## Contact Sessions Schedule for Diploma in Food Science and Processing Programme

### Contact Sessions Schedule
### (First Semester)

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 1. | 06.01.2025 | 08.07.2024 | 10-11 | FSP101 | **T: Life Skills:-** Writing and Speaking |
| | 06.01.2025 | 08.07.2024 | 11-12 | FSP102 | **T: Overview of Food Processing:-** Overview of Food Processing, Historical evolution of food processing techniques |
| 2. | 07.01.2025 | 09.07.2024 | 10-11 | FSP101 | **T: Life Skills:-** Grammar: Active and passive voices and Reading passage: The concept of life skills |
| | 07.01.2025 | 09.07.2024 | 11-12 | FSP102 | **T: Overview of Food Processing:-** Definition of food processing and its importance |
| 3. | 13.01.2025 | 15.07.2024 | 10-11 | FSP101 | **T: Vocabulary And Grammar:-**Vocabulary of commonly used words, Punctuation |
| | 13.01.2025 | 15.07.2024 | 11-12 | FSP102 | **T: Overview of Food Processing:-** Food processing industry and its economic impact |
| 4. | 14.01.2025 | 16.07.2024 | 10-11 | FSP101 | **T: Vocabulary And Grammar:-** One word substitution, Narration, Forms of verbs: Regular and irregular |
| | 14.01.2025 | 16.07.2024 | 11-12 | FSP102 | **T: Food Components and Their Roles:-** Functionality of different components in food processing. |
| 5. | 20.01.2025 | 22.07.2024 | 10-11 | FSP101 | **T: Summarization:-** What Is Summary Writing? Characteristics of a Good Summary, |
| | 20.01.2025 | 22.07.2024 | 11-12 | FSP102 | **T: Food Components and Their Roles:-** How food processing affects nutritional value. Understanding food degradation |
| 6. | 21.01.2025 | 23.07.2024 | 10-11 | FSP101 | **T: Summarization:-** Steps to Follow Before Writing a Summary, Steps to Follow While Writing a Summary & Examples |
| | 21.01.2025 | 23.07.2024 | 11-12 | FSP102 | **T: Food Components and Their Roles:-** How food processing affects nutritional value. |
| 7. | 27.01.2025 | 29.07.2024 | 10-11 | FSP101 | **T: Drafting:-** Report Writing, Inspection Notes |
| | 27.01.2025 | 29.07.2024 | 11-12 | FSP102 | **T: Food Processing Equipment:-** Types of food processing equipment. Energy efficiency in food processing operations. |
| 8. | 28.01.2025 | 30.07.2024 | 10-11 | FSP101 | **T: Drafting:-** Applying for a Job: Forwarding letter, Resume/C.V., follow up. Agenda and Minutes of Meetings |
| | 28.01.2025 | 30.07.2024 | 11-12 | FSP102 | **T: Food Processing Equipment:-** Safety issues related to equipment use. Maintenance and sanitation of equipment. |
| 9. | 03.02.2025 | 02.08.2024 | 10-11 | FSP101 | **T: Communication:-** Barriers to Communication, Listening Skills |
| | 03.02.2025 | 02.08.2024 | 11-12 | FSP102 | **T: Introduction to Packaging Technologies:-** Types of packaging materials and their properties. |
| 10. | 04.02.2025 | 05.08.2024 | 10-11 | FSP101 | **T: Communication:-** Humour in Communication, Body language |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 04.02.2025 | 05.08.2024 | 11-12 | FSP102 | **T: Introduction to Packaging Technologies:-** Innovations in food packaging, Environmental impact and sustainability in packaging. |
| 11. | 10.02.2025 | 06.08.2024 | 10-11 | FSP101 | **T: Classification and Description of Consonant Sounds:-** Articulators and Work of Organs of Speech, Definition of Consonant |
| | 10.02.2025 | 06.08.2024 | 11-12 | FSP102 | **T: Food Safety, Food Laws and Regulations:-** Importance of Food Safety, Overview of food law |
| 12. | 11.02.2025 | 12.08.2024 | 10-11 | FSP101 | **T: Classification and Description of Consonant Sounds:-** Classification of English Consonants, Place of Articulation, List of Symbols of Consonants |
| | 11.02.2025 | 12.08.2024 | 11-12 | FSP102 | **T: Food Safety, Food Laws and Regulations:-** Labeling laws and requirements, Future trends in food law and policy |
| 13. | 17.02.2025 | 13.08.2024 | 10-11 | FSP101 | **T: English Pronunciation Practice:-** Vowels, Glossary |
| | 17.02.2025 | 13.08.2024 | 11-12 | FSP102 | **T: Human Safety and Quality Control:-** Importance of Human Safety, Role of personal protective equipment |
| 14. | 18.02.2025 | 20.08.2024 | 10-11 | FSP101 | **T:English Pronunciation Practice:-** Organs of Speech |
| | 18.02.2025 | 20.08.2024 | 11-12 | FSP102 | **T: Human Safety and Quality Control:-** Do's and Don'ts machine handling, Role of quality control in food processing |
| 15. | 24.02.2025 | 23.08.2024 | 10-11 | FSP101 | **T: Business Communication:-** A Few Phonic Rules, Diphthongs |
| | 24.02.2025 | 23.08.2024 | 11-12 | FSP102 | **T: Shelf Life Determination:-** Factors affecting shelf life, Methods to determine and extend shelf life |
| 16. | 25.02.2025 | 26.08.2024 | 10-11 | FSP101 | **T: Business Communication:-** Common Patterns of Pacing |
| | 25.02.2025 | 26.08.2024 | 11-12 | FSP102 | **T: Shelf Life Determination:-** Predictive modelling of shelf life |
| 17. | 03.03.2025 | 03.09.2024 | 10-11 | FSP101 | **T: Adjectives:-** Positioning of adjectives, Comparative Degrees of Adjectives |
| | 03.03.2025 | 03.09.2024 | 11-12 | FSP102 | **T: Introduction to Food Biotechnology:-** Genetic modification and its applications in food, Enzyme technology in food processing |
| 18. | 04.03.2025 | 05.09.2024 | 10-11 | FSP101 | **T: Adjectives:-** Order of Adjectives |
| | 04.03.2025 | 05.09.2024 | 11-12 | FSP102 | **T: Introduction to Food Biotechnology:-** Bio fortification and its benefits |
| 19. | 10.03.2025 | 09.09.2024 | 10-11 | FSP101 | **T: Tenses :-** Present Tense |
| | 10.03.2025 | 09.09.2024 | 11-12 | FSP102 | **T: Spice and Condiments processing:-** Introduction to various spice and condiments, Various technologies used for spice and condiments processing |
| 20. | 11.03.2025 | 13.09.2024 | 10-11 | FSP101 | **T: Tenses :-** Future Tense |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 11.03.2025 | 13.09.2024 | 11-12 | FSP102 | **T: Spice and Condiments processing:-** Packaging of spice and condiments |
| 21. | 17.03.2025 | 20.09.2024 | 10-11 | FSP101 | **T: Tenses :-** Past Tense |
| | 17.03.2025 | 20.09.2024 | 11-12 | FSP102 | **T: Oils and Fats Processing:-** Processing technologies for fats and oils, Role of fats in food formulations |
| 22. | 18.03.2025 | 23.09.2024 | 10-11 | FSP101 | **T: Enhancing Speaking Fluency:-** Effective use of phrasal verbs and idioms, Advanced pronunciation techniques |
| | 18.03.2025 | 23.09.2024 | 11-12 | FSP102 | **T: Oils and Fats Processing:-** Quality and safety considerations |
| 23. | 24.03.2025 | 24.09.2024 | 10-11 | FSP101 | **T: Enhancing Speaking Fluency:-** Enhancing Speaking Fluency |
| | 24.03.2025 | 24.09.2024 | 11-12 | FSP102 | **T: Food Plant Sanitation and Hygiene:-** Sanitation procedures and protocols, Cleaning and sanitizing equipment and facilities |
| 24. | 25.03.2025 | 27.09.2024 | 10-11 | FSP101 | **T: Group Communication Dynamics:-** Team collaboration and leadership |
| | 25.03.2025 | 27.09.2024 | 11-12 | FSP102 | **T: Food Plant Sanitation and Hygiene:-** Employee hygiene practices |
| 25. | 01.04.2025 | 30.09.2024 | 10-11 | FSP101 | **T: Group Communication Dynamics:-** Strategies for effective meetings |
| | 01.04.2025 | 30.09.2024 | 11-12 | FSP102 | **T: Sensory Evaluation of Food:-** Methods of sensory testing, The role of sensory evaluation in product development |
| 26. | 07.04.2025 | 01.10.2024 | 10-11 | FSP101 | **T: Public Speaking and Presentation Skill:-** Structuring speeches, Handling Q&A sessions |
| | 07.04.2025 | 01.10.2024 | 11-12 | FSP102 | **T: Sensory Evaluation of Food:-** Consumer preferences and market research. |
| 27. | 08.04.2025 | 04.10.2024 | 10-11 | FSP101 | **T: Public Speaking and Presentation Skill:-** Overcoming public speaking anxiety |
| | 08.04.2025 | 04.10.2024 | 11-12 | FSP102 | **T: Introduction to dairy and Meat Processing:-** Techniques and technologies on dairy processing |
| 28. | 21.04.2025 | 07.10.2024 | 10-11 | FSP101 | **T: Academic Writing Skills:-** Advanced grammar and syntax |
| | 21.04.2025 | 07.10.2024 | 11-12 | FSP102 | **T: Introduction to dairy and Meat Processing:-** Techniques and technologies on Meat processing |
| 29. | 22.04.2025 | 08.10.2024 | 10-11 | FSP101 | **T: Academic Writing Skills:-** Structuring essays and reports |
| | 22.04.2025 | 08.10.2024 | 11-12 | FSP102 | **T: Introduction to dairy and Meat Processing:-** Market trends and consumer |
| 30. | 28.04.2025 | 14.10.2024 | 10-11 | FSP101 | **T: T: Academic Writing Skills:-** Research techniques |
| | 28.04.2025 | 14.10.2024 | 11-12 | FSP102 | **T: Cereals, Pulses, Bakery and Confectionery Processing:-** Processes involved in flour milling, Bread making and other bakery product processing |
| 31. | 29.04.2025 | 15.10.2024 | 10-11 | FSP101 | **T: Ethical Communication:-** Transparency in communication |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 29.04.2025 | 15.10.2024 | 11-12 | FSP102 | **T: Cereals, Pulses, Bakery and Confectionery Processing:-** Current trends and innovations in cereal and bakery products, Key Ingredients in Cereals, Pulses, Bakery and Confectionery processing |
