

**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 -I) Semester - I**

SN	SEM - I	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 Science (DSC1)	FSN101	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
2	Clinical Nutrition and Dietetics - I (DSC2)	FSN102	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
3	Advance Nutrition (DSC3)	FSN103	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
4	Applied Physiology (DSC4)	FSN104	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
5	Food Science (DSC5) (P)	FSN105	-		4	4	-	2	2	3	-	-	35	15	50	25	P
6	Clinical Nutrition and Dietetics - I (DSC6) (P)	FSN106	-		4	4	-	2	2	3	-	-	35	15	50	25	P
7	Advance Nutrition (DSC7) (P)	FSN107	-		2	2	-	1	1	-	-	-	-	50	50	25	p
8	Internship/Field Work/Work Experience*(AEC1)																
9	Open elective/GIC/Open Skill/MOOC@ (AEC2)																
	Total		16		10	26	16	5	21	-	320	80	70	80	550		-

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.

**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 -I) Semester - II**

SN	SEM - II	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	Nutritional Biochemistry (DSC8)	FSN201	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
2	Clinical Nutrition and Dietetics - II (DSC9)	FSN202	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
3	Community Nutrition •• (DSC10)	FSN203	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
4	Food Service Management•••(DSC11)	FSN204	4		-	4	4	-	4	3	60+20	20	-	-	100	40	P
5	Nutritional Biochemistry (DSC12) (P)	FSN205	-		4	4	-	2	2	3	-	-	35	15	50	25	P
6	Clinical Nutrition and Dietetics - II (DSC13) (P)	FSN206	-		4	4	-	2	2	3	-	-	35	15	50	25	P
7	Community Nutrition (DSC14) (P)	FSN207	-		2	2	-	1	1	-	-	-	-	50	50	25	p
8	Internship/Field Work/Work Experience* (AEC1)																
9	Open elective/GIC/Open Skill/MOOC@ (AEC2)																
	Total		16		10	26	16	5	21	-	320	80	70	80	550		-

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 MSc (HSc) Communication and Extension Sem II

••• Common to MSc (HSc) Resource management Sem II