



Estd. 1962  
NAAC 'A' Grade

SHIVAJI UNIVERSITY, KOLHAPUR-416 004. MAHARASHTRA

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शिवाजी विद्यापीठ, कोल्हापूर – 416004.

दुरध्वनी (ईपीएबीएक्स) २६०९०००० (अभ्यास मंडळे विभाग— २६०९०९४)

फॅक्स : ००९१-०२३१-२६९१५३३ व २६९२३३३.e-mail:bos@unishivaji.ac.in

SU/BOS/Ad-hoc/10806

Date: 05/10/2018

To,

**The Principal,**  
All affiliated college,  
Shivaji University,  
Kolhapur

**Subject:** Regarding minor changes in Structure of B. Sc. III Food processing and Packaging under Faculty of Science & Technology

Sir/Madam,

With reference to the subject mentioned above, I am directed to inform you that the University authorities have accepted and granted approval to the minor changes in Structure of B. Sc. III Food processing and Packaging under Faculty of Science & Technology which is as follows:

***“Semester Exam 40 marks University Examination & 10 marks internal examination.”***

The minor changes in Structure of B. Sc. III Food processing and Packaging, revised Structure will be implemented from the academic year 2018-2019 i.e. from June 2018 onwards. All these changes are also made available on University website [www.unishivaji.ac.in](http://www.unishivaji.ac.in) (Online Syllabus)

You are therefore, requested to bring this to the notice of all students and teachers concerned.

Thanking you,

Yours faithfully,

Dy. Registrar

Copy to:

1. I/C Dean,  
Faculty of Science & Technology
2. Appointment Section
3. B. Sc. Section
4. Eligibility Section

## Syllabus for Bachelor of Science Part III: Food Processing and Packaging (Entire)

### COURSE STRUCTURE : BFPP -III (SEMESTER-V)

SR. NO	PAPER NO.	SUBJECTS	MARKS	LECTURES /WEEK
1.	BFPP 501	Food Biotechnology	40+10	03
2.	BFPP 502	Nutraceutical And Functional Food	40+10	03
3.	BFPP 503	Entrepreneurship Management	40+10	03
4.	BFPP 504	Food Product Development And Marketing Strategy	40+10	03
5.		English	40+10	03

### COURSE STRUCTURE: BFPP -III (SEMESTER-VI)

SR. NO.	PAPER NO.	SUBJECTS	MARKS	LECTURES /WEEK
1	BFPP 601	Food Quality And Sensory Evaluation	40+10	03
2	BFPP 602	Food Safety and Plant Sanitation	40+10	03
3	BFPP 603	Food Engineering	40+10	03
4	BFPP 604	Food Fermentation Technology	40+10	03
5		English	40+10	03

### Details of Practical:

SR. NO.	SUBJECTS	MARKS	Work load /WEEK
1	Practical -I	40	04
2	Practical-II	40	04
3	Project	100	08
4	Industrial Training	20	02
	Total Marks	200	

Note: 2.Practical Examination will be conducted annually.