| 32. | 05.05.2025 | 18.10.2024 | 10-11 | FSP101 | **T: Ethical Communication:-** Understanding communication ethics |
| | 05.05.2025 | 18.10.2024 | 11-12 | FSP102 | **T: Food Fermentation:-** Types of fermentation processes |
| 33. | 06.05.2025 | 21.10.2024 | 10-11 | FSP101 | **T: Ethical Communication:-** Privacy and confidentiality |
| | 06.05.2025 | 21.10.2024 | 11-12 | FSP102 | **T: Food Fermentation:-** Role of microorganisms in fermentation |
| 34. | 13.05.2025 | 22.10.2024 | 10-11 | FSP101 | **T: Negotiation Skills:-** Preparing for negotiation |
| | 13.05.2025 | 22.10.2024 | 11-12 | FSP102 | **T: Food Fermentation:-** Health benefits of fermented foods |
| 35. | 19.05.2025 | 11.11.2024 | 10-11 | FSP101 | **T: Negotiation Skills:-** Fundamentals of negotiation |
| | 19.05.2025 | 11.11.2024 | 11-12 | FSP102 | **T: Introduction to Sustainability:-** Management of food waste |
| 36. | 20.05.2025 | 12.11.2024 | 10-11 | FSP101 | **T: Negotiation Skills:-** Closing deals |
| | 20.05.2025 | 12.11.2024 | 11-12 | FSP102 | **T: Introduction to Sustainability:-** Introduction to effluent treatment |

## Contact Sessions Schedule
## (Second Semester)

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 1. | 06.01.2025 | 14.07.2025 | 10-11 | FSP104 | **T: Food Safety and Hygiene:-** Importance of hygiene in food processing, Common foodborne pathogens and prevention strategies |
| | 06.01.2025 | 14.07.2025 | 11-12 | FSP105 | **T: Food Analysis Techniques:-** Chemical analysis methods: chromatography, spectroscopy |
| 2. | 07.01.2025 | 15.07.2025 | 10-11 | FSP104 | **T: Food Safety and Hygiene:-** Regulatory requirements for food safety, Hazard Analysis and Critical Control Points principles |
| | 07.01.2025 | 15.07.2025 | 11-12 | FSP105 | **T: Food Analysis Techniques:-** Microbiological analysis methods |
| 3. | 13.01.2025 | 21.07.2025 | 10-11 | FSP104 | **T: Food Preservation Methods:-** Principles of thermal processing, High pressure, irradiation |
| | 13.01.2025 | 21.07.2025 | 11-12 | FSP105 | **T: Food Analysis Techniques:-** Sensory evaluation techniques |
| 4. | 14.01.2025 | 22.07.2025 | 10-11 | FSP104 | **T: Food Preservation Methods:-** Chemical preservatives and their mechanisms, Impact of preservation on food quality and nutrition |
| | 14.01.2025 | 22.07.2025 | 11-12 | FSP105 | **T: Food Engineering Principles:-** Heat and mass transfer in food processing |
| 5. | 20.01.2025 | 28.07.2025 | 10-11 | FSP104 | **T: Food Preservation Methods:-** Thermal Processing Technologies, Non-Thermal Processing Technologies |
| | 20.01.2025 | 28.07.2025 | 11-12 | FSP105 | **T: Food Engineering Principles:-** Food rheology and flow properties |
| 6. | 21.01.2025 | 29.07.2025 | 10-11 | FSP104 | **T: Snack food and processing:-** Introduction and potential to snack food industry, Types of snacks |
| | 21.01.2025 | 29.07.2025 | 11-12 | FSP105 | **T: Food Engineering Principles:-** Equipment design and operation. |
| 7. | 27.01.2025 | 04.08.2025 | 10-11 | FSP104 | **T: Snack food and processing:-** Techniques used in snack industry, Packaging of snacks |
| | 27.01.2025 | 04.08.2025 | 11-12 | FSP105 | **T: Food Nanotechnology:-** Applications of nanotechnology in food science |
| 8. | 28.01.2025 | 05.08.2025 | 10-11 | FSP104 | **T: Recent trends in food processing:-** Ready to cook processing, Ready to eat processing |
| | 28.01.2025 | 05.08.2025 | 11-12 | FSP105 | **T: Food Nanotechnology:-** Nanomaterials in food packaging |
| 9. | 03.02.2025 | 11.08.2025 | 10-11 | FSP104 | **T: Recent trends in food processing:-** Various packaging techniques, Used in RTC and RTE products |
| | 03.02.2025 | 11.08.2025 | 11-12 | FSP105 | **T: Food Nanotechnology:-** Safety considerations and regulations |
| 10. | 04.02.2025 | 12.08.2025 | 10-11 | FSP104 | **T: Food Ingredients and Additives:-** Common types of additives, Natural vs. synthetic additives |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 04.02.2025 | 12.08.2025 | 11-12 | FSP105 | **T: Food Product Development:-** New product ideation and conceptualization, Formulation and prototype development |
| 11. | 10.02.2025 | 18.08.2025 | 10-11 | FSP104 | **T: Food Ingredients and Additives:-** Regulatory aspects concerning additives, Nutritional aspects of additives |
| | 10.02.2025 | 18.08.2025 | 11-12 | FSP105 | **T: Food Product Development:-** Market testing and commercialization |
| 12. | 11.02.2025 | 19.08.2025 | 10-11 | FSP104 | **T: Food Fermentation:-** Basics of microbial fermentation, Fermented food products and their benefits |
| | 11.02.2025 | 19.08.2025 | 11-12 | FSP105 | **T: Food Allergens and Intolerances:-** Common food allergens, Mechanisms of allergic reactions |
| 13. | 17.02.2025 | 25.08.2025 | 10-11 | FSP104 | **T: Food Fermentation:-** Scale-up of fermentation processes, Innovations in fermentation technology |
| | 17.02.2025 | 25.08.2025 | 11-12 | FSP105 | **T: Food Allergens and Intolerances:-** Management of food allergies and intolerances |
| 14. | 18.02.2025 | 26.08.2025 | 10-11 | FSP104 | **T: Process Control and Automation in Food Industry:-** Automation technologies in food production |
| | 18.02.2025 | 26.08.2025 | 11-12 | FSP105 | **T: Food Waste Management:-** Causes and consequences of food waste, Strategies for reducing food waste |
| 15. | 24.02.2025 | 01.09.2025 | 10-11 | FSP104 | **T: Process Control and Automation in Food Industry:-** Benefits of automation for efficiency and safety |
| | 24.02.2025 | 01.09.2025 | 11-12 | FSP105 | **T: Food Waste Management:-** Recycling and repurposing food waste |
| 16. | 25.02.2025 | 02.09.2025 | 10-11 | FSP104 | **T: Process Control and Automation in Food Industry:-** Integration of IoT (Internet of Things) in food processing |
| | 25.02.2025 | 02.09.2025 | 11-12 | FSP105 | **T: Functional Foods and Nutraceuticals:-** Definition and classification of functional foods, Health benefits and evidence-based research |
| 17. | 03.03.2025 | 08.09.2025 | 10-11 | FSP104 | **T: Dairy Processing:-** Pasteurization and sterilization techniques, Production of cheese, yogurt, and other dairy products |
| | 03.03.2025 | 08.09.2025 | 11-12 | FSP105 | **T: Functional Foods and Nutraceuticals:-** Market trends and consumer perceptions |
| 18. | 04.03.2025 | 09.09.2025 | 10-11 | FSP104 | **T: Dairy Processing:-** Equipment used in dairy processing |
| | 04.03.2025 | 09.09.2025 | 11-12 | FSP105 | **T: Food Ethics and Sustainability:-** Ethical considerations in food production and consumption, Sustainable agricultural practices |
| 19. | 10.03.2025 | 15.09.2025 | 10-11 | FSP104 | **T: Meat, Poultry and Seafood Processing:-** Slaughtering and butchering techniques, Smoking, curing, and salting of meat |
| | 10.03.2025 | 15.09.2025 | 11-12 | FSP105 | **T: Food Ethics and Sustainability:-** Fair trade and food justice movement |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 20. | 11.03.2025 | 16.09.2025 | 10-11 | FSP104 | **T: Meat, Poultry and Seafood Processing:-** Processing and packaging of poultry and seafood. |
| | 11.03.2025 | 16.09.2025 | 11-12 | FSP105 | **T: Food and Culture:-** Cultural influences on food preferences and habits, Traditional food preservation and preparation methods |
| 21. | 17.03.2025 | 22.09.2025 | 10-11 | FSP104 | **T: Beverage Production:-** Technologies in juice, soda, and other alcoholic beverage production, Brewing science and technology for alcoholic beverages |
| | 17.03.2025 | 22.09.2025 | 11-12 | FSP105 | **T: Food and Culture:-** Food rituals and celebrations |
| 22. | 18.03.2025 | 23.09.2025 | 10-11 | FSP104 | **T: Beverage Production:-** Filtration and stabilization of beverages |
| | 18.03.2025 | 23.09.2025 | 11-12 | FSP105 | **T: Foodborne Pathogens and Control Measures:-** Common foodborne pathogens: bacteria, viruses, parasites, Prevention and control strategies |
| 23. | 24.03.2025 | 29.09.2025 | 10-11 | FSP104 | **T: Grain Processing Technologies:-** Milling and processing of wheat, rice, and other cereals, Extrusion technologies for snack foods |
| | 24.03.2025 | 29.09.2025 | 11-12 | FSP105 | **T: Foodborne Pathogens and Control Measures:-** Food safety management systems |
| 24. | 25.03.2025 | 30.09.2025 | 10-11 | FSP104 | **T: Grain Processing Technologies:-** Fortification and enrichment of grain products |
| | 25.03.2025 | 30.09.2025 | 11-12 | FSP105 | **T: Nutrients and balanced diet:-** Nutrients, Balanced Diet |
| 25. | 01.04.2025 | 06.10.2025 | 10-11 | FSP104 | **T: Fruits and Vegetables Processing:-** Techniques for peeling, cutting, and pre-processing, Methods for preserving color and texture |
| | 01.04.2025 | 06.10.2025 | 11-12 | FSP105 | **T: Nutrients and balanced diet:-** Concept of Balanced diet |
| 26. | 07.04.2025 | 07.10.2025 | 10-11 | FSP104 | **T: Fruits and Vegetables Processing:-** Impact of processing on nutritional content |
