

**Scheme of Teaching, Learning, Examination & Evaluation leading to Two Years PG Degree Master of Science (Home Science) following Three Years UG Programme wef 2023-24****(Two Years- Four Semesters Master's Degree Programme- NEPv23 with Exit and Entry Option****M. S c Home Science (Food Science and Nutrition) First Year Semester- I**

| S. N. | Subject  | Type of Course    | Subject Code           | Teaching & Learning Scheme  |   |   |       |   |           |       | Duration Of Exam Hours | Examination & Evaluation Scheme |                      |           |                 |             |                       |                |       |    |
|-------|--|-------------------|------------------------|---|---|---|-------|---|-----------|-------|------------------------|---------------------------------|----------------------|-----------|-----------------|-------------|-----------------------|----------------|-------|----|
|       |  |                   |                        | Teaching Period Per Week  |   |   |       | Credits   |           |       |                        | Maximum Marks                   |                      |           | Minimum Passing |             |                       |                |       |    |
|       |  |                   |                        | L   | T | P | Total | L/T   | Practical | Total |                        | Theory                          |                      | Practical |                 | Total Marks | Marks Internal        | Marks External | Grade |    |
|       |  |                   |                        |   |   |   |       |   |           |       |                        | Theory Internal                 | Theory +MCQ External | Internal  | External        |             |                       |                |       |    |
| 0     | *Pre-Requisite Course(s) if applicable/MOOC/Internship/Field Work cumulatively If students wish to opt Minor Course of UG as Major for PG, <b>balance 12 Credits</b> Course will have to be completed (As and when applicable) | Th-Prq            |                        | 0   | 0 | 0 | 0     | Additional Credits to be earned = (1) minus( 2) (1). Credits from Major DSC Courses in UG (minus) (2).The Credits already earned from the Course as Minor at UG, now to be opted as Major at PG |           |       | 2                      | 15                              | 35                   |           |                 | 50          | 06                    | 14             | P     |    |
| 1     | Research Methodology and IPR   | Th-Major          | FSN 101                | 4   |   |   | 4     | 4   |           | 4     | 3                      | 30                              | 70                   |           |                 | 100         | 12                    | 28             | P     |    |
| 2     | DSC-I.1 Food Science   | Th-Major          | FSN 102                | 4   |   |   | 4     | 4   |           | 4     | 3                      | 30                              | 70                   |           |                 | 100         | 12                    | 28             | P     |    |
| 3     | DSC-II.1 Clinical Nutrition and Dietetics - I  | Th-Major          | FSN 103                | 4   |   |   | 4     | 4   |           | 4     | 3                      | 30                              | 70                   |           |                 | 100         | 12                    | 28             | P     |    |
|       | DSC-III.1 Advanc Nutrition   | Th-Major          | FSN 104                | 3   |   |   | 3     | 3   |           | 3     | 3                      | 30                              | 70                   |           |                 | 100         | 12                    | 28             | P     |    |
| 4     | DSE-I/MOOC<br>A. Applied Physiology<br>B. Approaches in Nutrition  | Th-Major Elective | FSN 105 A<br>FSN 105 B | 3   |   |   | 3     | 3   |           | 3     | 3                      | 30                              | 70                   |           |                 | 100         | 12                    | 28             | P     |    |
|       |  |                   |                        |   |   |   |       |   |           |       |                        |                                 |                      |           |                 |             | Minimum Passing Marks |                | Grade |    |
| 5     | DSC-I.1 Lab Food Science   | Pr-Major          | FSN 106                |   |   | 2 | 2     |   | 1         | 1     | 3                      |                                 |                      | 25        | 25              | 50          | 25                    |                | P     |    |
| 6     | DSC-II.1 Lab Clinical Nutrition and Dietetics - I  | Pr-Major          | FSN 107                |   |   | 2 | 2     |   | 1         | 1     | 3                      |                                 |                      | 25        | 25              | 50          | 25                    |                | P     |    |
| 7     | DSC-II.1 Lab Advanced Nutrition  | Pr-Major          | FSN 108                |   |   | 2 | 2     |   | 1         | 1     | 3                      |                                 |                      | 50        |                 | 50          | 25                    |                | P     |    |
| 8     | DSE-I Laboratory/MOOC Lab<br>A. Applied Physiology<br>B. Approaches in Nutrition   | Pr-Major Elective | FSN 109 A<br>FSN 109 B |   |   | 2 | 2     |   | 1         | 1     | 3                      |                                 |                      | 50        |                 | 50          | 25                    |                | P     |    |
| 9     | # On Job Training, Internship/ Apprenticeship; Field projects Related to Major @ during vacations cumulatively   | Related to DSC    |                        | 120 Hours cumulatively during vacations of Semester I and Semester II |   |   |       |   |           |       | 4*                     |                                 |                      |           |                 |             |                       |                |       | P* |
| 10    | Co-curricular Courses: Health and wellness, Yoga Education, Sports and Fitness, Cultural Activities, NSS/NCC, Fine/Applied/Visual/Performing Arts During Semester I, II, III and IV  | Generic Optional  |                        | 90 Hours Cumulatively From Sem I to Sem IV                            |   |   |       |   |           |       |                        |                                 |                      |           |                 |             |                       |                |       |    |
|       | <b>TOTAL</b>   |                   |                        |   |   |   |       |   |           | 22    |                        |                                 |                      |           |                 | 700         |                       |                |       |    |

