



SARDAR PATEL UNIVERSITY
Programme – M.Sc.
(Under Choice Based Credit Scheme)
Semester – II
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	PH02CFBT21	Statistics	T	2	2	2	15/5	35/14	50/20
2	C	PH02CFBT22	Recombinant DNA Technology	T	4	4	3	30/10	70/28	100/40
3	C	PH02CFBT23	Practical based on PH02C FBT22 (Recombinant DNA Technology)	P	2	4	4	15/5	35/14	50/20
4	C	PH02CFBT24	Food and Nutraceutical Chemistry	T	4	4	3	30/10	70/28	100/40
5	C	PH02CFBT25	Practical based on PH02C FBT24 (Food and Nutraceutical Chemistry)	P	2	4	4	15/5	35/14	50/20
6	C	PH02CFBT26	Entrepreneurship Development	T	2	2	2	15/5	35/14	50/20
7	C	PH02CFBT27	Practical based on Food Analysis	P	2	4	4	15/5	35/14	50/20
Viva Group										
8	C	PH02CFBT28	Comprehensive Viva Voce	-	1	2	-	25	-	25
Elective Course (9& 10 OR 11 & 12)										
9	E	PH02EFBT21	Food Processing Technology	T	4	4	3	30/10	70/28	100/40
10	E	PH02EFBT22	Practical based on PH02E FBT21 (Food Processing Technology)	P	2	4	4	15/5	35/14	50/20
11	E	PH02EFBT23	Nutritional Biochemistry	T	4	4	3	30/10	70/28	100/40
12	E	PH02EFBT24	Practical based on PH02E FBT23 (Nutritional 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.
3. In-plant training of minimum three weeks during the summer vacation is compulsory.