

# UNIVERSITY OF HORTICULTURAL SCIENCES, BAGALKOT

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No. R/UHSB/ UG/AC/ 1312 /2024-25

Date: 07.12.2024

- Sub :** Implementation of the VI Deans Committee report for II semester of I year B. Sc. (Hons.) Horticulture and from II semester of I year to IV year B. Tech (Food Technology) degree programmes during the academic year 2024-25 and onwards... reg.
- Ref :**
1. This office Notification No. R/UHSB/UG/AC/1040/2024-25, dtd: 30.10.2024
  2. Minutes on Item No. 01 of 38<sup>th</sup> meeting of the Academic Council held on 23.10.2024
  3. Minutes on Item No. 03 of 38<sup>th</sup> meeting of the Academic Council held on 23.10.2024
  4. Approval of the Director of Education, UHS, Bagalkot
  5. Orders of the Hon'ble Vice Chancellor, UHS, Bagalkot

## PREAMBLE:

As per the order cited at ref. (1) above, the VI Deans committee report has been implemented for I Semester of I Year B.Sc.(Hons.) Horticulture / B. Tech. (Food Technology) degree programmes during the academic year 2024-25 and onwards. Further, as per the proceedings of 38<sup>th</sup> meeting of the Academic Council cited at ref. (2 & 3) above, the courses for II semester of I year B. Sc. (Hons.) Horticulture and the courses from II semester of I year to IV year B. Tech (Food Technology) degree programmes are finalized as per VI Deans committee report. Hence, the order.

## ORDER

In pursuance of the above, the following courses are to be offered during **II semester of I year B. Sc. (Hons.) Horticulture degree programme** students admitted during the academic year 2024-25 and onwards in line with VI Deans Committee report. The courses details are as follows:

### **COURSES FOR II SEMESTER OF I YEAR B. Sc. (Hons.) HORTICULTURE DEGREE PROGRAMME**

<b>First year II Semester</b>			
<b>Sl. No.</b>	<b>Course title</b>	<b>Course number</b>	<b>Credit hours</b>
1	Introduction to major field crops	AGR 121	3 (2+1)
2	Commercial production of spices and plantation crops	PSM 121	3 (2+1)
3	Plant propagation and nursery management in vegetables, flowers and medicinal crops	HRT 121	3 (1+2)

4	Personality development	AEC 121	2 (1+1)
5	Entrepreneurship development and business management	MDC121	3(2+1)
6	Environmental studies and disaster management	ENS 121	3(2+1)
7	<b>Fundamentals of plant pathology</b>	<b>PAT 121**</b>	<b>2(1+1)**</b>
8	<b>Skill enhancement courses</b>	SEC	4 (0+4)
	a) SEC		0+2
	b) SEC		0+2
9	NSS-II	AEC 122	1 (0+1)
10	Kannada-2 K	NGC -121**	0+1
11	Kannada-2 NK	NGC-122**	0+1
<b>Total credits</b>			<b>24(11+13)+1 (Non-Gradial course)</b>

**K-For Kannadiga Students, NK-For Non Kannadiga Students, NGC-Non Gradial course**

**\*\* This course is not compulsory for the completion of B.Sc. (Hons.) Horticulture degree to the exit students of other universities taking admission at 5<sup>th</sup> semester (III year, I sem) in UHS Bagalkot.**

**Skill Enhancement Courses ( I year, II sem) (Options)**

Sl. No.	Course title	Course number	Credit hours
1.	Installation, operation and maintenance of micro irrigation system	SEC 121	0+2
2.	Nursery production in Horticultural crops	SEC 122	0+2
3.	Packing and packaging of horticultural crops	SEC 123	0+2
4	Seed production techniques in vegetable crops	SEC 124	0+2
5	Turf and Turf management	SEC 125	0+2

**Post-II Semester**

Sl. No.	Course title	Course number	Credit hours
1	Internship (only for exit option for award of UG-Certificate)	INT I	10(0+10) weeks

Further, the following courses are to be offered from II semester of I year to IV year B. Tech. (Food Technology) degree programmes students admitted during the academic year 2024-25 and onwards in line with VI Deans Committee report. The courses details are as follows:

