

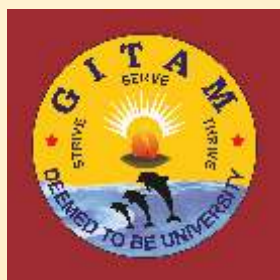
**GANDHI INSTITUTE OF TECHNOLOGY AND MANAGEMENT (GITAM)**

(Deemed to be University)

VISAKHAPATNAM \* HYDERABAD \* BENGALURU

Accredited by NAAC with A<sup>++</sup> Grade

## **GITAM School of Science**



## **CURRICULUM AND SYLLABUS**

### **4 Year Undergraduate Programme**

### **UMFST05: B.Sc. Food Science & Technology**

w.e.f. 2023-24 admitted batch

(Updated on 31<sup>st</sup> July 2023)

# **Academic Regulations**

**Applicable for the Undergraduate Programmes offered:**

**School of Humanities and Social Sciences  
School of Business  
and  
School of Science**



## **Vision**

To become a global leader in higher education.

## **Mission**

To impart futuristic and comprehensive education of global standards with a high sense of discipline and social relevance in a serene and invigorating environment.

## **Quality Policy**

To achieve global standards and excellence in teaching, research, and consultancy by creating an environment in which the faculty and students share a passion for creating, sharing and applying knowledge to continuously improve the quality of education.

## **GITAM School of Science**

### **Vision**

To nurture outstanding Science Education and build a vibrant world-class research and innovation ecosystem.

### **Mission**

1. To provide a flexible, responsive, and adaptive curriculum that emphasizes experiential learning and allows students to realize their full potential.
2. To develop high-impact research knowledge and solutions to improve the communities in which we live.
3. To promote a culture of high curiosity, enterprising mindset and keen desire to contribute to society.
4. To inculcate empathy, integrity, and trust in the GITAM fraternity with a strong commitment towards society and environment.

**UMFST05: B.Sc. Food Science & Technology**  
**(w.e.f.2023-24 Admitted Batch)**

**Programme Educational Objectives (PEOs)**

- PEO 1:** To mould the students for successful careers in the industry and institutions of food technology.
- PEO 2:** To make students competent in Food Science, allied areas and train them in entrepreneurship development.
- PEO 3:** To motivate young food technologists through professional, ethical development and research.
- PEO 4:** To introduce the students to societal needs and global food security challenges.

**PEO Articulation**

	<b>PEO1</b>	<b>PEO2</b>	<b>PEO3</b>	<b>PEO4</b>
<b>M1</b>	3	3	3	3
<b>M2</b>	3	3	3	3
<b>M3</b>	2	3	3	2
<b>M4</b>	1	2	3	3

*3 - High Correlation, 2 - Medium Correlation, 1 - Low Correlation*

## UMFST05: B.Sc. Food Science & Technology

### Programme Outcomes (POs) and Programme Specific Outcomes (PSOs)

At the end of the Programme the students would be able to demonstrate:

- PO1:** Complex problem-solving:
- To solve different kinds of problems in familiar and non-familiar contexts and apply the learning to real-life situations.
- PO2:** Critical thinking:
- Apply analytic thought to a body of knowledge, including the analysis and evaluation of policies, and practices, as well as evidence, arguments, claims, beliefs, and the reliability and relevance of evidence.
  - Identify relevant assumptions or implications and formulate coherent arguments.
  - Identify logical flaws and holes in the arguments of others.
  - Analyze and synthesize data from a variety of sources and draw valid conclusions and support them with evidence and examples.
- PO3:** Creativity:
- Create, perform, or think in different and diverse ways about the same objects or scenarios.
  - Deal with problems and situations that do not have simple solutions.
  - Innovate and perform tasks in a better manner.
  - View a problem or a situation from multiple perspectives.
  - Think 'out of the box' and generate solutions to complex problems in unfamiliar contexts.
  - Adopt innovative, imaginative, lateral thinking, interpersonal skills and emotional intelligence.
- PO4:** Communication Skills:
- Listen carefully, read texts and research papers analytically and present complex information in a clear and concise manner to different groups / audiences.
  - Express thoughts and ideas effectively in writing and orally and communicate with others using appropriate media.
  - Confidently share views and express herself / himself.
  - Construct logical arguments using correct technical language related to a field of learning, work/vocation, or an area of professional practice, and convey ideas, thoughts, and arguments using language that is respectful and sensitive to gender and other minority groups.
- PO5:** Analytical reasoning/thinking:
- Evaluate the reliability and relevance of evidence.
  - Identify logical flaws in the arguments of others.
  - Analyze and synthesize data from a variety of sources-draw valid conclusions and support them with evidence and examples, and address opposing viewpoints.
- PO6:** Research-related skills:
- A keen sense of observation, inquiry, and capability for asking relevant/ appropriate questions.
  - The ability to problematize, synthesize, and articulate issues and design research proposals.
  - The ability to define problems, formulate appropriate and relevant research questions, formulate hypotheses, test hypotheses using quantitative and qualitative data, establish hypotheses, make inferences based on the analysis and interpretation of data, and predict cause-and-effect relationships.
  - The capacity to develop appropriate methodology and tools for data collection.

