

**Scheme of Teaching, Learning and Examination leading to the Degree Master of Science (Home Science) Food Science and Nutrition  
Two Years Four Semesters Degree Programme -Choice Based Credit System  
(MSc Part -II) Semester - III**

SN	SEM - III	Teaching & Learning Scheme								Duration of Examination in Hours	Examination & Evaluation Scheme						
	Subjects	Subject Code	Teaching periods per Week				Credits				Maximum Marks				Minimum Passing		
			L	T	P	Total	Theory/Tutorials	Practical/Project	Total		Theory + MCQ External	Theory Internal	Practical		Total Marks	Marks	Grade
													External	Internal			
1	Research Methodology and Statistical Application • (DSC15)	FSN301	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
2	Clinical Nutrition and Dietetics - III (DSC16)	FSN302	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
3	DSE- 1**	FSN303	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
4	DSE-2***	FSN304	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
5	Research Methodology and Statistical Applications• (DSC17) (P)	FSN305	-		2	2	-	1	1	-	-	-	-	50	50	25	P
6	Clinical Nutrition and Dietetics - III (DSC18) (P)	FSN306	-		4	4	-	2	2	3	-	-	35	15	50	25	P
7	DSE - 3** (P)	FSN307	-		4	4	-	2	2	3	-	-	35	15	50	25	p
8	Internship/Field Work/Work Experience* (AEC1)																
9	Open elective/GIC/Open Skill/MOOC@ (AEC2)																
	<b>Total</b>		<b>16</b>		<b>10</b>	<b>26</b>	<b>16</b>	<b>5</b>	<b>21</b>	<b>-</b>	<b>320</b>	<b>80</b>	<b>70</b>	<b>80</b>	<b>550</b>		<b>-</b>

**L: Lecture, T: Tutorial, P: Practical**

**\* Internship/Field work/Work Experience (During vacation of Semester I to III) for minimum 60(2 credits) Hours to maximum 90 (3 credits) Hours mandatory to all students. Its credits and grades will be reflected in final semester-IV credit grade report.**

**@OEC (Optional)- GIC/ MOOC/ Skill Courses can be studied during semester I to IV, its credits and grades will be reflected in final semester-IV credit grade report.**

**• Common to all PG Programmes in Home Science**

**\*\*DSE- 1 and 3 (Any one Subject)**

- A) Food Microbiology**
- B) Food Biotechnology**
- C) Approaches in Nutrition**

**\*\*\*DSE -2 (Any one Subject)**

- A) Public Nutrition**
- B) Nutrition Through Life Span**
- C) Nutrition, Wellness and Fitness**

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(MSc Part -II) Semester - IV**

SN	SEM - IV	Teaching & Learning Scheme								Duration of Examination in Hours	Examination & Evaluation Scheme						
	Subjects	Subject Code	Teaching periods per Week				Credits				Maximum Marks				Minimum Passing		
			L	T	P	Total	Theory/ Tutorials	Practical/ Project	Total		Theory + MCQ External	Theory Internal	Practical		Total Marks	Marks	Grade
													External	Internal			
1	Food Safety and Quality Control (DSC19)	FSN401	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
2	Trends in Nutrition and Diet Counselling (DSC20)	FSN402	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
3	Entrepreneurship Development• (DSC21)	FSN403	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
4	Food Safety and Quality Control (DSC22) (P)	FSN404	-		4	4	-	2	2	3	-	-	35	15	50	25	P
5	Trends in Nutrition and Diet Counselling (DSC23) (P)	FSN405	-		4	4	-	2	2	3	-	-	35	15	50	25	P
6	Scientific Writing • (DSC24) (P)	FSN406			4	4	-	2	2	-	-	-	50	50	25	p	
7	Food Product Developmet (SECI)	FSN407	-		2	2	-	1	1	-	-	-	50	50	25	P	
8	Research Project based on trends and issues in the subject (AEC3)	FSN408	-	-	10#	10#		5	5	3	-	-	50	50	100	50	P
9	Internship/Field Work/Work Experience* (AEC1)																
10	Open elective/GIC/Open Skill/MOOC@ (AEC2)																
	<b>Total</b>		<b>12</b>		<b>14</b>	<b>26</b>	<b>12</b>	<b>12</b>	<b>24</b>	<b>-</b>	<b>240</b>	<b>60</b>	<b>120</b>	<b>180</b>	<b>600</b>	<b>-</b>	<b>-</b>

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**\* Internship/Field work/Work Experience (During vacation of Semester I to III) for minimum 60(2 credits) Hours to maximum 90 (3 credits) Hours mandatory to all students. Its credits and grades will be reflected in final semester-IV credit grade report.**

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**# Not included in total teaching periods**