

# Food Biotechnology Syllabus

## B Tech Food Biotechnology

- Principles of Heat & Mass Transfer
- Statistics for Biology
- Mechanics of Fluids
- DataBase Management Systems
- Food Chemistry Lab
- Food Microbiology Lab
- Principles of Heat & Mass Transfer Lab
- Mechanics of Fluids Lab
- Thermodynamics
- Electronics
- General Biochemistry Lab
- Processing of Cereals, Pulses and Oilseeds Lab
- Processing of Meat, Fish and Poultry Products Lab
- Food Additives Lab

## M Tech Food Biotechnology

- Food Science and Nutrition
- Applied Food Biotechnology
- Biochemistry of Processing and Preservation
- Handling, Packaging and Storage of Food Products
- Meat and fish processing Technology
- Food Safety and Quality Management
- Post-harvest Technology of Fruits and Vegetables
- Food Engineering