

MSC FOODS AND NUTRITION PROGRAMME
SCHEME OF LEARNING AND EVALUATION
(For the students admitted in the academic year 2025 – 2026 & onwards)
Outcome Based Curriculum Framework with CBCS

Course Code	Course Title	Course Category	Course Type	Part Type	Lecture Hours	Tutorial Hours	Practical Hours	Course Credits	Max CA Marks	Max CE Marks	Total Marks
Semester - I											
25NDP101	Advanced Food Science	Core	Theory	3	5	0	3	5	25	75	100
25NDP102	Advanced Nutrition I	Core	Theory	3	5	0	0	4	25	75	100
25NDP103	Nutrition Through Lifecycle	Core	Theory	3	6	0	0	5	25	75	100
25NDP104	Food Processing Technology	Core	Theory	3	5	0	0	4	25	75	100
Semester - II											
25NDP205	Advanced Nutrition II	Core	Theory	3	4	0	0	4	25	75	100
25NDP206	Physiological Aspects of Nutrition	Core	Theory	3	5	0	0	4	25	75	100
25NDP207	Nutrition Research Methods	Core	Theory	3	4	0	0	4	25	75	100
25NDP208	Food Quality & Safety Management	Core	Theory	3	4	0	0	5	25	75	100
25NDP209A	Major Elective Course I Food Biotechnology	Elective	Theory	3	5	0	0	5	25	75	100
25NDP209B	Major Elective Course I Food Microbiology	Elective	Theory	3	5	0	0	5	25	75	100
25NDP210	Food Analysis Practical	Core	Practical	3	0	0	6	5	40	60	100
25NDP211	Industrial Training / Internship	Core	Training	3	0	0	0	2	40	60	100
25SECP201	Skill Enhancement Course: Cyber Security	Core	Theory	3	2	0	0	2	100	0	100
Semester - III											
25NDP312	Research Methodology and Statistics	Core	Theory	3	5	0	0	5	25	75	100
25NDP313	Nutrition Therapy	Core	Theory	3	4	1	0	5	25	75	100
25NDP314	Nutritional Biochemistry	Core	Theory	3	5	0	0	5	25	75	100
25NDP315	Computer Applications In Nutrition (Skill Based)	Core	Theory	3	0	0	4	3	25	75	100
25IDCNDP	Inter Disciplinary Course : Food Chemistry & Quality Control (Theory)	Elective	Theory	3	3	0	0	2	100	0	100
25IDCNDP	Inter Disciplinary Course : Food Chemistry & Quality Control (Practical)	Elective	Practical	3	0	0	2	2	40	60	100

Semester - IV

25NDP418A	Major Elective Course II Nutrition Plans & Policies	Elective	Theory	3	5	0	0	5	25	75	100
25NDP418B	Major Elective Course II Nutrition in Emergency	Elective	Theory	3	5	0	0	5	25	75	100
25NDP419	Food Toxicology	Core	Theory	3	5	0	2	5	25	75	100
25NDP420	Practical III: Biochemical Analysis(Skill Based)	Core	Practical	3	0	0	6	5	40	60	100
25NDP421	Project/Innovation/Startup	Core	Project	3	0	0	0	6	80	120	200