



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
 (An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
 Curriculum Structure and Evaluation Scheme
 With effective from 2022-23 [2022-26]
 Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

CURRICULUM BREAKDOWN STRUCTURE

Summary of Credit Distribution

Category	AICTE	RIT- FTM Suggested	Semester								Curriculum Content (% of total number of credits of the program)
			I	II	III	IV	V	VI	VII	VIII	
Basic Science (BSC)	25	16	8	8							9.41
HSMC	12	09	2	2	3	1		1			5.30
Engineering Sciences (ESC)	24	16	5	8	3						9.41
Programme Core (PCC)	48	75			17	20	16	14	8		44.12
Programme Elective (PEC)	18	16					3	3	10		9.41
Open Elective (OEC)	18	12	3		1	1		3		4	7.05
Project/Seminar/Internship (EEC)	15	26	2		1	1	5	5	4	8	15.30
Mandatory Courses (MC)	--										
TOTAL	160	170	20	18	25	23	24	26	22	12	100



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
(An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
Curriculum Structure and Evaluation Scheme
 With effective from 2022-23 [2022-26]
 Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Class: S. Y. B. Tech

Semester: III

Course Code	Course	Teaching Scheme				Evaluation Scheme					
		L	T	P	Credits	Scheme	Theory (Marks %)		Practical (Marks %)		
							Max	Min. for passing	Max.	Min. for passing	
FT211	Heat Transfer in Food Processing Operations	3	-	-	3	ISE	20	40	40	----	----
						UT 1	15			----	----
						UT 2	15			----	----
						ESE	50			----	----
FT212	Basics of Finance and Accounting	3	-	-	3	ISE	20	40	40	----	----
						UT 1	15			----	----
						UT 2	15			----	----
						ESE	50			----	----
FT213	Engineering Properties of Food Materials	3	-	-	3	ISE	20	40	40	----	----
						UT 1	15			----	----
						UT 2	15			----	----
						ESE	50			----	----
FT215	Food Chemistry	3	-	-	3	ISE	20	40	40	----	----
						UT 1	15			----	----
						UT 2	15			----	----
						ESE	50			----	----
FT217	Principles of Food Preservations and Processing	3	-	-	3	ISE	20	40	40	----	----
						UT 1	15			----	----
						UT 2	15			----	----
						ESE	50			----	----
FT219	Food Microbiology	3	-	-	3	ISE	20	40	40	----	----
						UT 1	15			----	----
						UT 2	15			----	----
						ESE	50			----	----
SH2173	Environmental Science	1*	-	-	1	ISE	50	40	----	----	
						ESE	50	40	----	----	
FT221	Food Microbiology Lab	-	-	2	1	ISE	----	----	100	50	
FT223	Food Chemistry Lab-I	-	-	2	1	ISE	----	----	50	50	
						ESE	----	----	50	50	
FT225	Principles of Food Preservation Lab	-	-	2	1	ISE	----	----	100	50	
FT227	Heat and Mass Transfer lab	-	-	2	1	ISE	----	----	100	50	
FT259	Technical Aptitude-I	-	-	2*	1	ISE	----	----	50	50	
						ESE	----	----	50	50	
SH2603	Environmental Science Project	-	-	2	1	ISE	---	----	100	50	
	Open Elective- II Professional Skills Development and Foreign Languages - I	-	-	2	1	ISE	----	--	60	50	
						ESE	--	--	40	50	
TOTAL		19		14	26						

ISE = In Semester Exam, MSE(UT1+UT2) UT-I= Unit Test-I, UT-II= Unit Test-II ESE = End Semester Exam

Total Contact Hours/week 33

Total Credits 26

Note*: One extra lecture to be allotted in time Table.

