JAWAHARLAL NEHRU TECHNOLOGICAL UNIVERSITY KAKINADA

Kakinada-533003, Andhra Pradesh (India)

Comparison of Program Structure R16 with R19

Program Code	Program Name	Total No. of Courses		No of Subjects			
		R16	R19	Added in (R19)	Deleted (R16)	Content revised more than 20%	Total Courses	Percentage %
78	M.Tech – Food Processing Technology	19	20	13	10	5	15	75%

Coordinator

J.N.T. University Kakinada
Kakinada-533003

REGISTRAR
J.N.T. University Kakinada
Kakinada-533003

(P. Ramakrishna)
Programme Director
School of Food Technology
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Comparison of Course Structure R16 with R19

Program Code: 78   **Program Name:M.Tech – Food Processing Technology**   **Year : 1**   **Semester: 1**

	R16					R19					Remarks		
Course code	Course name	L	T	P	C	Course code	Course name	L	T	P	C	New Course? (R19)	Deleted Course? (R16)	Content Revision %
1	Food Process Engineering-I	4			3	Core-1	Advances in Food Process Engineering	3			3	Yes		
2	PlantFoodTechnology-I	4			3	Core-2	Advances in Food Technology	3			3	Yes		
3	AnimalFoodTechnology					Elective-1	a) Technology for RTE/RTC Food Products b) Confectionery Technology c) Technology of Food Emulsions, Foams & Gels	3			3	Yes		
4	Advanced Food Chemistry	4			3	Elective-2	a) Novel Separation Processes b) Food Nanotechnology c) Non Thermal Processing	3			3	Yes		
5	**Elective-1** IndustrialFermentation Food Biotechnology Fruit and Fruit products	4			3	Core-3	Research Methodology and IPR	2			2	Yes		
6	**Elective-2** Plant Design & Economics Dairy Engineering Extrusion and Snack Food Technology	4			3	Lab-1	Food Technology Lab			4	2			40%
7	FoodEngineeringLab			3	2	Lab-2	Food Analysis Lab			4	2	Yes		
						Audit course	Plant Design and Economics	2			0			30%
	TOTAL				20		**TOTAL**				18	6		2

R16						R19						Remarks		
Course code	Course name	L	T	P	C	Course code	Course name	L	T	P	C	New Course? (R19)	Deleted Course? (R16)	Content Revision %
1	Food Process Engineering-II					Core-1	Novel Food Packaging	3			3	Yes		
2	PlantFoodTechnology-II					Core-2	Food Safety Standards and Regulation	3			3			30%
3	Advanced Food Packaging	4			3	Elective-3	a) Lipid Technology b) Protein Technology Carbohydrate Technology	3			3	Yes		
4	Food Safety, Standards& Regulations	4			3	Elective-4	a) Frozen Food Technology b) Flavor Technology c) Brewing Technology	3			3	Yes		
Elective III	a) Food Business Management b) Spice processing and products c) New Product Development	4			3	Laboratory 3	a) Food Processing Operations Lab	2			2			30%
Elective IV	a) Analytical Methods for Foods b) Confectionery Technology c) Thermal Processing d) Frozen Food Technology	4			3	Laboratory 4	d) Virtual Lab			4	2	Yes		
7	FoodTechnologyLab	4			3	Core	Food Business Management			4	2			20%
						Audit −2	Mini Project with Seminar	2			0	Yes		
TOTAL					20	**TOTAL**					18	5		3

R16						R19						Remarks		
Course code	Course name	L	T	P	C	Course code	Course name	L	T	P	C	New Course? (R19)	Deleted Course? (R16)	Content Revision %
1	Comprehensive Viva-Voce				2	Elective-V	a) Novel technologies for food processing & shelf-life extension (IIT Kharagpur) b) Thermal processing of Foods (IIT Guwahat) c) Dairy and Food Process and products technology (IIT Kharagpur a) Advanced Drying Technology b) Industrial Fermentation c) Thermal Processing				3	Yes		
2	Seminar – I				2	Open Elective	d) Fundamentals of Artificial Intelligence (IIT Guwahati) e) Statistics for Experiments (IIT Madras) f) Introduction to Internet of Things (IIT Kharagpur)				3	Yes		
3	Project Work Part – I				16	Dissertation	Dissertation Phase-I /Industrial Project (To be continued and Evaluated next Semester)*				10			
	TOTAL				20		**TOTAL**				16	2		

Program Code: 78 **Program Name: M.Tech – Food Processing Technology** **Year : 2** **Semester: 4**

R16						R19						Remarks		
Course code	Course name	L	T	P	C	Course code	Course name	L	T	P	C	New Course? (R19)	Deleted Course? (R16)	Content Revision %
1	Seminar – II				2	Dissertation	Dissertation Phase II (Continued from III semester)			32	16		Yes	
3	Project Work Part – II				18									
	TOTAL				20		**TOTAL**				16		1	

Coordinator   **Chairman, Board of Studies**