

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.