Technical Aptitude Courses:



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
(An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
Curriculum Structure and Evaluation Scheme
With effective from 2022-23 [2022-26]
Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Open Elective- II

SN	Subject Name		Course Code
1.	Professional Skills	Professional Leadership Skills	SH2633
2.	Development and Foreign Languages - I	Interpersonal Skills ['Jeevanvidya' for Work Life Balance]	SH2613
3.		Innovation Tools and Methods for Entrepreneurs	SH2693
4.		Personal Effectiveness and Body Language	SH2593
5.		German Language - Basic Level	SH2733
6.		Japanese Language - Level III	SH2713

***An Important Notes:**

- A student has to complete any two courses out of six choices offered under Choice Based Professional Skills Development Programme. A course in each semester will be allocated without any repetition.
- Foreign language course selected in F.Y. SEM-I will remain the same with next levels in Sem-III and IV. (No new entries in S.Y.B.Tech Sem.-III)



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
(An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
Curriculum Structure and Evaluation Scheme
 With effective from 2022-23 [2022-26]
 Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Class: S. Y. B. Tech

Semester: IV

Course Code	Course	Teaching Scheme				Evaluation Scheme					
		L	T	P	Credits	Scheme	Theory (Marks %)		Practical (Marks %)		
							Max	Min. for passing	Max	Min. for passing	
FT200	Food Process Engineering-I	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
FT202	Food Additives and Contaminants	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
FT204	Food Biochemistry	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
FT208	Food Science and Nutrition	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
FT210	Food Equipment Design and Process Modelling	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
FT250	Marketing Management	2	-	-	2	ISE	---	----	50	50	
						ESE	---	----	50	50	
FT252	Food Process Engineering Lab	-	-	2	1	ISE	---	----	50	50	
						ESE	---	----	50	50	
FT254	Food Additives and Contaminants Lab	-	-	2	1	ISE	---	----	100	50	
						ESE	---	----	50	50	
FT256	Food Biochemistry Lab	-	-	2	1	ISE	---	----	50	50	
						ESE	---	----	50	50	
FT258	Food Science and Nutrition Lab	-	-	2	1	ISE	---	----	50	50	
						ESE	---	----	50	50	
FT260	Technical Aptitude-II	-	-	2*	1	ISE	---	----	50	50	
						ESE	---	----	50	50	
	Open Elective- III Professional Skills Development and Foreign Languages - II	-	-	2	1	ISE	-	-	60	50	
						ESE	-	-	40	50	
TOTAL		16	-	14	23						

ISE = In Semester Exam, MSE (UT1+UT2) UT-I = Unit Test-I, UT-II = Unit Test-II ESE = End Semester Exam

Total Contact Hours/week 30

Total Credits 23

Note: Students are required to undergo industrial / field training of minimum four weeks in the vacation of Semester-IV and its evaluation will be carried out in the Semester-V

Note*: One extra lecture to be allotted in time Table.

Technical Aptitude on core Courses:



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
(An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
Curriculum Structure and Evaluation Scheme
With effective from 2022-23 [2022-26]
Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Open Elective- III

SN	Subject Name		Course Code
1.	Professional Skills	Professional Leadership Skills	SH2633
2.	Development and	Interpersonal Skills [‘Jeevanvidya’ for Work Life Balance]	SH2613
3.	Foreign Languages - II	Innovation Tools and Methods for Entrepreneurs	SH2693
4.		Personal Effectiveness and Body Language	SH2593
5.		German Language – Advanced Level	SH2643
6.		Japanese Language – Level IV	SH2623

***An Important Notes:**

- A student has to complete any two courses out of six choices offered under Choice Based Professional Skills Development Programme. A course in each semester will be allocated without any repetition.
- Foreign language course selected in F.Y. Sem-I will remain the same with next levels in Sem-III and IV. (No new entries in S.Y. B. Tech Sem. -III)



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
 (An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
 Curriculum Structure and Evaluation Scheme
 With effective from 2022-23 [2022-26]
 Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Class: T. Y. B. Tech

