



**FEDERAL BOARD OF INTERMEDIATE  
AND SECONDARY EDUCATION  
H-8/4, ISLAMABAD**



**SCHEME OF STUDIES OF DIPLOMA OF ASSOCIATE ENGINEERING  
(FOOD PROCESSING & PRESERVATION TECHNOLOGY-1st YEAR)**

<b>S.No</b>	<b>Subject Name</b>	<b>Theory</b>	<b>Practical</b>	<b>Total Marks</b>
1.	Islamiyat & Pakistan Studies	50	--	50
2.	English	100	--	100
3.	Computer Application	50	50	100
4.	Applied Chemistry	100	50	150
5.	Applied Physics	100	50	150
6.	Applied Mathematics-I A	75	--	75
7.	Applied Mathematics-I B	75	--	75
8.	Engineering Drawing	--	50	50
9.	Workshop Practice	--	50	50
10.	Introduction to Food Science	100	50	150
11.	Fundamental of Food Processing & Preservation	100	50	150
12.	Mutal e Quran Hakim	50	--	50
<b>Total:</b>		<b>800</b>	<b>350</b>	<b>1150</b>



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**SCHEME OF STUDIES OF DIPLOMA OF ASSOCIATE ENGINEERING  
(FOOD PROCESSING AND PRESERVATION TECHNOLOGY-2nd YEAR)**

<b>S.No</b>	<b>Subject Name</b>	<b>Theory</b>	<b>Practical</b>	<b>Total Marks</b>
1.	Islamiyat & Pakistan Studies	50	--	50
2.	Business Management and Industrial Economics	50	--	50
3.	Applied Mathematics A	75	--	75
4.	Applied Mathematics B	75	--	75
5.	Fruit and Vegetable Processing Technology	100	50	150
6.	Cereal and Baking Technology	100	50	150
7.	Dairy Processing Technology	100	50	150
8.	Oil and Fat Processing Technology	50	50	100
9.	Sugar and Confectionary Technology	50	50	100
10.	General & Food Micro Biology	100	50	150
11.	Food Chemistry & Instrumentation	100	50	150
	<b>Total:</b>	<b>850</b>	<b>350</b>	<b>1200</b>



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H-8/4, ISLAMABAD**



**SCHEME OF STUDIES OF DIPLOMA OF ASSOCIATE ENGINEERING  
(FOOD PROCESSING AND PRESERVATION TECHNOLOGY-3rd YEAR)**

<b>S.No</b>	<b>Subject Name</b>	<b>Theory</b>	<b>Practical</b>	<b>Total Marks</b>
1.	Islamiyat / Ethics and Pakistan Studies	50	--	50
2.	Business Communication and Tech. Writing	50	--	50
3.	Industrial Management & Human Relations	50	--	50
4.	Meat Poultry and Fish Technology A	75	--	75
5.	Meat Poultry and Fish Technology B	75	--	75
6.	Meat Poultry and Fish Technology	--	50	50
7.	Beverages Processing Technology	100	50	150
8.	Food Packaging	50	50	100
9.	Food Engineering	100	50	150
10.	Special Project		100	100
11.	Food Plant Layout and Hygiene	50	50	100
12.	Quality Control	50	50	100
13.	Waste Management	50	50	100
	<b>Total:</b>	<b>700</b>	<b>350</b>	<b>1150</b>