

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
		THEORY		
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
		PRACTICALS		
C6	FS-451	Laboratory-I*	0-0-8	4
SEC2	FS-453	Seminar-I	0-0-2	1
		Total	18-1-10	24
		Total Contact Hours	29	

* 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	Credits
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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Course Structure of M.Sc. Food Sciences

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Semester-III				
Course Type	Subject Code	Courses	L-T-P	Credits
		THEORY		
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
		PRACTICALS		
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
		Total	18-1-12	26
		Total Contact Hours	31	

*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
		THEORY		
C18	FS-502	Innovative Techniques in Food Processing	3-0-0	3
DSE2		Discipline Specific Elective2	3-0-0	3
		PRACTICALS		
	FS-556	Project	0-0-30	15
		Total	6-0-30	21
		Total Contact Hours	36	

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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