhavna Negi, HD Guest 2	-	4
SEC	Social Media Marketing	SMM	CE GL6	DCEJ Guest 6	1	2
VAC	Financial Literacy	FL	PS, G1	Dr. Pratima Singh, Guest lecture 1	1	2
VAC	Ayurveda and Nutrition	A&Y	SS, AG	Sanyogita Soni, Ankita Gupta	1	2
VAC	Art of Being Happy	ABH	RS, GS	Dr. Ritu Singh, Dr. Geetanjali Singh	1	2
VAC	Vedic Mathematics I		MA	Dr. Manish Agrawal	1	2
VAC	Ethics and Culture	E&C	VW, GL3	Dr. Veenu Wadhwa, HDGL3	1	2
AEC	Language	Hindi A,B1,B2,C	GL1,GL2	GL1,GL2	2	

ACADEMIC SESSION 2025-26 July-December										
COURSE: Food Technology SEMESTER: 3										
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			VAC		B	NFPT Pr FT G1 R: 210			
	B	CPOPT Pr FT G3 R: 1206					NFPT Pr FT G2 R: 203			
						R				
TUE	A	MFPT Th TK R: 315		NS Th TK R: 314	NFPT TH FTG1 R: 1205		CPOPT Th FT G1 R:1205	MFPT Th FTG3 R:1205	NFPT TH FTG1 1305	
	B									
WED	A	SEC				E	NS Th TK R:313	MFPT Th TK R:313	NS Pr PhD, Ankita R: 210	
	B								CPOPT Pr FT G3 R: 1206	
THU	A	MFPT Pr TK R: 206			NS Th TK R:314	VAC				

	B	MFPT Pr Priyanshi R: 203				A							
FRI	A						K	NS Pr TK R: 210					
	B		CPOPT Th FT G3 R:1305	CPOPT Th FT G3 R: 1305									
SAT	A	HINDI A GL1 R:216		HINDI B1 GL1 R:216									
	B	HINDI C GL2 R;315		HINDI B2 GL2 R:315									
CONVENOR SIGN										DIRECTOR			
SUBJECTS					TEACHER NAMES								
COURSE CODE	FULL SUBJECT NAME			SHORTFORM USED	TEACHER SHORT NAME	EXPANDED NAME			No of THEORIES per week	No. of PRACTper week			
DSC	Meat & Fish Processing Technology			MFPT	TK, FTG3, PhD Priyanshi	Dr Tahreem Kausar, FTG3, PhD Priyanshi			3	2x2= 4			

DSC	Nutrition Science	NS	TK, PhD Ankita	TK, PhD Ankita	3	2x2= 4
DSC	Cereals, Pulses and Oilseeds Procesing Technology	CPOPT	FTG1, FTG3	FTG1, FTG3	3	2x2= 4
DSE	Novel Food Processing Technology	NFPT	FTG1, FTG2	FTG1, FTG2	2	4x2= 8
AECC	Language	Hindi A,B1,B2,C	GL1,GL2	GL1,GL2	2	
SEC	Environment Auditing(RM)	EA	PS	Dr. Pratima Singh		4
SEC	Life Skill Education	LSE	GS	Dr. Geetanjali Singh	1	2
SEC	IMAGE STYLING	IS	MB	Dr. Meena Batham	-	4
SEC	Communication in Professional Life	CIPL	CE GL1	DCEJ Guest Faculty 1	1	2
SEC	Content And Media Development for Children	CDMC	SS, Renu	Dr Shashi Shukla, Dr. Renu	-	4
VAC	FIT INDIA	FIT INDIA	FNG3	FNG3	-	4
VAC	EMOTIONAL INTELLIGENCE	EI	G1, G3	GUEST LECTURE 1, 3	1	2
VAC	SOCIAL AND EMOTIONAL LEARNING	HD	Renu	Dr. Renu	1	2
VAC	GANDHI & EDUCATION	GE	RS	Dr. Ritu Singh	1	2
VAC	READING INDIAN FICTION IN ENGLISH	Rdg Ind Fiction	AG	Anita George	1	2

ACADEMIC SESSION 2025-26 July-December										
COURSE: 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			FM Pr VY R: 210		B	SEC			
	B			FM Pr PhD (Vaishali) R: 206						
						R				
TUE	A			FC Th FT G1 R: 1205	FFT Th FT G3: 1202					
	B									
						E				
WED	A	FE Pr FT G1 R: 1206		FM Th FT G2 R:1305	FE Th FT G1 R:1205					
	B	FE Pr FT G2 R: 1306								
THU	A	PE (GE) Th BC GL R: 1305	FC Th FT G4 R: 1205	FC Pr FT G3 R: 1306						

	B			FC Pr FT G4 R: 210		A	FFT Pr FT G3 R: 203				
FRI	A			PE (GE) Th BC GL R: 1302	FE Th FT G2 R:1205		FE Th FT G2 R:1205				
	B										
						K					
SAT	A	PE (GE) Pr BC GL R:									
	B										
CONVENOR SIGN					DIRECTOR						
SUBJECTS				TEACHER NAMES							
COURSE CODE	FULL SUBJECT NAME		SHORTFORM USED	TEACHER SHORT NAME	EXPANDED NAME		No of THEORIES per week		No. of PRACTper week		
DSC	Food Microbiology		FM	VY, FTG2, FTG4, PhD Vaishali	Vidhu Yadav, FTG2, FTG4, PhD Vaishali		3		2x2=4		
DSC	Food Chemistry I		FC	FTG1, FTG4	FTG1, FTG4		3		2x2=4		
DSC	Food Engineering II		FE	FTG1, FTG2	FTG1, FTG2		3		2x2=4		
DSE	Food Fermentation Technology		FFT	FTG2, FTG3	FTG2, FTG3		2		4x2=8		

GE	Protiens and Enzymes		PE				
SEC	Developing Sustainability Plans for a Business		DSPB	G1	Guest Lecture 1		4
SEC	Working with People		PVCF	G4	Renu/ G4		1 2
SEC	Yoga and Practice			PEGL1	Physical Education Guest Faculty		
SEC	Design Thinking		DT	GL 2	FAS GL 3		- 4
SEC	Mushroom Culture and Technology I		MUSH	KK	Dr. Kohinoor Kaur		- 4
ACADEMIC SESSION 2025-26 July-December							

SAT	A												
	B												
CONVENOR SIGN										DIRECTOR			
SUBJECTS										TEACHER NAMES			
COURSE CODE	FULL SUBJECT NAME		SHORTFORM USED	TEACHER SHORT NAME		EXPANDED NAME		No of THEORIES per week		No. of PRACTper week			
DSC	Statistical Analysis in Research (3+1)		SAR	FT G2, FT G3		FT G2, FT G3		3		2			
DSE	Sensory Science (2+2)		SS	VY		Dr Vidhu Yadav		2		4			
DSE	Nutraceuticals and Functional Foods (2+2)		NFF	FT G1, FT G3		FT G1, FT G3		2		4			
DSE	Food Additives (2+2)		FA	FT G2, FT G4		FT G2, FT G4		2		4			