Semester: V

Course Code	Course	Teaching Scheme				Evaluation Scheme					
		L	T	P	Credits	Scheme	Theory (Marks %)		Practical (Marks %)		
							Max	Min. for Passing	Max	Min. for passing	
FT301	Fruit and Vegetable Processing Technology	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15			---	---
						ESE	50			40	---
FT303	Process Instrumentation, Dynamics and Control	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15			---	---
						ESE	50			40	---
FT305	Food Process Engineering-II	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15			---	---
						ESE	50			40	---
FT307	Food Quality and Safety Management	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15			---	---
						ESE	50			40	---
	Program Elective-I	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15			---	---
						ESE	50			40	---
FT351	Fruit and Vegetable Processing Technology Lab	-	-	2	1	ISE	---	---	50	50	
FT353	Process Instrumentation, Dynamics and Control Lab	-	-	2	1	ISE	---	---	50	50	
						ESE	---	---	50	50	
FT355	Food Quality and Safety Management Lab	-	-	2	1	ISE	---	---	100	50	
FT359	Food Process Engineering-II Lab	-	-	2	1	ISE	---	---	100	50	
FT361	Technical Aptitude-III	-	-	2*	1	ISE	---	---	50	50	
						ESE	---	---	50	50	
SH3033	Scholastic Aptitude I	2*	-	-	2	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15			---	---
						ESE	50			40	---
FT363	Summer Food Industry Internship (4 Weeks)	-	-	-	2	ISE	---	---	100	50	
SH3011	Indian Constitution	2	-	-	Audit	ISE	100	50	(P/N)		
TOTAL		19	-	10	24						

ISE = In Semester Exam, MSE (UT1+UT2) UT-I = Unit Test-I, UT-II = Unit Test-II ESE = End Semester Exam

Total Contact Hours/week 29

Total Credits 24

Note*: One extra lecture to be allotted in time Table.

Technical Aptitude on core Courses:



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
(An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
Curriculum Structure and Evaluation Scheme
With effective from 2022-23 [2022-26]
Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Program Elective-I

SN	Course Code	Course
1.	FT311	Technology of Snack and Extruded Foods
2.	FT313	Food Processing Equipment and Design
3.	FT315	Fermentation Technology
4.	FT317	Biochemical Engineering



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
(An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
Curriculum Structure and Evaluation Scheme
 With effective from 2022-23 [2022-26]
 Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Class: T. Y. B. Tech

Semester: VI

Course Code	Course	Teaching Scheme				Evaluation Scheme					
		L	T	P	Credits	Scheme	Theory (Marks %)		Practical (Marks %)		
							Max	Min. for passing	Max	Min. for passing	
FT302	Bakery and Confectionery Technology	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
FT304	Food Packaging Technology	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
FT306	Beverage Technology	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
	Program Elective-II	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
	Open Elective-IV	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
FT308	Methods of Food Analysis	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
FT350	Bakery and Confectionery Technology Lab	-	-	2	1	ISE	---	---	50	50	
						ESE	---	---	50	50	
FT352	Food Packaging Technology Lab	-	-	2	1	ISE	---	---	50	50	
						ESE	---	---	50	50	
FT354	Technical Aptitude-IV	-	-	2*	1	ISE	---	---	50	50	
						ESE	---	---	50	50	
FT356	Capstone Project phase-I	-	-	2	2	ISE	---	---	100	50	
SH304	Psychology for Engineers	1	-	-	1	ISE	50	40			
						ESE	50	40			
SH3063	Scholastic Aptitude II	2*	-	-	2	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---	---		
						ESE	50	40	---	---	
TOTAL		21	-	8	26						

ISE = In Semester Exam, MSE(UT1+UT2) UT-I = Unit Test-I, UT-II = Unit Test-II ESE = End Semester Exam

Total Contact Hours/week 29

Total Credits 26

Note*: One extra lecture to be allotted in time Table.

Technical Aptitude Courses:



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
(An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
Curriculum Structure and Evaluation Scheme
 With effective from 2022-23 [2022-26]
 Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Program Elective - II

SN	Course Code	Course
1.	FT312	Food Process Plant Layout and Safety
2.	FT314	Flavor Technology
3.	FT316	Cane Sugar Technology
4.	FT318	Extension Methodologies for Transfer of Agricultural Technology
5.	FT320	Processing of Plantation Crops, Herbs and Spices
6.	FT322	Waste Management and By-Product Utilization in Food Industries
8.	FT326	Technology of Cereals, Pulses and Oil Seeds
9.	FT328	Technology of Fats and Oils