| | 07.04.2025 | 07.10.2025 | 11-12 | FSP105 | **T: Food dispersions:-** Characteristics, sols, gels, pectin gels, colloidal sols, Application of colloidal chemistry to food preparation |
| 27. | 08.04.2025 | 09.10.2025 | 10-11 | FSP104 | **T: Nutraceuticals and Specialty Foods:-** Specialty Foods, Packaging, Storage, labelling |
| | 08.04.2025 | 09.10.2025 | 11-12 | FSP105 | **T: Food dispersions:-** Formation of emulsion, emulsifying agent, food foams |
| 28. | 21.04.2025 | 10.10.2025 | 10-11 | FSP104 | **T: Nutraceuticals and Specialty Foods:-** Nutrigenomics: concept of personalized medicine |
| | 21.04.2025 | 10.10.2025 | 11-12 | FSP105 | **T: Hurdle technology:-** Hurdle effect in fermented foods, Intermediate moisture foods, application of hurdle technology |
| 29. | 22.04.2025 | 13.10.2025 | 10-11 | FSP104 | **T: Food Material and Product Properties:-** Biomaterials and their properties |
| | 22.04.2025 | 13.10.2025 | 11-12 | FSP105 | **T: Hurdle technology:-** shelf stable products |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 30. | 28.04.2025 | 14.10.2025 | 10-11 | FSP104 | **T: Food Material and Product Properties:-** Mechanical and rheological properties |
| | 28.04.2025 | 14.10.2025 | 11-12 | FSP105 | **T: Various certification and standard used in food industry:-** ISO certification |
| 31. | 29.04.2025 | 03.11.2025 | 10-11 | FSP104 | **T: Food Material and Product Properties:-** Functional properties |
| | 29.04.2025 | 03.11.2025 | 11-12 | FSP105 | **T: Various certification and standard used in food industry:-** BRC certification |
| 32. | 05.05.2025 | 04.11.2025 | 10-11 | FSP104 | **T: Food Contamination and Spoilage:-** Major Causes of food spoilage |
| | 05.05.2025 | 04.11.2025 | 11-12 | FSP105 | **T: Various certification and standard used in food industry:-** USFDA certification, Halal, organic, etc.. certification |
| 33. | 06.05.2025 | 10.11.2025 | 10-11 | FSP104 | **T: Food Contamination and Spoilage:-** Meat and meat products, fish, eggs, Milk and milk products and canned foods |
| | 06.05.2025 | 10.11.2025 | 11-12 | FSP105 | **T: Food Processing Operations:-** Cold preservation, Freezing- Mechanism and freezers |
| 34. | 13.05.2025 | 11.11.2025 | 10-11 | FSP104 | **T: Treatment Methods of Waste:-** Treatment methods for liquid wastes from food |
| | 13.05.2025 | 11.11.2025 | 11-12 | FSP105 | **T: Food Processing Operations:-** Dehydration |
| 35. | 19.05.2025 | 17.11.2025 | 10-11 | FSP104 | **T: Treatment Methods of Waste:-** Treatment methods for solid wastes from food |
| | 19.05.2025 | 17.11.2025 | 11-12 | FSP105 | **T: Pre and Post processing precautions:-** Pre processing precautions |
| 36. | 20.05.2025 | 18.11.2025 | 10-11 | FSP104 | **T: Treatment Methods of Waste:-** Biological composting |
| | 20.05.2025 | 18.11.2025 | 11-12 | FSP105 | **T: Pre and Post processing precautions:-** Post processing precautions |

**Diploma in Food Science and Processing Programme**
**Contact Sessions Schedule**
**(Third Semester)**

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 1. | 05.01.2026 | 14.07.2025 | 10-11 | FSP201 | **T: Microbial Diversity in Foods:-** Types of microorganisms found in food, Microbial growth and factors influencing it |
| | 05.01.2026 | 14.07.2025 | 11-12 | FSP202 | **T: Foodborne Pathogens and Microbiological Safety:-** Common Foodborne Pathogens: Sources and Characteristics |
| 2. | 06.01.2026 | 15.07.2025 | 10-11 | FSP201 | **T: Microbial Diversity in Foods:-** Microbial metabolism and its impact on food quality |
| | 06.01.2026 | 15.07.2025 | 11-12 | FSP202 | **T: Foodborne Pathogens and Microbiological Safety:-** Microbiological Hazards in Food Processing and Handling |
| 3. | 12.01.2026 | 21.07.2025 | 10-11 | FSP201 | **T:Heat-Based Food Preservation Methods:-** Principles of heat processing (pasteurization, sterilization) |
| | 12.01.2026 | 21.07.2025 | 11-12 | FSP202 | **T: Foodborne Pathogens and Microbiological Safety:-** Foodborne Illness Outbreaks: Case Studies and Lessons Learned, Control Measures for Pathogen Contamination in Food |
| 4. | 13.01.2026 | 22.07.2025 | 10-11 | FSP201 | **T:Heat-Based Food Preservation Methods:-** Application of heat treatments in food preservation |
| | 13.01.2026 | 22.07.2025 | 11-12 | FSP202 | **T: Sanitation and Hygiene Practices in Food Facilities:-** Principles of Sanitation in Food Production Facilities, Cleaning and Disinfection Procedures for Food Contact Surfaces |
| 5. | 19.01.2026 | 28.07.2025 | 10-11 | FSP201 | **T:Heat-Based Food Preservation Methods:-** Advantages and limitations of heat-based methods |
| | 19.01.2026 | 28.07.2025 | 11-12 | FSP202 | **T: Sanitation and Hygiene Practices in Food Facilities:-** Sanitary Design of Food Processing Equipment and Facilities, Personal Hygiene Practices for Food Handlers |
| 6. | 20.01.2026 | 29.07.2025 | 10-11 | FSP201 | **T:Low-Temperature Preservation Techniques:-** Refrigeration and freezing methods |
| | 20.01.2026 | 29.07.2025 | 11-12 | FSP202 | **T: Quality Assurance and Quality Control in Food Production:-** Concept of Quality Assurance and Quality Control in Food Industry, Quality Management Systems: ISO 9001 and GFSI Standards |
| 7. | 27.01.2026 | 04.08.2025 | 10-11 | FSP201 | **T: Low-Temperature Preservation Techniques:-** Effects of low temperature on microbial growth and enzyme activity, Cold chain management in food distribution and storage |
| | 27.01.2026 | 04.08.2025 | 11-12 | FSP202 | **T: Quality Assurance and Quality Control in Food Production:-** Quality Control Methods: Sampling Plans and Statistical Process Control, Sensory Evaluation Techniques for Quality Assessment |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 8. | 02.02.2026 | 05.08.2025 | 10-11 | FSP201 | **T: Drying and Dehydration:-** Principles of drying and dehydration |
| | 02.02.2026 | 05.08.2025 | 11-12 | FSP202 | **T: Food Safety Training and Education for Food Handlers:-** Importance of Food Safety Training for Food Handlers, Basic Food Hygiene Principles and Practices |
| 9. | 03.02.2026 | 11.08.2025 | 10-11 | FSP201 | **T: Drying and Dehydration:-** Methods of drying food products (e.g., sun drying, freeze-drying) |
| | 03.02.2026 | 11.08.2025 | 11-12 | FSP202 | **T: Food Safety Training and Education for Food Handlers:-** Foodborne Illness Prevention: Roles and Responsibilities of Food Handlers, Allergen Management and Cross-Contamination Prevention |
| 10. | 09.02.2026 | 12.08.2025 | 10-11 | FSP201 | **T: Drying and Dehydration:-** Preservation of nutritional quality during drying processes |
| | 09.02.2026 | 12.08.2025 | 11-12 | FSP202 | **T:Food Packaging Materials and Safety Considerations:-** Types of Food Packaging Materials: Properties and Applications |
| 11. | 10.02.2026 | 18.08.2025 | 10-11 | FSP201 | **T:Irradiation and High-Pressure Processing:-** Principles of irradiation and high-pressure processing, Applications in food preservation and safety |
| | 10.02.2026 | 18.08.2025 | 11-12 | FSP202 | **T: Food Packaging Materials and Safety Considerations:-** Packaging Design Considerations for Food Safety and Shelf-life Extension, Barrier Properties of Packaging Materials: Moisture, Oxygen, and Light |
| 12. | 16.02.2026 | 19.08.2025 | 10-11 | FSP201 | **T:Irradiation and High-Pressure Processing:-** Consumer perceptions and acceptance of these technologies |
| | 16.02.2026 | 19.08.2025 | 11-12 | FSP202 | **T: Food Packaging Materials and Safety Considerations:-** Migration of Packaging Components into Food: Safety Assessment and Regulation, Active and Intelligent Packaging Technologies for Quality Preservation |
| 13. | 17.02.2026 | 25.08.2025 | 10-11 | FSP201 | **T: Emerging Technologies in Food Preservation:-** Overview of novel preservation technologies |
| | 17.02.2026 | 25.08.2025 | 11-12 | FSP202 | **T: Pest Control and Integrated Pest Management:-** Importance of Pest Control in Food Facilities |
| 14. | 23.02.2026 | 26.08.2025 | 10-11 | FSP201 | **T: Emerging Technologies in Food Preservation:-** Potential applications and benefits |
| | 23.02.2026 | 26.08.2025 | 11-12 | FSP202 | **T: Pest Control and Integrated Pest Management:-** Common Pests in Food Processing Environments: Identification and Biology, Pest Prevention Strategies: Sanitation, Exclusion, and Maintenance |
| 15. | 24.02.2026 | 01.09.2025 | 10-11 | FSP201 | **T: Emerging Technologies in Food Preservation:-** Challenges and considerations for implementing emerging technologies |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 24.02.2026 | 01.09.2025 | 11-12 | FSP202 | **T: Food Fraud Prevention and Detection:-** Understanding Food Fraud: Definitions and Types of Fraudulent Activities, Vulnerability Assessment and Fraud Risk Management |
| 16. | 02.03.2026 | 02.09.2025 | 10-11 | FSP201 | **T: Quality Control in Food Preservation:-** Importance of quality control in food preservation |