- The appropriate use of statistical and other analytical tools and techniques.
  - The ability to plan, execute and report the results of an experiment or investigation, the ability to acquire the understanding of basic research ethics and skills in practicing/doing ethics in the field/ in personal research work, regardless of the funding authority or field of study.
- PO7:** Coordinating/collaborating with others:
- Work effectively and respectfully with diverse teams.
  - Facilitate cooperative or coordinated effort on the part of a group.
  - Act together as a group or a team in the interests of a common cause and work efficiently as a member of a team.
- PO8:** Leadership readiness/qualities:
- Mapping out the tasks of a team or an organization and setting direction.
  - Formulating an inspiring vision and building a team that can help achieve the vision, motivating and inspiring team members to engage with that vision.
  - Using management skills to guide people to the right destination.
- PO9:** Learning how to learn skills:
- Acquire new knowledge and skills, including 'learning how to learn skills, that are necessary for pursuing learning activities throughout life, through self-paced and self-directed learning aimed at personal development, meeting economic, social, and cultural objectives, and adapting to changing trades and demands of the workplace, including adapting to the changes in work processes in the context of the fourth industrial revolution, through knowledge / skill development / re-skilling.
  - Work independently; identify appropriate resources required for further learning.
  - Acquire organizational skills and time management to set self-defined goals and targets with timelines.
  - Inculcate a healthy attitude to be a lifelong learner.
- PO10:** Digital and technological skills:
- Use ICT in a variety of learning and work situations.
  - Access, evaluate, and use a variety of relevant information sources, and use appropriate software for analysis of data.
- PO11:** Multicultural competence and inclusive spirit:
- The acquisition of knowledge of the values and beliefs of multiple cultures and a global perspective to honour diversity.
  - Capability to effectively engage in a multicultural group/society and interact respectfully with diverse groups.
  - Capability to lead a diverse team to accomplish common group tasks and goals.
  - Gender sensitivity and adopting a gender-neutral approach, as also empathy for the less advantaged and the differently-abled including those with learning disabilities.
- PO12:** Value inculcation:
- Embrace and practice constitutional, humanistic, ethical, and moral values in life, including universal human values of truth, righteous conduct, peace, love, non-violence, scientific temper, citizenship values.
  - Practice responsible global citizenship required for responding to contemporary global challenges, enabling learners to become aware of and understand global issues and to become active promoters of more peaceful, tolerant, inclusive, secure, and sustainable societies.
  - Formulate a position/argument about an ethical issue from multiple perspectives.
  - Identify ethical issues related to work, and follow ethical practices, including avoiding unethical behavior such as fabrication, falsification or misrepresentation of data, or committing plagiarism, and adhering to intellectual property rights.
  - Recognize environmental and sustainability issues and participate in actions to promote sustainable development.
  - Adopt an objective, unbiased, and truthful actions in all aspects of work.
  - Instill integrity and identify ethical issues related to work, and follow ethical practices.

