

ಸಂತ ಅಲೋಷಿಯಸ್ ಕಾಲೇಜು
(ಸ್ವಾಯತ್ತ)
ಮಂಗಳೂರು- 575 003



ST ALOYSIUS COLLEGE
(Autonomous)

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Re-accredited by NAAC with 'A' Grade with a CGPA – 3.62 (3rd cycle)
Recognized by UGC as "College with Potential for Excellence"
College with "Star Status" conferred by DBT, Government of India

No: SAC 40/Syllabus 2016-17

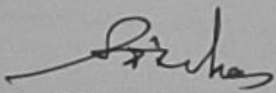
Date: 24-11-2016

NOTIFICATION

Sub: Syllabus of **M.Sc.Food Science and Technology** Under
Choice Based Credit System.

Ref: 1. Academic Council decision dated 24-09-2016
2. Office Notification dated 24-11-2016

Pursuant to the Notification cited under reference (2)
above, the Syllabus of **M.Sc.Food Science and Technology** Under
Choice Based Credit System is hereby notified for
implementation with effect from the academic year 2016-17.


PRINCIPAL




REGISTRAR

To:

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

Scheme and Syllabus for M.Sc. (Food Science and Technology)

M.Sc. Food Science and Technology

Code	Papers	Instruction hours/ Week	Duration of Exam	Marks		Total	Credits
				IA	End Semester		
I Semester (3+1 Hard core and 1+1 Soft core papers)							
PH 591.1	Food Microbiology	4	3	30	70	100	4 ✓
PH 592.1	Principles of Food Processing and Preservation	4	3	30	70	100	4 ✓
PH 593.1	Food Chemistry	4	3	30	70	100	4
PH 594.1P	Practical: Food Microbiology & Food Chemistry	8	3	30	70	100	4
PS 595.1	Technology of Milk and Milk Products	3	3	30	70	100	3
PS 596.1	Nutritional Biochemistry						
PS 597.1P	Practical: Principles of Food Processing and Preservation & Technology of Milk and Milk Products	8	3	30	70	100	4
Total		31				600	23
II Semester (2+1 Hard core and 2+1 Soft core papers and 1 open elective paper)							
PH 591.2	Food Process Engineering and Instrumentation	4	3	30	70	100	4 ✓
PH 592.2	Technology of Cereals, Legumes and Oil Seeds	4	3	30	70	100	4 ✓
PH 593.2P	Practical: Food Process Engineering and Instrumentation	8	3	30	70	100	4 ✓
PS 594.2	Technology of Fruits and Vegetables Products	3	3	30	70	100	3 ✓
PS 595.2	Research Methodology	3	3	30	70	100	3 ✓
PS 596.2	Food Product Development						
PS 597.2P	Practical: Technology of Cereals, Legumes and Oil Seeds & Technology of Fruits and Vegetables Products	8	3	30	70	100	4 ✓
PO 598.2	Principles of Food Preservation and Processing	3	3	30	70	100	3
Total		33				700	25

Code	Papers	Instruction hours/ Week	Duration of Exam	Marks		Total	Credits
				IA	End Semester		
III Semester (2+1 Hard core and 2+1 Soft core papers and 1 open elective paper)							
PH 591.3	Technology of Meat, Poultry and Fish Products	4	3	30	70	100	4
PH 592.3	Nutraceuticals and Functional Foods	4	3	30	70	100	4
PH 593.3P	<u>Practical:</u> Technology of Meat, Poultry and Fish Products	8	3	30	70	100	4
PS 594.3	Fermentation Technology ✓	3	3	30	70	100	3
PS 595.3	Industrial Biotechnology						
PS 596.3	Food Plant Management and Entrepreneurship	3	3	30	70	100	3
PS 597.3	Waste Management ✓						
PS 598.3P	<u>Practical:</u> Nutraceuticals and Functional Foods & Fermentation Technology	8	3	30	70	100	4
PO 599.3	Nutrition and Health	3	3	30	70	100	3
		33				700	25
IV Semester (2+2 Hard core and 1 Soft core papers)							
PH 591.4	Post Harvest Technology of Plantation crops	4	3	30	70	100	4
PH 592.4	Food Packaging	4	3	30	70	100	4
PH 593.4P	<u>Practical:</u> Post Harvest Technology of Plantation crops & Food Safety and Quality Control	8	3	30	70	100	4
PH 594.4P	<u>Practical:</u> Dissertation and Project Work	8	3	30	70	100	4
PS 595.4	Food Safety and Quality Control	3	3	30	70	100	3
PS 596.4	Food Hygiene and Sanitation						
	Total	27				500	19
	Grand Total	124				2500	92

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 (60.87%)				30 (32.61%)	6 (6.52%)	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.