

AGENDA NO. : 6.4.1: INTRODUCTION OF CHOICE BASED CREDIT SYSTEM (CBCS)

6.4.1: It is proposed to adopt the new Choice Based Credit System in all programmes of the university following UGC notification.

RESOLUTION:ACA:06:15:04.01: The Academic Council has resolved to introduce Choice Based Credit System across all programmes of the university from the ensuing Academic Session 2015-16. The office of the Controller of Examinations shall take necessary initiatives for implementation of CBCS.

AGENDA NO.: 6.4.2: INTRODUCTION OF NEW PROGRAMME

It is proposed to introduce a new programme “**BSc in Food Science & Technology (BFST)**” under the Department of Applied Biology. The list of new courses under the programme is given below.

List of new Courses under BSc Food Science & Technology (BFST) Programme	
1. FST-101: Introduction to Food Science and Technology	22. FST-401: Beverage Technology
2. FST-102: General Microbiology	23. FST-402: Confectionery and Snack Foods
3. FST-103: Principles of Human Nutrition	24. FST-403: Bakery Products Technology
4. FST-104: Food Processing & Preservation	25. FST-404: Postharvest Technology
5. FST-105: Food Chemistry	26. FST-405: Food Microbiology
6. FST-106 (COMS): Communication Skills	27. FST-406: Food Product Development
7. FST-107 (CSE): Introduction to Computer Science & Application	28. FST-407: Food Quality Management
8. FST-201: Unit Operation in Food Processing	29. FST-501: Business Management
9. FST-202: Fluid Mechanics	30. FST-502: Dairy and Meat Technology
10. FST-203: Food Plant Layout	31. FST-503: : Food Laws and Regulations
11. FST-204: Food Analysis	32. FST-504 Food Biotechnology
12. FST-205: Food Process Engineering-I	33. FST-505: Food Packaging
13. FST-206 : Enzyme and Fermentation Technology	34. FST-506: Poultry and Egg Processing
14. FST-207 (STAT): Mathematics & Statistics	35. FST-507: Visit to Food Industries/Food Based Academic Institutions
15. FST-301: Food Toxicology and Safety	36. FST-601: Sensory Evaluation of Foods with special reference to tea
16. FST-302: Fruits & Vegetable processing	37. FST-602: Extrusion Technology
17. FST-303: Cereal Technology	38. FST-603: Milk and Meat Hygiene and Public Health
18. FST-304: Tea Plantation and Production Technology	39. FST-604: Research methodology, research projects and scientific writing
19. FST-305: Technology of Fats and Oils	40. FST-605: Industrial Training & Report Writing
20. FST-306: Instrumental Techniques in Food Analysis	41. FST-606 (a): Community Nutrition and Dietetics (Elective)
21. FST-307: Food Process Engineering-II	42. FST-606 (b): Medicinal and aromatic plant (Elective)