

SCHOOL OF VOCATIONAL STUDIES AND APPLIED SCIENCES

DEPARTMENT OF FOOD PROCESSING AND TECHNOLOGY

Course Structure of M.Sc. Food Sciences

Durations - 2 years (4 Semesters)

Semester-I				
Course Type	Subject Code	Courses	L-T-P	Credits
		<b>THEORY</b>		
C1	FS-401	Principles of Food Engineering	3-1-0	4
C2	FS-403	Food Microbiology	4-0-0	4
C3	FS-405	Food Chemistry	3-0-0	3
C4	FS-407	Technology of Food Processing & Preservation	3-0-0	3
C5	FS-409	Food Safety and Quality	3-0-0	3
SEC1	EN521	Advanced Course in Professional Communication	2-0-0	2
		<b>PRACTICALS</b>		
C6	FS-451	Laboratory-I*	0-0-8	4
SEC2	FS-453	Seminar-I	0-0-2	1
		<b>Total</b>	<b>18-1-10</b>	<b>24</b>
		<b>Total Contact Hours</b>	<b>29</b>	

\* Experiments will be based on the contents of FS 401-409

Skill Enhancement Course:

1. EN521 Advanced Course in Professional Communication
2. FS-453 Seminar-I

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## Course Structure of M.Sc. Food Sciences

Durations - 2 years (4 Semesters)

Semester-II				
Course Type	Subject Code	Courses	L-T-P	Cred its
THEORY				
C7	MA-415	Biostatistics	3-0-0	3
C8	FS-404	Cereal and Legume Technology	3-0-0	3
C9	FS-406	Fruits and vegetable Technology	3-0-0	3
C10	FS-408	Technology of Meat, Fish and Poultry Products	3-0-0	3
SEC3	MA421	Introduction to matlab	2-0-0	2
GE2		Generic Elective	3-0-0	3
DSE1		Discipline Specific Elective I	3-0-0	3
PRACTICALS				
C11	FS-452	Laboratory-II*	0-0-8	-
SEC4	FS-454	Seminar-II	0-0-2	-
Total			20-0-8	23
Total Contact Hours			28	

\*Experiments will be based on the contents of FS-402-408

## Skill Enhancement Course:

1. MA421 Introduction to Matlab
2. FS-454 Seminar-II

## Generic Elective (GE) :

1. ES504 Environmental Economics, Policies, Conservation & Legislations
2. FS-410 Food Biotechnology

## Discipline Specific Elective (DSE) :

1. FS-412 Food Additives
2. FS-414 Technology of Plantation Crops and Spices

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*Asst. Prof.*

## Course Structure of M.Sc. Food Sciences

Durations - 2 years (4 Semesters)

Semester-III				
Course Type	Subject Code	Courses	L-T-P	Credits
		<b>THEORY</b>		
C12	FS-501	Unit Operation in Food Engineering	3-1-0	4
C13	FS-503	Packaging of food materials	3-0-0	3
C14	FS-505	Techniques in Food Analysis	3-0-0	3
C15	FS-507	Technology of Milk and Milk Products	3-0-0	3
C16	FS-509	Technology of Fermented Foods	3-0-0	3
GE4		Generic Elective	3-0-0	3
		<b>PRACTICALS</b>		
C17	FS-551	Laboratory-III*	0-0-8	4
SEC5	FS-553	Seminar III	0-0-2	1
SEC6	FS-555	Training	0-0-3	2
		<b>Total</b>	<b>18-1-12</b>	<b>26</b>
		<b>Total Contact Hours</b>	<b>31</b>	

\*Experiments will be based on the contents of FS-501-511.

**Generic Elective (GE) :**

1. FS-511 IPR and Patent laws in food sector
2. FS-513 Food Plant Design and Sanitation

**Skill Enhancement Course:**

1. FS-553 Seminar
2. FS-555 Training

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## Course Structure of M.Sc. Food Sciences

Durations - 2 years (4 Semesters)

Semester-IV				
Course Type	Subject Code	Courses	L-T-P	Credits
		<b>THEORY</b>		
C18	FS-502	Innovative Techniques in Food Processing	3-0-0	3
DSE2		Discipline Specific Elective2	3-0-0	3
		<b>PRACTICALS</b>		
	FS-556	Project	0-0-30	15
		<b>Total</b>	<b>6-0-30</b>	<b>21</b>
		<b>Total Contact Hours</b>	<b>36</b>	

Total Credits = 96

**Discipline Specific Elective (DSE):**

1. FS 504 Technology of oilseeds and fats
2. FS 506 Technology of Functional Foods & Nutraceuticals

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