I.   New courses introduced

Programme	Course name	Course code	Year	Link
M.Sc. Food Tech.	Skill Development in Meat Technology	FT23205DCE	2023	https://foodscience.uok.edu.in/Files/a83d871e-c676-4246-ae72-efb798fd7cd5/Custom/2nd%20sem%202023%20syllabus.pdf
	Skill Development in Fruit and Vegetables	FT23204CR	2023	https://foodscience.uok.edu.in/Files/a83d871e-c676-4246-ae72-efb798fd7cd5/Custom/2nd%20sem%202023%20syllabus.pdf
	Statistics and Computer Application	FT23207DCE	2023	https://foodscience.uok.edu.in/Files/a83d871e-c676-4246-ae72-efb798fd7cd5/Custom/2nd%20sem%202023%20syllabus.pdf
	Encapsulation Technology in Food system	FT23002GE	2023	https://foodscience.uok.edu.in/Files/a83d871e-c676-4246-ae72-efb798fd7cd5/Custom/2nd%20sem%202023%20syllabus.pdf
	Skill Development in Cereal and Cereal Products	FT23119CR	2023	https://foodscience.uok.edu.in/Files/a83d871e-c676-4246-ae72-efb798fd7cd5/Custom/3rd%20sem%20new%20syllabus.pdf
	Skill Development in Dairy Technology	FT23120DCE	2023	https://foodscience.uok.edu.in/Files/a83d871e-c676-4246-ae72-efb798fd7cd5/Custom/3rd%20sem%20new%20syllabus.pdf
	Entrepreneurship and Project Development	FT23122DCE	2023	https://foodscience.uok.edu.in/Files/a83d871e-c676-4246-ae72-efb798fd7cd5/Custom/3rd%20sem%20new%20syllabus.pdf
	Starch Chemistry &Technology	FT23006OE		https://foodscience.uok.edu.in/Files/a83d871e-c676-4246-ae72-efb798fd7cd5/Custom/3rd%20sem%20new%20syllabus.pdf

List of courses addressing local needs:

Course Code	Course Title	Brief Justification
FT23109CR	Fruit and Vegetable Technology	Kashmir is known for its abundant production of fruits and vegetables. The course will teach the students about postharvest losses, their Prevention , enhancing shelf life and development of value added fruit and vegetable products.
FT23204CR	Skill Development in Fruit and Vegetables	Given Kashmir's reputation for producing an abundance of fruits and vegetables, The course will contribute to the development of trained manpower for processing fruits and vegetables into various processed and value added foods
FT23205DCE	Skill development in Meat Technology	There is need to develop trained manpower in meat processing and to ensure safety aspects during postmortem handling of meat is the main theme of the course
FT23007GE	Bakery Science	Because of the great demand of bakery products in the region, the course will contribute to the development of trained manpower for development of bakery products.

List of courses addressing regional needs:

Course Code	Course title	Brief justification
FT23110CR	Technology of Meat Fish & Poultry	The primary focus of the course is to acquaint skill in the preservation of meat, fish, and poultry products by extending their shelf life and guaranteeing the safety of the meat products.
FT23116CR	Cereals, Pulses and Oil seed Technology	The course will help in exploring processing requirements of grains and oil seeds and production of value added products.
FT23118CR	Dairy Technology	The course helps to develop the manpower by imparting the knowledge of dairy processing, demands of consumers and markets.
FT23119CR	Skill Development in Cereal and Cereal Products	The course will help in skill development in the processing and evaluation of cereal grains and cereal based products
FT23120DCE	Skill Development in Dairy Technology	The course helps to develop the entrepreneurship skills by imparting practical knowledge in development of dairy products
FT23104CR	Food packaging	The course will help the students in understanding the basic packaging material used in foods advancement in food packaging and food package interactions

List of courses addressing global needs:

Course Code	Course title	Brief justification
FT23110CR	Technology of Meat Fish & Poultry	The primary focus of the course is to acquaint skill in the preservation of meat, fish, and poultry products by extending their shelf life and guaranteeing the safety of the meat products.
FT23116CR	Cereals, Pulses and Oil seed Technology	The course will help in exploring processing requirements of grains and oil seeds and production of value added products.
FT23118CR	Dairy Technology	The course helps to develop the manpower by imparting the knowledge of dairy processing, demands of consumers and markets.
FT23005GE	Food Saftey	The course will address the global requirement to guarantee food safety. It will also make the students to understand both national and international food laws and regulations.
FT23004OE	Functional Foods for Human Health	The course explores the importance and need of functional foods globally and their impact on human health
FT23104CR	Food packaging	The course will help the students in understanding the basic packaging material used in foods advancement in food packaging and food package interactions