SARDAR PATEL UNIVERSITY Programme: M.Sc (Home Science) Subject: Food Biotechnology

Semester: I Syllabus with Effect from: June - 2013

Course Type	Course Code	Name Of Course	Theory/Practical	Credit	Contact Hrs/Week	Exam Duration in hrs	Component of Marks		
							Internal	External	Total
							Total/ Passing	Total/ Passing	Total/ Passing
Core Course	PH01CHSC05	Introduction to Computers	Theory	-	-	-	50	-	S/NS
	PH01CHSC06	Practical Based on PH01CHSC05	Practical	-	-	-	50	-	S/NS
	PH01CFBT01	Principles & Applications of Instruments & Techniques	Theory	4	4	3	30/10	70/28	100/40
	PH01CFBT02	Basic Biochemistry	Theory	4	4	3	30/10	70/28	100/40
	PH01CFBT03	Cell & Molecular Biology	Theory	4	4	3	30/10	70/28	100/40
	PH01CFBT04	Comprehensive Viva Voce		1	2	-	25/10	-	25/10
	PH01CFBT05	Practical Based on PH01CFBT01	Practical	2	3	4	15/5	35/14	50/20
	PH01CFBT06	Practical Based on PH01CFBT02	Practical	2	3	4	15/5	35/14	50/20
	PH01CFBT07	Practical Based on PH01CFBT03	Practical	2	3	4	15/5	35/14	50/20
Elective Course (Any One)	PH01EFBT01	Food & Neutraceutical Chemistry*							
	OR	OR	Theory	4	4	3	30/10	70/28	100/40
	PH01EFBT02	Food Microbiology**							
	PH01EFBT03	Practical Based on PH01EFBT01 *							
	OR	OR	Practical	2	3	4	15/5	35/14	50/20
	PH01EFBT04	Practical Based on PH01EFBT02**							
Total				25	30	-	305	420	625

Note:

1) : C- Core course E- Elective course, S/NS –Satisfactory / Non Satisfactory

2): Student will select any One Elective from Theory & the Related Practical.

* Compulsory for students opting M. Sc FBT (Nutrigenomics)

** Compulsory for students opting M. Sc FBT (Food Designing and Quality Assurance).



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