



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

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-II	<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	PH02CFBT51	Statistics	T	2	2	2	15/5	35/14	50/20
2	C	PH02CFBT52	Recombinant DNA Technology	T	4	4	3	30/10	70/28	100/40
3	C	PH02CFBT53	Practical based on PH02C FBT52 (Recombinant DNA Technology)	P	2	4	4	15/5	35/14	50/20
4	C	PH02CFBT54	Food and Nutraceutical Chemistry	T	4	4	3	30/10	70/28	100/40
5	C	PH02CFBT55	Practical based on PH02C FBT54 (Food and Nutraceutical Chemistry)	P	2	4	4	15/5	35/14	50/20
6	C	PH02CFBT56	Entrepreneurship Development	T	2	2	2	15/5	35/14	50/20
7	C	PH02CFBT57	Practical based on Food Analysis	P	2	4	4	15/5	35/14	50/20





Viva Group										
8	C	PH02CFBT58	Comprehensive Viva Voce	-	1	2	-	25	-	25
Elective Course (9& 10 OR 11 & 12)										
9	E	PH02EFBT51	Food Processing Technology	T	4	4	3	30/10	70/28	100/40
10	E	PH02EFBT52	Practical based on PH02E FBT51 (Food Processing Technology)	P	2	4	4	15/5	35/14	50/20
11	E	PH02EFBT53	Nutritional Biochemistry	T	4	4	3	30/10	70/28	100/40
12	E	PH02EFBT54	Practical based on PH02E FBT53 (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.

