

# Kumaun University Nainital

## ORDINANCES

### *Bachelor of Science B. Sc. (Food Technology)*

#### **1. Admission**

Admissions to B. Sc. (Food Technology) Curriculum (First Semester) shall be made as per rules prescribed by the Kumaun University / Government of Uttarakhand from time to time.

#### **2. Eligibility**

Eligibility for admission to B. Sc. (Food Technology) Programme is that the candidate should have passed 10+2 examination with PCM (Physics, Chemistry, Maths) / ZBC (Zoology, Botany, Chemistry) with minimum of 45% marks in aggregate. In special circumstance this eligibility limit is slashed to 40% for the academic session 2010-11. Relaxation is eligibility candidates for SC/ST/OBC candidates shall be given as per Uttarakhand Govt./Kumaun University rules.

#### **3. Attendance**

- 3.1 The student will be required to have minimum 75% attendance in Lectures, Tutorials, Practical & other prescribed curricular & co-curricular activities.
- 3.2 In special circumstances Principal/Director of the Institute can allow relaxation of attendance up to 10% for reasons acceptable to him. A further relaxation of 15% can be sanctioned by the Honorable Vice Chancellor. of the University in very special circumstances on the recommendations of the Dean/Principal/Director.
- 3.3 No candidate shall be permitted to appear in the said semester examination if he/she does not satisfy the attendance requirements.

#### **4. Duration**

- 4.1. Total duration of the B. Sc. (Food Technology) curriculum shall be 3 years and each year will comprise of two semesters.
- 4.2. Each Semester shall have teaching for prescribed working days university norms.
- 4.3. Maximum period allowed to a candidate for completion of B.Sc. (Food Tech.) Course shall be six academic years.

#### **5. Curriculum**

- 5.1. The 3 (Three) years curriculum will be divided into 6 (six) Semesters as given in scheme of examinations (Annexure -IV) or as prescribed from time to time by the University.
- 5.2 The curriculum from semester I to VI will include Lectures, Tutorials, Practicals & Seminars as specified in scheme of examination (Annexure-IV). It may also include co-curricular and extra curricular activities by the University / Institute.

## 6. Examination

- a. Student's performance will be evaluated through continuous assessment in the form of class tests assignments, Quizzes, Viva-Voce /Practicals etc.
- b. There will also be an examination in theory subjects, Practical and project conducted by the University at the end of each semester.
- c. The distribution of marks for the internal (Institute) assessment. end Semester theory, practical and other examination shall be as per the prescribed scheme of examination (Annexure IV).
- d. Maximum marks for theory subjects, practicals, and project shall consist of marks allotted for end semester examination and internal assessment (Sessional Work) put together.
- e. Pass/ fail in a subject shall be declared on the basis of total marks obtained in theory/practical examination and the sessional marks put together.
- f. To pass in a subject the candidate should score minimum 25% marks in end Semester theory examination, 40% marks in practical/ Viva Voce/project but the aggregate of each subject should be atleast 40% including sessional marks.
- g. For a clear pass in a semester examination the candidate should score at least 50% marks of the total of all the subjects.
- h. If a candidate passes in all the subjects under clause 6.6 but does not satisfy clause 6.7 i.e. aggregate of 50% marks of the total then he/she would be required to appear as per the carry-over system (Clause 9) in maximum of three subjects (3 T/P) as back papers.
- i. The marks of the previous semester (s) will not be added in declaring the result of any other semester examination. Pass/fail/promotion in a particular semester shall be decided purely on the basis of marks obtained in that semester.

## 7. General Proficiency (GP)

- a. The G.P. marks will be awarded by the Institute on the basis of students overall performance in various activities.
- b. There are no passing marks in General Proficiency (G.P.) However these marks will be added for deciding the division of a student.

