

Jiwaji University Gwalior (M.P.)
M.Sc. FOOD TECHNOLOGY
Session DEC 2018
1 st Semester Scheme

University Course	Micropro	Comp/Option	Course Name	Total Marks	Theory			Practical			Sessional		
					Max.	Min.	Total	Max.	Min.	Total	Max.	Min.	Total
101		C	FOOD BIOCHEMISTRY AND NUTRITION	100	85	29					15	5	
102		C	FOOD CHEMISTRY	100	85	29					15	5	
103		C	FOOD MICROBIOLOGY	100	85	29					15	5	
104		C	PRINCIPLES OF FOOD PROCESSING AND PRESERVATION	100	85	29					15	5	
PRAC 1		C	LABORATORY COURSE -I	100				100	40				
PRAC 2		C	LABORATORY COURSE -II	100				100	40				
MAX MARKS			AGGR. PASS %	CLASS Y/N	2nd Div.	GRACE Y/N	GRACE IN EACH PAPER	ATKT/PNS/S uppl. Y/N	NO. OF SUB.	NO. OF SUB. TO APPEAR			
600			40%	NO		YES	1MARK/1PAPER	2	6	6			

Jiwaji University Gwalior (M.P.)
M.Sc. FOOD TECHNOLOGY
Session JUNE 2019
2 nd Semester Scheme

University Course	Micropro	Comp/Option	Course Name	Total Marks	Theory			Practical			Sessional		
					Max.	Min.	Total	Max.	Min.	Total	Max.	Min.	Total
201		C	FRUITS AND VEGETABLE TECHNOLOGY	100	85	29					15	5	
202		C	FOOD QUALITY CONTROL, LAWS & MANAGEMENT	100	85	29					15	5	

203		C	FOOD ENGINEERING	100	85	29					15	5	
204		C	FOOD PACKING	100	85	29					15	5	
205		C	LABORATORY COURSE -I	100				100	40				
206		C	LABORATORY COURSE -II	100				100	40				
MAX MARKS			AGGR. PASS %	CLASS Y/N	2nd Div.	GRACE Y/N	GRACE IN EACH PAPER	ATKT/PNS/S uppl. Y/N	NO. OF SUB.	NO. OF SUB. TO APPEAR			
600			40%	NO		YES	1MARK/1PAPER	2	6	6			

Jiwaji University Gwalior (M.P.)
M.Sc. FOOD TECHNOLOGY
Session DEC 2019
3 rd Semester Scheme

University Course	Micropro	Comp/Option	Course Name	Total Marks	Theory			Practical			Sessional		
					Max.	Min.	Total	Max.	Min.	Total	Max.	Min.	Total
301		C	PROCESSING OF CEREALS , PULSES OIL SEEDS & SUGAR CROPS	100	85	29					15	5	
302		C	DAIRY TECHNOLOGY	100	85	29					15	5	
303		O	MEAT, FISH & POULTRY PRODUCTS	100	85	29					15	5	
			FERMENTATION TECHNOLOGY										
			PRODUCT DEVELOPMENT FROM FOOD INDUSTRY REFUSE										
304		O	FOOD ADDITIVES , SPICES & FLAVOUR TECHNOLOGY	100	85	29					15	5	
			FOOD BIOTECHNOLOGY										
			BIostatistics, COMPUTER APPLICATIONS										
305		C	LABORATORY COURSE-I	100				100	40				
306		C	LABORATORY COURSE-II	100				100	40				

MAX MARKS			AGGR. PASS %	CLASS Y/N	2nd Div.	GRACE Y/N	GRACE IN EACH PAPER	ATKT/PNS/S uppl. Y/N	NO. OF SUB.	NO. OF SUB. TO APPEAR
600			40%	NO		YES	1MARK/1PAPER	2	10	6

Jiwaji University Gwalior (M.P.)
M.Sc. FOOD TECHNOLOGY
Session JUNE 2020
4 th Semester Scheme

University Course	Micro pro	Comp/Option	Course Name	Total Marks	Theory			Practical			Sessional		
					Max.	Min.	Total	Max.	Min.	Total	Max.	Min.	Total
401		C	ADVANCES IN FOOD TECHNOLOGY	100	85	29					15	5	
402		O	NEUTRACEUTICALS & FUNCTIONAL FOODS	100	85	29					15	5	
			FOOD TOXICOLOGY										
			ENTREPRENEURSHIP & BUSINESS MANAGEMENT IN FOOD TECHNOLOGY										
403		C	PERSONALITY / SKILL DEVELOPMENT	100				100	40				
404		C	PROJECT WORK	200				200	80				
405		C	INDUSTRIAL TRAINING PROJECT VIVA	100				100	40				
MAX MARKS			AGGR. PASS %	CLASS Y/N	2nd Div.	GRACE Y/N	GRACE IN EACH PAPER	ATKT/PNS/S uppl. Y/N	NO. OF SUB.	NO. OF SUB. TO APPEAR			
600			40%	NO		YES	1MARK/1PAPER	2	7	5			