- PO13:** Autonomy, responsibility, and accountability:
- Apply knowledge, understanding, and/or skills with an appropriate degree of independence relevant to the level of the qualification.
  - Work independently, identify appropriate resources required for a project, and manage a project through to completion.
  - Exercise responsibility and demonstrate accountability in applying knowledge and/or skills in work and/or learning contexts appropriate for the level of the qualification, including ensuring safety and security at workplaces.
- PO14:** Environmental awareness and action:
- Ability to apply the knowledge, skills, attitudes, and values required to take appropriate actions for.
  - Mitigating the effects of environmental degradation, climate change, and pollution.
  - Effective waste management, conservation of biological diversity, management of biological resources and biodiversity, forest and wildlife conservation, and sustainable development and living.
- PO15:** Community engagement and service:
- To participate in community-engaged services/ activities for promoting the wellbeing of society.
- PO16:** Empathy:
- To identify with or understand the perspective, experiences, or points of view of another individual or group, and to identify and understand other people's emotions.
- PSO1:** Understand food components, their interactions, and their role in food processing.
- PSO2:** Apply the knowledge of various food analytical methods to quantify the desired compounds.
- PSO3:** Will appreciate the importance of microbiological techniques in food production and food safety.
- PSO4:** Will be able to design food plant, and understand the principles of instruments required for processing and preservation.



# **Curriculum Structure**

*(Flexible Credit System)*

**Minimum Credit Requirements to Award Degree Under Each Category**

S.No.	Course Category and Category Code		Minimum Credit Requirement					
			3 Year Undergraduate		4 Year Undergraduate (Hons.)		4 Year Undergraduate (Hons.) with Research	
			Credits	(%)	Credits	(%)	Credits	(%)
1	Multidisciplinary Core Courses	MDC	12	10	12	7.5	12	7.5
2	Major Core	MC	40	33.33	72	45	60	37.5
3	Major Electives	ME	20	16.66	20	12.5	20	12.5
4	Minor	MI	24	20	32	20	32	20
5	Internship	INT	04	3.40	04	2.50	04	2.50
6	Ability Enhancement Courses – University Core	UC	08	6.60	08	05	08	05
7	Skill Enhancement Courses – University Core	UC	08	6.60	08	05	08	05
8	Value Added Courses – University Core	UC	04	3.40	04	2.50	04	2.50
9	Research Project / Dissertation	PROJ	--	00	--	00	12	7.50
<b>Total</b>			<b>120</b>	<b>100</b>	<b>160</b>	<b>100</b>	<b>160</b>	<b>100</b>

**Multi-disciplinary Core Courses (MDC)**

Course Code	Level	Course Title	L	T	P	S	J	C
HRMG1012	100	<a href="#">Principles of Management</a>	2	0	0	0	0	2
VEDC1001	100	<a href="#">Venture Development</a>	2	0	0	0	0	2
SOCY1031	100	<a href="#">Humans, Humanity and Humanities</a>	2	0	0	0	0	2
SOCY1041	100	<a href="#">Humans and their World</a>	2	0	0	0	0	2
PHYS1251	100	<a href="#">Introduction to Physical Sciences</a>	2	0	0	0	0	2
BCBI1041	100	<a href="#">Introduction to Chemical and Life Sciences</a>	2	0	0	0	0	2
<b>Total Credits</b>			<b>12</b>					

**Major Core (MC)**

Course Code	Level	Course Title	L	T	P	S	J	C
MFST1091	100	<a href="#">Fundamentals of Food Technology</a>	3	0	0	0	0	3
MFST2002	200	<a href="#">Technology of Plantation crops</a>	3	0	0	0	0	3
MFST2022	200	<a href="#">Technology of Plantation crops Laboratory</a>	0	0	2	0	0	1
MFST2411	200	<a href="#">Principles of Food Science</a>	3	0	0	0	0	3
MFST2421	200	<a href="#">Principles of Food Science Laboratory</a>	0	0	2	0	0	1
MFST2481	200	<a href="#">Fundamentals of Food Engineering</a>	3	0	0	0	0	3
MFST2551	200	<a href="#">Biochemical and Biophysical Techniques</a>	3	0	0	0	0	3
MFST2561	200	<a href="#">Biochemical and Biophysical Techniques Laboratory</a>	0	0	2	0	0	1

