# **Courses Offered: B. Tech. (Agril. Engg.)**

Sr.	Semester	Course No.	Credit	Course Title	
No:					
1	Ι	PFE 111	2(1+1)	Thermodynamics	
2	II	PFE 122	2(1+1)	Heat and Mass Transfer	
3	III	PFE 233	2(1+1)	Engineering Properties of Agricultural	
				Produce	
4	IV	PFE 244	3(2+1)	Post Harvest Engineering of Cereals,	
				Pulses and Oil seeds	
5	V	PFE 355	3(2+1)	Dairy and Food Engineering	
6	VI	PFE 366	2(1+1)	Post Harvest Engineering of	
				Horticultural Crops	
7	VI	PFE 367	2(1+1)	Refrigeration & Air Conditioning	
8	VII	GAE	20(0+20)	Industrial attachment/ In-Plant	
		473/474		Training/ELP	
9	VIII	ELE PFE 483	2(1+1)	Food Packaging	

## **Compulsory Courses:**

## M. Tech. (Processing and Food Engineering)

Sr. No.	Course Title	Course Code	Credits
1	Transport Phenomena in Food Processing	*PFE 501	2+1
2	Unit Operations in Food Process Engineering	*PFE 502	2+1
3	Field Crops Process Engineering	*PFE 503	2+1
4	Horticultural Crops Process Engineering	*PFE 504	2+1
5	Storage Engineering and Handling of Agricultural Produce	PFE 505	2+1
6	Food Package Engineering	PFE 506	1+1
7	Instrumentation and Sensors in Food Processing	PFE 507	2+1
8	Application of Engineering Properties in Food Processing	PFE 508	2+1
9	Food Quality and Safety	PFE 509	2+1
10	Food Processing Technologies	PFE 510	2+1
11	Food Processing Equipment and Plant Design	PFE 511	1+1
12	Seed Process Engineering	PFE 512	1+1
13	Agri-Project Planning and Management	PFE 513	2+1
14	Farm Structures and Environmental Control	PFE 514	2+1
15	Dairy Product Processing	PFE 515	2+1
16	Processing of Meat, Poultry and Fish	PFE 516	2+1
17	Design of Aquacultural Structures	PFE 517	2+1
18	Thermal Environmental Engineering for	PFE 518	2+1
19	AgriculturalProcessing Special problem	PFE 521	0+1
20	Internship	PFE 522	0+1

\*Compulsory Courses

#### Suggested Disciplines for offering Minor Courses

Faculty	Department	
Agril. Engg.	FMPE/ REE/CE/ME/CSE/BSCT	
Agriculture	Economics /Horticulture/Food Science/STAT	
Dairy Science & Technology	Dairy Technology, Dairy Engineering, Dairy Chemistry, Dairy Microbiology	
Food Technology	Processing Technology /Process Engineering / Safety and Quality	
Community Science	Food & Nutrition	

#### Supporting courses (Requirement:06 Credits)

S.No.	Course Title	<b>Course Code</b>	Credits
1	Statistical Methods for Research Works	*STAT501	2+1
2	Courses from subject matter fields (other than Major and Minor) relating to area of		
	special interest and research problem can be taken as pe student's advisory committee.	r recommendation	ons of the

\*Compulsory Course

#### Suggested Disciplines for offering Supporting Courses

Faculty	Department
Agril. Engg./	FMPE/ REE/CE/ME/CSE/BSCT
Agriculture	Economics /Horticulture/Food Science/STAT
Dairy Science & Technology	Dairy Technology, Dairy Engineering, Dairy Chemistry, Dairy Microbiology
Food Technology	Processing Technology /Process Engineering / Safety and Quality
Community Science	Food & Nutrition

#### COMMON COURSES (Requirement: 05 Credits)

S. No.	Course Title	Course Code	Credits
1	Library and Information Services	*PGS 501	0+1
2	Technical Writing and Communications Skills	*PGS 502	0+1
3	Intellectual Property and its management in Agriculture	*PGS 503	0+1
4	Basic Concepts in Laboratory Techniques	*PGS 504	0+1
5	Agricultural Research, Research Ethics and Rural Development Programmes	*PGS 505	0+1

\*Detailed course outline to be developed by designated BSMA

#### LIST OF OTHER ESSENTIAL REQUIREMENTS

Sr. No.	Course Title	Course Code	Credit s
1	Seminar	PFE 591	0+1
2	Thesis Research	PFE 599	0+30

#### **Ph.D.** (Processing and Food Engineering)

S. No.	Course Title	<b>Course Code</b>	Credits
1	Advances in Food Process Engineering	*PFE 601	2+1
2	Drying and Dehydration of Food Materials	*PFE 602	2+1
3	Textural and Rheological Characteristics of Food	PFE 603	2+1
	Materials		
4	Agricultural Waste and By-Products Utilization	PFE 604	2+1
5	Mathematical Modeling in Food Processing	PFE 605	3+0
6	Bioprocess Engineering	PFE 606	2+1
7	Special Problem	PFE 621	0+1
8	Internship	PFE 622	0+1
Total			

#### Minor courses (Requirement: 06 Credits)

S. No.	Course Title	<b>Course Code</b>	Credits
1	Digital Image Processing	CSE 506	2+1
2	Process Control System	CSE 507	2+1
3	Renewable Energy for Industrial Application	REE 616	2+1
4	Mechatronics and Robotics in Agriculture	ME 501	2+0
5	Dimensional Analysis and Similitude	CE 501	1+1
6	Any other course (s) of other department other than course(s) from major can be		
	taken as per recommendations of the student's advisory committee.		

## Suggested Disciplines for offering Minor Courses

Faculty	Department
Agril. Engg./	FMPE/ REE/CE/ME/CSE/BSCT
Agriculture	Economics /Horticulture/Food Science/STAT
Dairy Science & Technology	Dairy Technology, Dairy Engineering, Dairy Chemistry, Dairy Microbiology
Food Technology	Processing Technology /Process Engineering / Safety and Quality
Community Science	Food & Nutrition

### SUPPORTING COURSES (Requirement: 05 Credits)

S. No.	Course Title	<b>Course Code</b>	Credits
1	Research and Publication Ethics	*CPE-RPE	1+1
2	Theory of Designs and Analysis of Experiments	STAT 502	1+1
3	Courses from subject matter fields (other than Major and Minor) relating to area of		
	special interest and research problem can be taken as per recommendations of thestudent's advisory committee.		

\*Course has been made compulsory by UGC for PhD students. Course code and its detailed course outline to be adopted in toto as recommended by UGC.

#### Suggested Disciplines for offering Supporting Courses

Faculty	Department	
Agril. Engg./	FMPE/ REE/CE/ME/CSE/BSCT	
Agriculture	Economics /Horticulture/Food Science/STAT	
Dairy Science & Technology	Dairy Technology, Dairy Engineering, Dairy Chemistry, Dairy Microbiology	
Food Technology	Processing Technology /Process Engineering / Safety and Quality	
Community Science	Food & Nutrition	

#### List of other essential requirements

S.No.	Course Title	Course Code	Credits
1	Seminar-I	PFE691	0+1
2	Seminar-II	PFE692	0+1
3	Thesis Research	PFE699	0+75