## 8. Promotion Rules

- a. A candidate satisfying the conditions of clause 6.6 & 6.7 shall be promoted to the semester.
- b. A Candidate failing in not more than 3 subjects (3T/P) of a Semester examination and candidates falling under clause 6.8 shall be governed by Clause 9.
- c. Such students (Clause 8.2) will be shown as "PROVISIONALLY PROMOTED WITH CARRY-OVERS).
- d. All other candidates who fail in more than 3 subjects (3T/P) will be required to repeat the semester either as regular student after readmission (depending upon the availability of seat or ex-student. This facility is however subject to the time limit stipulated in clause 4.4

## 9. Promotions under carry-over System

- a. A candidate who fails under clause 8.2 shall become eligible for provisional promotion to the next semester and to the carry-over system as per the following table.

For Promotion to Next Semester	Maximum permitted no. of carry over subjects of semester					
	I T/P	II T/P	III T/P	IV T/P	V T/P	VI T/P
II	3	-	-	-	-	-
III	3	3	-	-	-	-
IV	3	3	3	-	-	-
V	-	-	3	3	-	-
VI	-	-	3	3	3	-

*Note- T-Theory P- Practicals*

- b. No Separate carry over examination will be held for any subject except for final year (V&VI Semesters). Candidates eligible for the carry over system will have to appear in the carry –over subjects in subsequent University Examination for the same semester.

- c. Marks obtained in the carry –over examination shall replace the original theory /practical marks and the marks of internal assessment (sessional) will remain unchanged.

#### **10. Result & Award of Division**

At the end of VI Semester, successful candidates will be awarded division and degree on the basis of total marks obtained (combined result) of all the Semester put together as under.

- (a) 75% and above : First Division with honors (to be awarded to only those candidates who pass all semester examinations in one attempt).
- (b) 60% & above but less than 75% : First Division
- (c) 50% & above but less than 60% : Second Division

#### **11. Special Examination**

A candidate who passes I & II year & is eligible for carry over examination (for V and VI Semesters) at the end of III year will be allowed special examination in the carry-over subjects by the University after one month from the date of declaration of results of the VI Semester examination.

#### **12. Grace Marks**

A maximum of 5 Grace marks can be awarded in each semester examination in ONE subject to only those candidates who by virtue of this award can be declared to have passed in that semester. However these marks will not be added to the total.

#### **13. Scrutiny**

Scrutiny will be allowed as per the rules of the University.

# Marks Structure

## B. Sc. Food Technology

### SEMESTER – I

S. No.	Course Code	Course Title	Max Marks	Remarks
1.	BFT-101/102	Elementary Biology or Elementary Mathematics	100	70 (External) 30 (Internal)
2.	BFT-103	Elementary Chemistry	100	70 (External) 30 (Internal)
3.	BFT-104	Introductory Microbiology	100	70 (External) 30 (Internal)
4.	BFT-105	Professional Communication & Technical Writing	100	70 (External) 30 (Internal)
5.	BFT-106	Principles of Human Nutrition	100	70 (External) 30 (Internal)
6.	BFT-107	Basic computer application	100	70 (External) 30 (Internal)
7.	BFT-108	Practical based on Course no. 1 & 3	100	100 (External)
8.	BFT-109	Practical based on Course no. 4 & 7	100	100 (External)
<b>Total</b>			<b>800</b>	

### SEMESTER – II

S. No.	Course Code	Course Title	Max Marks	Remarks
1.	BFT-201	Elements of Statistics	100	70 (External) 30 (Internal)
2.	BFT-202	Environmental Studies	100	70 (External) 30 (Internal)
3.	BFT-203	Introductory Biochemistry	100	70 (External) 30 (Internal)
4.	BFT-204	Fundamentals of Food Technology	100	70 (External) 30 (Internal)
5.	BFT-205	Analysis of Food Quality & Safety	100	70 (External) 30 (Internal)
6.	BFT-206	Food Process Equipment	100	70 (External) 30 (Internal)
7.	BFT-207	Practical based on Course no. 2 & 3	100	100 (External)
8.	BFT-208	Practical based on Course no. 4 & 5	100	100 (External)
<b>Total</b>			<b>800</b>	

