

CHAITANYA (DEEMED TO BE UNIVERSITY)**SCIENCE FACULTY DEPARTMENTS****Credit Pattern, Instruction Hours, Marks Allotment.****[With effect from the academic year 2020-21 Under CBCS system]****M.Sc. Food Technology & Quality Assurance with effect from 2024-25****Semester –I**

S. No	Paper Code	Title of the paper	Instruction Hrs/ Week	No. of Credits	Marks		Total marks
					External	Internal	
1	Core I	Introduction to Food Science & Technology	4	4	70	30	100
2	Core II	Basic Biochemistry	4	4	70	30	100
3	Core III	Food Microbiology	4	4	70	30	100
4	Core IV	Food Chemistry	4	4	70	30	100
5	Lab I	Introduction to Food Science & Technology	2	2	35	15	50
	Lab-II	Basic Biochemistry	2	2	35	15	50
6	Lab III	Food Microbiology	2	2	35	15	50
7	Lab IV	Food Chemistry	2	2	35	15	50
8		Seminar	--	2	35	15	50
		TOTAL		26			650

Semester –II

S. No	Paper Code	Title of the paper	Instruction Hrs/ Week	No. of Credits	Marks		Total marks
					External	Internal	
1	Core I	Food Engineering	4	4	70	30	100
2	Core II	Food Analysis & Instrumentation	4	4	70	30	100
3	Core III	Food Preservation Technology	4	4	70	30	100
4	Core IV	Food Quality & Assurance Management	4	4	70	30	100
5	Lab I	Food Engineering	2	2	35	15	50
6	Lab II	Food Analysis & Instrumentation	2	2	35	15	50
6	Lab III	Food Preservation Technology	2	2	35	15	50
7	Lab IV	Food Quality & Assurance Management	2	2	35	15	50
8		Seminar	--	2	35	15	50
		TOTAL		26			650

III Semester

S. No	Paper Code	Title of the paper	Instruction Hrs/ Week	No. of Credits	Marks		Total marks
					External	Internal	
1	Core I	Technology of Cereals, Pulses & Oilseeds	4	4	70	30	100
2	Core II	Technology of Milk, Meat, Poultry & Fish	4	4	70	30	100
3	Subject Elective	Technology of Fruits & Vegetables	4	4	70	30	100
4	Subject Elective	Food Analysis	4	4	70	30	100
5	Lab I	Technology of Cereals, Pulses & Oilseeds	2	2	35	15	50
6	Lab II	Technology of Milk, Meat, Poultry & Fish	2	2	35	15	50
7	Lab III	Technology of Fruits & Vegetables	2	2	35	15	50
8	Lab IV	Food Analysis	2	2	35	15	50
7		SEC- FOOD SANITATION AND HYGIENE	----	2	35	15	50
8		Seminar		2			50
9		Oral/Poster presentation		2			50
		TOTAL		30			750

IV Semester

S. No	Paper Code	Title of the paper	Instruction Hrs/ Week	No. of Credits	Marks		Total marks
					External	Internal	
1	Core I	Food Biotechnology, processing & quality management	4	4	70	30	100
2	Core II	Bakery, Confectionary & Convenience	4	4	70	30	100
3		Internship	4	8	150	40	200
4		Dissertation	4	8	150	40	200
6	Lab I	Functional Food, Biodynamic Principles and Nutraceuticals	2	2	35	15	50
7	Lab II	Applied Nutrition & Food Safety	2	2	35	15	50
		SEC Byproduct Utilization and Waste Management	2	2	35	15	50
		TOTAL		30			750

Summary

Semester	No. of credits	Marks
I	26	650
II	26	650
III	30	750
IV	30	750
Total	112	2800