

ಸಂತ ಅಲೋಷಿಯಸ್ ಕಾಲೇಜು
(ಸ್ವಾಯತ್ತ)
ಮಂಗಳೂರು- 575 003



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Re-accredited by NAAC with 'A' Grade - CGPA 3.62
Recognised by UGC as "College with Potential for Excellence"
College with 'STAR STATUS' conferred by DBT, Government of India
3rd Rank in "Swacch Campus" Scheme, by MHRD, Govt of India

Date: 16-02-2021

NOTIFICATION

Sub: Syllabus of **M.Sc. Food Science, Nutrition and Dietetics** under Choice Based Credit Scheme.

Ref: 1. Decision of the Academic Council meeting held on 12-12-2020 vide Agenda No: 6(2021-22)
2. Office Notification dated 16-02-2021

Pursuant to the above, the Syllabus of **M.Sc. Food Science, Nutrition and Dietetics** under Choice Based Credit Scheme which was approved by the Academic Council at its meeting held on 12-12-2020 is hereby notified for implementation with effect from the academic year **2021-22**.

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PRINCIPAL



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REGISTRAR

To:

- ✓ The Chairman/Dean/HOD.
- The Registrar Office
- Library
- PG Office

Credit Distribution for M.Sc. Food Science Nutrition and Dietetics

Sl. No.	Nature of Papers	Total No. of Papers	Credit in Theory	Credit in Practical	Total Credits
1.	Core Course	10	40	-	40
2.	Discipline Specific Elective	06	18	08	26
3.	Generic Elective/Interdisciplinary	02	06	-	06
4.	Ability Enhancement Course	01	-	04	04
5.	Skill Enhancement Course	05	-	16	16
6.	MOOCs	00	-	-	00
7.	Total	24			92

Paper Distribution for M.Sc. Food Science Nutrition and Dietetics

Semester	Compulsory Hard-Core Courses (HC) each with 04 credits (Total no. of Courses 10)	Soft core courses (SC) each with 03 credits. (Total no. of Courses 05)	Open Elective courses for students of other discipline/programme of 03 credits each	Compulsory Skill Enhancement Course (SEC) 08 credits in each semester	Total Credits
Sem I	PH 811.1 PH 812.1 PH 813.1	PS 816.1 PS 817.1	-	PH 814.1P PH 815.1P	26
Sem II	PH 811.2 PH 812.2	PS 815.2 PS 816.2	PO 818.2	PH 813.2P PH 814.2P	25
Sem III	PH 811.3 PH 812.3	-	PO 815.3	PH 813.3 P PH 814.3 P	19
Sem IV	PH 811.4 PH 812.4 PH 813.4	PS 815.4	-	PH 814.4 P PS 817.4 P	22
Total Credits	40	15	06	31	92

Detailed Course Contents

I Semester					
Code	Title	Lecture/Lab	Tutorial	Nature	Credits
PH 811.1	Food Chemistry	4	1	HC	4
PH 812.1	Principles of Food Processing & Preservation	4	1	HC	4
PH 813.1	Human Nutrition	4	1	HC	4
PH 814.1P	Practical: Food Chemistry & Principles of Food Processing and Preservation	8		HC	4
PH 815.1P	Practical: Human Nutrition & Human Physiology	8		HC	4
PS 816.1	Human Physiology	3	1	SC	3
PS 817.1	Essentials of Micro Nutrients	3	1	SC	3
PS 818.1	Food Product Development				
II Semester					
PH 811.2	Clinical and Therapeutic Nutrition	4	1	HC	4
PH 812.2	Dietetics	4	1	HC	4
PH 813.2P	Practical: Clinical and Therapeutic Nutrition & Nutrition Through Life Cycle	8		HC	4
PH 814.2P	Practical: Dietetics	8		HC	4
PS 815.2	Research Methodology and Ethics	3	1	SC	3
PS 816.2	Nutrition Through Life Cycle	3	1	SC	3
PS 817.2	Nutrition and Physical Fitness				
PO 818.2	Basic Nutrition	3	1		3
III Semester					
PH 811.3	Food Microbiology	4	1	HC	4
PH 812.3	Nutraceuticals and Functional Foods in Human Health	4	1	HC	4
PH 813.3P	Practical: Food Microbiology & Nutraceuticals and Functional Foods in Human Health	8		HC	4
PH 814.3P	Practical: Project Work / Internship	8		HC	4
P0 815.3	Health and Fitness	3	1	SC	3
IV Semester					
PH 811.4	Nutritional Biochemistry	4	1	HC	4
PH 812.4	Community Nutrition	4	1	HC	4
PH 813.4	Sports Nutrition	4	1	HC	4
PH 814.4P	Practical: Nutritional Biochemistry & Food Safety and Quality Control	8		HC	4
PS 815.4	Food Safety and Quality Control	4	1	SC	3
PS 816.4	Assessment of Nutritional status				
PS 817.4P	Practical: Community Nutrition	8		SC	3