| | 02.03.2026 | 02.09.2025 | 11-12 | FSP202 | **T: Food Fraud Prevention and Detection:-** Fraudulent Practices in Food Supply Chain: Adulteration, Substitution, and Counterfeiting, Detection Methods for Food Fraud: Analytical Techniques and Authentication Technologies |
| 17. | 03.03.2026 | 08.09.2025 | 10-11 | FSP201 | **T: Quality Control in Food Preservation:-** Quality assurance practices in food processing industries |
| | 03.03.2026 | 08.09.2025 | 11-12 | FSP202 | **T: Shelf-life Extension Techniques and Packaging Innovations:-** Factors Affecting Shelf-life of Food Products, Methods for Shelf-life Extension: Preservation Techniques and Storage Conditions |
| 18. | 09.03.2026 | 09.09.2025 | 10-11 | FSP201 | **T: Quality Control in Food Preservation:-** Analytical methods for assessing food quality and safety |
| | 09.03.2026 | 09.09.2025 | 11-12 | FSP202 | **T: Shelf-life Extension Techniques and Packaging Innovations:-** Modified Atmosphere Packaging (MAP) for Freshness Preservation, Active Packaging Technologies: Oxygen Scavengers, Antimicrobial Films, and Absorbent Pads |
| 19. | 10.03.2026 | 15.09.2025 | 10-11 | FSP201 | **T: Environmental Impact of Food Preservation:-** Environmental considerations in food preservation practices |
| | 10.03.2026 | 15.09.2025 | 11-12 | FSP202 | **T: Shelf-life Extension Techniques and Packaging Innovations:-** Smart Packaging Solutions: Time-Temperature Indicators and Quality Sensors |
| 20. | 16.03.2026 | 16.09.2025 | 10-11 | FSP201 | **T: Environmental Impact of Food Preservation:-** Sustainable preservation methods and their benefits |
| | 16.03.2026 | 16.09.2025 | 11-12 | FSP202 | **T: Regulatory Compliance and Food Safety Laws:-** Overview of Food Safety Regulations: Global Perspective, Role of Government Agencies in Ensuring Food Safety |
| 21. | 17.03.2026 | 22.09.2025 | 10-11 | FSP201 | **T: Environmental Impact of Food Preservation:-** Strategies for reducing the environmental footprint of food processing industries |
| | 17.03.2026 | 22.09.2025 | 11-12 | FSP202 | **T: Regulatory Compliance and Food Safety Laws:-** FDA Regulations vs. EU Regulations: A Comparative Analysis, Food Safety Certification and Compliance Programs |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 22. | 23.03.2026 | 23.09.2025 | 10-11 | FSP201 | **T: Consumer Trends and Preferences:-** Factors influencing consumer preferences for preserved foods, Market trends in the food preservation industry |
| | 23.03.2026 | 23.09.2025 | 11-12 | FSP202 | **T: Food Safety Audits and Inspections:-** Importance of Food Safety Audits and Inspections, Audit Planning and Preparation: Scope, Objectives, and Criteria |
| 23. | 24.03.2026 | 29.09.2025 | 10-11 | FSP201 | **T: Consumer Trends and Preferences:-** Opportunities for innovation and product development |
| | 24.03.2026 | 29.09.2025 | 11-12 | FSP202 | **T: Food Safety Audits and Inspections:-** Execution of Food Safety Audits: Fieldwork and Documentation,, Compliance Assessment and Reporting: Findings and Recommendations |
| 24. | 30.03.2026 | 30.09.2025 | 10-11 | FSP201 | **T: Food Preservation in the Context of Food Waste:-** Relationship between food preservation and food waste reduction |
| | 30.03.2026 | 30.09.2025 | 11-12 | FSP202 | **T: Food Safety Audits and Inspections:-** Corrective Action and Follow-up Procedures, Regulatory Compliance Audits and Enforcement Action |
| 25. | 31.03.2026 | 06.10.2025 | 10-11 | FSP201 | **T: Food Preservation in the Context of Food Waste:-** Strategies for minimizing food waste throughout the supply chain |
| | 31.03.2026 | 06.10.2025 | 11-12 | FSP202 | **T: Food Testing Methods and Analytical Technique:-** Overview of Food Testing Methods: Chemical, Microbiological, and Physical Analysis, Sampling Techniques for Food Testing: Random Sampling, Composite Sampling, and Grab Sampling |
| 26. | 06.04.2026 | 07.10.2025 | 10-11 | FSP201 | **T: T: Food Preservation in the Context of Food Waste:-** Innovations in food preservation to address food surplus and spoilage |
| | 06.04.2026 | 07.10.2025 | 11-12 | FSP202 | **T: Food Testing Methods and Analytical Technique:-** Analytical Techniques for Microbiological Analysis: PCR, ELISA, and Culture Methods |
| 27. | 07.04.2026 | 09.10.2025 | 10-11 | FSP201 | **T: Food Preservation and Public Health:-** Impact of food preservation on public health outcomes |
| | 07.04.2026 | 09.10.2025 | 11-12 | FSP202 | **T: Food Testing Methods and Analytical Technique:-** Instrumental Methods for Chemical Analysis: HPLC, GC-MS, and ICP-MS, Physical Testing Methods: Texture Analysis, Viscometry, and Colorimetry |
| 28. | 13.04.2026 | 10.10.2025 | 10-11 | FSP201 | **T: Food Preservation and Public Health:-** Role of food safety education in preventing foodborne illnesses |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 13.04.2026 | 10.10.2025 | 11-12 | FSP202 | **T: Continuous Improvement in Food Safety and Quality Management:-** Importance of Continuous Improvement in Food Safety and Quality Assurance, Plan-Do-Check-Act (PDCA) Cycle: Principles and Applications |
| 29. | 14.04.2026 | 13.10.2025 | 10-11 | FSP201 | **T: Food Preservation and Public Health:-** Public health interventions related to food preservation and safety |
| | 14.04.2026 | 13.10.2025 | 11-12 | FSP202 | **T: Continuous Improvement in Food Safety and Quality Management:-** Root Cause Analysis: Identifying and Addressing Underlying Issues, Corrective and Preventive Action (CAPA) Programs |
| 30. | 20.04.2026 | 14.10.2025 | 10-11 | FSP201 | **T: Food Borne Diseases:-** Definition of food poisoning, food infections and toxications |
| | 20.04.2026 | 14.10.2025 | 11-12 | FSP202 | **T: Emerging Food Safety Risks: Novel Foods and Technologies:-** Introduction to Emerging Food Safety Risks and Trends, Novel Foods: Genetically Modified Organisms (GMOs) and Novel Ingredients |
| 31. | 21.04.2026 | 03.11.2025 | 10-11 | FSP201 | **T: Food Borne Diseases:-** Causative agents, foods involved |
| | 21.04.2026 | 03.11.2025 | 11-12 | FSP202 | **T: Emerging Food Safety Risks: Novel Foods and Technologies:-** Nanotechnology Applications in Food Industry: Safety Implications and Regulatory Considerations |
| 32. | 27.04.2026 | 04.11.2025 | 10-11 | FSP201 | **T: Food Borne Diseases:-** Symptoms and preventive measure |
| | 27.04.2026 | 04.11.2025 | 11-12 | FSP202 | **T: Food Defence and Security Measures:-** Understanding Food Defence: Threats and Vulnerabilities, Food Defence Plans and Risk Mitigation Strategies, Security Measures for Food Facilities and Supply Chain |
| 33. | 28.04.2026 | 10.11.2025 | 10-11 | FSP201 | **T: Fermented Foods:-** fermented milk products: yogurt, butter and cheese, other fermented foods idly, bread, Microbiology of fermented milk - Starter lactic cultures |
| | 28.04.2026 | 10.11.2025 | 11-12 | FSP202 | **T: Food Defence and Security Measures:-** Incident Response and Crisis Management in Food Defence, Regulatory Compliance and Standards in Food Defence |
| 34. | 04.05.2026 | 11.11.2025 | 10-11 | FSP201 | **T: Fermented Foods:-** Nutritional value of fermented foods, Process of wine, beer and distilled beverages making |
| | 04.05.2026 | 11.11.2025 | 11-12 | FSP202 | **T: Food Traceability and Recall Procedures:-** Importance of Food Traceability in Supply Chain Management, Traceability Systems: Technologies and Tools for Product Tracking, Recall Procedures: Identification, Notification, and Recall Execution |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 35. | 05.05.2026 | 17.11.2025 | 10-11 | FSP201 | **T: Future Directions in Food Microbiology and Preservation:-** Trends and emerging technologies shaping the future of food preservation, Challenges and opportunities in addressing global food security issues |
| | 05.05.2026 | 17.11.2025 | 11-12 | FSP202 | **T: Food Traceability and Recall Procedures:-** Traceability Regulations and Requirements in Food Industry, Case Studies of Food Recalls: Lessons Learned and Best Practices |
| 36. | 11.05.2026 | 18.11.2025 | 10-11 | FSP201 | **T: Future Directions in Food Microbiology and Preservation:-** Research priorities for advancing the field of food microbiology and preservation |
| | 11.05.2026 | 18.11.2025 | 11-12 | FSP202 | **T: Supply Chain Transparency and Traceability Solutions:-** Importance of Supply Chain Transparency in Food Industry, Traceability Systems: Technologies and Tools for Product Tracking, Implementing Block chain Technology for Supply Chain Traceability |

## Contact Sessions Schedule
## (Fourth Semester)

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 1. | 06.07.2026 | 05.01.2026 | 10-11 | FSP204 | **T:Food pre-processing, preservation and storage:-** Cleaning and Sorting, Washing and Sanitizing |
| | 06.07.2026 | 05.01.2026 | 11-12 | FSP205 | **T: Introduction to Employability Skills:-** Outline the importance of Employability Skills for the current job market and future of work, List different learning and employability related GOI and private portals and their usage |
