

**SARDAR PATEL UNIVERSITY**  
**Programme: M.Sc (Home Science)**  
**Subject: Food Biotechnology**  
**Semester: II**  
**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	PH02CHSC01	Statistics	Theory	4	4	3	30/10	70/28	100/40
	PH02CFBT01	Recombinant DNA Technology	Theory	4	4	3	30/10	70/28	100/40
	PH02CFBT02 OR PH02CFBT03	Human genetics* OR Food Quality Assurance**	Theory	4	4	3	30/10	70/28	100/40
	PH02CFBT04	Comprehensive Viva Voce	-	1	2	-	25/10	-	25/10
	PH02CFBT05	Practical based on PH02CFBT01	Practical	2	3	4	15/5	35/14	50/20
	PH02CFBT06 OR PH02CFBT07	Practical based on PH02CFBT02* OR Practical based on PH02CFBT03**	Practical	2	3	4	15/5	35/14	50/20
	PH02CFBT08	Practical based on Food Analysis	Practical	2	3	4	15/5	35/14	50/20
	Elective Course (Any One)	PH02EFBT01 OR PH02EFBT02	Physiology & Clinical Biochemistry * OR Basic Food Processing **	Theory	4	4	3	30/10	70/28
PH02EFBT03 OR PH02EFBT04		Practical based on PH02EFBT01* OR Practical based on PH02EFBT02**	Practical	2	3	4	15/5	35/14	50/20
<b>Total</b>			<b>25</b>	<b>30</b>		<b>205</b>	<b>420</b>	<b>625</b>	

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).

