



MAHATMA GANDHI UNIVERSITY, KERALA

Abstract

Bachelor of Science (Honours) Food Technology and Quality Assurance - Third Semester - Modifications to the Course Content - Approved - Orders Issued.

ACA 16

No. 9111/ACA 16/2025/MGU

Priyadarsini Hills, Dated: 27.09.2025

Read:- 1. U.O.No.5797/AC A16/2024/MGU, dated.27.06.2024.

2. Minutes of the meeting of the Expert Committee on Food Technology and Quality Assurance (UG), held on 26.06.2025.

3. Orders of the Vice Chancellor under Section 10(17), Chapter III of the Mahatma Gandhi University Act 1985, dated.23.09.2025

ORDER

The syllabi of various Honours Under Graduate Programmes coming under The MGU-UGP (Honours) Regulations, 2024, have been approved vide paper read as (1) above and published on the website of the University.

The Expert Committee on Food Technology and Quality Assurance (UG), discussed the need to modify the Course Content of DSC /DSE /MDC and VAC type courses and also recommended to include Programme Name in the detailed syllabus page of **MG3MDCFTQ200: Food Biotechnology** and **MG3VACFTQ200: Introduction to Good Laboratory Practices**, in the Third Semester syllabus of Bachelor of Science (Honours) Food Technology and Quality Assurance and has submitted recommendations vide paper read as (2) above.

(Recommendations are attached as Annexure)

Considering the urgency, sanction has been accorded by the Vice Chancellor, in exercise of the powers of the Academic Council vested upon him under Section 10(17), Chapter III of the Mahatma Gandhi University Act 1985, vide paper read as (3) above, to approve the said recommendations.

Hence, the Course Content of the said courses in the Third semester syllabus of **Bachelor of Science (Honours) Food Technology and Quality Assurance** programme stands modified to this extent.

Orders are issued accordingly.

SUDHA MENON J

ASSISTANT REGISTRAR III
(ACADEMIC)
For REGISTRAR

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1. PS TO VC
2. PA to Registrar/CE
3. Convenor, Expert Committee, Food Technology and Quality Assurance (UG)
4. JR 2 (Admin)/DR 2, AR 3 (Academic)
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File No. 91500/AC A16-3 /2025/ACA 16.

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Section Officer

Annexure

Semester III

Course Name: Food Preservation

Course Code: MG3DSCFTQ200

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs.	CO No (Modified)	Page No.
4 - Practicals		No Change	No Change	5	42
5	Teacher Specific Content				43

Course Name: Food Analytical Instrumentation

Course Code: MG3DSCFTQ201

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs.	CO No (Modified)	Page No.
4 - Practicals	4.1	No Change	No Change	5	47
	4.2			5	
5	Teacher Specific Content				

Course Name: Food Safety Standards and Certification
Course Code: MG3DSEFTQ201

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs.	CO No (Modified)	Page No.	
1. Food Safety and Standards Act (2006)	1.1	No Change	No Change	1,2	54	
	1.2			2,4		
	1.3			3,4,5		
2. Voluntary and Mandatory Food Laws and Standards	2.1			No Change		55
	2.2					
	2.3					
3. The Codex Standards of Practice, Guidelines, and Recommendations	3.1			5		
	3.2			5		
4. Safety in Food Services	4.1			5		
	4.2			5		
	4.3			5		
5	Teacher Specific Content					

Course Name: Unit Operations in Food Industry
Course Code: MG3DSCFTQ202

COURSE CONTENT

Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs.	CO No (Modified)	Page No.
4 - Practicum	4.1	No Change	No Change	5	58
	4.2			5	59
5	Teacher Specific Content				

Course Name: Food Biotechnology
Course Code: MG3MDCFTQ200

Programme	BSc (Hons) Food Technology and Quality Assurance (Included)	Page No: 62
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COURSE CONTENT
Content for Classroom Transaction (Units)

Module	Units	Course Description	Hrs.	CO No (Modified)	Page No.
3. Fermentation, Fermented foods and Applications of rDNA technology in food	3.1	No Change	No Change	No Change	63
	3.2				64
	3.3			4,5	
	3.4			1,4,5	
4	Teacher Specific Content				

Course Name: Introduction to Good Laboratory Practices
Course Code: MG3VACFTQ200

Programme	BSc (Hons) Food Technology and Quality Assurance (Included)	Page No: 66
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