| 2. | 07.07.2026 | 06.01.2026 | 10-11 | FSP204 | **T:Food pre-processing, preservation and storage:-** Cooking and Heating |
| | 07.07.2026 | 06.01.2026 | 11-12 | FSP205 | **T: Introduction to Employability Skills:-** Research and prepare a note on different industries, trends, required skills and the available opportunities |
| 3. | 13.07.2026 | 12.01.2026 | 10-11 | FSP204 | **T:Food pre-processing, preservation and storage:-** Refrigeration |
| | 13.07.2026 | 12.01.2026 | 11-12 | FSP205 | **T: Constitutional values – Citizenship:-** Explain the constitutional values, including civic rights and duties, citizenship, responsibility towards society etc. that are required to be followed to become a responsible citizen |
| 4. | 14.07.2026 | 13.01.2026 | 10-11 | FSP204 | **T: Human nutrition, Basic food groups, Balanced diet:-** Nutritional Requirements, Basic Food Groups |
| | 14.07.2026 | 13.01.2026 | 11-12 | FSP205 | **T: Constitutional values – Citizenship:-** Discuss the role of personal values and ethics such as honesty, integrity, caring and respecting others, etc. in personal and social development, Identify and practice different environmentally sustainable practices |
| 5. | 20.07.2026 | 19.01.2026 | 10-11 | FSP204 | **T: Human nutrition, Basic food groups, Balanced diet:-** Balanced Diet |
| | 20.07.2026 | 19.01.2026 | 11-12 | FSP205 | **T: Becoming a Professional in the 21st Century:-** Discuss relevant 21st century skills required for Employment |
| 6. | 21.07.2026 | 20.01.2026 | 10-11 | FSP204 | **T: Physico-chemical properties of food:-** pH and Acidity |
| | 21.07.2026 | 20.01.2026 | 11-12 | FSP205 | **T: Becoming a Professional in the 21st Century:-** Highlight the importance of practicing 21$^{st}$century skills like Self-Awareness, Behavior Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn etc. in personal or professional life, Create a pathway for adopting a continuous learning mindset for personal and professional development |
| 7. | 27.07.2026 | 27.01.2026 | 10-11 | FSP204 | **T: Physico-chemical properties of food:-** Oxidative Stability |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 27.07.2026 | 27.01.2026 | 11-12 | FSP205 | **T: Basic English Skills:-** Use appropriate grammar and sentences while interacting with others. |
| 8. | 28.07.2026 | 02.02.2026 | 10-11 | FSP204 | **T: Physico-chemical properties of food:-** Water Activity (Aw) |
| | 28.07.2026 | 02.02.2026 | 11-12 | FSP205 | **T: Basic English Skills:-** Read English text with appropriate articulation, Role play a situation on how to talk appropriately to a customer in English, over the phone or in person |
| 9. | 03.08.2026 | 03.02.2026 | 10-11 | FSP204 | **T: Food adulteration, toxication of food:-** Health Effects of Food Adulteration, Sources of Food Intoxication |
| | 03.08.2026 | 03.02.2026 | 11-12 | FSP205 | **T: Basic English Skills:-** Write a brief note/paragraph / letter/e -mail using correct English |
| 10. | 04.08.2026 | 09.02.2026 | 10-11 | FSP204 | **T: Food adulteration, toxication of food:-** Detection Methods |
| | 04.08.2026 | 09.02.2026 | 11-12 | FSP205 | **T: Career Development & Goal Setting:-** Create a career development plan, Identify well-defined short- and long-term goals |
| 11. | 10.08.2026 | 10.02.2026 | 10-11 | FSP204 | **T: Nutritional value of food:-** Glycemic Index and Glycemic Load |
| | 10.08.2026 | 10.02.2026 | 11-12 | FSP205 | **T: Career Development & Goal Setting:-** Resume Writing and Cover Letters |
| 12. | 11.08.2026 | 16.02.2026 | 10-11 | FSP204 | **T: Nutritional value of food:-** Functional Foods and Nutraceuticals, Water-Soluble Vitamins |
| | 11.08.2026 | 16.02.2026 | 11-12 | FSP205 | **T: Continual Learning and Growth:-** Professional Development Opportunities |
| 13. | 17.08.2026 | 17.02.2026 | 10-11 | FSP204 | **T: FSSAI importance and license obtaining procedures:-** Public Health Protection, Standardization and Harmonization |
| | 17.08.2026 | 17.02.2026 | 11-12 | FSP205 | **T: Continual Learning and Growth:-** Mentorship and Coaching, Skill-Based Communities and Forums |
| 14. | 18.08.2026 | 23.02.2026 | 10-11 | FSP204 | **T: FSSAI importance and license obtaining procedures:-** License Categories and Requirements |
| | 18.08.2026 | 23.02.2026 | 11-12 | FSP205 | **T: Communication Skills:-** Demonstrate how to communicate effectively using verbal and nonverbal communication etiquette, Write a brief note/paragraph on a familiar Topic |
| 15. | 24.08.2026 | 24.02.2026 | 10-11 | FSP204 | **T: Fermented food products:-** Health Benefits of Fermented Foods, Food Safety Considerations |
| | 24.08.2026 | 24.02.2026 | 11-12 | FSP205 | **T:Communication Skills:-** Explain the importance of communication etiquette including active listening for effective communication |
| 16. | 25.08.2026 | 02.03.2026 | 10-11 | FSP204 | **T:Fermented food products:-** Cultural Significance and Culinary Applications |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 25.08.2026 | 02.03.2026 | 11-12 | FSP205 | **T: Diversity & Inclusion:-** Exhibit how to behave, communicate, and conduct oneself appropriately with all genders and PwD |
| 17. | 31.08.2026 | 03.03.2026 | 10-11 | FSP204 | **T: Production of nutrient rich foods:-** Fortification and Enrichment |
| | 31.08.2026 | 03.03.2026 | 11-12 | FSP205 | **T: Diversity & Inclusion:-** Discuss the POSH Act and its significance |
| 18. | 01.09.2026 | 09.03.2026 | 10-11 | FSP204 | **T: Production of nutrient rich foods:-** Organic and Sustainable Agriculture |
| | 01.09.2026 | 09.03.2026 | 11-12 | FSP205 | **T: Financial and Legal Literacy:-** Discuss various financial institutions, products, and services |
| 19. | 07.09.2026 | 10.03.2026 | 10-11 | FSP204 | **T: Production of nutrient rich foods:-** Crop Diversity and Traditional Foods |
| | 07.09.2026 | 10.03.2026 | 11-12 | FSP205 | **T: Financial and Legal Literacy:-** Demonstrate how to conduct offline and online financial transactions, safely and securely and check passbook/statement |
| 20. | 08.09.2026 | 16.03.2026 | 10-11 | FSP204 | **T: Agro-product preservation methods:-** Drying and Dehydration, Fermentation and Pickling |
| | 08.09.2026 | 16.03.2026 | 11-12 | FSP205 | **T: Financial and Legal Literacy**:- Explain the common components of salary such as Basic, PF, Allowances (HRA, TA, DA, etc.), and tax deductions, Calculate income and expenditure for budgeting |
| 21. | 14.09.2026 | 17.03.2026 | 10-11 | FSP204 | **T: Agro-product preservation methods:-** Vacuum Packaging and Modified Atmosphere Packaging (MAP) |
| | 14.09.2026 | 17.03.2026 | 11-12 | FSP205 | **T: Essential Digital Skills:-** Describe the role of digital technology in day-to-day life and the workplace, Demonstrate how to connect devices securely to internet using different means |
| 22. | 15.09.2026 | 23.03.2026 | 10-11 | FSP204 | **T: Quality of animal feed and poultry feed:-** Feed Processing and Manufacturing |
| | 15.09.2026 | 23.03.2026 | 11-12 | FSP205 | **T: Essential Digital Skills:-** Follow the dos and don'ts of cyber security to, Protect against cyber crimes |
| 23. | 21.09.2026 | 24.03.2026 | 10-11 | FSP204 | **T: Quality of animal feed and poultry feed:-** Feed Additives and Supplements, Feed Quality Assurance |
| | 21.09.2026 | 24.03.2026 | 11-12 | FSP205 | **T: Entrepreneurship:-** Describe the types of entrepreneurship and enterprises, Discuss the process of identifying opportunities for potential business and relevant regulatory and statutory requirements |
| 24. | 22.09.2026 | 30.03.2026 | 10-11 | FSP204 | **T: Quality control in food processing:-** Good Manufacturing Practices (GMP) |
| | 22.09.2026 | 30.03.2026 | 11-12 | FSP205 | **T: Entrepreneurship:-** Discuss various sources of funding and identify associated financial and legal risks with its mitigation plan, Create a sample business plan, for the selected business opportunity |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 25. | 28.09.2026 | 31.03.2026 | 10-11 | FSP204 | **T: Quality control in food processing:-** Raw Material Inspection and Supplier Qualification, Quality Assurance Testing and Analysis |
| | 28.09.2026 | 31.03.2026 | 11-12 | FSP205 | **T: Customer Service:-** Describe different types of customers |
| 26. | 29.09.2026 | 06.04.2026 | 10-11 | FSP204 | **T: Quality control for exportable foods:-** International Standards and Regulations |
| | 29.09.2026 | 06.04.2026 | 11-12 | FSP205 | **T: Customer Service:-** Explain various tools used to collect customer feedback |
| 27. | 05.10.2026 | 07.04.2026 | 10-11 | FSP204 | **T: Quality control for exportable foods:-** Supply Chain Integrity and Traceability |
| | 05.10.2026 | 07.04.2026 | 11-12 | FSP205 | **T: Customer Service:-** Role play a situation on how to identify customer needs and respond to them in a professional manner, Discuss the significance of maintaining hygiene and dressing appropriately |
