

Avinashilingam Institute for Home Science and Higher Education for Women

Coimbatore-641 043

Conceptual Framework for 3-year B.Voc. Programmes

1. Name of Programme : B.Voc
2. Duration : 3 years
3. Domain Area : Engineering/Technology
4. Model Number : I
5. Total Credits to be earned : 180 credits
6. Areas of Specialisation : **Food Processing and Engineering**

S. No	Semester	Course/Component	Instruction Hrs/Week/ Course	No. of Courses/ Semester	Credit/ Course	Total Credit
I	1-2	Part-I-Language Professional English/ Communicative English/ Any English • Theory • Practical OR • Theory & Practical	4	1	3	6
						6
II	1-6	Part II Core Courses	3-5 hrs			
	1-4	• Theory Theory + Practical/Field Work	3-5 hrs. (total 12 hrs)	2-5/ Semester	2-5	42
	5-6	• Theory + Practical/Field Work	3-5 hrs. (total 14 hrs)	1-4/ Semester	2-6	08
						50
III	1-6	Part III Skill training				
	1-4	Skill training in Industry	18 hrs	(Total 4 courses)	18	72
	5-6	Skill training in Industry	22 hrs	(Total 2 courses)	22	44
	5	Mini Project	3 hrs	1/Semester	2	02
	6	Project Work	12 hrs	1/Semester	6	06
						124
IV	1-6	Part IV Non-Credit Mandatory Courses - NSS			Remarks	-
Total credits						180

Exit Levels	Credits earned	Certification
1. At end of I Semester	30	Certificate
2. At end of I year	30+30	Diploma
3. At end of II year	60+60	Advanced Diploma
4. At end of III year	60+60+60	Degree