**COURSE FROM I YEAR TO IV YEAR B.TECH. (FOOD TECHNOLOGY) DEGREE PROGRAMME**

Semester-II			
Sl. No.	Course number	Course title	Credit hours
1.	FEG -123	Post-Harvest Engineering	3(2+1)
2.	FQA -121	Food Chemistry I	3(2+1)
3.	FEG -124	Unit Operations in Food Processing	3(2+1)
4.	FEG -122	Food Thermo dynamics	3(2+1)

5.	FEG -121	Engineering Drawing and Graphics	3(1+2)
6.	VAC -121	Environmental Studies and Disaster Management	3(2+1)
7.	AEC -121	NSS-II	1(0+1)
8.	NGC-121	Kannada-1 K**	1(0+1)
9.	NGC-122	Kannada-1 NK**	
10.	SEC	Skill Enhancement Courses	
		a) SEC	2(0+2)
		b) SEC	2(0+2)
		<b>Total credits</b>	<b>23(11+12)+1 (Non-Gradial course)</b>

**K-For Kannadiga Students, NK-For Non Kannadiga Students, NGC-Non Gradial course**

**\*\* This course is not compulsory for the completion of B.Sc. (Hons.) Horticulture degree to the exit students of other universities taking admission at 5<sup>th</sup> semester (III year, I sem) in UHS Bagalkot.**

**Skill Enhancement courses (Options)**

1	SEC 121	Basic Food Analysis Laboratory Techniques	2(0+2)
2	SEC 122	Maintenance of Food Processing Equipment	2(0+2)
3	SEC 123	Introduction to Food Safety and Sanitation	2(0+2)
4	SEC 124	Introduction to Good Laboratory Practices	2 (0+2)

**Post-II SEMESTER**

Sl. No.	Course number	Course Title	Credit hours
	FPO -121	Internship only for exit option for award of UG-Certificate (10 weeks)	<b>10(0+10)*</b>

\*There is no need to do the internship if the student wishes to continue further study.

<b>Second Year</b>			
<b>SEMESTER-III</b>			
Sl. No.	Course number	Course Title	Credit hours
1.	FQA-211	Food Chemistry II	3(2+1)
2.	FEG-212	Fluid Mechanics	3(2+1)
3.	FEG-213	Heat and Mass Transfer in Food Processing	3(2+1)
4.	FEG-211	Basic Electronic Engineering	2(1+1)
5.	FQA-212	Food Microbiology	3(2+1)
6.	FBM-211	Engineering Mathematics-I	2(2+0)
8.	VAC-211	Agricultural Informatics and Artificial Intelligence	3(2+1)
9.	AEC-211	Physical Education, First Aid, Yoga Practices and Meditation	2(0+2)
	SEC	Skill Enhancement Courses	
		a) SEC	2(0+2)
		<b>Total credits</b>	<b>23 (13+10)</b>

**Skill Enhancement courses (Options)**

1.	SEC-211	Introduction to Manufacturing of Bakery Products	2(0+2)
2.	SEC-221	Introduction to Processing of Extruded Foods	2(0+2)

<b>SEMESTER-IV</b>			
<b>Sl. No.</b>	<b>Course number</b>	<b>Course Title</b>	<b>Credit hours</b>
1.	FEG-221	Fundamentals of Food Engineering	3(2+1)
2.	FQA-221	Food Plant Sanitation	3(2+1)
3.	FQA-222	Food Quality, Safety Standards and Certification	2(2+0)
4.	FBM-221	Engineering Mathematics-II	2(2+0)
5.	FPO-221	Food Plant utilities and services	3(2+1)
6.	MDC-221	Entrepreneurship Development and Business Management	3(2+1)
7.	AEC-221	Personality Development	2(1+1)
8.	SEC	Skill Enhancement Courses	
		a) SEC	2(0+2)
		<b>Total credits</b>	<b>20 (13+7)</b>
<b>Student taking various SKILL ENHANCEMENT COURSES can exit here to get a UG-Diploma in Food Technology</b>			

**Skill Enhancement courses (Options)**

1.	SEC 222	Introduction to Processing of Fruits and vegetables	2 (0+2)
2.	SEC 125	Introduction to Bottling and Canning Line	2(0+2)

**Post-IV SEMESTER**

<b>Sl. No.</b>	<b>Course number</b>	<b>Course title</b>	<b>Credit hours</b>
1.	FPO 222	Internship (only for exit option for award of UG-Diploma) (10 weeks)	<b>10(0+10)*</b>

\*There is no need to do the internship if the student wishes to continue further study.

