

**Two Year M.Sc. Course in Food Science and Nutrition.**

**SEMESTER COURSE STRUCTURE**

**Total Marks – 1600**

**Credits – 96**

**SEMESTER 1**

PAPER	MARKS	MODULE	THEORY	PRACTICAL	CREDIT	CLASSES
Paper I	100	2	Applied Physiology & Principles of Human health		6	6
Paper II	100	2	Nutritional Biochemistry & Instrumentation		6	6
Paper III	100	2	Human Nutrition & Community Nutrition		6	6
Paper IV	100			Based on Paper I, II, III	2+2+2=6	12

**Total Credit – 24**

**Total classes – 30**

**July to Dec- 10 weeks x 20 classes/week = 200 classes/sem**

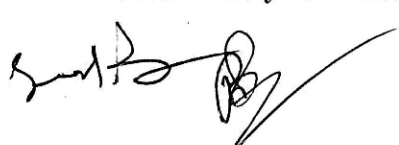
**SEMESTER 2**

PAPER	MARKS	MODULE	THEORY	PRACTICAL	CREDIT	CLASSES
Paper V	100	2	Research Methodology & Statistical Applications		6	6
Paper VI	100	2	Food Microbiology & Food Safety		6	6
Paper VII	100	2	Principles of Food Science & food processing		6	6
Paper VIII	100			Based on Paper V, VI, VII	2+2+2=6	12


**Total Credit – 24**

**Total classes – 30**

**Jan. to May- 10 weeks x 30 classes/week = 300 classes/sem**



22/8/25  
Prerna  
Tribedi



### SEMESTER 3

PAPER	MARKS	MODULE	THEORY	PRACTICAL	CREDIT	CLASSES
Paper IX (Interdisciplinary)	50	1	Maternal, Child Nutrition & Nutrition for Health and fitness		3	3
Paper X (Department specific)	50	1	AI and Management in Food Science		3	3
Paper XI	100	2	Food Quality Analysis & Food Preservation Techniques		6	6
Paper XII	100	2	Clinical and therapeutic nutrition		6	6
Paper XIII	100			Based on Paper X, XI, XII	6	12

Total Credit – 24

Total classes – 30

July to Dec.- 10 weeks x 30 classes/week = 300 classes/sem

### SEMESTER 4 [2 months of theory classes in college & 2 months of Internship]

PAPER	MARKS	MODULE	THEORY	PRACTICAL	CREDIT	CLASSES
Paper XIV	100	2	Food Packaging & Microbial Technology		6	6+6=12
Paper XV	100	2	Food safety Management & Food Safety Laws		4	4+4=8
Paper XVI	50		Dissertation/Seminar		4	
	50		Industry visit/Market Survey		4	
Paper XVII	100		Industrial Training / Internship		6	

Total Credit – 24

Total classes – 20

Jan. to May- 5 weeks x 20 classes/week = 100 classes/sem

*Prof. Dr. Tribedi*  
*S. Singh*  
*A. B. Singh*  
*S. Singh*  
*S. Singh*

**Industry Visit / Market Survey** - To familiarize students with industrial processing of foods and make them aware of commercial food products.

- 1) Project preparation on food industry visit
- 2) Assessment of products and commodities in the market ☐ formulate price list ☐ list and categorize food production and service equipment ☐ nutritional assessment of the product ☐ critical analysis of food label.

**Internship** - Learners are required to work in Research & Development Laboratory/Food Analysis Laboratory/ Nutrition Research areas.

The learner is required to maintain diary and present their work in viva voce held at the end of the internship. He/She will be assessed by the internship supervisor as well as Department/College mentor for the work done by them.

  
A. Banti  
Date 12/12/25  
S. Singh  
D. Singh  
Prasun Tribedi  
Date 22/8/25