

B. Voc. Programme
Assam University, Silchar

Course structure of B. Voc. (Food Processing)

Semester-1

Course code	Title of the course	L	T	P	Credits
BVA-101	Basic Mathematics	4	2	0	6
BVA-102	Communication English	4	2	0	6
BVAF-101	Food Processing Operations	3	0	0	3
BVAF-102	Food Processing Machineries	3	0	0	3
BVAF-103	Food Product Processing, Preparation and Development	2	0	0	2
BVAF-104	Food Processing Operations Lab.	0	0	6	3
BVAF-105	Food Processing Machineries Lab.	0	0	6	3
BVAF-106	Food Product Processing, Preparation and Development Lab.	0	0	8	4

Qualification Pack for NSDC Assessment (Level 4): Baking Technician / Operative

Semester-2

Course code	Title of the course	L	T	P	Credits
BVA-201	Business Management	4	2	0	6
BVA-202	Principles of Entrepreneurship	4	2	0	6
BVAF-201	Food Analysis	2	0	0	2
BVAF-202	Basic Chemical Science and Food Chemistry	2	0	0	2
BVAF-203	Food Analysis Lab.	0	0	8	4
BVAF-204	Basic Chemical Science and Food Chemistry Lab.	0	0	8	4
BVAF-205	On the Job Training	-	-	-	6

Qualification Pack for NSDC Assessment (Level 5): Food Products Packaging Technician

Semester-3

Course code	Title of the course	L	T	P	Credits
BVA-301	Basic Computer Application	2	4	0	6
BVA-302	Work Ethics and Values	6	0	0	6
BVAF-301	Food Microbiology	3	0	0	3
BVAF-302	Food Process Engineering	3	0	0	3
BVAF-303	Food Safety, Quality Assurance and Laws	2	0	0	2
BVAF-304	Food Microbiology Lab.	0	0	6	3
BVAF-305	Food Process Engineering Lab	0	0	6	3
BVAF-306	Food Safety and Quality Assurance Lab.	0	0	8	4

Semester-4

Course code	Title of the course	L	T	P	Credits
BVA-401	Principles of Marketing and Accounts	4	2	0	6
BVA-402	Advanced Foundation Course	6	0	0	6
BVAF-401	One of the following: Fruit and Vegetable Processing Technology Milk and Milk Product Technology	4	0	0	4
BVAF-402	One of the following: Meat, Fish and Poultry product Technology Cereal, Legume and Pulses Processing Technology	4	0	0	4
BVAF-403	Technical report writing and presentation on identification of industrial need	0	0	8	4
BVAF-404	On the Job Training	-	-	-	6

Qualification Pack for NSDC Assessment (Level 6): Food Microbiologist

Semester-5

Course code	Title of the course	L	T	P	Credits
BVA-501	One of the following: Estimation and Costing Food Plant Design	4	2	0	6
BVA-502	One of the following: Instrumentation and Advanced Food Analysis Fermentation and Process Control	4	2	0	6
BVAF-501	One of the following: Industrial Waste Management Food Biotechnology Nutrition and Dietetics	4	2	0	6
BVAF-502	Product Development and Process Optimization	2	0	8	6
BVAF-503	Project in Consultation with SSC and Food Industries	0	0	12	6

Semester-6

Course code	Title of the course	L	T	P	Credits
BVA-601	One of the following: Tea and Plantation Processing Technology Technology of Bakery and Confectionery	4	2	0	6
BVA-602	One of the following: Packaging and Coating Technology Human Resource Management	4	2	0	6
BVAF-601	Internship in Industries	-	-	-	18

Qualification Pack for NSDC Assessment (Level 7): Yet to be decided