SARDAR PATEL UNIVERSITY



Programme – M.Sc.

(Under Choice Based Credit Scheme)

Semester – I

Structure with effect from: 2017-18



M. Sc H.Sc Foods Biotechnology

Sr. No.	C/E	Course No	Title	T/ P	Credits	Contact hrs/ week	Exam Duration in hrs	Marks		
								Internal	External	Total
Core Course										
1	C	PH01CFBT21	Principles and Applications of Instruments and Techniques	Т	4	4	3	30/10	70/28	100/40
2	С	PH01CFBT22	Practical based on PH01C FBT21 (Principles and Applications of Instruments and Techniques)	P	2	4	4	15/5	35/14	50/20
3	C	PH01CFBT23	Basic Biochemistry	T	4	4	3	30/10	70/28	100/40
4	С	PH01CFBT24	Practical based on PH01C FBT23 (Basic Biochemistry)	P	2	4	4	15/5	35/14	50/20
5	С	PH01CFBT25	Cell and Molecular Biology	T	4	4	3	30/10	70/28	100/40
6	С	PH01CFBT26	Practical based on PH01C FBT25 (Cell and Molecular Biology)	P	2	4	4	15/5	35/14	50/20
Viva Group										
7	C	PH01CFBT27	Comprehensive viva voce	-	1	2	-	25	-	25
Elective Course (8 & 9 OR 10 &11)										
8	Е	PH01EFBT21	Food Microbiology	T	4	4	3	30/10	70/28	100/40
9	Е	PH01EFBT22	Practical based on PH01E FBT21 (Food Microbiology)	P	2	4	4	15/5	35/14	50/20
10	Е	PH01EFBT23	Physiology and Clinical Biochemistry	T	4	4	3	30/10	70/28	100/40
11	Е	PH01EFBT24	Practical based on PH01E FBT23 (Physiology and Clinical Biochemistry)	P	2	4	4	15/5	35/14	50/20
			Total		25	34	-	205	420	625

Note: 1): C- Core course, E- Elective course,

2): Student will select any one elective from theory and the related practical.