

SARDAR PATEL UNIVERSITY
Programme: M.Sc (Home Science)
Subject: Food Biotechnology
Semester: III
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	PH03CHSC01	Research Methodology & Scientific Writing	Theory	4	4	3	30/10	70/28	100/40	
	PH03CHSC02	Practical based on PH03CHSC01	Practical	2	3	4	15/5	35/14	50/20	
	PH03CFBT01 OR PH03CFBT02	Medical Nutrition Therapy* OR Fundamentals of Industrial Microbiology and Genetic Engineering**	Theory	4	4	3	30/10	70/28	100/40	
	PH03CFBT03 OR PH03CFBT04	Molecular Nutrition* OR Food Designing and Product Development**	Theory	4	4	3	30/10	70/28	100/40	
	PH03CFBT05	Dissertation	-	1	2	-	25/10	-	25/10	
	PH03CFBT06 OR PH03CFBT07	Practical based on PH03CFBT01* OR Practical based on PH03CFBT02**	Practical	2	3	4	15/5	35/14	50/20	
	PH03CFBT08 OR PH03CFBT09	Practical based on PH03CFBT03* OR Practical based on PH03CFBT04**	Practical	2	3	4	15/5	35/14	50/20	
	Elective Course (Any One)	PH03EFBT01 OR PH03EFBT02 OR PH03EFBT03	Nutrigenomics and Personalized Nutrition* OR Advanced Food Processing Technology** OR Nutritional Biotechnology	Theory	4	4	3	30/10	70/28	100/40
		PH03EFBT04 OR	Practical based on PH03EFBT01 OR	Practical	2	3	4	15/5	35/14	50/20



	PH03EFBT05 OR PH03EFBT06	Practical based on PH03EFBT02 OR Practical based on PH03EFBT03							
Total				25	30		205	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).

