

**SARDAR PATEL UNIVERSITY**  
**Programme: M.Sc (Home Science)**  
**Subject: Foods & Nutrition**  
**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 and 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	
	PH03CFDN01 OR PH03CFDN02	Molecular Nutrition* OR Food Designing and Product Development **	Theory	4	4	3	30/10	70/28	100/40	
	PH03CFDN03	Medical Nutrition Therapy	Theory	4	4	3	30/10	70/28	100/40	
	PH03CFDN04	Dissertation	-	1	2	-	25/10	-	25/10	
	PH03CFDN05 OR PH03CFDN06	Practical based on PH03CFDN01* OR Practical based on PH03CFDN02**	Practical	2	3	4	15/5	35/14	50/20	
	PH03CFDN07	Practical based on PH03CFDN03	Practical	2	3	4	15/5	35/14	50/20	
Elective Course (Any One)	PH03EFDN01 OR PH03EFDN02 OR PH03EFDN03	Nutrigenomics & Personalized Nutrition* OR Advanced Food Processing Technology ** OR Community Nutrition	Theory	4	4	3	30/10	70/28	100/40	
	PH03EFDN04 OR PH03EFDN05 OR PH03EFDN06	Practical based on PH03EFDN01 * OR Practical based on PH03EFDN02 ** OR Practical based on PH03EFDN03	Practical	2	3	4	15/5	35/14	50/20	
	<b>Total</b>				<b>25</b>	<b>30</b>	<b>---</b>	<b>205</b>	<b>420</b>	<b>625</b>



Note: 1) : C- Core course , E- Elective course

2): Student will select any one Elective from Theory and the Related Practical.

\* Compulsory for students opting M. Sc FN (Nutrigenomics)

\*\* Compulsory for students opting M. Sc FN (Food Designing and Quality Assurance).

