



M. Sc. H.Sc. (Foods and Nutrition):
Semester – II

Programme Outcome (PO) - For MSc. (Home Sci.) (Food and Nutrition) 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 and Nutrition) Semester-II	<ul style="list-style-type: none"> • To impart knowledge related to fundamentals of Biochemistry, Molecular Nutrition, Medical Nutrition Therapy, Food Science, Nutraceuticals, Community Nutrition and Food Quality Assurance through theoretical and practical skills. • To familiarize the students with government programmes and schemes related to public health nutrition. • To train the students to become registered dietitians as well as professionals of Food and Nutrition services/industries and nutripreneurs. • To train the students to take up jobs in nutrition related state, national and international health and welfare programmes. • To acquire skills to undertake systematic and independent research in the area of Foods and Nutrition.

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 Per Week	Contact hrs/week	Exam Duration in hrs	Marks		
								Internal	External	Total
Core Course										
1	C	PH02C FDN51	Statistics	T	2	2	2	15/5	35/14	50/20
2	C	PH02C FDN52	Nutritional Biochemistry	T	4	4	3	30/10	70/28	100/40
3	C	PH02C FDN53	Practical based on PH02C FDN52 (Nutritional Biochemistry)	P	2	4	4	15/5	35/14	50/20
4	C	PH02C FDN54	Food and Nutraceutical Chemistry	T	4	4	3	30/10	70/28	100/40
5	C	PH02C FDN55	Practical based on PH02C FDN54 (Food and Nutraceutical Chemistry)	P	2	4	4	15/5	35/14	50/20





SARDAR PATEL UNIVERSITY
Vallabh Vidyanagar, Gujarat
(Reaccredited with 'A' Grade by NAAC (CGPA 3.25))
Syllabus with effect from the Academic Year 2021-2022

6	C	PH02C FDN56	Extension Activity	P	2	4	-	50	-	50
7	C	PH02C FDN57	Practical based on Food Analysis	P	2	4	4	15/5	35/14	50/20
Viva Group										
8	C	PH02C FDN58	Comprehensive viva voce	-	1	2	-	25	-	25
Elective Course (9 & 10 OR 11 & 12)										
9	E	PH02E FDN51	Food Processing Technology	T	4	4	3	30/10	70/28	100/40
10	E	PH02E FDN52	Practical based on PH02E FDN51 (Food Processing Technology)	P	2	4	4	15/5	35/14	50/20
11	E	PH02E FDN53	Human Genetics	T	4	4	3	30/10	70/28	100/40
12	E	PH02E FDN54	Practical based on PH02E FDN53 (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