Open Elective-IV

SN	Branch	Course Code	Open Elective-IV Courses
1	Automobile	OE3023	Reliability Engineering
2	Automobile	OE3043	Renewable Energy Sources
3	Civil	OE3063	Environmental Impact Assessment
4	Civil	OE3083	Material Management
5	Computer	OE3103	Network Administration
6	Computer	OE3123	Information Technology Foundation Program
7	E&TC	OE3143	Mechatronics
8	Electrical	OE3163	Engineering Materials
9	Electrical	OE3181	Industrial Drives
10	CS&IT	OE336	Neural Network and Deep Learning
11	CS&IT	OE3221	Cyber Forensics
12	MBA	OE3243	Marketing for Engineers
13	Mechanical	OE3263	Aircraft Systems
14	Mechanical	OE3283	Supply Chain Management
15	Mechanical	OE3301	New Product Design and Development
16	Mechanical	OE3323	Entrepreneurship Development
17	Mechanical	OE3341	Research Methodology



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
(An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
Curriculum Structure and Evaluation Scheme
 With effective from 2022-23 [2022-26]
 Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Class: Final Year B. Tech

Semester: VII

Course Code	Course	Teaching Scheme				Evaluation Scheme					
		L	T	P	Credits	Scheme	Theory (Marks %)		Practical (Marks %)		
							Max.	Min. for passing	Max.	Min. for passing	
FT401	Meat, Poultry and Fish Processing Technology	3	-	-	3	ISE	20	40	40	--	--
						UT 1	15			--	--
						UT 2	15	--		--	
						ESE	50	40		--	--
FT403	Application of AI in Food Industry	3	-	-	3	ISE	20	40	40	--	--
						UT 1	15			--	--
						UT 2	15	--		--	
						ESE	50	40		--	--
	Program Elective-III	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---		---	
						ESE	50	40		---	---
	Program Elective-IV	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---		---	
						ESE	50	40		---	---
	Program Elective-V	3	-	-	3	ISE	20	40	40	---	---
						UT 1	15			---	---
						UT 2	15	---		---	
						ESE	50	40		---	---
FT451	Meat, Poultry and Fish Processing Technology Lab	-	-	2	1	ISE	---	---	100	50	
	Program Elective-IV Lab	-	-	2	1	ISE	---	---	50	50	
						ESE	---	---	50	50	
FT457	Capstone Project Phase-II	-	-	4	4	ISE	--	---	100	50	
						ESE	--	---	100	50	
TOTAL		15	-	08	21						

ISE = In Semester Exam, MSE (UT1+UT2) UT-I = Unit Test-I, UT-II = Unit Test-II ESE = End Semester Exam

Total Contact Hours/week **23**
Total Credits **21**



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
(An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
Curriculum Structure and Evaluation Scheme
With effective from 2022-23 [2022-26]
Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Program Elective-III

SN	Course Code	Course
1.	FT411	Food Supply Chain Management
2.	FT413	Food Regulations and Safety Management System
3.	FT415	Processing of Milk and Milk Products
5.	FT421	Modeling, Simulation and Soft Tools for Food Technologists
6.	FT423	Enzymes in Food Processing
7.	FT425	Food Business Management and Ethics

Program Elective-IV

SN	Course Code	Course
1.	FT427	Legume and Oil seed Technology
2.	FT429	Food Analysis
3.	FT431	Dairy Technology

Program Elective-IV Lab

SN	Course Code	Course
1.	FT461	Legume and Oil seed Technology Lab
2.	FT463	Food Analysis Lab
3.	FT465	Dairy Technology Lab

Program Elective-V

SN	Course Code	Course
1.	FT433	Condition Monitoring
2.	FT435	Agri-business management and retail marketing
3.	FT437	Traditional foods
4.	FT439	Beverage technology
5.	FT441	Total Quality Management
6.	FT443	Production and Operations Management
7.	FT445	Nanotechnology for Food Applications
8.	FT447	Energy Utilization in food Industry



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
 (An Autonomous Institute, affiliated to Shivaji University, Kolhapur)

Curriculum Structure and Evaluation Scheme

With effective from 2022-23 [2022-26]

Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Track I: Industry Internship and Projects (IIP)

