

ಸಂತ ಅಲೋಶಿಯಸ್ 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 and Technology** under Choice Based Credit Scheme.

Ref: 1. Decision of the Academic Council meeting held on 12-12-2020 vide Agenda No: 5(2021-22)
2. Office Notification dated 16-02-2021

Pursuant to the above, the Syllabus of **M.Sc. Food Science and Technology** 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.

PRINCIPAL



REGISTRAR

To:

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

Credit Distribution for M.Sc. Food Science and Technology

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 and Technology

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 591.1 PH 592.1 PH 593.1	PS 596.1 PS 597.1	-	PH 594.1P PH 595.1P	26
Sem II	PH 591.2 PH 592.2	PS 595.2 PS 596.2	PO 598.2	PH 593.2P PH 594.2P	25
Sem III	PH 591.3 PH 592.3	-	PO 595.3	PH 593.3 P PH 594.3 P	19
Sem IV	PH 591.4 PH 592.4 PH 593.4	PS 595.4	-	PH 594.4 P PS 597.4 P	22
Total Credits	40	15	06	31	92

Detailed Course contents

I Semester					
Code	Title	Lecture/Lab	Tutorial	Nature	Credits
PH 591.1	Food Chemistry	4	1	HC	4
PH 592.1	Principles of Food Processing and Preservation	4	1	HC	4
PH 593.1	Fruits and Vegetables Processing Technology	4	1	HC	4
PH 594.1P	Practical: Food Chemistry & Principles of Food Processing and Preservation	8		HC	4
PH 595.1P	Practical: Fruits and Vegetables Processing Technology & Processing of Milk and Dairy Products	8		HC	4
PS 596.1	Processing of Milk and Dairy Products	3	1	SC	3
PS 597.1	Waste Management and Environmental Sustainability	3	1	SC	3
PS 598.1	Food Plant Management and Entrepreneurship				
II Semester					
PH 591.2	Food Process Engineering and Instrumentation	4	1	HC	4
PH 592.2	Processing Technology of Cereals, Pulses and Oil Seeds	4	1	HC	4
PH 593.2P	Practical: Food Process Engineering and Instrumentation	8		HC	4
PH 594.2P	Practical: Processing Technology of Cereals, Pulses and Oil Seeds & Spices and Plantation Crops Technology	8		HC	4
PS 595.2	Spices and Plantation Crops Technology	3	1	SC	3
PS 596.2	Research Methodology and Ethics	3	1	SC	3
PS 597.2	Food Product Development				
PO 598.2	Essentials of Food Science	3	1		3
III Semester					
PH 591.3	Food Microbiology	4	1	HC	4
PH 592.3	Nutraceuticals and Functional Foods in Human Health	4	1	HC	4
PH 593.3P	Practical: Food Microbiology & Nutraceuticals and Functional Foods in Human Health	8		HC	4
PH 594.3P	Practical: Project Work / Dissertation	8		HC	4
P0 595.3	Basics of Food Safety and Labelling	3	1	SC	3
IV Semester					
PH 591.4	Meat, Fish and Poultry Processing Technology	4	1	HC	4
PH 592.4	Food Packaging	4	1	HC	4
PH 593.4	Food Biotechnology	4	1	HC	4
PH 594.4P	Practical: Meat, Fish and Poultry Processing Technology	8		HC	4
PS 595.4	Food Safety and Quality Control	4	1	SC	3
PS 596.4	Food Hygiene and Sanitation				
PS 597.4P	Practical: Food Biotechnology & Food Safety and Quality Control	8		SC	3