



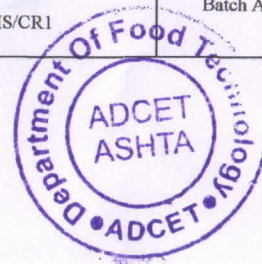
Annasaheb Dange College of Engineering and Technology, Ashta
(An Empowered Autonomous Institute, Affiliated to Shivaji University, Kolhapur)
Department of Food Technology

ADCET

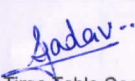
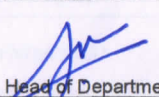
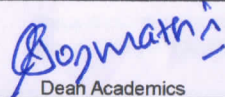
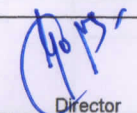
Master Time Table

Academic Year: 2026 - 27	Term: I	With Effect From: 09 July 2026
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Time	Class	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9.15 to 11.15	S.Y	Batch-A-UO-PR/SHS/UO LAB Batch-B-FMB-PR/YRP/ FMB LAB	UO/SHS/CR1	Batch-A-FM-PR/SAY/FM LAB Batch B-GLP-PR/AAP/FA LAB	Batch-B-FM-PR/SAY/FM LAB Batch A-GLP-PR/GKK/FA LAB	PFP/AAP/CR1	
			GLP/AAP/CR1			FMB/YRP/CR1	
	T.Y	FE-II/JJJ/CR2	PMMP/KKG/CR2	PMMP/KKG/CR2	OE-I/AAP/CR2	NU/SAY/CR2	Minor Project
		NU/SAY/CR2	FE-II/JJJ/CR2	FE-II/JJJ/CR2	PCPO/JJJ/CR2	OE-I/AAP/CR2	
	B.Tech	PMFP/GKK/CR1	PMF/YRP/CR3	Batch A-PEDL/SHS/FE-1 LAB	PED/SHS/CR1		
		OE-III/JJJ/CR1	NUT/SAY/CR3		PMF/YRP/CR1		
11.15 to 11.30	Short Recess						
11.30 to 13.30	S.Y	PFP/AAP/CR1	COI/SVN/CR1	UHV/SVN/CR1	UO/SHS/CR1	UO/SHS/CR1	
		UHV/SVN/CR1	FMB/YRP/CR1	FB/YRP/CR1	FM/SAY/CR1	FB/YRP/CR1	
	T.Y	PCPO/JJJ/CR2	OE-I/AAP/CR2	NU/SAY/CR3	PMMP/KKG/CR3	BATCH A-PMMPL/KKG/FB LAB	Minor Project
		Minor Course - II/FAT/SHS/CR2		Minor Course - II/FAT/SHS/CR2	Minor Course - II/FAT/SHS/CR2/CR2	BATCH B-ENT/SVN/UO LAB	
	B.Tech	NUT/SAY/CR3	PMFP/GKK/CR3	Minor Course- IV-FSQ/AAP/CR2	Minor Course- IV-FSQ/AAP/CR2	Minor Course- IV-FSQ/AAP/CR2	
			PED/SHS/CR2	PMFP/GKK/CR3	OE-III/JJJ/CR3		
13.30 to 14.15	Long Recess						
14.15 to 16.15	S.Y	FMB/YRP/CR1	PFP/AAP/CR1	APT/JJJ/AERO LAB	Batch-B-UO-PR/SHS/UO LAB Batch-A-FMB-PR/YRP/FMB LAB	Library	
		FB/YRP/CR1	FM/SAY/CR1				
	T.Y	BATCH B-PMMPL/KKG/FB LAB BATCH A-ENT/SVN/UO LAB	APT/YRP/AERO	Library	BATCH A-PE-II-N/AAP/FA LAB BATCH B-FE-III/JJJ/FE-1 LAB	BATCH B-PE-II-N/AAP/FA LAB BATCH A-FE-III/JJJ/FE-1 LAB	
	B.Tech	Library	Project	NUT/SAY/CR1	Batch A-PMFP/KKG/FB LAB		
				PED/SHS/CR1			



