

Department of Food and Nutrition
School of Home Science
M.Sc. Programme of Food Science and Technology
Course Overview

Semester: I

Course title	Nutrition for health and fitness
Course code	FST 001
Contact Hrs	64
Credits	4(4+0)
Semester offered	I
Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course is to sensitise and create awareness among the students who are conscious for their health and mental wellbeing. This will enhance physical fitness by providing knowledge regarding nutrition and body electrolyte balance in various emergent conditions. It will not only empower physical but mental wellbeing too. Students may become champions of their body to actively work at any environment. This course will help as milestone for the students in particular reference to sports, Yoga and other related areas.

Course title	Food Processing & Technology
Course code	FST 101
Contact Hrs	94
Credits	6(3+3)
Semester offered	I
Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course helps the students to apply basic food science knowledge and get to know biochemical changes occurring during various processing techniques. They understand the principal base Food processing and product manufacture at industry, a part from that they are gaining the knowledge of fabrication and installation of equipment & layout characteristics.

Course title	Food Chemistry & Nutrition
Course code	FST 102
Contact Hrs	64
Credits	4(2+2)
Semester offered	I
Lectures details	As per schedule(time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course is to introduce food, nutrient and their function in human body and sensitise for awareness among the students who are conscious for their health maintenance. This will be providing knowledge regarding nutrition and metabolism balance inside the body .It will give in depth functioning of nutrient and they understand how non- nutritional food play a vital role for making food digestion, absorption and its utilization.

Course title	Food microbiology
Course code	FST 103
Contact Hrs	64
Credits	4(2+2)
Semester offered	I
Lectures details	As per schedule (time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

The student will understand the causes of food spoilage, control and preventive measures for harmful microorganism. They are made different value added products by fermentation technique and also study about food safety regulations. It helpful to analyse methods used to control or destroy microorganism commonly found in food. Student explore her/ his carrier in the industry specially microorganisms based food processing , preservation , probiotic and prebiotic manufacturing.

Course title	Bakery and Confectionary Technology
Course code	FST 104
Contact Hrs	94
Credits	6(3+3)

Semester offered	I
Lectures details	As per schedule(time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course teach about the baking and production principles of bakery and confectionery products. Student introduce with the terms in bakery and confectionery used at profession platform and also exhibit the use of sanitation and safety practices in bakery production. Preparation of cookery product and their technology is serve his/ her to engage job prospect as well as own bakery and confectionery unit establishment.

2nd SEMESTER

Course Title:	Nutrition And Gender Sensitisation
Course Code:	FST 002
Contact Hours:	64
Course Credit:	(4+0)
Semester Offered:	2 ND
Lectures details	As per schedule(time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course will help to create the bridge between gender biasness on nutrition point of view and society. It also give knowledge about the different methods of nutritional assessment and different plans and strategies for improving the nutritional status. This will empower the student to work in the community and understand their problems and help them to resolve it.

Course Title:	Food Toxicology
Course Code:	FST 201
Contact Hours:	64
Course Credit:	(2+2)
Semester Offered:	2 ND

Lectures details	As per schedule(time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

Food toxicology is concerned with assessing the injurious effects on living systems of chemicals present in foods. This course will develop an understanding of the chemical and biological principles that determine toxicity , it hopes to let student become familiar with their properties, mode of action and method of analysis.

Course Title:	Applied Nutrition
Course Code:	FST 202
Contact Hours:	94
Course Credit:	6 (3+3)
Semester Offered:	2 ND
Lectures details	As per schedule(time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course will help to provide the understanding of nutritional recommendation , dietary guideline , principles of diet related disease prevention, nutrition in pregnancy and lactation. The course will enhance the technical skill of student, and help them in becoming health care professionals.