MFST3012	300	<a href="#">Food Biochemistry</a>	3	0	0	0	0	3
MFST3032	300	<a href="#">Food Biochemistry Laboratory</a>	0	0	2	0	0	1
MFST3271	300	<a href="#">Entrepreneurship, Bioethics and Biosafety</a>	3	0	0	0	0	3
MFST3321	300	<a href="#">Food Microbiology</a>	3	0	0	0	0	3
MFST3331	300	<a href="#">Food Microbiology Laboratory</a>	0	0	2	0	0	1
MFST3361	300	<a href="#">Food Processing and Preservation Technology</a>	3	0	0	0	0	3
MFST3371	300	<a href="#">Food Processing and Preservation Technology Laboratory</a>	0	0	2	0	0	1
BCBI1101	100	<a href="#">Cell Biology</a>	3	0	0	0	0	3
BTSC2151	200	<a href="#">Molecular Biology</a>	3	0	0	0	0	3
BTSC2161	200	<a href="#">Molecular Biology Laboratory</a>	0	0	2	0	0	1
<b>Total Credits</b>			<b>40</b>					

### Major Electives (ME)

Minimum number of credits to be earned: 20.

Course Code	Level	Course Title	L	T	P	S	J	C
MFST2491	200	<a href="#">Beverage Technology</a>	3	0	0	0	0	3
MFST2381	200	<a href="#">Functional Foods and Nutraceuticals</a>	3	0	0	0	0	3
MFST2511	200	<a href="#">Food and Nutrition</a>	3	0	0	0	0	3
MFST2521	200	<a href="#">Food and Nutrition Laboratory</a>	0	0	2	0	0	1
MFST2531	200	<a href="#">Animal Food Technology</a>	3	0	0	0	0	3
MFST2541	200	<a href="#">Animal Food Technology Laboratory</a>	0	0	2	0	0	1
MFST3491	300	<a href="#">Technology of Spices</a>	3	0	0	0	0	3
MFST3501	300	<a href="#">Technology of Spices Laboratory</a>	0	0	2	0	0	1
MFST3381	300	<a href="#">Food Safety and Quality</a>	3	0	0	0	0	3
MFST3391	300	<a href="#">Food Safety and Quality Laboratory</a>	0	0	2	0	0	1
MFST3341	300	<a href="#">Food Packaging Technology</a>	3	0	0	0	0	3
MFST3351	300	<a href="#">Food Policy and Regulation</a>	3	0	0	0	0	3
MFST3311	300	<a href="#">Food Design and Formulation</a>	3	0	0	0	0	3
MFST3451	300	<a href="#">Organic farming</a>	3	0	0	0	0	3
MFST3401	300	<a href="#">Genetics and Molecular Biology</a>	3	0	0	0	0	3
MFST3411	300	<a href="#">Genetic Engineering and Biotechnology</a>	3	0	0	0	0	3

### Internship (INT)

Course code	Level	Course Title	L	T	P	S	J	C
INTN3444	300	Internship	2	0	0	0	8	4

### University Core (UC)

Course code	Level	Course Title	L	T	P	S	J	C
<b>Ability Enhancement Courses</b>								
LANG1042	100	<a href="#">Academic Writing</a>	2	0	0	0	0	2
LANG1201	100	<a href="#">Critical Thinking</a>	2	0	0	0	0	2
LANG1012	100	<a href="#">Communication Skills in English – Intermediate</a>	0	0	4	0	0	2

