

**Time Table**  
**Department of Food Technology**  
**Government Polytechnic, Mandi Adampur, Hisar**  
**w.e.f. 20/08/2025 for 1st Semester and w.e.f. 04/08/2025 for 3rd and 5th Semester**

Memo No.- GPMA/

Date:

Time	9:00-10:00	10:00-11:00	11:00-12:00	12:00-13:00	13:00-14:00	14:00-15:00	15:00-16:00	16:00-17:00	
Period	1	2	3	4	LUNCH	5	6	7	
Sem.									
MON	1	FIT (VY) Practical {151}		AP (DY) {170}	BFT (MJ) {160}		AM (RK) {170}	SCA (VY) {151}	E&CS-I (EEF) {170}
	3	FVT (NR) Practical {156}		TNAB (BL) Practical {152}		CM-1 (SD) {151}	TCP (SD) Practical {156}		TNAB (BL) {171}
	5	TOF (BL) Practical {152}		HFF (MJ) {160}	SCA (VY) {151}		FASC (NR) Practical {152}		IIT-2 (SD) {160}
TUE	1	BM (NR) Practical {156}		AP (DY) {171}	FIT (SD) {151}		BFT (MJ) Practical {160}		BM (NR) {160}
	3	TNAB (BL) Practical {152}		FVT (NR) Practical {152}		CM-1 (SD) {151}	TCP (SD) Practical {156}		IIT-1 (SD) {151}
	5	PE-1 (SD) {151}	HFF (MJ) {160}	SCA (VY) {151}	FPT (BL) {170}		FASC (NR) {170}	SCA (VY) {151}	FPT (BL) {170}
WED	1	E&CS-I (EEF) {170}	AM (RK) {170}	BM (NR) {170}	SCA (VY) {151}		BFT (MJ) {160}	BFT (MJ) Practical {160}	
	3	FFT (NR) {171}	FVT (NR) {171}	MOOC (MJ) {160}	FFT (NR) {171}	CM-1 (SD) {151}	FFT (NR) Practical {156}		IIT-1 (SD) {171}
	5	FPT (BL) Practical {152}		PE-1 (SD) {151}	PE-1 (SD) {170}		TOF(BL) {170}	CAFT (VY) Practical {151}	
THU	1	FIT (VY) Practical {151}		BM (NR) Practical {151}			BFT (MJ) {160}	AP (DY) Practical	
	3	TMFPP (MJ) {171}	MOOC (MJ) {160}	TMFPP (MJ) Practical {156}		CM-2 (SD) {151}	FFT (NR) Practical {156}		TCP (SD) {171}
	5	TOF(BL) {170}	FASC (NR) {170}	TOF (BL) Practical {152}			SCA (VY) {151}	CAFT (VY) Practical {151}	
FRI	1	E&CS-I (EEF) Practical		AM (RK) {170}	FIT (SD) {151}		AM (RK) {170}	BFT (MJ) Practical {160}	
	3	TMFPP (MJ) Practical {156}		TCP (SD) {151}	FVT (NR) {171}	CM-2 (SD) {151}	TMFPP (MJ) {171}	SCA (VY) {151}	TNAB (BL) {171}
	5	FASC (NR) Practical {152}		HFF (MJ) Practical {160}			FPT (BL) Practical {152}		IIT-2 (SD) {151}

ABBREVIATIONS		Theory + Practical
1.1	E&CS-I	*English & Communication Skills – I
1.2	AM	**Applied Mathematics
1.3	AP	**Applied Physics
1.4	BM	Basic Microbiology
1.5	BFT	Basics of Food Technology
1.6	FIT	Fundamentals of Information Technology
	SCA	#Student Centered Activities
3.1	IIT-1	Industrial/ In-house Training – 1
3.2	TNAB	Technology of Non-alcoholic Beverages
3.3	TCP	Technology of Cereals and Pulses
3.4	TMFPP	Technology of Meat, Fish & Poultry Products
3.5	FVT	Fruit & Vegetables Technology
3.6	FFT	Food Fermentation Technology
3.7	MOOC	Multidisciplinary Elective
	SCA	# Student Centered Activities
5.1	IIT-2	Industrial/ In-house Training – 2
5.2	FPT	Food Packaging Technology
5.3	FASC	Food Additives, Spices and Condiments
5.4	CAFT	Computer Applications in Food Technology
5.5	HFF	Health & Functional Foods
5.6	TOF	Technology of Oils and Fats
5.7	PE-1	Programme Elective - I
	SCA	# Student Centered Activities

Sr. No.	TEACHER	LOAD	PERIODS
1	VY-Vedpal Yadav	19	15
2	BL-Bansi Lal	22	18
3	SD- Sunil Dhiman	20	20
4	NR- Neeru Rani	28	24
5	MJ- Mohit Jindal	25	21
6	EEF-English Expert Faculty	4	4
7	RK-Ramesh Kumar	4	4
8	DY- Dinesh Yadav	4	4
CM-1	Core Module-1	For Lateral Entry Students Only	2.5 (SD)
CM-2	Core Module-2	For Lateral Entry Students Only	2.5 (SD)

Endst. No.

Dated-

A Copy of the above is forwarded to :-

- 1 Principal
- 2 PA to Principal
- 3 HOD Applied Science to get it noted from his faculty members
- 4 HOD Food Technology
- 5 Sh. Vedpal Yadav, HOD, Food Technology
- 6 Sh. Bansi Lal, Lecturer in Food Technology
- 7 Sh. Sunil Dhiman, Lecturer in Food Technology
- 8 Smt. Neeru Rani, Guest Faculty in Food Technology
- 9 Sh. Mohit Jindal, Guest Faculty in Food Technology
- 10 Notice Board- Food Technology

HOD  
Food Technology

Principal  
GP Mandi Adampur