Class: Final Year B. Tech

Semester: VIII

Course Code	Course	Teaching Scheme				Evaluation Scheme					
		L	T	P	Credits	Scheme	Theory (Marks %)		Practical (Marks %)		
							Max	Min. for passing	Max	Min. for passing	
OE4381	Finance for Engineers (Online Course)	2	-	-	2	ISE	25	40	40	---	---
						ESE	75	40		---	---
OE4361	Engineering Management and Economics (Online Course)	2	-	-	2	ISE	25	40	40	---	---
						ESE	75	40		---	---
IP4023	Food Industry Internship and Project	-	-	8	8	ISE	---	---		50	50
						ESE	---	---		50	50
TOTAL		4	-	8	12						

ISE = In Semester Evaluation, ESE = End Semester Exam

Total Contact Hours/week : 12

Total Credits : 12

Note:

1] Weekly Contact hours are not mentioned as student is expected to be in industry regularly for 20 weeks. However, student needs to report to Institute mentors as and when required.

2] For online course, lecture videos of each unit will be made available through college platform to the students. For each unit there will be separate assignment. Students need to submit all assignments within specified time.

Weightage: 25% weightage for unit wise assignments + 75% weightage for final exam. Final exam will be held at college campus.



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
 (An Autonomous Institute, affiliated to Shivaji University, Kolhapur)
 Curriculum Structure and Evaluation Scheme
 With effective from 2022-23 [2022-26]
 Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Track II: Undergraduate Research Experience (URE)

Class: Final Year B. Tech

Semester: VIII

Course Code	Course	Teaching Scheme				Evaluation Scheme					
		L	T	P	Credits	Scheme	Theory (Marks %)		Practical (Marks %)		
							Max.	Min. for passing	Max.	Min. for passing	
OE4381	Finance for Engineers (Online Course)	2	-	-	2	ISE	25	40	40	---	---
						ESE	75	40		---	---
OE4361	Engineering Management and Economics (Online Course)	2	-	-	2	ISE	25	40	40	---	---
						ESE	75	40		---	---
RE4043	Research Project	-	-	8	8	ISE	---	----	50	50	50
						ESE	---	---		50	50
	TOTAL	4	-	8	12						

ISE = In Semester Evaluation, UT-I = Unit Test-I, UT-II = Unit Test-II ESE = End Semester Exam

Total Contact Hours/week **12**
Total Credits **: 12**

Note:

1] For online course, lecture videos of each unit will be made available through college platform to the students. For each unit there will be separate assignment. Students need to submit all assignments within specified time.

Weightage: 25% weightage for unit wise assignments + 75% weightage for final exam. Final exam will be held at college campus.



K.E. Society's
Rajarambapu Institute of Technology, Rajaramnagar
 (An Autonomous Institute, affiliated to Shivaji University, Kolhapur)

Curriculum Structure and Evaluation Scheme

With effective from 2022-23 [2022-26]

Department of Food Technology and Management

Rev: (FTM) Course Structure/RIT/01/2022-26

Track III: Entrepreneurship Development (ED)

Class: Final Year B. Tech

Semester: VIII

Course Code	Course	Teaching Scheme			Credits	Evaluation Scheme					
		L	T	P		Scheme	Theory (Marks %)		Practical (Marks %)		
							Max	Min. for passing	Max	Min. for passing	
ED4103	Project Management	2*	-	-	2	ISE	20	40	40		
						UT-1	15				
						UT-2	15				
						ESE	50	40			
ED4043	Commercial Aspects of the Project	2*	-	-	2	ISE	20	40	40		
						UT-1	15				
						UT-2	15				
						ESE	50	40			
ED4063	Entrepreneurship Development Program (EDP)	-	-	-	1	ISE				100	50
ED4083	Entrepreneurship Development Project	-	-	7	7	ISE				50	50
						ESE				50	
Total		4	-	7	12						

ISE = In Semester Evaluation, UT-I= Unit Test-I, UT-II= Unit Test-II ESE = End Semester Exam

Total Contact Hours/week 11

Total Credits 12

Note:

1] * One extra lecture to be allotted to Project Management and Commercial Aspects of the Project course in time table.