

Diploma in Food Processing (DFP)

Duration: 1 Year (2 Semesters)

Semester – I

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
1	DFP101	1DFP1	Fundamentals of Food Science & Processing
2	DFP102	1DFP2	Principles of Food Preservation
3	DFP103	1DFP3	Food Chemistry & Microbiology
4	DFP104	1DFP4	Food Safety & Quality Standards

Course Details (Semester – I)

- **Fundamentals of Food Science & Processing** – Stages of food processing and technology basics.
 - **Principles of Food Preservation** – Drying, freezing, pasteurization, and dehydration.
 - **Food Chemistry & Microbiology** – Food components, enzymes, and microbial spoilage control.
 - **Food Safety & Quality Standards** – FSSAI norms, hygiene, and contamination prevention.
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Semester – II

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
1	DFP201	2DFP1	Processing of Fruits & Vegetables
2	DFP202	2DFP2	Dairy, Meat & Cereal Product Processing

S. No.	Paper Numerical Unique	Class & Papers	Paper Name / Subject
3	DFP203	2DFP3	Food Packaging & Storage Techniques
4	DFP204	2DFP4	Project Work / Industrial Training

Course Details (Semester – II)

- **Processing of Fruits & Vegetables** – Jam, jelly, juice, and pickle manufacturing.
- **Dairy, Meat & Cereal Product Processing** – Milk products, meat preservation, and flour milling.
- **Food Packaging & Storage Techniques** – Packaging materials, labeling, and shelf-life management.
- **Project Work / Industrial Training** – Practical exposure in food processing plants or production units.