

## Subjects for M.Sc. Food Technology (AcSIR)

### Semester – I

#### All Subjects Compulsory

1. Food Chemistry
2. Basic & Food Microbiology
3. Principles of General Engineering
4. Applied Mathematics & Statistics

### Semester – II

#### 3 Compulsory + 2 optional

1. Principles of Food Processing
2. Biochemistry & Nutrition
3. Basics of Food Engineering
4. Fundamentals of Molecular Biology & Bioinformatics
5. Baking & Confectionery Technology
6. Nutraceuticals & Functional Foods

Compulsory

Optional

### Semester – III

#### 3 Compulsory + 2 optional

1. Microbial Fermentation
2. Food Biotechnology & Bioengineering
3. Minor Project [Dissertation]
4. Animal Products Technology
5. Packaging Technology & Supply Chain
6. Lipidomics

Compulsory

Optional

### Semester – IV

#### 4 Compulsory + 1 optional

1. Major Project [Investigation]
2. Food Quality, Safety & Analysis
3. Molecular Biology & Genetic Engineering
4. Agri - Food Business Management & Intellectual Property
5. Technology & Infestation Control of Cereals, Legumes & Oilseeds
6. Technology & Infestation Control of Fruits & Vegetables
7. Technology & Infestation Control of Plantation Products & Flavours

Compulsory

Optional

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