

ಸಂತ ಅಲೋಷಿಯಸ್ ಕಾಲೇಜು
(ಸ್ವಾಯತ್ತ)
ಮಂಗಳೂರು- 575 003



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Re-accredited by NAAC with 'A' Grade - CGPA 3.62
Ranked 94 in College Category by NIRF, MHRD, Government of India
Recognised by UGC as "College with Potential for Excellence"
College with 'STAR STATUS' conferred by DBT, Government of India

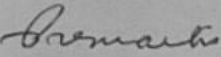
Date: 06-06-2018

NOTIFICATION

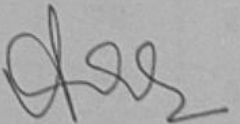
Sub: Syllabus of **M.Sc. Food Science, Nutrition & Dietetics** Under Choice Based Credit System.

Ref: 1. Academic Council decision dated 30-05-2018
2. Office Notification dated 06-06-2018

Pursuant to the Notification cited under reference (2) above, the Syllabus of **M.Sc. Food Science, Nutrition & Dietetics** Under Choice Based Credit System is hereby notified for implementation with effect from the academic year **2018-19**.


PRINCIPAL




REGISTRAR

To:

1. The Chairman/Dean/HOD.
2. The Registrar
3. Library
4. PG Office

Scheme for M.Sc. (Food Science Nutrition and Dietetics)

Choice Based Credit System (CBCS)

FIRST SEMESTER

Paper Code	Paper Title	Teaching hours /week	Credits	Marks		Total Marks
				IA	Exam	
Theory: Hard Core (HC)						
PH 811.1	Food Microbiology (FM)	4	4	30	70	100
PH 812.1	Principles of Food Processing & Preservation (PFPP)	4	4	30	70	100
PH 813.1	Food Chemistry (FC)	4	4	30	70	100
PH 814.1P	FM and FC	8	4	30	70	100
Theory: Soft Core (SC) Choose any One						
PS 815.1	Basics of Human Physiology	3	3	30	70	100
PS 816.1	Food Product Development					
PS 817.1P	PFPP	8	4	30	70	100
Total		31	23			600

SECOND SEMESTER

Paper Code	Paper Title	Teaching hours /week	Credits	Marks		Total Marks
				IA	Exam	
Theory: Hard Core (HC)						
PH 811.2	Advanced Nutrition I (AN I)	4	4	30	70	100
PH 812.2	Clinical and Therapeutic Nutrition I (CTN I)	4	4	30	70	100
PH 813.2P	AN - I	8	4	30	70	100
Theory: Soft Core (SC) Choose any Two						
PS 814.2	Nutrition and Physical Fitness	3	3	30	70	100
PS 815.2	Essentials of Micro Nutrients					
PS 816.2	Research Methodology	3	3	30	70	100
PS 817.2P	CTN - I	8	4	30	70	100
Theory: Open Elective (OE)						
PO 818.2	Advanced Food Science	3	3	30	70	100
Total		33	25			700

THIRD SEMESTER

Paper Code	Paper Title	Teaching hours /week	Credits	Marks		Total Marks
				IA	Exam	
Theory: Hard Core (HC)						
PH 811.3	Advanced Nutrition II (ANII)	4	4	30	70	100
PH 812.3	Clinical & Therapeutic Nutrition II (CTN II)	4	4	30	70	100
PH 813.3P	AN - II and FSQC or NB	8	4	30	70	100
Theory: Soft Core (SC) Choose any Two						
PS 814.3	Nutritional Biochemistry (NB)	3	3	30	70	100
PS 815.3	Food Safety and Quality Control (FSQC)					
PS 816.3	Diet Therapy (DT)	3	3	30	70	100
PS 817.3P	CTN - II and DT	8	4	30	70	100
Theory: Open Elective (OE)						
PO 818.3	Health and Fitness	3	3	30	70	100
Total		33	25			700

FOURTH SEMESTER

Paper Code	Paper Title	Teaching hours /week	Credits	Marks		Total Marks
				IA	Exam	
Theory: Hard Core (HC)						
PH 811.4	Nutrition in Critical Conditions and Emergencies	4	4	30	70	100
PH 812.4	Public Health Nutrition (PHN)	4	4	30	70	100
PH 813.4P	NFF and PHN	8	4	30	70	100
PH 814.4	Dissertation and Project Work	4	4	30	70	100
Theory: Soft Core (SC) Choose any One						
PS 815.4	Assessment of Nutritional status (ANS)	3	3	30	70	100
PS 816.4	Nutraceuticals and Functional Foods (NFF)					
Total		23	19			500
Grand Total		120	92			2500

Sem	Hard Core Papers			Soft Core Papers			Open Elective	Total Credits	
	No of Courses	Credits	Total	No of Courses	Credits	Total			
I	3T + 2P	12 + 4	16	1T + 2P	3 + 4	7		23	
II	2T + 2P	8 + 4	12	2T + 2P	6 + 4	10	3	25	
III	2T + 2P	8 + 4	12	2T + 2P	6 + 4	10	3	25	
IV	2T + 2P + Project work	8 + 4 + 4	16	1T	3	3		19	
Grand Total			56 (60%)				30 (32%)	6 (6%)	92

Hard Core = 60.08%; Soft Core = 32.60%.

Excerpts of Regulations of University

Hard core courses can have 4/5 credits.

Soft core courses can have 3/4 credits.

Open Electives have 3 credits each. **Total credit of the programme is between 84 to 92.**

Out of the total of 84 to 92 credits of the programme, the **hard core will make up 50-70% of the total credits, soft core 30-45%** while the **open electives will have a fixed 6 credits (3 credits x 2 courses)**. A student have to take **minimum of 18 credits and maximum of 26 credits in any semester**

One credit is equivalent to

- (i) one hour of teaching per week,
- (ii) two or one hour per week of tutorial, and
- (iii) two hours or one and half hours of practical work/field work per week.
- (iv) Open electives may have 3 to 4 hours of instruction for **3 credits**

Project work is taken up in the **third and/or fourth semester** and open electives are taken in 2nd and 3rd semesters.