

## Syllabus Index

Name of the Major: **Food Science and Quality Control**

**Semester: 1**

Course Code	Title of the Course	Type of the Course DSC, MDC, SEC etc.	Credit	Hours/ week	Hour Distribution /week			
					L	T	P	O
MG1DSCF SQ100	Introduction to Food Science and Food Adulteration	DSC	4	5	3		2	
MG1MDCF SQ100	Food Processing Technology	MDC	3	4	2		2	
MG1MDCF SQ101	Baking Technology							
MG1MDCF SQ102	Food and Culture							

L — Lecture, T — Tutorial, P — Practical/Practicum , O — Others

**Semester: 2**

Course Code	Title of the Course	Type of the Course DSC, MDC, SEC etc.	Credit	Hours/ week	Hour Distribution /week			
					L	T	P	O
MG2DSCF SQ100	Food and Nutrition	DSC	4	5	3		2	
MG2MDCF SQ100	Lifestyle Diseases and Social Health Problems	MDC	3	4	2		2	
MG2MDCF SQ101	Public Health in Food Policy							

**Semester: 3**

Course Code	Title of the Course	Type of the Course DSC, MDC, SEC etc.	Credit	Hours/ week	Hour Distribution /week			
					L	T	P	O
MG3DSCF SQ200	Food Preservation and Additives	DSC	4	5	3		2	
MG3DSCF SQ201	Food Chemistry	DSC	4	5	3		2	
MG3DSEF SQ200	Traditional Indian Foods	DSE	4	4	4		0	
MG3DSEF SQ201	Nutrition through Lifecycle			4	4		0	
MG3DSEF SQ202	Pre-requisites in Food Industry			4	4		0	
MG3DSCF SQ202	Food and Tourism	DSC B	4	5	3		2	
MG3DSCF SQ203	Fundamentals of Food Science							
MG3MDCF SQ200	Social Responsibility, Human Values and Ethics in the Food Industry	MDC	3	3	3			
MG3MDCF SQ201	Indian Dairy Products							
MG3MDCF SQ202	Advances in Food Processing							
MG3MDCF SQ203	Culinary Science and Hospitality Management							
MG3VACF SQ200	Food in Tribal Community	VAC	3	3	3			
MG3VACF SQ201	Soft Skills and Personality Development							
MG3VACF SQ202	Disaster Management							

**Semester: 4**

Course Code	Title of the Course	Type of the Course DSC, MDC, SEC etc.	Credit	Hours/ week	Hour Distribution /week			
					L	T	P	O
MG4DSCF SQ200	Sensory Science	DSC	4	5	3		2	
MG4DSCF SQ201	Introduction to Food Microbiology	DSC	4	5	3		2	
MG4DSEF SQ200	Food Packaging Technology	DSE	4	4	4		0	
MG4DSEF SQ201	Principles and Practices of Food Hygiene		4	4	4		0	
MG4DSCF SQ202	Principles of Sanitation and HACCP	DSC C	4	5	3		2	
MG4SECF SQ200	Management in Food Industry	SEC	3	3	3			
MG4SECF SQ201	First-Aid, Fire Safety and Disaster Management		3	3	3			
MG4VACF SQ200	Entrepreneurship Development	VAC	3	3	3			

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**Semester: 5**

Course Code	Title of the Course	Type of the Course DSC, MDC, SEC etc.	Credit	Hours/ week	Hour Distribution /week			
					L	T	P	O
MG5DSCF SQ300	Technology of Meat, Fish, Egg and Poultry	DSC	4	5	3		2	
MG5DSCF SQ301	Dairy Technology	DSC	4	5	3		2	
MG5DSEF SQ300	Technology of Cereals, Pulses and Oilseeds	DSE <b>(Any 3)</b>	4	4	4			
MG5DSEF SQ301	Coconut Processing Technology		4	4	4			
MG5DSEF SQ302	Confectionary and Chocolate Processing Technology		4	4	4			
MG5DSEF SQ303	Bakery Product Technology		4	4	4			
MG5DSEF SQ304	Spices and Oleoresins		4	4	4			
MG5DSEF SQ305	Processing Technology of Fruits and Vegetables		4	4	4			
MG5SECF SQ300	Food Photography and Styling	SEC	3	3	3			
MG5SECF SQ301	Inflight Catering Technology	SEC						
MG5SECF SQ302	Food Safety Management System	SEC						

**Semester: 6**

Course Code	Title of the Course	Type of the Course DSC, MDC, SEC etc.	Credit	Hours/ week	Hour Distribution /week			
					L	T	P	O
MG6DSCF SQ300	Analysis of Foods	DSC	4	5	3		2	
MG6DSCF SQ301	Food Toxicology and Food Safety	DSC	4	5	3		2	
MG6DSEF SQ300	Street Foods	DSE (Select one)	4	5	3		2	
MG6DSEF SQ301	Snack Food Technology		4	5	3		2	
MG6DSEF SQ302	Engineering Aspects of Food Processing	DSE (Select one)	4	4	4			
MG6DSEF SQ303	Food Engineering							
MG6SECF SQ300	Chocolate and Sugar Crafting	SEC	3	3	3			
MG6SECF SQ301	Food and Journalism	SEC	3	3	3			
MG6VACF SQ300	Environmental Studies and Human Rights	VAC	3	3	3			

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**Semester: 7**

Course Code	Title of the Course	Type of the Course DSC, MDC, SEC etc.	Credit	Hours/ week	Hour Distribution /week			
					L	T	P	O
MG7DCCF SQ400	Research Methodology and Statistical Analysis	DCC	4	4	4			
MG7DCCF SQ401	Innovation and Product Development	DCC	4	4	4			
MG7DCCF SQ402	Biochemistry	DCC	4	5	3		2	
MG7DCEF SQ400	Food Additives	DCE	4	4	4			
MG7DCEF SQ401	Beverage Processing Technology	DCE	4	4	4			
MG7DCEF SQ402	Nutraceuticals and Functional Foods	DCE	4	4	4			

**Semester: 8**

Course Code	Title of the Course	Type of the Course DSC, MDC, SEC etc.	Credit	Hours/ week	Hour Distribution /week			
					L	T	P	O
MG8DCCF SQ400	Wine Technology	DCC	4	5	3		2	
MG8DCCF SQ401	Analytical Instrumentation	DCC	4	5	3		2	
MG8PRJFS Q400	<b>Project / Core course</b>		<b>12</b>					
MG8DCEF SQ400	Food as Medicine	DCE	4	5	3		2	
MG8DCEF SQ401	Equipment Plant Layout and Design	DCE	4	5	3		2	
MG8DCEF SQ402	Nano Biotechnology	DCE	4	5	3		2	