

Course Structure for the M. Sc. Food Science and Technology

(Under Course Credit Semester System)

Semester -I

S. N.	Course Code	Title	Credit
1	FST001101	Food Chemistry	4
2	FST001102	Food Microbiology	4
3	FST001103	Cereal and Snack Food Processing Technology	4
4	FST001104	Principle of Food Preservation	4
5	FST001105	Laboratory Course –I	4
6	FST001106	Laboratory Course -II	4
7	FST001107	Industrial Training /Seminar	---
		Total	24

Semester –II

S. N.	Course Code	Title	Credit
1	FST001201	Principle of Food Engineering	4
2	FST001202	Fruit and Vegetable Processing Technology	4
3	FST001203	Principles of Food Packaging	4
4	FST001204	Technology of Milk and Milk Based Products	4
5	FST001205	Laboratory Course -III	4
6	FST001206	Laboratory Course -IV	4
7	FST001207	SWAYAM/MOOC/Other Certificate Courses	---
		Total	24

Semester –III

S. N.	Course Code	Title	Credit
1	FST002101	Principles and Techniques in Food Analysis	4
2	FST002102	Food Quality and Safety Management	4
3	FST002103	Technology of Spices and Plantation Crops	4
4	FST002104	Research Methodology in Food and Bio-product Industry	4
5	FST002105	Laboratory Course –V	4
6	FST002106	Laboratory Course –VI (Major Project Phase-I)	4
7	FST002107	Industrial/Institutional Visit	---
		Total	24

Semester –IV

S. N.	Course Code	Title	Credit
1	FST002201	Technology of Meat, Poultry and Fish products	4
2	FST002202	Food Laws and regulation	4
3	FST002203	Food Biotechnology and Fermentation	4
4	FST002204	Legume and Oilseed Processing Technology	4
5	FST002205	Laboratory Course –VII	4
6	FST002206	Laboratory Course –VIII (Major Project Phase-II)	4
7	FST002206	Conference/Seminar/Workshop	---
		Total	24

Total Credits = 24 + 24 + 24 + 24 = 96