LANG1022	100	<a href="#">Communication Skills in English – Advanced</a>	0	0	4	0	0	2
<b>Skill Enhancement Courses</b>								
CSCI1301	100	<a href="#">Introduction to Programming</a>	0	0	4	0	0	2
CSCI1311	100	<a href="#">Introduction to Data Science</a>	0	0	4	0	0	2
CLAD1002	100	<a href="#">Emotional Intelligence &amp; Reasoning Skills</a>	0	0	2	0	0	1
CLAD1012	100	<a href="#">Leadership Skills &amp; Quantitative Aptitude</a>	0	0	2	0	0	1
CLAD1022	100	<a href="#">Verbal Ability &amp; Quantitative Ability</a>	0	0	2	0	0	1
CLAD1032	100	<a href="#">Practicing Verbal Ability &amp; Quantitative Aptitude</a>	0	0	2	0	0	1
<b>Value Added Courses</b>								
ENVS1002	100	<a href="#">Environmental Studies *</a>	3	0	0	0	0	3
POLS1051	100	<a href="#">The Indian Constitution *</a>	1	0	0	0	0	1
<b>Pass / Fail Courses (Mandatory)</b>								
FINA1081	100	<a href="#">Personal Financial Planning *</a>	1	0	0	0	0	0
PHPY1011	100	<a href="#">Gandhi and the Contemporary World * / UHV</a>	1	0	0	0	0	0
<b>Pass / Fail Courses (Any one course to be chosen)</b>								
DOSP1122	100	Yoga	0	0	2	0	0	0
MFST1002	100	<a href="#">Health and Wellbeing *</a>	0	0	2	0	0	0
<b>Club Activities</b>								
DOSL1002	100	<a href="#">Club Activity (Participant)</a>	0	0	2	0	0	0
DOSL1012	100	<a href="#">Club Activity (Member of the Club)</a>	0	0	2	0	0	0
DOSL1022	100	<a href="#">Club Activity (Leader of the Club)</a>	0	0	2	0	0	0
DOSL1032	100	<a href="#">Club Activity (Competitor)</a>	0	0	2	0	0	0
<b>Community Service</b>								
DOSL1042	100	<a href="#">Community Services – Volunteer</a>	0	0	2	0	0	0
DOSL1052	100	<a href="#">Community Services – Mobilizer</a>	0	0	2	0	0	0
<b>Sports</b>								
DOSP1002	100	<a href="#">Badminton</a>	0	0	2	0	0	0
DOSP1012	100	<a href="#">Chess</a>	0	0	2	0	0	0
DOSP1022	100	<a href="#">Carrom</a>	0	0	2	0	0	0
DOSP1032	100	<a href="#">Football</a>	0	0	2	0	0	0
DOSP1042	100	<a href="#">Volleyball</a>	0	0	2	0	0	0
DOSP1052	100	<a href="#">Kabaddi</a>	0	0	2	0	0	0
DOSP1062	100	<a href="#">Kho- Kho</a>	0	0	2	0	0	0
DOSP1072	100	<a href="#">Table Tennis</a>	0	0	2	0	0	0
DOSP1082	100	<a href="#">Handball</a>	0	0	2	0	0	0
DOSP1092	100	<a href="#">Basketball</a>	0	0	2	0	0	0
DOSP1102	100	<a href="#">Tennis</a>	0	0	2	0	0	0
DOSP1112	100	<a href="#">Throw ball</a>	0	0	2	0	0	0

\* Massive Open Online Course (MOOC)

*Students pursuing 4<sup>th</sup> year of the Programme need to choose the courses from the respective basket of Honours or Honours with Research*

### Honours Courses

Minimum number of credits to be earned: 32.

Course Code	Level	Course Title	L	T	P	S	J	C
MFST4101	400	<a href="#">Fermentation Technology</a>	3	0	0	0	0	3
MFST4111	400	<a href="#">Fermentation Technology Laboratory</a>	0	0	2	0	0	1

