

FOOD SCIENCE
COURSE PATTERN AND SCHEME OF EXAMINATION

Course Code	Title of the Course	Instructions Hours/week	Duration of Exam (Hrs)	Marks			Credits
				IA	Semester End Exam	Total	
Semester - I							
LS2FUDC105	Fundamentals of Food Science & Nutrition	4	2 ½	40	60	100	4
LS2FUDP105	Food Science-I Practical- Lab	4	2 ½	20	30	50	2
Semester - II							
LS2FUDC155	Food Processing and Preservation	4	2 ½	40	60	100	4
LS2FUDP155	Food Science-II Practical-Lab	4	3	20	30	50	2
LS2FUOE168	Food Safety	3	2 ½	40	60	100	3
Semester - III							
LS2FUDC205	Basics of food safety and quality control	4	2 ½	40	60	100	4
LS2FUDP205	Basics of food safety and quality control	4	3	20	30	50	2
LS2FUOE218	Food and Nutrition	3	2 ½	40	60	100	3
Semester - IV							
LS2FUDC255	Fundamentals of food chemistry and microbiology	4	2 ½	40	60	100	4
LS2FUDP255	Fundamentals of food chemistry and microbiology	4	3	20	30	50	2
LS2FUOE268	Baking Technology	3	2 ½	40	60	100	3

Course Code	Title of the Course			Marks	
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		Instructions Hours/week	Duration of Exam (Hrs)	IA	Semester End Exam	Total	Credits
Semester – V							
LS2FUDC310	Introduction To Dairy & Fermentation Technology	4	2 ½	40	60	100	4
LS2FUDP310	Introduction To Dairy & Fermentation Technology	4	3	20	30	50	2
LS2FUDC311	Spices And Plantation Crop Technology	4	2 ½	40	60	100	4
LS2FUDP311	Spices And Plantation Crop Technology	4	3	20	30	50	2
Semester – VI							
LS2FUDC360	Introduction To Meat, Fish And Poultry Processing	4	2 ½	40	60	100	4
LS2FUDP360	Introduction To Meat, Fish And Poultry Processing	4	3	20	30	50	2
LS2FUDC361	Waste Management in Food Industry	4	2 ½	40	60	100	4
LS2FUDP361	Waste Management in Food Industry	4	3	20	30	50	2