

## Subject List M.Sc. (Food Science AND Technology):

<b>M.Sc (Food Science and Technology) SEMESTER I</b>						
	<b>Subject Code</b>	<b>Subject Name</b>	<b>Credits</b>		<b>Evaluation</b>	
			<b>Th</b>	<b>Pr</b>	<b>CIE</b>	<b>SEE</b>
Major DSC	24FST11101	Food Microbiology and Advance Fermentation Technology	4	-	40	60
	24FST11102	Advance Instrumentation	4	-	40	60
	24FST11103	Advance Food Processing and Preservation	2	-	20	30
	24FST11104	Practical on Fermentation Technology and Food Microbiology	-	2	20	30
	24FST11105	Practical on Instrumentation Methods in Food Analysis	-	2	20	30
Major DSE	24FST11206	Food Additives and Toxicology	2	-	20	30
	24FST11207	Practical on Processing of Snack Foods	-	2	20	30
RM	24FST11308	Research methodology	2	-	20	30
	24FST11309	Practical on Research methodology	-	2	20	30
<b>M.Sc (Food Science and Technology) SEMESTER II</b>						
	<b>Subject Code</b>	<b>Subject Name</b>	<b>Cred its</b>			
			<b>Th</b>	<b>Pr</b>	<b>CIE</b>	<b>SEE</b>
Major DSC	24FST12101	Cereal, Legume, Oilseed Processing Technology	4	-	40	60
	24FST12102	Food Laws and Quality Management	4	-	40	60
	24FST12103	Food Biotechnology	2	-	20	30
	24FST12104	Practical on Cereal, Legume, Oilseed Processing Technology	-	2	20	30
	24FST12105	Practical on Food Biotechnology and Waste Management in Food Industry	-	2	20	30
Major DSE	24FST12206	Novel Packaging Technology	2	-	20	30
	24FST12207	Practical on Normal and Clinical Nutrition	-	2	20	30
FP	24FST12408	Field Project	-	4	40	60
<b>M.Sc (Food Science and Technology) SEMESTER III</b>						
	<b>Subject Code</b>	<b>Subject Name</b>	<b>Credits</b>		<b>Evaluation</b>	

			<b>Th</b>	<b>Pr</b>	<b>CIE</b>	<b>SEE</b>
Major DSC	24FST23101	Advances in Meat, Marine, Poultry Processing Technology	4	-	40	60
	24FST23102	Advances in Dairy Product Processing.	4	-	40	60
	24FST23103	Nutraceutical, Functional Foods and Supplements	2	-	20	30
	24FST23104	Practical on Meat, Marine, Poultry Processing Technology	-	2	20	30
	24FST23105	Practical on Dairy Product Processing.	-	2	20	30
Major DSE	24FST23206	Food Engineering	2	-	20	30
	24FST23207	Practical on Quality Control and Quality Assurance.	-	2	20	30
RM	24FST23508	Research Project	-	4	40	60
<b>M.Sc (Food Science and Technology) SEMESTER IV</b>						
	<b>Subject Code</b>	<b>Subject Name</b>	<b>Credits</b>			
			<b>Th</b>	<b>Pr</b>	<b>CIE</b>	<b>SEE</b>
Major DSC	24FST24101	Full time Industrial Training	-	12	120	180
Major DSE	24FST24202	SYWAYAM/MOOC Courses	4	-	40	60
FP	24FST24503	Research Project	-	6	60	90