

## **STRUCTURE OF THE SYLLABUS FOR 2 YEAR PG PROGRAMME**

**SCHOOL NAME**                    - Royal School of Biosciences

**DEPARTMENT NAME**        - Food Technology

**PROGRAMME NAME**        - M.Sc. Food Technology

<b>1<sup>st</sup> SEMESTER</b>				
<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>LEVEL</b>	<b>CREDIT</b>	<b>L-T-P</b>
FTC154C101	Food Biochemistry and Nutrition	400	4	3-1-0
FTC154C102	Food Preservation and Processing	400	4	3-1-0
FTC154C103	Food Microbiology	400	4	3-1-0
FTC154C104	Cereals, Legumes and Oilseeds Processing Technology	400	4	3-1-0
FTC154C105	Meat, Poultry, Freshwater, and Marine Food Technology	400	4	3-1-0
FTC154C116	Practical I	400	4	0-0-8
*Swayam/MOOCs	*Swayam/MOOCs course will be identified by the dept. from the list of courses available on the MOOCs/Swayam portal	400	4	
<b>TOTAL CREDIT FOR 1<sup>st</sup> SEMESTER</b>			<b>28</b>	
<b>2<sup>nd</sup> SEMESTER</b>				
<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>LEVEL</b>	<b>CREDIT</b>	<b>L-T-P</b>
FTC154C201	Spices and Plantation Crop Technology	400	4	3-1-0
FTC154C202	Instrumental Techniques in Food Analysis	400	4	3-1-0
FTC154C203	Food Safety, Quality Control, and Management Systems	400	4	3-1-0
FTC154C214	Practical II	400	4	0-0-8
*Swayam/MOOCs	*Swayam/MOOCs course will be identified by the dept. from the list of courses available on the MOOCs/Swayam portal	400	4	
<b>TOTAL CREDIT FOR 2<sup>nd</sup> SEMESTER</b>			<b>20</b>	
<b>TOTAL CREDIT FOR 1<sup>st</sup> YEAR = 48</b>				
<b>3<sup>rd</sup> SEMESTER</b>				
<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>LEVEL</b>	<b>CREDIT</b>	<b>L-T-P</b>
FTC154C301	Food Plant Design and Layout	400	4	3-1-0
FTC154C302	Research Methodology and Statistics	400	4	3-1-0
FTC154C303	Nutraceuticals and Health Foods	400	4	3-1-0
FTC154C321	Research	400	8	0-0-16
<b>TOTAL CREDIT FOR 3<sup>rd</sup> SEMESTER</b>			<b>20</b>	
<b>4<sup>th</sup> SEMESTER</b>				
<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>LEVEL</b>	<b>CREDIT</b>	<b>L-T-P</b>
FTC154C421	Dissertation	400	12	0-0-24

FTC154C401	Food Additives, Adulteration, and Toxicology	400	4	3-1-0
FTC154C402	Recent Trends in Food Product Development	400	4	3-1-0
<b>TOTAL CREDIT FOR 4<sup>th</sup> SEMESTER = 20</b>				
<b>TOTAL CREDIT FOR 2<sup>nd</sup> YEAR = 40</b>				