

B. Sc. in Food Science and Technology (Honours) Part-1 (First year)

Theory – 700

Practical- 400

Total- 1100

Course no	Course title	Total Marks	Credit
Theory courses			
FST-101	Biophysical Chemistry	100	4
FST-102	Bio-organic Chemistry	100	4
FST-103	Basic Sociology and Economics	100	4
FST-104	Fundamental Biochemistry	75	3
FST-105	General Microbiology	75	3
FST-106	Human Physiology-I	75	3
FST-107	Basic Nutrition	75	3
FST-108	Food Chemistry	50	2
FST-109	Functional English	50	2
	Total	700	28
Practical			
FST-110	Biophysical Chemistry	50	2
FST-111	Bio-organic Chemistry	50	2
FST-112	Fundamental Biochemistry	50	2
FST-113	General Microbiology	50	2
FST-114	Human Physiology-I	50	2
FST-115	Basic Techniques in Nutrition	50	2
FST-116	Food Chemistry	50	2
FST-117	Viva-Voce	50	2
	Total	400	16
Grand Total		1100	44

B. Sc. in Food Science and Technology (Honours) Part-2 (Second year)

Theory – 750

Practical- 450

Total- 1200

Course no	Course title	Total Marks	Credit
Theory courses			
FST-201	Applied Nutrition and Dietetics	75	3
FST-202	Nutritional Biochemistry	75	3
FST-203	Technology of Fish and Livestock Products	75	3
FST-204	Food Engineering Unit -I	100	4
FST-205	Food Microbiology-I	75	3
FST-206	Human Physiology-II	75	3
FST-207	Processing of Cereals and Legumes	75	3
FST-208	Metabolism of Biomolecules	75	3
FST-209	Technology of Fruits, Vegetables and Confectionary Products	75	3
FST-210	Computer Application	50	2
	Total	750	30
Practical			
FST-211	Nutritional Biochemistry	50	2
FST-212	Technology of Fish and Livestock Products	50	2
FST-213	Food Engineering Unit -I	50	2
FST-214	Food Microbiology-I	50	2
FST-215	Human Physiology-II	50	2
FST-216	Processing of Cereals and Legumes	50	2
FST-217	Computer Application in Food Technology	50	2
FST-218	Technology of Fruits, Vegetables and Confectionary Products	50	2
FST-219	Viva-Voce	50	2
	Total	450	18
Grand Total		1200	48

B. Sc. in Food Science and Technology (Honours) Part-3 (Third year)

Theory – 750

Practical- 500

Total- 1250

Course no	Course title	Total Marks	Credit
Theory courses			
FST-301	Applied Dietetics and Clinical Nutrition	100	4
FST-302	Community Nutrition and Public Health	100	4
FST-303	Food Microbiology-II	100	4
FST-304	Food Engineering Unit -II	100	4
FST-305	Fermentation Technology	100	4
FST-306	Nutritional Status Assessment	75	3
FST-307	Technology of Food Preservation	100	4
FST-308	Food Plants Design and Sanitation Management	75	3
	Total	750	30
Practical			
FST-309	Nutritional Biochemistry	50	2
FST-310	Community Nutrition	50	2
FST-311	Food Microbiology-II	50	2
FST-312	Diet preparation, Food Groups and Exchange List.	50	2
FST-313	Techniques in Food Fermentation	50	2
FST-314	Nutritional Status Assessment	50	2
FST-315	Food Processing and Preservation Technology	50	2
FST-316	Food Plants Design and Sanitation Management	50	2
FST-317	FPE (Food Science and Technology Practice Experience)	50	2
FST-318	Viva-Voce	50	2
	Total	500	20
Grand Total		1250	50

B. Sc. in Food Science and Technology (Honours) Part-4 (Fourth year)

Theory – 700

Practical- 550

Total- 1250

Course no	Course title	Total Marks	Credit
Theory courses			
FST-401	Food Biotechnology	100	4
FST-402	Nutritional Problem, Survey and Surveillance	100	4
FST-403	Beverage and Tea Technology	100	4
FST-404	Epidemiology and Food Legislation	75	3
FST-405	Food Packaging and Quality Control	100	4
FST-406	Molecular Biology	75	3
FST-407	Immunology and Serology	75	3
FST-408	Nutraceuticals and functional foods in Disease Management	75	3
FST-409	Bio-Informatics and Biostatistics	50	2
	Total	700	28
Practical			
FST-410	Food Biotechnology	50	2
FST-411	Food Analysis	50	2
FST-412	Beverage and Tea Technology	50	2
FST-413	Epidemiology and Food Legislation	25	1
FST-414	Techniques in Food Packaging and Quality Control	50	2
FST-415	Molecular Biology	50	2
FST-416	Immunology and Serological Techniques	25	1
FST-417	Nutraceuticals and Functional Foods in Disease Management	50	2
FST-418	Bio-Informatics and Biostatistics	50	2
FST-419	Job Oriented Course (JOC) Thesis	100	4
FST-420	Viva-Voce	50	2
	Total	550	22
Grand Total		1250	50