Sr. No.	Course Abbreviation	Course Name	Faculty Abbreviation	Faculty Name	Sr. No.	Course Abbreviation	Course Name	Faculty Abbreviation	Faculty Name
1	FB	Food Biochemistry	YRP	Mr. Yashodip R. Pawar	18	PCPO	Processing of Cereals, Pulses and Oilseeds Technology	JJJ	Dr. Jagruti J. Jankar
2	FMB	Food Microbiology	YRP	Mr. Yashodip R. Pawar	19	PE-II, N	PE - II (Nutrition)	SAY	Miss. Shraddha A. Yadav
3	UO	Unit Operation	SHS	Mr. Sanket H. Sangar	20	MC-II	MC- II (Food analytical Techniques)	SHS	Mr. Sanket H. Sangar
4	FM	Fluid Mechanics	SAY	Miss. Shraddha A. Yadav	21	ENT	Entrepreneurship	KKG	Dr. Kishor K. Giram
5	PFP	Principles of Food preservation	AAP	Mr. Ashish A. Patil	22	ARP-III	Aptitude and Reasoning Part - III	YRP	Mr. Yashodip R. Pawar
6	GLP	Fundamental of Good Laboratory Practices	KKG	Dr. Kishor K. Giram	23	PMMP-PR (Batch - A&B)	Processing of Milk and Milk Products Laboratory	KKG	Dr. Kishor K. Giram
7	UHV	Universal Human Values	SVN	Dr. S. V. Nishandar	24	FE-PR (Batch - A&B)	Food Engineering Laboratory	JJJ	Dr. Jagruti J. Jankar
8	COI	Indian Constitution	SVN	Dr. S. V. Nishandar	25	N-PR (Batch - A&B)	PE - II Nutrition Laboratory	AAP	Mr. Ashish A. Patil
9	ARP - I	Aptitude and Reasoning Part - I	JJJ	Dr. Jagruti J. Jankar	26	OE-III, IKS	Open Elective - III Indian Knowledge System	JJJ	Dr. Jagruti J. Jankar
10	FML-PR (Batch- A & B)	Fluid Mechanics Laboratory	SAY	Miss. Shraddha A. Yadav	27	PED	Processing Equipment and Design	SHS	Mr. Sanket H. Sangar
11	FMBL-PR (Batch- A & B)	Food Microbiology Laboratory	YRP	Mr. Yashodip R. Pawar	28	PMFP	Processing of Meat, fish and poultry	KKG	Dr. Kishor K. Giram
12	UOL-PR (Batch- A)	Unit Operation Laboratory	SHS	Mr. Sanket H. Sangar	29	PE-IV, NUT	PE - IV Nutraceuticals	SAY	Miss. Shraddha A. Yadav
13	GLP-PR (Batch- A)	Fundamental of Good Laboratory Practices	KKG	Dr. Kishor K. Giram	30	MC-IV, FSQ	Minor Course - IV Food Safety and Quality	AAP	Mr. Ashish A. Patil
14	GLP-PR (Batch- B)	Fundamental of Good Laboratory Practices	AAP	Mr. Ashish A. Patil	31	PMF	Project Management and Finance	YRP	Mr. Yashodip R. Pawar
15	OE-I	Open Elective - I	AAP	Mr. Ashish A. Patil	32	PED-PR (Batch A)	Processing Equipment and Design Laboratory	SHS	Mr. Sanket H. Sangar
16	PMMP	Processing of Milk and Milk Products	KKG	Dr. Kishor K. Giram	33	PMFP-PR (Batch A)	Processing of Meat, fish and poultry Laboratory	KKG	Dr. Kishor K. Giram
17	FE-II	Food Engineering-II	JJJ	Dr. Jagruti J. Jankar	34	Project	Project	Guide	Respective Guide