| 28. | 06.10.2026 | 13.04.2026 | 10-11 | FSP204 | **T: Quality control for exportable foods:-** Product Quality and Safety Assurance |
| | 06.10.2026 | 13.04.2026 | 11-12 | FSP205 | **T: Getting Ready for Apprenticeship & Jobs:-** Draft a professional Curriculum Vitae (CV) |
| 29. | 12.10.2026 | 14.04.2026 | 10-11 | FSP204 | **T: Food microbiology – Contamination of food, spoilage of food & their prevention:-** Microbial Contamination of Food |
| | 12.10.2026 | 14.04.2026 | 11-12 | FSP205 | **T: Getting Ready for Apprenticeship & Jobs:-** Use various offline and online job search sources such as employment exchanges, recruitment agencies, and job portals respectively, Discuss how to prepare for an interview |
| 30. | 13.10.2026 | 20.04.2026 | 10-11 | FSP204 | **T: Food microbiology – Contamination of food, spoilage of food & their prevention:-** Preventive Measures for Contamination and Spoilage, Emerging Technologies for Microbial Control |
| | 13.10.2026 | 20.04.2026 | 11-12 | FSP205 | **T: Problem-Solving and Critical Thinking:-** Root Cause Analysis, Decision-Making Techniques |
| 31. | 19.10.2026 | 21.04.2026 | 10-11 | FSP204 | **T: Analytical Techniques in Food Quality Assessment:-** Chromatographic Methods, Spectroscopic Techniques |
| | 19.10.2026 | 21.04.2026 | 11-12 | FSP205 | **T: Problem-Solving and Critical Thinking:-** Creative Problem-Solving, Critical Thinking in Problem Identification |
| 32. | 20.10.2026 | 27.04.2026 | 10-11 | FSP204 | **T: Analytical Techniques in Food Quality Assessment:-** Atomic Spectroscopy |
| | 20.10.2026 | 27.04.2026 | 11-12 | FSP205 | **T: Professionalism and Work Ethic:-** Reliability and Dependability, Integrity and Ethics |
| 33. | 02.11.2026 | 28.04.2026 | 10-11 | FSP204 | **T: Sensory Evaluation Methods for Food Quality:-** Consumer Preference Testing. |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 02.11.2026 | 28.04.2026 | 11-12 | FSP205 | **T: Professionalism and Work Ethic:-** Professional Appearance and Demeanor, Time Management and Productivity |
| 34. | 03.11.2026 | 04.05.2026 | 10-11 | FSP204 | **T: Sensory Evaluation Methods for Food Quality:-** Contextual Sensory Evaluation, Descriptive Analysis. |
| | 03.11.2026 | 04.05.2026 | 11-12 | FSP205 | **T: Machine Handling Skills:-** Different type of processing machines |
| 35. | 09.11.2026 | 05.05.2026 | 10-11 | FSP204 | **T: Physical Measurements for Food Quality Assessment:-** Rheological Measurements. |
| | 09.11.2026 | 05.05.2026 | 11-12 | FSP205 | **T: Machine Handling Skills:-** Food processing machine handling precautions |
| 36. | 10.11.2026 | 11.05.2026 | 10-11 | FSP204 | **T: Physical Measurements for Food Quality Assessment:-** Moisture Content Determination, Particle Size Analysis |
| | 10.11.2026 | 11.05.2026 | 11-12 | FSP205 | **T: Machine Handling Skills:-** Preventive maintenance |

## Contact Sessions Schedule
## (Fifth Semester)

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 1. | 11.01.2027 | 06.07.2026 | 10-11 | FSP301 | **T: Overview of Food Safety Regulations Global Perspective:-** International Food Safety Standards, Regional Variations in Food Safety Regulations |
| | 11.01.2027 | 06.07.2026 | 11-12 | FSP302 | **T: Basic Principles of Food Preservation:-** Heat Processing Methods, Cold Storage and Refrigeration |
| 2. | 12.01.2027 | 07.07.2026 | 10-11 | FSP301 | **T: Overview of Food Safety Regulations Global Perspective:-** Harmonization Efforts and Trade Agreements, Emerging Challenges and Trends |
| | 12.01.2027 | 07.07.2026 | 11-12 | FSP302 | **T: Basic Principles of Food Preservation:-** Dehydration and Drying, Acidification and Fermentation |
| 3. | 18.01.2027 | 13.07.2026 | 10-11 | FSP301 | **T: The Role of Government Agencies in Ensuring Food Safety:-** Regulatory Framework and Enforcement, Risk Assessment and Management |
| | 18.01.2027 | 13.07.2026 | 11-12 | FSP302 | **T: Food Microbiology and Spoilage:-** Microbial Growth and Factors, Types of Spoilage Microorganisms |
| 4. | 19.01.2027 | 14.07.2026 | 10-11 | FSP301 | **T: The Role of Government Agencies in Ensuring Food Safety:-** Surveillance and Monitoring Programs |
| | 19.01.2027 | 14.07.2026 | 11-12 | FSP302 | **T: Food Microbiology and Spoilage:-** Control and Prevention Strategies |
| 5. | 25.01.2027 | 20.07.2026 | 10-11 | FSP301 | **T: The Role of Government Agencies in Ensuring Food Safety:-** Public Education and Outreach, International Collaboration and Capacity Building |
| | 25.01.2027 | 20.07.2026 | 11-12 | FSP302 | **T: Introduction to Food Refrigeration:-** Principles of Refrigeration, Importance in the Food Industry |
| 6. | 26.01.2027 | 21.07.2026 | 10-11 | FSP301 | **T:FDA Regulations vs. EU Regulations:-** Regulatory Framework and Scope, Risk Assessment and Management Approaches |
| | 26.01.2027 | 21.07.2026 | 11-12 | FSP302 | **T: Introduction to Food Refrigeration:-** Types of Refrigerated Foods, Challenges and Considerations |
| 7. | 01.02.2027 | 27.07.2026 | 10-11 | FSP301 | **T: FDA Regulations vs. EU Regulations:-** Pre-market Approval and Authorization Processes, Post-market Surveillance and Enforcement |
| | 01.02.2027 | 27.07.2026 | 11-12 | FSP302 | **T: Types of Refrigeration Systems:-**Vapor Compression Refrigeration, Thermoelectric Refrigeration |
| 8. | 02.02.2027 | 28.07.2026 | 10-11 | FSP301 | **T: Food Safety Certification:-** FSSAI Certification, ISO Certification |
| | 02.02.2027 | 28.07.2026 | 11-12 | FSP302 | **T: Types of Refrigeration Systems:-** Cryogenic Refrigeration |
| 9. | 08.02.2027 | 03.08.2026 | 10-11 | FSP301 | **T: Food Safety Certification:-** BRC Certification, USFDA Certification |
| | 08.02.2027 | 03.08.2026 | 11-12 | FSP302 | **T: Types of Refrigeration Systems:-** Alternative Refrigeration Technologies |
| 10. | 09.02.2027 | 04.08.2026 | 10-11 | FSP301 | **T: Food Safety Certification:-** Halal Certification, FDA Certification |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 09.02.2027 | 04.08.2026 | 11-12 | FSP302 | **T: Refrigerants and Environmental Impact:-** Environmental Impact of Refrigerants |
| 11. | 15.02.2027 | 10.08.2026 | 10-11 | FSP301 | **T: Impact of Food Safety Regulations on Food Supply Chains:** Overview of Key Food Safety Regulations |
| | 15.02.2027 | 10.08.2026 | 11-12 | FSP302 | **T: Refrigerants and Environmental Impact:-** Energy Efficiency and Refrigerant Selection, Regulatory Framework |
| 12. | 16.02.2027 | 11.08.2026 | 10-11 | FSP301 | **T: Impact of Food Safety Regulations on Food Supply Chains:** Regulatory Impact on Producers and Processors, Effects on Distribution and Retail Sectors |
| | 16.02.2027 | 11.08.2026 | 11-12 | FSP302 | **T: Food Packaging for Refrigerated Products:-** Modified Atmosphere Packaging, Labelling and Information |
| 13. | 22.02.2027 | 17.08.2026 | 10-11 | FSP301 | **T: Food Safety Management Systems in Food Packaging Industries:-** Introduction to Food Safety Management Systems (FSMS) |
| | 22.02.2027 | 17.08.2026 | 11-12 | FSP302 | **T: Food Packaging for Refrigerated Products:-** Packaging Materials |
| 14. | 23.02.2027 | 18.08.2026 | 10-11 | FSP301 | **T: Food Safety Management Systems in Food Packaging Industries:-** Core Components and Standards, Implementation and Integration Strategies |
| | 23.02.2027 | 18.08.2026 | 11-12 | FSP302 | **T: Temperature Control and Monitoring:-** Thermostats and Temperature Control Systems |
| 15. | 01.03.2027 | 24.08.2026 | 10-11 | FSP301 | **T: Food Safety Management Systems in Food Packaging Industries:-** Risk Management and Mitigation, Monitoring and Continuous Improvement |
| | 01.03.2027 | 24.08.2026 | 11-12 | FSP302 | **T: Temperature Control and Monitoring:-** Temperature Sensors and Measurement Techniques |
| 16. | 02.03.2027 | 25.08.2026 | 10-11 | FSP301 | **T: Emerging Technologies in Food Safety Monitoring:-** Introduction to Emerging Technologies, Block chain for Food Traceability |
| | 02.03.2027 | 25.08.2026 | 11-12 | FSP302 | **T: Temperature Control and Monitoring:-** Energy Efficiency and Temperature Management |
| 17. | 08.03.2027 | 31.08.2026 | 10-11 | FSP301 | **T: Emerging Technologies in Food Safety Monitoring:-** IoT and Advanced Sensors, Data Analytics and Predictive Modeling |
| | 08.03.2027 | 31.08.2026 | 11-12 | FSP302 | **T: Cold Chain Management:-** Regulatory Compliance and Quality Assurance, Cold Chain Logistics and Distribution |
| 18. | 09.03.2027 | 01.09.2026 | 10-11 | FSP301 | **T: Emerging Technologies in Food Safety Monitoring:-** Case Studies of Technology Implementation |
| | 09.03.2027 | 01.09.2026 | 11-12 | FSP302 | **T: Cold Chain Management:-** Packaging and Insulation |
| 19. | 15.03.2027 | 07.09.2026 | 10-11 | FSP301 | **T: Role of Packaging in Ensuring Food Safety:-** Functions and Importance of Food Packaging |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 15.03.2027 | 07.09.2026 | 11-12 | FSP302 | **T: Food Safety Regulations in Refrigeration:-** Cross-Contamination Prevention |