<b>Third Year SEMESTER-V</b>			
<b>Sl. No.</b>	<b>Course number</b>	<b>Course title</b>	<b>Credit hours</b>
1.	FQA-311	Food Biochemistry and Nutrition	3(2+1)
2.	FTH-313	Processing Technology of Cereals	3(2+1)
3.	FTH-314	Processing Technology of Fruits and Vegetables	3(2+1)
4.	FTH-311	Food Packaging Technology and Equipment	2(1+1)
5.	FTH-312	Processing of Spices and Plantation Crops	3(2+1)
6.	FEG-311	Food Storage Engineering	3(2+1)
7.	FBM-311	Project Preparation and Management	2(1+1)
8.	MDC-311	Agricultural Marketing and Trade	3(2+1)
9.	NGC-311	Study tour(10-12 days during the semester)	2(0+2)NG
		<b>Total credits</b>	<b>22(14+8)+2 (Non-Gradial course)</b>

<b>SEMESTER-VI</b>			
<b>Sl. No.</b>	<b>Course number</b>	<b>Course title</b>	<b>Credit hours</b>
1.	FQA-321	Food Additives and Preservatives	2(1+1)
2.	FTH-326	Sensory Evaluation of Food Products	2(1+1)
3.	FTH-324	Processing Technology of Legumes and Oil seed	3(2+1)
4.	FEG-321	Food Refrigeration and Cold Chain	3(2+1)
5.	FTH-322	Processing of Meat, Fish and Poultry Products	3(2+1)
6.	FTH-323	Processing Technology of Beverages	3(2+1)
7.	FTH-321	Bakery, Confectionary and Snack Products	3(2+1)
8.	FTH-325	Processing Technology of Liquid Milk	2(1+1)
<b>Total credits</b>			<b>21(13+8)</b>
<b>Fourth Year</b>			
<b>SEMESTER-VII</b>			
<b>Sl. No.</b>	<b>Course number</b>	<b>Course title</b>	<b>Credit hours</b>
1.	FEG-413	Food Process Equipment Design	3(2+1)
2.	FTH-412	Processing Technology of Dairy Products	3(2+1)
3.	FBM-412	ICT Applications in Food Industry	3(1+2)
4.	FPO-412	Seminar	1(0+1)
5.	EC	Elective Courses (to be selected from below list)	10 credits
<b>Total credits</b>			<b>20(12+8)</b>

**Note:** Total credits will be changed as per Elective course opted by the student.

<b>Elective Course (Optional)</b>			
1.	FTH -411	Design and Formulation of Foods	3 (2+1)
2	FQA -411	Industrial Microbiology	3 (2+1)
3	FQA-412	Introduction to Food Biotechnology	3 (2+1)
4.	FBM-411	Business Management and Economics	2(2+0)
5.	FBM-413	Statistical Methods and Numerical Analysis	2(1+1)
6.	FEG-415	Instrumentation and Process Control in Food Industry	3(1+2)
7.	FQA-413	Instrumental Techniques in Food Analysis	2(1+1)
8.	FTH-414	Traditional Indian Dairy Products	2(1+1)
9.	FTH-413	Ice-cream and Frozen Desserts	3(2+1)
10.	FEG- 412	Energy Conservation and Management	2(1+1)
11.	FEG-411	Applications of Renewable Energy in Food Processing	2( 1+1)
12.	FEG-414	Food Plant Design and Layout	3(2+1)
13.	FTH-415	Waste and By-Products Utilization	3(2+1)

SEMESTER-VIII			
Sl. No.	Course number	Course title	Credit hours
1	FTH-421	Student Ready / Internship (at Industry/ Research Institutes, etc.) (20 weeks)	20(0+20)
<b>Total Credits</b>			<b>20(0+20)</b>

  
**REGISTRAR**  
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**UHS, BAGALKOT**

**To:** All the Deans of UHS, Bagalkot.

**CWCs to:**

1. The Dean Students Welfare, UHS, Bagalkot
2. The Comptroller, UHS, Bagalkot
3. The Director, SC/ST Cell, UHS, Bagalkot
4. The Controller of Examination, CEEC, UHS, Bagalkot
5. The Personal Secretary to the Hon'ble Vice-Chancellor, UHS, Bagalkot

**Copy submitted for kind information to:** The Director of Education, UHS, Bagalkot.