 Time Table Coordinator	 Head of Department		 Dean Academics	 Director
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Anna's College of Engineering and Technology

Ashta, Dist: Sangli - 416 301

(An Empowered Autonomous Institute, Affiliated to Shivaji University, Kolhapur)

ADCET

Department of Food Technology				Class Time Table			
Academic Year: 2026-27		Class: SY	Sem: ODD	Lecture: 18 Hrs	Tutorial: 0 Hrs	Practical: 10 Hrs	Total: 28 Hrs
						With Effect From: 09/07/2026	
Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
9.15 to 10.15	Batch-A-2FTPC203-UO-PR/SHS Batch-B-2FTPC202-FMB-PR/YRP	2FTPC203-UO/SHS	Batch-A-2FTPC204-FM-PR/SAY Batch B: 2FTVS206-GLP-PR/AAP	Batch-B-2FTPC204-FM-PR/SAY Batch A: 2FTVS206-GLP-PR/GKK	2FTPC205-PFP/AAP		
Venue		Class Room 1			Class Room 1		
10.15 to 11.15		2FTVS206-GLP/AAP			2FTPC202-FMB/YRP		
Venue	Unit Operation and Food Microbiology	Class Room 1	Fluid Mechanics and Food Analysis	Fluid Mechanics and Food Analysis	Class Room 1		
11.15 to 11.30	Short Recess						
11.30 to 12.30	2FTPC205-PFP/AAP	2FTHS208-COI/SVN	2FTHS207-UHV/SVN	2FTPC203-UO/SHS	2FTPC203-UO/SHS		
Venue	Class Room 1	Class Room 1	Class Room 1	Class Room 1	Class Room 1		
12.30 to 13.30	2FTHS207-UHV/SVN	2FTPC202-FMB/YRP	2FTPC201-FB/YRP	2FTPC204-FM/SAY	2FTPC201-FB/YRP		
Venue	Class Room 1	Class Room 1	Class Room 1	Class Room 1	Class Room 1		
13.30 to 14.15	Long Recess						
14.15 to 15.15	2FTPC202-FMB/YRP	2FTPC205-PFP/AAP	2FTCC209 - Aptitude Part -I / JJJ	Batch-B-2FTPC203-UO-PR/SHS Batch-A-2FTPC202-FMB-PR/YRP	Library		
Venue	Class Room 1	Class Room 1					
15.15 to 16.15	2FTPC201-FB/YRP	2FTPC204-FM/SAY					
Venue	Class Room 1	Class Room 1	Aero Department	Unit Operation and Food Microbiology	Library		

Sr. No.	Course Abbreviation	Course Name	Faculty Abbreviation	Faculty Name	Sr. No.	Course Abbreviation	Course Name	Faculty Abbreviation	Faculty Name
1	FB	Food Biochemistry	YRP	Mr. Yashodip R. Pawar	8	COI	Indian Constitution	SVN	Dr. S. V. Nishandar
2	FMB	Food Microbiology	YRP	Mr. Yashodip R. Pawar	9	ARP - I	Aptitude and Reasoning Part - I	JJJ	Dr. Jagruti J. Jankar
3	UO	Unit Operation	SHS	Mr. Sanket H. Sangar	10	FML-PR (Batch- A & B)	Fluid Mechanics	SAY	Miss. Shraddha A. Yadav
4	FM	Fluid Mechanics	SAY	Miss. Shraddha A. Yadav	11	FMBL-PR (Batch- A & B)	Food Microbiology Laboratory	YRP	Mr. Yashodip R. Pawar
5	PFP	Principles of Food preservation	AAP	Mr. Ashish A. Patil	12	UOL-PR (Batch- A)	Unit Operation Laboratory	NBC	Mr. Sanket H. Sangar
6	GLP	Fundamental of Good Laboratory Practices	KKG	Dr. Kishor K. Giram	13	GLP-PR (Batch- A)	Fundamental of Good Laboratory Practices	KKG	Dr. Kishor K. Giram
7	UHV	Universal Human Values	SVN	Dr. S. V. Nishandar	14	GLP-PR (Batch- B)	Fundamental of Good Laboratory Practices	AAP	Mr. Ashish A. Patil