Pre-requisite Course mandatory if applicable: **Prq**, Theory : **Th**, Practical/Practicum: **Pr**, Faculty Specific Core: **FSC**, Discipline Specific Core: **DSC**, Discipline Specific Elective: **DSE**, Laboratory: **Lab**, **OJT**: On Job Training: Internship/ Apprenticeship; Field projects: **FP**; **RM**: Research Methodology; Research Project: **RP**, **Co-curricular Courses: CC**

**Note :** # On Job Training, Internship/ Apprenticeship; Field projects **Related to Major (During vacations of Semester I and Semester II) for duration of 120 hours mandatory to all the students, to be completed during vacations of Semester I and/or II. This will carry 4 Credits for learning of 120 hours. Its credits and grades will be reflected in Semester II credit grade report.**

**Note: Co-curricular Courses:** In addition to the above, CC also include but not limited to Academic activities like paper presentations in conferences, Aavishkar, start-ups, Hackathon, Quiz competitions, Article published, Participation in Summer school/ Winter School / Short term course, Scientific Surveys, Societal Surveys, Field Visits, Study tours, Industrial Visits, online/offline Courses on Yoga (Yoga for IQ development, Yoga for Ego development, Yoga for Anger Management, Yoga for Eyesight Improvement, Yoga for Physical Stamina, Yoga for Stress Management, etc.). These can be completed cumulatively during **Semester I, II, III and IV. Its credits and grades will be reflected in semester IV credit grade report.**

## Sant Gadge Baba Amravati University, Amravati

## FACULTY: Interdisciplinary Studies

**Scheme of Teaching, Learning, Examination & Evaluation leading to Two Years PG Degree Master of Science (Home Science) following Three Years UG Programme wef 2023-24****(Two Years- Four Semesters Master's Degree Programme- NEPv23 with Exit and Entry Option****M.S c H o m e S c i e n c e (Food Science and Nutrition) First Year Semester- II [ Level 6.0]**

