

## CREDIT TEMPLATES

### CERTIFICATE COURSE IN FOOD SCIENCE AND QUALITY CONTROL

S. No.	Paper Code	Paper Title	Type of Paper (Theory, Practical, Project, Seminar)	Contact Hours		Credits	Max. Marks	Min. Marks
				Per Semester	Per Week			
1.	FSQ 131	Food Science	THEORY	–	3	–	100	40
2.	FSQ 132	Food Adulteration and Preservation	THEORY	–	3	–	100	40
3.	FSQ 133	Food Science and Preservation	PRACTICAL	–	2	–	100	40
	TOTAL				8		300	120

**DIPLOMA COURSE IN FOOD SCIENCE AND QUALITY**  
**CONTROL**

S. No.	Paper Code	Paper Title	Type of Paper (Theory, Practical, Project, Seminar)	Contact Hours		Credits	Max. Marks	Min. Marks
				Per Semester	Per Week			
1.	FSQ 231	Food Microbiology and Safety	THEORY	–	3	–	100	40
2.	FSQ 232	Food Processing and Technology	THEORY	–	3	–	100	40
3.	FSQ 233	Food Analysis	PRACTICAL	–	2	–	100	40
4.	FSQ 234	Internship*	PRACTICAL	–		–	100	40
	TOTAL				8		400	160

**Evaluation of the internship will be based on-**  
Report writing and submission  
Presentation  
Viva Voce

## ADVANCED DIPLOMA COURSE IN FOOD SCIENCE AND QUALITY CONTROL

S. No.	Paper Code	Paper Title	Type of Paper (Theory, Practical, Project, Seminar)	Contact Hours		Credits	Max. Marks	Min. Marks
				Per Semester	Per Week			
1.	FSQ 331	Product Formulation	THEORY	–	3	–	100	40
2.	FSQ 332	Food Quality Control	THEORY	–	3	–	100	40
3.	FSQ 333	Product Formulation	PRACTICAL	–	2	–	100	40
4.		Internship*	PRACTICAL	–		–	100	40
	TOTAL				8		400	160

**\* Evaluation of the internship will be based on-**

Report writing and submission

Presentation

Viva Voce

