

Courses : Diploma in Agro Processing and Food Technology

Course No.	Course Title	Credit hours	Theory	Practical
SEMESTER - I				
APFT111	<i>Deeksharambh</i> (Introduction cum foundation course of 2 weeks)	2*	0	2
APFT 112	Introduction to Agricultural Engineering	3	2	1
APFT 113	Fundamentals of Food Processing	3	2	1
APFT 114	Basic Civil Engineering and Surveying & Levelling	3	2	1
APFT 115	Basic Mechanical Engineering	3	2	1
APFT 116	Workshop Technology & Practices	2	0	2
APFT 117	Agricultural Informatics and Artificial Intelligence	3	2	1
APFT 118	Communication Skill	2	1	1
APFT 119	NCC-I/NSS-I	1*	0	1
SEMESTER - II				
APFT 121	Engineering Mathematics-I	3	3	0
APFT 122	Engineering Drawing & graphics	3	1	2
APFT 123	Engineering Chemistry	3	2	1
APFT 124	General Microbiology	3	2	1
APFT 125	Web Designing and Internet Applications	3	1	2
APFT 126	Crop Production & Protection Technology	3	3	0
APFT 127	Basic Electrical Engineering	3	2	1
APFT 128	NCC-II/NSS-II	1*	0	1
SEMESTER - III				
APFT 211	Engineering Mathematics-II	3	3	0
APFT 212	Food Chemistry	3	2	1
APFT 213	Food Microbiology	2	1	1
APFT 214	Farming based Livelihood System	3	2	1
APFT 215	Unit Operations in Food Processing	3	2	1
APFT 216	Processing Technology of Spices and Plantation Crops	2	2	0
APFT 217	Basic Electrical and Electronics Gadgets and Instruments	2	1	1
APFT 218	Computer Programming and Data Structures	2	0	2
SEMESTER - IV				
APFT 221	Post-Harvest Engineering of Cereals, Pulses & Oilseeds	3	2	1
APFT 222	Post-Harvest Engineering of Horticultural Crops	3	2	1
APFT 223	Food Biochemistry and Nutrition	3	2	1
APFT 224	Food Thermodynamics	3	2	1
APFT225	Dairy and Food Engineering	2	1	1
APFT226	Food Packaging Technology and Equipment	2	2	0
APFT227	Environmental Studies and Disaster Management	3	2	1
APFT228	Food Plant Utilities And Services	2	1	1
SEMESTER - V				
APFT 311	Operation and Maintenance of Agro/Food Processing Equipment	4	2	2
APFT 312	Processing and Value Addition including cold chain management	4	2	2
APFT313	Introduction to Manufacturing of Bakery Products	2	0	2
APFT314	Storage Technology of Food Grains	4	2	2
APFT315	Basic Food Analysis Laboratory Techniques	2	0	2
APFT316	Technical Report Writing	2	2	0
APFT317	Seminar	1	0	1
SEMESTER - VI				
APFT 321	Industrial Training & Experience	20	0	20

* Non credit course