### SEMESTER – III

S. No	Course Code	Course Title	Max Marks	Remarks
1.	BFT-301	Food Chemistry	100	70 (External) 30 (Internal)
2.	BFT-302	Baking & Confectionery Technology	100	70 (External) 30 (Internal)
3.	BFT-303	Principles of Economics	100	70 (External) 30 (Internal)
4.	BFT-304	Technology of Dairy Products	100	70 (External) 30 (Internal)
5.	BFT-305	Processing of Cereals, Pulses & Oilseeds	100	70 (External) 30 (Internal)
6.	BFT-306	Food Laws & Legislations	100	70 (External) 30 (Internal)
7.	BFT-307	Practical based on Course no. 1 & 2	100	100 (External)
8.	BFT-308	Practical based on Course no. 4 & 5	100	100 (External)
		<b>Total</b>	<b>800</b>	

### SEMESTER – IV

S. No	Course Code	Course Title	Max Marks	Remarks
1.	BFT-401	Principles of Food Preservation	100	70 (External) 30 (Internal)
2.	BFT-402	Processing of Spice & Plantation Crops	100	70 (External) 30 (Internal)
3.	BFT-403	Principles of Food and Dairy Microbiology	100	70 (External) 30 (Internal)
4.	BFT-404	Technology of Meat & Poultry Products	100	70 (External) 30 (Internal)
5.	BFT-405	Food Additives & Fermented Food Products	100	70 (External) 30 (Internal)
6.	BFT-406	Processing of Marine Products	100	70 (External) 30 (Internal)
7.	BFT-407	Practical based on Course no. 1, 2 & 3	100	100 (External)
8.	BFT-408	Practical based on Course no. 4, 5 & 6	100	100 (External)
		Industrial Training – I (4 week).		<i>(Non Gradual)</i>
		<b>Total</b>	<b>800</b>	

**SEMESTER – V**

<b>S. No.</b>	<b>Course Code</b>	<b>Course Title</b>	<b>Max Marks</b>	<b>Remarks</b>
1.	BFT-501	Seminar	100	100 (Internal)
2.	BFT-502	Food Packaging Technology	100	70 (External) 30 (Internal)
3.	BFT-503	Energy Management in Food Industries	100	70 (External) 30 (Internal)
4.	BFT-504	Fruits & Vegetable Processing	100	70 (External) 30 (Internal)
5.	BFT-505	Technology of Beverages	100	70 (External) 30 (Internal)
6.	BFT-506	Project (Project Formulation)	100	70 (External) 30 (Internal)
7.	BFT-507	Practical based on Course no. 2 & 3	100	100 (External)
8.	BFT-508	Practical based on Course no. 4 & 5	100	100 (External)
<b>Total</b>			<b>800</b>	

**SEMESTER – VI**

<b>S. No.</b>	<b>Course Code</b>	<b>Course Title</b>	<b>Max Marks</b>	<b>Remarks</b>
1.	BFT-601	Marketing of Food Products	100	70 (External) 30 (Internal)
2.	BFT-602	Functional & Minimally Processed Foods	100	70 (External) 30 (Internal)
3.	BFT-603	Quality Control in Food Industry	100	70 (External) 30 (Internal)
4.	BFT-604	Food Plant Sanitation & Waste Management.	100	70 (External) 30 (Internal)
5.	BFT-605	Entrepreneurship in Food Industries	100	70 (External) 30 (Internal)
6.	BFT-606	Project (Project Execution and Report)	100	100 (Internal)
7.	BFT-607	Practical based on Course no. 2	100	100 (External)
8.	BFT-608	Practical based on Course no. 3 & 4	100	100 (External)
		Industrial Training – II (4 week)		<i>(Non Gradual)</i>
<b>Total</b>			<b>800</b>	