| 20. | 16.03.2027 | 08.09.2026 | 10-11 | FSP301 | **T: Role of Packaging in Ensuring Food Safety:-** Material Selection and Safety, Packaging Design Principles |
| | 16.03.2027 | 08.09.2026 | 11-12 | FSP302 | **T: Food Safety Regulations in Refrigeration:-** Hygiene and Sanitation |
| 21. | 22.03.2027 | 14.09.2026 | 10-11 | FSP301 | **T: Role of Packaging in Ensuring Food Safety:-** Technologies for Contamination Prevention, Case Studies of Effective Packaging |
| | 22.03.2027 | 14.09.2026 | 11-12 | FSP302 | **T: Food Safety Regulations in Refrigeration:-** Storage and Shelf-Life Management, Compliance and Enforcement |
| 22. | 23.03.2027 | 15.09.2026 | 10-11 | FSP301 | **T: Sustainable Packaging Solutions for Food Products:-** Introduction to Sustainable Packaging, Eco-friendly Packaging Materials |
| | 23.03.2027 | 15.09.2026 | 11-12 | FSP302 | **T: Quality Assurance in Refrigerated Foods Essential Digital Skills:-** Data Monitoring and Analysis, Sensor Technology and IoT Integration |
| 23. | 29.03.2027 | 21.09.2026 | 10-11 | FSP301 | **T: Sustainable Packaging Solutions for Food Products:-** Innovations in Biodegradable Packaging, Life Cycle Assessment of Packaging, Regulatory and Market Trends |
| | 29.03.2027 | 21.09.2026 | 11-12 | FSP302 | **T: Quality Assurance in Refrigerated Foods Essential Digital Skills:-** Traceability and Transparency, Remote Monitoring and Control |
| 24. | 30.03.2027 | 22.09.2026 | 10-11 | FSP301 | **T: Labelling Regulations and Consumer Awareness:-** Overview of Food Labeling Regulations |
| | 30.03.2027 | 22.09.2026 | 11-12 | FSP302 | **T: Refrigerated Transport Methods:-** Refrigerated Vehicles and Containers |
| 25. | 05.04.2027 | 28.09.2026 | 10-11 | FSP301 | **T: Labelling Regulations and Consumer Awareness:-** Key Labeling Requirements, Consumer Education on Label Reading |
| | 05.04.2027 | 28.09.2026 | 11-12 | FSP302 | **T: Refrigerated Transport Methods:-** Temperature Monitoring and Control Systems, Cold Chain Logistics Planning, Risk Management and Contingency Planning |
| 26. | 06.04.2027 | 29.09.2026 | 10-11 | FSP301 | **T: Food Contact Materials Regulation: Challenges and Solutions:-** Introduction to Food Contact Materials, Regulatory Framework and Standards |
| | 06.04.2027 | 29.09.2026 | 11-12 | FSP302 | **T: Warehouse Management for Cold Storage:-** Temperature Monitoring and Control, Inventory Management Systems |
| 27. | 12.04.2027 | 05.10.2026 | 10-11 | FSP301 | **T: Food Contact Materials Regulation: Challenges and Solutions:-** Testing and Compliance Requirements, Common Challenges in Regulation, Innovative Solutions and Best Practices |
| | 12.04.2027 | 05.10.2026 | 11-12 | FSP302 | **T: Warehouse Management for Cold Storage:-** Quality Assurance and Compliance, Order Picking and Fulfilment |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 28. | 13.04.2027 | 06.10.2026 | 10-11 | FSP301 | **T: Traceability Systems in Food Packaging: From Farm to Fork:-** Importance of Traceability in Food Safety, Components of Effective Traceability Systems |
| | 13.04.2027 | 06.10.2026 | 11-12 | FSP302 | **T: Cold Storage Facility Design:-** Insulation and Environmental Control, Layout and Space Optimization |
| 29. | 19.04.2027 | 12.10.2026 | 10-11 | FSP301 | **T: Traceability Systems in Food Packaging: From Farm to Fork:-** Technologies for Traceability, Implementation Challenges and Solutions |
| | 19.04.2027 | 12.10.2026 | 11-12 | FSP302 | **T: Cold Storage Facility Design:-** Temperature Zoning and Segregation |
| 30. | 20.04.2027 | 13.10.2026 | 10-11 | FSP301 | **T: Hygienic Design in Food Processing Equipment and Packaging:-** Principles of Hygienic Design, Materials and Construction for Hygiene |
| | 20.04.2027 | 13.10.2026 | 11-12 | FSP302 | **T: Energy Management in Refrigeration:** Energy-efficient Refrigeration Systems, Load Optimization and Demand Response |
| 31. | 26.04.2027 | 19.10.2026 | 10-11 | FSP301 | **T: Hygienic Design in Food Processing Equipment and Packaging:-** Design Considerations for Cleaning and Maintenance, Regulatory Requirements and Standards |
| | 26.04.2027 | 19.10.2026 | 11-12 | FSP302 | **T: Energy Management in Refrigeration:** Heat Recovery and Waste Heat Utilization, Smart Controls and Automation |
| 32. | 27.04.2027 | 20.10.2026 | 10-11 | FSP301 | **T: Packaging Innovations for Extending Shelf Life and Ensuring Freshness:-** Introduction to Shelf Life Extension, Packaging Technologies for Freshness Preservation |
| | 27.04.2027 | 20.10.2026 | 11-12 | FSP302 | **T: Food Loss and Waste Reduction Strategies:-** Supply Chain Optimization, Consumer Education and Awareness |
| 33. | 03.05.2027 | 02.11.2026 | 10-11 | FSP301 | **T: Packaging Innovations for Extending Shelf Life and Ensuring Freshness:-** Modified Atmosphere Packaging (MAP), Antimicrobial Packaging Solutions |
| | 03.05.2027 | 02.11.2026 | 11-12 | FSP302 | **T: Food Loss and Waste Reduction Strategies:-** Food Recovery and Redistribution, Innovation in Food Processing and Packaging |
| 34. | 04.05.2027 | 03.11.2026 | 10-11 | FSP301 | **T: Food Safety Training and Education for Packaging Professionals:-** Importance of Training in Food Safety, Key Training Modules, Developing Effective Training Programs, Continuous Education and Skill Development |
| | 04.05.2027 | 03.11.2026 | 11-12 | FSP302 | **T: Emerging Technologies in Food Refrigeration:-** Magnetic Refrigeration, IoT-enabled Refrigeration Systems |
| 35. | 10.05.2027 | 09.11.2026 | 10-11 | FSP301 | **T: Future Trends in Food Safety Regulation and Packaging Technology:-** Emerging Trends in Food Safety Regulation, Advancements in Packaging Technology |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 10.05.2027 | 09.11.2026 | 11-12 | FSP302 | **T: Emerging Technologies in Food Refrigeration:-** Advanced Thermal Management, Cryogenic Cooling |
| 36. | 11.05.2027 | 10.11.2026 | 10-11 | FSP301 | **T: Future Trends in Food Safety Regulation and Packaging Technology:-** Integration of Digital Technologies, Sustainability and Future Packaging Solutions, Forecasting Future Challenges and Opportunities |
| | 11.05.2027 | 10.11.2026 | 11-12 | FSP302 | **T: Emerging Technologies in Food Refrigeration:-** Cryogenic Cooling |

## Contact Sessions Schedule
## (Sixth Semester)

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 1. | 12.07.2027 | 11.01.2027 | 10-11 | FSP304 | **T:Cold Chain Management: Strategies and Challenges:-**Temperature Monitoring Technologies, Cold Storage Infrastructure |
| | 12.07.2027 | 11.01.2027 | 11-12 | FSP305 | **T: Food Safety Modernization Act (FSMA):-** Preventive Controls for Human Food, Produce Safety Rule |
| 2. | 13.07.2027 | 12.01.2027 | 10-11 | FSP304 | **T:Cold Chain Management: Strategies and Challenges:-** Transportation Logistics, Regulatory Compliance |
| | 13.07.2027 | 12.01.2027 | 11-12 | FSP305 | **T: Food Safety Modernization Act (FSMA):-** Hazard Analysis and Risk-Based Preventive Controls. |
| 3. | 19.07.2027 | 18.01.2027 | 10-11 | FSP304 | **T:Innovations in Refrigerated Storage Technologies:-** Advanced Refrigeration Systems, Phase Change Materials (PCMs) in Cold Storage |
| | 19.07.2027 | 18.01.2027 | 11-12 | FSP305 | **T: Food Safety Modernization Act (FSMA):-** Implementation Challenges and Compliance Assistance |
| 4. | 20.07.2027 | 19.01.2027 | 10-11 | FSP304 | **T:Innovations in Refrigerated Storage Technologies:-** Smart Refrigeration Monitoring and Control |
| | 20.07.2027 | 19.01.2027 | 11-12 | FSP305 | **T: Good Manufacturing Practices (GMP):-** Facility Design and Layout |
| 5. | 26.07.2027 | 25.01.2027 | 10-11 | FSP304 | **T: Temperature Monitoring Systems for Food Transportation:-** Wireless Temperature Sensors. |
| | 26.07.2027 | 25.01.2027 | 11-12 | FSP305 | **T:Good Manufacturing Practices (GMP):-** Personnel Hygiene and Training |
| 6. | 27.07.2027 | 26.01.2027 | 10-11 | FSP304 | **T: Temperature Monitoring Systems for Food Transportation:-** GPS Temperature Tracking, Temperature Mapping and Validation |
| | 27.07.2027 | 26.01.2027 | 11-12 | FSP305 | **T: Good Manufacturing Practices (GMP):-** Sanitation and Cleaning Practices |
| 7. | 02.08.2027 | 01.02.2027 | 10-11 | FSP304 | **T: Packaging Solutions for Maintaining Cold Chain Integrity:-** Insulation Materials and Designs, Active Packaging Technologies |
| | 02.08.2027 | 01.02.2027 | 11-12 | FSP305 | **T: Hazard Analysis and Critical Control Points (HACCP):-** Hazard Identification |
| 8. | 03.08.2027 | 02.02.2027 | 10-11 | FSP304 | **T: Packaging Solutions for Maintaining Cold Chain Integrity:-** Phase Change Materials (PCMs) in Packaging |
| | 03.08.2027 | 02.02.2027 | 11-12 | FSP305 | **T: Hazard Analysis and Critical Control Points (HACCP):-** Critical Control Points (CCPs). Verification and Validation |
