

CHAITANYA

(Deemed to be University)

B.Sc., CBCS Common core Syllabi

(w.e.f 2020-2021)

Course Structure

The B.Sc. program consists of 132 credits in accordance with the Choice Based Credit System (CBCS) approved by the UGC with 1 weekly -contact-hour for each credit for theory/tutorials and 2 weekly-contact-hours for each credit of laboratory work.

1. Credit-wise Distribution - Out of 132 credits, 108 credits are equally divided among three optional subjects, denoted as A, B and C, (36 credits each). 36 credits for each subject are further distributed as 24 credits for Core Compulsory Courses (CC) and 12 credits for Discipline Specific Electives (DSE). There are 8 credits for Ability Enhancement Compulsory Courses. SEC's will have 16 credits.
2. Course-wise Distribution - There are 4 CC courses for each optional subject. Each CC course is of 6 credits (4 Theory + 2 Practicum). Similarly, there are 2 DSE papers, each of 6 credits. There are 4 Skill Enhancement Courses (SEC) each of 4 credits with a total of 16 credits. 16 credits of SEC are distributed as 12 credits (3 courses) for optional A, B & C and 4 credits (1 course for open elective). There are four AECC: English-I, English-II, Environmental Sciences and Basic computer skills with 2 credits.
3. Semester-wise Distribution – B.Sc. with Optional-A is a 3-Yr program with 6 semesters. In each semester, there will be 22 credits. For each of first four semesters, there will be 3 CC, one each for subjects A, B and C accounting to 18 credits. Similarly, for semesters 5 and 6, there will be 3 DSE in each semester and one DSE for each of three subjects (A, B and C). Two AECC will be offered in first two semesters. SEC will be offered in semesters 3, 4, 5 and 6 and a student is required to take any one SEC from a pool of options. However, in semesters 3 and 4, SEC for the auxiliary subjects will be offered and in semesters 5 and 6, SEC for Optional A will be offered.

A student can take more than 132 credits in total (but not more than 148 credits) to qualify for the grant of the B.Sc. (CS) degree after completing them successfully as per rules and regulations of the HEI.

Table presents the structure in a schematic form:

CBCS COMMON CORE SYLLABI FOR B.Sc. NDFS

SEMESTER - I							
CODE	COURSE TITLE	COURSE TYPE	HPW	CREDITS	Internal Marks	External Marks	Total Marks
	English	AECC-I	2	2	15	35	50
	Basic Computer Skills	AECC-II	2	2	15	35	50
	Core I	Introduction to Nutrition & Dietetics	4	4	30	70	100
	Core II	Food Chemistry and Nutrition	4	4	30	70	100
	Core III	CC1 - C	4	4	30	70	100
	Core I Lab	Introduction to Nutrition & Dietetics	3	2	15	35	50
	Core II Lab	Food Chemistry and Nutrition	3	2	15	35	50
	Core III Lab	CC1 - C - P	3	2	15	35	50
	Seminar		3	2	15	35	50
	TOTAL		28	24	180	420	600

SEMESTER - II							
CODE	COURSE TITLE	COURSE TYPE	HPW	CREDITS	Internal Marks	External Marks	Total Marks
	English	AECC-III	2	2	15	35	50
	Environmental Sciences	AECC-IV	2	2	15	35	50
	Core I	Nutritional Biochemistry and human physiology	4	4	30	70	100
	Core II	Food Microbiology, sanitation, and hygiene	4	4	30	70	100
	Core III	CC2 - C	4	4	30	70	100
	Core I Lab	Nutritional Biochemistry and human physiology	3	2	15	35	50
	Core II Lab	Food Microbiology,	3	2	15	35	50

		sanitation, and hygiene					
	Core III Lab	CC2 - C - P	3	2	15	35	50
	Seminar		3	2	15	35	50
	TOTAL		28	24	180	420	600

SEMESTER - III							
CODE	COURSE TITLE	COURSE TYPE	HPW	CREDITS	Internal Marks	External Marks	Total Marks
	Open elective	SEC-I	4	4	30	70	100
	Core I	Normal and Therapeutic Nutrition	4	4	30	70	100
	Core II	Post-harvest technology of field crops	4	4	30	70	100
	Core III	CC3 - C	4	4	30	70	100
	Core I Lab	Normal and Therapeutic Nutrition	3	2	15	35	50
	Core II Lab	Post-harvest technology of field crops	3	2	15	35	50
	Core III Lab	CC3 - C - P	3	2	15	35	50
	Seminar		3	2	15	35	50
	TOTAL		28	24	180	420	600

SEMESTER - IV							
CODE	COURSE TITLE	COURSE TYPE	HP W	CREDITS	Internal Marks	External Marks	Total Marks
	SEC-II A	Bakery & Confectionary Technology	4	4	30	70	100
	Core I	Diet in Disease	4	4	30	70	100
	Core II	Technology of Animal Foods	4	4	30	70	100
	Core III	CC4 - C	4	4	30	70	100
	Core I Lab	Diet in Disease	3	2	15	35	50
	Core II Lab	Technology of Animal Foods	3	2	15	35	50
	Core III Lab	CC4 - C - P	3	2	15	35	50
	Seminar		3	2	15	35	50
	TOTAL		28	24	180	420	600

SEMESTER - V							
CODE	COURSE TITLE	COURSE TYPE	HP W	CREDITS	Internal Marks	External Marks	Total Marks
	SEC-III B	SEC-III A	4	4	30	70	100
	Core I	Fermented Food & Beverage Technology	4	4	30	70	100
	Core II	Diet Therapy	4	4	30	70	100
	Core III	DSE1 - C	4	4	30	70	100
	Core I Lab	Fermented Food & Beverage Technology	4	2	15	35	50
	Core II Lab	Diet Therapy	4	2	15	35	50
	Core III Lab	DSE1 - C - P	4	2	15	35	50
	Seminar		3	2	15	35	50
	TOTAL		31	24	180	420	600

SEMESTER - VI							
CODE	COURSE TITLE	COURSE TYPE	HPW	CREDITS	Internal Marks	External Marks	Total Marks
	SEC-IV C	Public Health Nutrition/Community Nutrition	4	4	30	70	100
	Core I	Food Packaging	4	4	30	70	100
	Core II	Food Safety, Quality control and Sensory Evaluation	4	4	30	70	100
	Core III	DSE2 - C	4	4	30	70	100
	Core I Lab	Food Packaging	4	2	15	35	50
	Core II Lab	Food Safety, Quality control and Sensory Evaluation	4	2	15	35	50
	Core III Lab	DSE2 - C - P	4	2	15	35	50
	Seminar		3	2	15	35	50
	TOTAL		31	24	180	420	600

S.No.	SEMESTER	CREDITS	MARKS
1	I	24	600
2	II	24	600
3	III	24	600
4	IV	24	600
5	V	24	600
6	VI	24	600
		144	3600

AECC: Ability Enhancement Compulsory Course	08 credits
SEC: Skill Enhancement Course	16 credits
CC : Core Compulsory	72 credits
DSE: Discipline Specific Elective	36 credits
Seminars	12 credits
Total	144 credits
 Non CGPA Courses	 12 credits*

NCC	2 credits
NSS	2 credits
Community Service	2 credits
Extra Curricular activities	2 credits
Farming	2 credits
Sports and Games	2 credits

*Non CGPA courses credits are not counted for CGPA calculation. Student should acquire minimum 4 Non CGPA credits to get degree.