| S. N. | Subject  | Type of Course       | Subject Code           | Teaching & Learning Scheme  |   |   |       |         |           |       | Duration Of Exam Hours | Examination & Evaluation Scheme |                      |           |          |                 |                       |                |       |    |
|-------|--|----------------------|------------------------|---|---|---|-------|---------|-----------|-------|------------------------|---------------------------------|----------------------|-----------|----------|-----------------|-----------------------|----------------|-------|----|
|       |  |                      |                        | Teaching Period Per Week  |   |   |       | Credits |           |       |                        | Maximum Marks                   |                      |           |          | Minimum Passing |                       |                |       |    |
|       |  |                      |                        | L   | T | P | Total | L/T     | Practical | Total |                        | Theory                          |                      | Practical |          | Total Marks     | Marks Internal        | Marks External | Grade |    |
|       |  |                      |                        |   |   |   |       |         |           |       |                        | Theory Internal                 | Theory +MCQ External | Internal  | External |                 |                       |                |       |    |
| 1     | DSC-I.2<br>Nutritional Biochemistry  | Th-Major             | FSN 201                | 4   |   |   | 4     | 4       |           | 4     | 3                      | 30                              | 70                   |           |          | 100             | 12                    | 28             | P     |    |
| 2     | DSC-II.2<br>Clinical Nutrition and Dietetics - II  | Th-Major             | FSN 202                | 4   |   |   | 4     | 4       |           | 4     | 3                      | 30                              | 70                   |           |          | 100             | 12                    | 28             | P     |    |
| 3     | DSC-III.2<br>Community Nutrition   | Th-Major             | FSN 203                | 3   |   |   | 3     | 3       |           | 3     | 3                      | 30                              | 70                   |           |          | 100             | 12                    | 28             | P     |    |
| 4     | DSE-II/MOOC<br>A. Principles of Food Preservation<br>B. Food Service Management  | Th-Major<br>Elective | FSN 204 A<br>FSN 204 B | 3   |   |   | 3     | 3       |           | 3     | 3                      | 30                              | 70                   |           |          | 100             | 12                    | 28             | P     |    |
|       |  |                      |                        |   |   |   |       |         |           |       |                        |                                 |                      |           |          |                 | Minimum Passing Marks |                |       |    |
| 5     | DSC-I.2 Lab<br>Nutritional Biochemistry  | Pr-Major             | FSN 205                |   |   | 2 | 2     |         | 1         | 1     | 3                      |                                 |                      | 25        | 25       | 50              | 25                    |                | P     |    |
| 6     | DSC-II.2 Lab<br>Clinical Nutrition and Dietetics - II  | Pr-Major             | FSN 206                |   |   | 2 | 2     |         | 1         | 1     | 3                      |                                 |                      | 25        | 25       | 50              | 25                    |                | P     |    |
| 7     | DSC-III.2 Lab<br>Community Nutrition   | Pr-Major             | FSN 207                |   |   | 2 | 2     |         | 1         | 1     | 3                      |                                 |                      | 50        |          | 50              | 25                    |                | P     |    |
| 8     | DSE-II Laboratory/MOOC Lab<br>A. Principles of Food Preservation<br>B. Food Service Management   | Pr-Major<br>Elective | FSN 208 A<br>FSN 208 B |   |   | 2 | 2     |         | 1         | 1     | 3                      |                                 |                      | 50        |          | 50              | 25                    |                | P     |    |
| 9     | # On Job Training, Internship/<br>Apprenticeship; Field projects<br>Related to Major @ during vacations<br>cumulatively  | Related to<br>Major  |                        | 120 Hours<br>cumulatively<br>during vacations<br>of Semester I<br>and Semester II   |   |   |       |         |           |       | 4*                     |                                 |                      |           |          |                 |                       |                |       | P* |
| 10    | Co-curricular Courses: Health and<br>wellness, Yoga Education, Sports and<br>Fitness, Cultural Activities,<br>NSS/NCC,<br>Fine/Applied/Visual/Performing Arts<br>During Semester I, II, III and IV | Generic<br>Optional  |                        | 90 Hours<br>Cumulatively<br>From Sem I to<br>Sem IV   |   |   |       |         |           |       |                        |                                 |                      |           |          |                 |                       |                |       |    |
|       |  |                      |                        | Exit Option with a PG Diploma with 4 Credits On-the-job training/internship in the respective Major subject<br>• Student has to earn Total minimum 4 Credits cumulatively during Vacations of Semester I and Semester II from internship in order to exit after First Year with PG Diploma (42-44 Credits) after Three Year UG Degree |   |   |       |         |           |       |                        |                                 |                      |           |          |                 |                       |                |       |    |
|       | <b>TOTAL</b>   |                      |                        |   |   |   |       |         |           |       | 18+4*                  |                                 |                      |           |          | 600             |                       |                |       |    |

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

Pre-requisite Course mandatory if applicable: **Prq**, Theory : **Th**, Practical/Practicum: **Pr**, Faculty Specific Core: **FSC**, Discipline Specific Core: **DSC**, Discipline Specific Elective: **DSE**, Laboratory: **Lab**, **OJT**: On Job Training: Internship/ Apprenticeship; Field projects: **FP**; **RM**: Research Methodology; Research Project: **RP**, **Co-curricular Courses: CC**

**Note : # On Job Training, Internship/ Apprenticeship; Field projects Related to Major (During vacations of Semester I and Semester II) for duration of 120 hours mandatory to all the students, to be completed during vacations of Semester I and/or II**

**This will carry 4 Credits for learning of 120 hours. Its credits and grades will be reflected in Semester II credit grade report.**

Note: **Co-curricular Courses:** In addition to the above, CC also include but not limited to Academic activities like paper presentations in conferences, Aavishkar, start-ups, Hackathon, Quiz competitions, Article published, Participation in Summer school/ Winter School / Short term course, Scientific Surveys, Societal Surveys, Field Visits, Study tours, Industrial Visits, online/offline Courses on Yoga (Yoga for IQ development, Yoga for Ego development, Yoga for Anger Management, Yoga for Eyesight Improvement, Yoga for Physical Stamina, Yoga for Stress Management, etc.). These can be completed cumulatively during **Semester I, II, III and IV. Its credits and grades will be reflected in semester IV credit grade report**