| 9. | 09.08.2027 | 08.02.2027 | 10-11 | FSP304 | **T: Controlled Atmosphere Storage for Fresh Produce:-** Effects of Atmospheric Conditions on Produce Quality, CA Storage Technologies and Equipment |
| | 09.08.2027 | 08.02.2027 | 11-12 | FSP305 | **T: Food Additives and Preservatives:-** Safety Assessment and Regulation |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 10. | 10.08.2027 | 09.02.2027 | 10-11 | FSP304 | **T: Controlled Atmosphere Storage for Fresh Produce:-** Monitoring and Management of CA Environments |
| | 10.08.2027 | 09.02.2027 | 11-12 | FSP305 | **T: Food Additives and Preservatives:-** Natural vs. Synthetic Additives, Functionality and Applications |
| 11. | 16.08.2027 | 15.02.2027 | 10-11 | FSP304 | **T:Vacuum Packaging: Benefits and Applications:-** Preservation of Freshness and Shelf Life, Protection Against Spoilage and Contamination |
| | 16.08.2027 | 15.02.2027 | 11-12 | FSP305 | **T: Food Fraud and Adulteration:-** Commonly Adulterated Foods |
| 12. | 17.08.2027 | 16.02.2027 | 10-11 | FSP304 | **T:Vacuum Packaging: Benefits and Applications:-** Improved Product Presentation and Branding |
| | 17.08.2027 | 16.02.2027 | 11-12 | FSP305 | **T: Food Fraud and Adulteration:-** Detection Methods, Industry Initiatives and Risk Management |
| 13. | 23.08.2027 | 22.02.2027 | 10-11 | FSP304 | **T: Hazard Analysis in Food Storage Facilities:-** Biological Hazards, Operational Hazards |
| | 23.08.2027 | 22.02.2027 | 11-12 | FSP305 | **T: Allergen Labelling Laws:-** Types of food allergen |
| 14. | 24.08.2027 | 23.02.2027 | 10-11 | FSP304 | **T: Hazard Analysis in Food Storage Facilities:-** Physical Hazards |
| | 24.08.2027 | 23.02.2027 | 11-12 | FSP305 | **T: Allergen Labelling Laws:-** Allergen management in food processing |
| 15. | 30.08.2027 | 01.03.2027 | 10-11 | FSP304 | **T: Best Practices for Warehouse Management in Food Industry:-** Inventory Control and Management |
| | 30.08.2027 | 01.03.2027 | 11-12 | FSP305 | **T:Allergen Labelling Laws:-** Allergen labelling in food processing |
| 16. | 31.08.2027 | 02.03.2027 | 10-11 | FSP304 | **T: Best Practices for Warehouse Management in Food Industry:-** Temperature and Humidity Control |
| | 31.08.2027 | 02.03.2027 | 11-12 | FSP305 | **T: Country of Origin Labelling (COOL):-** Impact on Consumer Preferences and Purchasing Decisions |
| 17. | 06.09.2027 | 08.03.2027 | 10-11 | FSP304 | **T: Best Practices for Warehouse Management in Food Industry:-** Food Safety Compliance |
| | 06.09.2027 | 08.03.2027 | 11-12 | FSP305 | **T: Country of Origin Labelling (COOL):-** Compliance and Enforcement, Regulatory Requirements |
| 18. | 07.09.2027 | 09.03.2027 | 10-11 | FSP304 | **T: Traceability Systems in Food Distribution:-** Track-and-Trace Technologies, Real-Time Monitoring and Visibility. |
| | 07.09.2027 | 09.03.2027 | 11-12 | FSP305 | **T: Food Safety Standards in International Trade:-** Harmonization of Standards |
| 19. | 13.09.2027 | 15.03.2027 | 10-11 | FSP304 | **T: Traceability Systems in Food Distribution:-** Supply Chain Mapping and Documentation |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| | 13.09.2027 | 15.03.2027 | 11-12 | FSP305 | **T: Food Safety Standards in International Trade:-** Mutual Recognition Agreements (MRAs), Private Standards and Certification. |
| 20. | 14.09.2027 | 16.03.2027 | 10-11 | FSP304 | **T: Sustainable Packaging Solutions for Food Transportation:-** Biodegradable Packaging Materials, Lightweight Packaging Designs |
| | 14.09.2027 | 16.03.2027 | 11-12 | FSP305 | **T: Food Contact Materials Regulations:-** Safety Assessment and Risk Management. |
| 21. | 20.09.2027 | 22.03.2027 | 10-11 | FSP304 | **T: Sustainable Packaging Solutions for Food Transportation:-** Life Cycle Assessment (LCA) and Eco-Design |
| | 20.09.2027 | 22.03.2027 | 11-12 | FSP305 | **T: Food Contact Materials Regulations:-** Migration Limits and Testing Methods, Compliance and Enforcement |
| 22. | 21.09.2027 | 23.03.2027 | 10-11 | FSP304 | **T: Impact of Temperature Abuse on Food Safety during Transportation:-** Microbial Growth and Pathogen Proliferation, Spoilage and Quality Deterioration |
| | 21.09.2027 | 23.03.2027 | 11-12 | FSP305 | **T: Maximum Residue Limits (MRLs) for Pesticides:-** Risk Assessment and Safety Evaluation |
| 23. | 27.09.2027 | 29.03.2027 | 10-11 | FSP304 | **T: Impact of Temperature Abuse on Food Safety during Transportation:-** Regulatory Compliance and Legal Liability |
| | 27.09.2027 | 29.03.2027 | 11-12 | FSP305 | **T: Maximum Residue Limits (MRLs) for Pesticides:-** Analytical Methods and Detection Techniques |
| 24. | 28.09.2027 | 30.03.2027 | 10-11 | FSP304 | **T: Food Safety Regulations In Transportation: Compliance Challenges:-** Regulatory Complexity and Fragmentation |
| | 28.09.2027 | 30.03.2027 | 11-12 | FSP305 | **T: Maximum Residue Limits (MRLs) for Pesticides:-** International Harmonization and Trade Implications |
| 25. | 04.10.2027 | 05.04.2027 | 10-11 | FSP304 | **T: Food Safety Regulations In Transportation: Compliance Challenges:-** Documentation and Recordkeeping |
| | 04.10.2027 | 05.04.2027 | 11-12 | FSP305 | **T: Nutritional Labelling Requirements:-** Mandatory Nutritional Information, Serving Size Determination |
| 26. | 05.10.2027 | 06.04.2027 | 10-11 | FSP304 | **T: Food Safety Regulations In Transportation: Compliance Challenges:-** Supply Chain Collaboration and Communication |
| | 05.10.2027 | 06.04.2027 | 11-12 | FSP305 | **T: Nutritional Labelling Requirements:-** Daily Values and Percent Daily Value (%DV). |
| 27. | 11.10.2027 | 12.04.2027 | 10-11 | FSP304 | **T: Quality Assurance Measures in Food Distribution Centers:-** Incoming Inspection and Receiving Procedures, Product Segregation and Cross-Contamination Prevention |
| | 11.10.2027 | 12.04.2027 | 11-12 | FSP305 | **T:Import Inspection and Quarantine Procedures:-** Import Documentation and Clearance |

| Contact Sessions Number | Winter Admission Contact Sessions Date | Summer Admission Contact Sessions Date | Contact Time | Course Code | Theory Lectures |
|---|---|---|---|---|---|
| 28. | 12.10.2027 | 13.04.2027 | 10-11 | FSP304 | **T: Quality Assurance Measures in Food Distribution Centers:-** Traceability and Recall Procedures |
| | 12.10.2027 | 13.04.2027 | 11-12 | FSP305 | **T: Import Inspection and Quarantine Procedures:-** Risk Assessment and Targeting, Inspection and Sampling Procedures. |
| 29. | 18.10.2027 | 19.04.2027 | 10-11 | FSP304 | **T: Automation and Robotics in Food Storage Facilities:-** Automated Storage and Retrieval Systems (AS/RS), Automated Temperature Control and Monitoring |
| | 18.10.2027 | 19.04.2027 | 11-12 | FSP305 | **T: Regulatory Compliance Audits:-** Audit Planning and Preparation, Audit Execution and Fieldwork |
| 30. | 19.10.2027 | 20.04.2027 | 10-11 | FSP304 | **T: Automation and Robotics in Food Storage Facilities:-** Autonomous Mobile Robots (AMRs). |
| | 19.10.2027 | 20.04.2027 | 11-12 | FSP305 | **T: Regulatory Compliance Audits:-** Compliance Assessment and Reporting |
| 31. | 25.10.2027 | 26.04.2027 | 10-11 | FSP304 | **T: Transportation Logistics Optimization for Fresh Foods:-** Route Planning and Optimization |
| | 25.10.2027 | 26.04.2027 | 11-12 | FSP305 | **T: Food Safety Training and Certification Programs:-** Training Needs Assessment, Curriculum Development. |
| 32. | 26.10.2027 | 27.04.2027 | 10-11 | FSP304 | **T: Transportation Logistics Optimization for Fresh Foods:-** Temperature-Controlled Transport |
| | 26.10.2027 | 27.04.2027 | 11-12 | FSP305 | **T: Food Safety Training and Certification Programs:-** Regulatory Compliance Training |
| 33. | 01.11.2027 | 03.05.2027 | 10-11 | FSP304 | **T: Transportation Logistics Optimization for Fresh Foods:-** Multi-Modal Transport Solutions |
| | 01.11.2027 | 03.05.2027 | 11-12 | FSP305 | **T: Food Safety Enforcement Actions:-** Inspection and Audit Findings. Warning Letters and Notices of Violation |
| 34. | 02.11.2027 | 04.05.2027 | 10-11 | FSP304 | **T: Hygienic Design Principles in Food Storage Infrastructure:-** Smooth and Seamless Surfaces |
| | 02.11.2027 | 04.05.2027 | 11-12 | FSP305 | **T: Food Safety Enforcement Actions:-** Product Recalls and Market Withdrawals |
| 35. | 08.11.2027 | 10.05.2027 | 10-11 | FSP304 | **T: Hygienic Design Principles in Food Storage Infrastructure:-** Separation of Raw and Ready-to-Eat Areas |
| | 08.11.2027 | 10.05.2027 | 11-12 | FSP305 | **T: Food Safety in Online Food Delivery Services:-** Food Handling and Preparation Practices |
| 36. | 09.11.2027 | 11.05.2027 | 10-11 | FSP304 | **T: Hygienic Design Principles in Food Storage Infrastructure:-** Easy Access for Cleaning and Maintenance. |
| | 09.11.2027 | 11.05.2027 | 11-12 | FSP305 | **T: Food Safety in Online Food Delivery Services:-** Temperature Control and Cold Chain Management, Quality Assurance and Customer Feedback. |

Note: The OJT centre may make changes in contact session schedule due to local power cut off day, company off day and local holiday in the region.