 Time Table Coordinator	 Head of Department	 Dean Academics	 Director
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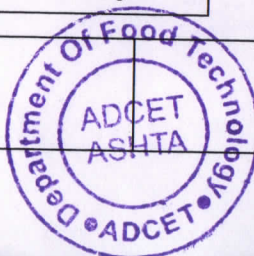
ADCET/ACAD/10, Rev:00, 01/01/2020



Department of Food Technology				Class Time Table			
Academic Year: 2026-27		Class: TY	Sem: ODD	Lecture: 17 Hrs	Tutorial: 0 Hrs	Practical: 10 Hrs	Total: 27 Hrs
With Effect From: 09/07/2026							
Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
9.15 to 10.15	1FTPC302-FE-II/JJJ	1FTPC301-PMMP/KKG	1FTPC301-PMMP/KKG	Open Elective- I/ AAP	1FTPE305-PE-II-N/SAY		
Venue	Class Room 2	Class Room 2	Class Room 2	Class Room 2	Class Room 2		
10.15 to 11.15	1FTPE305-PE-II-N/SAY	1FTPC302-FE-II/JJJ	1FTPC302-FE-II/JJJ	1FTPC303-PCPO/JJJ	Open Elective- I/ AAP		
Venue	Class Room 2	Class Room 2	Class Room 2	Class Room 2	Class Room 2		
11.15 to 11.30	Short Recess						
11.30 to 12.30	1FTPC303-PCPO/JJJ	Open Elective- I/ AAP	1FTPE305-PE-II-N/SAY	1FTPC301-PMMP/KKG	BATCH A :1FTPC301-PMMP/KKG BATCH B:1FTHS309-ENT/SVN Food Biochemistry Lab & Unit Operation Lab		
Venue	Class Room 2	Class Room 2	Unit Operation Lab (CR 3)	Unit Operation Lab (CR 3)			
12.30 to 13.30	Minor-II FAT/SHS		Minor-II FAT/ SHS	Minor-II FAT/ SHS			
Venue	Class Room 2		Class Room 2	Class Room 2			
13.30 to 14.15	Long Recess						
14.15 to 15.15	BATCH B :1FTPC301-PMMP/KKG BATCH A:1FTHS309-ENT/SVN	1FTCC311 - Aptitude and Reasoning Part -IV / YRP	Library	BATCH B :1FTPE305-PE-II-N/AAP BATCH A :1FTPC302-FE-III/JJJ	BATCH A :1FTPE305-PE-II-N/AAP BATCH B :1FTPC302-FE-III/JJJ		
Venue							
15.15 to 16.15							
Venue	Food Biochemistry Lab & Unit Operation Lab	Aero Department	Library	Food Analysis Lab and Food Engineering- I	Food Analysis Lab and Food Engineering- I		

Sr. No.	Course Abbreviation	Course Name	Faculty Abbreviation	Faculty Name	Sr. No.	Course Abbreviation	Course Name	Faculty Abbreviation	Faculty Name
1	OE-I	Open Elective - I	AAP	Mr. Ashish A. Patil	7	ENT	Entrepreneurship	SNV	Dr. S. V. Nishandar
2	PMMP	Processing of Milk and Milk Products	KKG	Dr. Kishor K. Giram	8	ARP-III	Aptitude and Reasoning Part - III	YRP	Mr. Yashodip R. Pawar
3	FE-II	Food Engineering-II	JJJ	Dr. Jagruti J. Jankar	9	PMMP-PR (Batch - A&B)	Processing of Milk and Milk Products Laboratory	KKG	Dr. Kishor K. Giram
4	PCPO	Processing of Cereals, Pulses and Oilseeds Technology	JJJ	Dr. Jagruti J. Jankar	10	FE-PR (Batch - A&B)	Food Engineering Laboratory	JJJ	Dr. Jagruti J. Jankar
5	PE-II, N	PE - II (Nutrition)	SAY	Miss. Shraddha A. Yadav	11	N-PR (Batch - A&B)	PE - II Nutrition Laboratory	AAP	Mr. Ashish A. Patil
6	MC-II	MC- II (Food analytical Techniques)	SHS	Mr. Sanket H. Sangar					

