



M. Sc. H.Sc. Food Biotechnology
Semester – I

Programme Outcome (PO) - For MSc. (Home Sci.) (Food Biotechnology) Programme	The programme outcome of M.Sc. (Home Science) is to instill professional, practical and entrepreneurship skills for improvement in the quality of life of family and community.
Programme Specific Outcome (PSO) - For MSc. (Home Sci.) (Food Biotechnology Semester-I)	<ul style="list-style-type: none"> • To familiarize the students with the fundamentals of Biotechnology, Industrial Microbiology, Food Biosciences and Nutritional Biotechnology. • To impart knowledge related to Food and Nutritional Security using the biotechnological approach. • To impart theoretical and practical knowledge related to food quality assurance. • To acquire skills to undertake systematic and independent research in the area of Food Biotechnology.

To Pass	At least 40% Marks in the University Examination in each paper and 40% Marks in the aggregate of University and Internal examination in each course of Theory, Practical & 40% Marks in Viva-voce.
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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	PH01CFBT51	Principles and Applications of Instruments and Techniques	T	4	4	3	30/10	70/28	100/40
2	C	PH01CFBT52	Practical based on PH01C FBT51 (Principles and Applications of Instruments and Techniques)	P	2	4	4	15/5	35/14	50/20
3	C	PH01CFBT53	Basic Biochemistry	T	4	4	3	30/10	70/28	100/40
4	C	PH01CFBT54	Practical based on PH01C FBT53 (Basic Biochemistry)	P	2	4	4	15/5	35/14	50/20
5	C	PH01CFBT55	Cell and Molecular Biology	T	4	4	3	30/10	70/28	100/40
6	C	PH01CFBT56	Practical based on PH01C FBT55 (Cell and Molecular Biology)	P	2	4	4	15/5	35/14	50/20





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.25))
Syllabus with effect from the Academic Year 2021-2022

Viva Group										
7	C	PH01CFBT57	Comprehensive viva voce	-	1	2	-	25	-	25
Elective Course (8 & 9 OR 10 & 11)										
8	E	PH01EFBT51	Food Microbiology	T	4	4	3	30/10	70/28	100/40
9	E	PH01EFBT52	Practical based on PH01E FBT51 (Food Microbiology)	P	2	4	4	15/5	35/14	50/20
10	E	PH01EFBT53	Physiology and Clinical Biochemistry	T	4	4	3	30/10	70/28	100/40
11	E	PH01EFBT54	Practical based on PH01E FBT53 (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.