Course title	Techniques In Food Analysis
Course code	FST 203
Contact Hrs	94
Credits	6 (3+3)
Semester offered	II
Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

On successful completion of the course students will be able to: Apply statistically valid sampling techniques to food materials having widely diverse properties and volumes, Demonstrate competency in the use of standard techniques of food analysis and the treatment of experimental data, Apply modern instrumental methods to analyse chemical and physical properties of foods, Compare the purposes and methods of food analysis employed in government, research and industry.

Course title	Statistical Methods In Food Science
Course code	FST 204
Contact Hrs	94
Credits	4 (2+2)
Semester offered	II
Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

Course Learning Outcomes is to understand the interpretation and appropriate reporting requirements for statistical and qualitative data. To be able to understand the concepts of validity and reliability as they apply to line of quality control during product development. Given the pervasive use of statistics, this course aims to train participants in the rationale underlying the use of statistics. This course aims to explain when to apply which statistical procedure, common errors when using statistics, and how to get the best analysis out of your data.

3rd SEMESTER

Course title	Scientific writing
Course code	FST 301
Contact Hrs	94
Credits	6(3+3)

Semester offered	III
Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the Course: This course will help the students to understand importance of scientific writing and will help in developing scientifically competence in writing and abstracting skills.

Course title	Neutraceutical and Health Foods
Course code	FST 302
Contact Hrs	94
Credits	6(3+3)
Semester offered	III
Lectures details	As per schedule (time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course provide the basic neutraceutical constituents in different foods and its role in health benefits. The learning outcome of the neutraceutical constituents present in various food products and Health benefits of functional foods i.e. emerge new branch and horizon in food industry .

Course title	Internship
Course code	FST- 303
Contact Hrs	94
Credits	6(0+6)
Semester offered	III
Lectures details	As Per Schedule(Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course provide practical exposure in Food Science and technology related organizations. Students have to undergo 1 month practical training in food industries and organizations related to food technology so that they become aware of the practical applications of theoretical concepts studied in the class rooms. This will assist to the student for securing job

in future life. The student will develop skills and technique directly applicable to their carrier and also provide opportunity to develop attitude conducive to effective inter personal relationship.

Course title	Dissertation
Course code	FST-304
Contact Hrs	94
Credits	6(0+6)
Semester offered	III
Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course work is based on research activity and strengthening the student to solve the problem and also create authentic documents. The student shall be realistic about what he/she can accomplish in the duration of research work and float suggestion and recommendation for the community.

4th SEMESTER

Course title	Food Safety And Quality Control
Course code	FST 401
Contact Hrs	94
Credits	6 (3+3)
Semester offered	IV
Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

Evaluate the effectiveness of practical applications of food safety and quality assurance system elements in a real food manufacturing environment, across the logistics chain from the farm to the consumer. Analyse law and regulations applicable to food processing from the perspective of food safety and quality assurance and their effects on operational activities in a food manufacturing facility. Create and modify food safety and quality assurance system components such as policies, procedures, and instructions, based on scientific principles and in line with pertinent regulations and laws, using clear communication and appropriate terminology. This course helpful in seeking industrial culture where

he/she could be work. They familiar with creating documentation regarding food assurance and so on.

Course Title:	Nutrition for health and fitness
Course Code:	FST 402
Contact Hours:	94
Course Credit:	(3+3)
Semester Offered:	4 th
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course will help the student to Understand components of health and fitness and the role of nutritional requirement of different nutrient in different disease and what kind of nutrition is required for sports person . This course enhance the nutritional skill of student.

Course Title:	Geriatric Nutrition
Course Code:	FST 403
Contact Hours:	94
Course Credit:	(3+3)
Semester Offered:	4 th
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course will help the student to Understand the physiology of aging. recognize the difference between standard nutrition care and geriatric nutrition, to know about the different organization working for old age people.

Course title	Dissertation
Course code	FST-404
Contact Hrs	94
Credits	6(0+6)
Semester offered	III

Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course work is based on research activity and strengthening the student to solve the problem and also create authentic documents. The student shall be realistic about what he/she can accomplish in the duration of research work and float suggestion and recommendation for the community.