 Time Table Coordinator	 Head of Department	 Dean Academics	 Director
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Department of Food Technology			Class Time Table			
Academic Year: 2026-27	Class: Final Year B.Tech	Sem: ODD	Lecture: 16 Hrs	Tutorial: 00 Hrs	Practical: 8 Hrs	Total: 24 Hrs

With Effect From: 09/07/2026

Time	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9.15 to 10.15	1FTPC402-PMFP/KKG	1FTHS408-PMF/YRP	Batch A: 1FTPC401-PEDL/SHS	1FTPC401-PED/SHS		
Venue	Class Room 1	Unit Operation Lab (CR 3)		Class Room 1		
10.15 to 11.15	OE-III-IKS/JJJ	PE-IV-OFTPE403-NUT/SAY		1FTHS408-PMF/YRP		
Venue	Class Room 1	Unit Operation Lab (CR 3)	Food Engineering -I Lab	Class Room 1		
11.15 to 11.30	Short Recess					
11.30 to 12.30	PE-IV-OFTPE403-NUT/SAY	1FTPC402-PMFP/KKG	Minor-IV FSQ/AAP	Minor-IV FSQ/AAP	Minor-IV FSQ/AAP	
Venue	Unit Operation Lab (CR 3)	Unit Operation Lab (CR 3)	Class Room 2	Class Room 2	Class Room 2	
12.30 to 13.30		1FTPC401-PED/SHS	1FTPC402-PMFP/KKG	OE-III-IKS/JJJ		
Venue		Class Room 2	Unit Operation Lab (CR 3)	Unit Operation Lab (CR 3)		
13.30 to 14.15	Long Recess					
14.15 to 15.15	Library	1FTEL409-Project	PE-IV-OFTPE403-NUT/SAY	Batch A: 1FTPC402-PMFPL/KKG		
Venue			Class Room 1			
15.15 to 16.15			1FTPC401-PED/SHS			
Venue	Library	Respective Guide	Class Room 1	Food Biochemistry Lab		

Sr. No.	Course Abbreviation	Course Name	Faculty Abbreviation	Faculty Name	Sr. No.	Course Abbreviation	Course Name	Faculty Abbreviation	Faculty Name
1	OE-III,IKS	Open Elective - III Indian Knowledge System	JJJ	Dr. Jagruti J. Jankar	6	PMF	Project Management and Finance	YRP	Mr. Yashodip R. Pawar
2	PED	Processing Equipment and Design	SHS	Mr. Sanket H. Sangar	7	PED-PR (Batch A)	Processing Equipment and Design Laboratory	SHS	Mr. Sanket H. Sangar
3	PMFP	Processing of Meat, fish and poultry	KKG	Dr. Kishor K. Giram	8	PMFP-PR (Batch A)	Processing of Meat, fish and poultry Laboratory	KKG	Dr. Kishor K. Giram
4	PE-IV, NUT	PE - IV Nutraceuticals	SAY	Miss. Shraddha A. Yadav	9	Project	Project	Respective Guide	Respective Guide
5	MC-IV, FSQ	Minor Course - IV Food Safety and Quality	AAP	Mr. Ashish A. Patil					

 Time Table Coordinator	 Head of Department	 Dean Academics	 Director
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