MFST4201	400	<a href="#">Instrumentation for Food Analysis</a>	3	0	0	0	0	3
MFST4211	400	<a href="#">Instrumentation for Food Analysis Laboratory</a>	0	0	2	0	0	1
MFST4041	400	<a href="#">Dairy Technology</a>	3	0	0	0	0	3
MFST4051	400	<a href="#">Dairy Technology Laboratory</a>	0	0	2	0	0	1
MFST4301	400	<a href="#">Waste Management of Food Industries</a>	3	0	0	0	0	3
MFST4311	400	<a href="#">Waste Management of Food Industries Laboratory</a>	0	0	2	0	0	1
MFST4021	400	<a href="#">Bakery and Confectionary</a>	3	0	0	0	0	3
MFST4031	400	<a href="#">Bakery and Confectionary Laboratory</a>	0	0	2	0	0	1
MFST4061	400	<a href="#">Diet and Lifestyle</a>	3	0	0	0	0	3
MFST4071	400	<a href="#">Diet and Lifestyle Laboratory</a>	0	0	2	0	0	1
MFST4121	400	<a href="#">Food Sensory Evaluation</a>	3	0	0	0	0	3
MFST4131	400	<a href="#">Food Sensory Evaluation Laboratory</a>	0	0	2	0	0	1
MFST4001	400	<a href="#">Applied Physiology</a>	3	0	0	0	0	3
MFST4011	400	<a href="#">Applied Physiology Laboratory</a>	0	0	2	0	0	1

### Honours with Research Courses

Minimum number of credits to be earned is 32 out of which 12 credits must be earned through Research Project / Dissertation

Course Code	Level	Course Title	L	T	P	S	J	C
MFST4101	400	<a href="#">Fermentation Technology</a>	3	0	0	0	0	3
MFST4111	400	<a href="#">Fermentation Technology Laboratory</a>	0	0	2	0	0	1
MFST4201	400	<a href="#">Instrumentation for Food Analysis</a>	3	0	0	0	0	3
MFST4211	400	<a href="#">Instrumentation for Food Analysis Laboratory</a>	0	0	2	0	0	1
MFST4041	400	<a href="#">Dairy Technology</a>	3	0	0	0	0	3
MFST4051	400	<a href="#">Dairy Technology Laboratory</a>	0	0	2	0	0	1
MFST4121	400	<a href="#">Food Sensory Evaluation</a>	3	0	0	0	0	3
MFST4131	400	<a href="#">Food Sensory Evaluation Laboratory</a>	0	0	2	0	0	1
MFST4001	400	<a href="#">Applied Physiology</a>	3	0	0	0	0	3
MFST4011	400	<a href="#">Applied Physiology Laboratory</a>	0	0	2	0	0	1
<b>Research Project / Dissertation (PROJ)</b>								
DIST4888	400	Dissertation - I (Review of Literature & Research Proposal)	0	0	0	0	8	4
DIST4999	400	Dissertation – II	0	0	0	0	16	8

**Minor Courses**

One Minor is to be chosen from the following list of Minors.

The minimum number of credits to be earned up to 3 years of the programme is 24.

The minimum number of credits to be earned for the 4 year programme is 32.

**Minors List**

S.No.	Minor	Credits Required	
		3-Year UG	4-Year UG
1	<a href="#">Biochemistry</a>	24	32
2	<a href="#">Bioinformatics</a>	24	32
3	<a href="#">Biotechnology</a>	24	32
4	<a href="#">Chemistry</a>	24	32
5	<a href="#">Environmental Science</a>	24	32
6	<a href="#">Mathematics</a>	24	32
7	<a href="#">Statistics</a>	24	32
8	<a href="#">Microbiology</a>	24	32
9	<a href="#">Food Science and Technology</a>	24	32
10	<a href="#">Physics</a>	24	32
11	<a href="#">Electronics</a>	24	32
12	<a href="#">Data Science</a>	24	32
13	<a href="#">English</a>	24	32
14	<a href="#">History</a>	24	32
15	<a href="#">Political Science</a>	24	32
16	<a href="#">Psychology</a>	24	32
17	<a href="#">Sociology</a>	24	32
18	<a href="#">Economics</a>	24	32
19	<a href="#">Mass communication</a>	24	32
20	<a href="#">Visual Communication</a>	24	32
21	<a href="#">Bharatanatyam</a>	24	32
22	<a href="#">Carnatic Vocal</a>	24	32
23	<a href="#">Kuchipudi</a>	24	32
24	<a href="#">Mohiniyattam</a>	24	32
25	<a href="#">Mridangam</a>	24	32
26	<a href="#">Theatre Arts</a>	24	32
27	<a href="#">Business Administration</a>	24	32



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**GITAM School of Science**  
**GITAM (Deemed to be Universtiy)**  
**Visakhapatnam | Hyderabad | Bengaluru**