



SARDAR PATEL UNIVERSITY
Programme – M.Sc.
(Under Choice Based Credit Scheme)
Semester – II
Structure with effect from: 2017-18



M. Sc H.Sc Foods and Nutrition

Sr. No.	C/ E	Course No	Title	T/P	Credits Per Week	Contact hrs/ week	Exam Duration in hrs	Marks		
								Internal	External	Total
Core Course										
1	C	PH02C FDN21	Statistics	T	2	2	2	15/5	35/14	50/20
2	C	PH02C FDN22	Nutritional Biochemistry	T	4	4	3	30/10	70/28	100/40
3	C	PH02C FDN23	Practical based on PH02C FDN22 (Nutritional Biochemistry)	P	2	4	4	15/5	35/14	50/20
4	C	PH02C FDN24	Food and Nutraceutical Chemistry	T	4	4	3	30/10	70/28	100/40
5	C	PH02C FDN25	Practical based on PH02C FDN24 (Food and Nutraceutical Chemistry)	P	2	4	4	15/5	35/14	50/20
6	C	PH02C FDN26	Extension Activity	P	2	4	-	50	-	50
7	C	PH02C FDN27	Practical based on Food Analysis	P	2	4	4	15/5	35/14	50/20
Viva Group										
8	C	PH02C FDN28	Comprehensive viva voce	-	1	2	-	25	-	25
Elective Course (9 & 10 OR 11 & 12)										
9	E	PH02E FDN21	Food Processing Technology	T	4	4	3	30/10	70/28	100/40
10	E	PH02E FDN22	Practical based on PH02E FDN21 (Food Processing Technology)	P	2	4	4	15/5	35/14	50/20
11	E	PH02E FDN23	Human Genetics	T	4	4	3	30/10	70/28	100/40
12	E	PH02E FDN24	Practical based on PH02E FDN23 (Human Genetics)	P	2	4	4	15/5	35/14	50/20
			Total		25	36	-	240	385	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.