

**Annexure- I****University of Mysore, Mysuru****Syllabus for 3<sup>rd</sup> and 4<sup>th</sup> Semester****Contents of Courses for B.Sc. in Food Science and Nutrition**

<b>Semester</b>	<b>Course No.</b>	<b>Course category</b>	<b>Theory/ Practical</b>	<b>Credits</b>	<b>Paper Title</b>	<b>Marks</b>	
						<b>S.A.</b>	<b>I.A.</b>
<b>I</b>	FSNT1.1	DSC	Theory	3	Human Physiology	80	20
	FSNP1.2	DSC	Practical	2	Human Physiology	40	10
<b>II</b>	FSNT2.1	DSC	Theory	3	Fundamentals of Human Nutrition	80	20
	FSNP2.2	DSC	Practical	2	Fundamentals of Human Nutrition	40	10
<b>III</b>	FSNT3.1	DSC	Theory	3	Principles of Food Science	80	20
	FSNP3.2	DSC	Practical	2	Principles of Food Science	40	10
	FSNET 3.3	Elective 1	Theory	3	Indian Traditional Foods	80	20
	FSNT 3.4	Elective 2	Theory	3	Food Hygiene and Sanitation	80	20
<b>IV</b>	FSNT 4.1	DSC	Theory	3	Life cycle Nutrition	80	20
	FSNP 4.2	DSC	Practical	2	Life cycle Nutrition	40	10
	FSNSP 4.3	Skill	Practical	2	Food Adulteration Techniques	40	10
	FSNET 4.4	Elective 3	Theory	3	Common Nutritional Problems	80	20

Abbreviation for FSNDST1.1 /FSNDSCP1.1

FSN – Food Science and Nutrition; DSC – Discipline Core; T – Theory/ P – Practical; 1 – First Semester; .1 – Course 1

**Syllabus for 3<sup>rd</sup> and 4<sup>th</sup> Semester**  
**B Sc Food Science & Nutrition**  
**Semester III**

Course Title: <b>FOOD SCIENCE AND NUTRITION / Principles of Food Science</b>	
Total Contact Hours: 42+56	Course Credits:3+2
Formative Assessment Marks: 20	Test1 + Test2 = 2 h
Summative Assessment Marks: 80	Duration of ESA/Exam: 03 h

**Course Pre-requisite(s):** Students who have passed Pre-University Board of Examination or Equivalent board with science subjects are eligible for the undergraduate degree B. Sc in Food Science and Nutrition.

**Objectives:**

- To obtain knowledge on different food groups and their contribution to nutrition.
- To provide understanding about composition and nutritive value of food and knowledge relevant to processing, shelf life extension and reduction of toxins
- To gain knowledge on food safety, hazards and designing of new food products

**Course Outcomes (COs):**

At the end of the course the student gains the knowledge on:

- Basic concepts of Food Science
- Food groups, food commodities and their structure

**B. Sc Semester 3**

**Title of the Course: Food Science & Nutrition**

<b>Course : FSNT3.1- DSC 3.1 Principles of Food Science</b>	
Number of Theory Credits	Number of lecture hours/semester
<b>03</b>	<b>42</b>

<b>Content of Course :3.1 DSC Principles of Food Science</b> <b>Credits 3 /week Total 42 hrs</b>	<b>42h</b>
<b>Unit – 1 Introduction to Food Science and Cereals, Millets and their Products</b>	<b>10 h</b>
<p><b>A. Introduction to Food Science :</b> Introduction, Properties and functions of foods</p> <p><b>B. Cereals, Millets and their products</b></p> <ul style="list-style-type: none"> <li>• Structure and nutrient composition rice and wheat</li> <li>• Processed products of wheat and rice.</li> <li>• Millets and its food uses.</li> <li>• Germination and Malting of Grains – process, characteristics, Nutritional benefits and uses</li> </ul> <p><b>Fermented foods (brief)</b></p> <ul style="list-style-type: none"> <li>• Mechanism of fermentation and changes occurring during fermentation.</li> <li>• Indian fermented foods (idly, dosa, dhokla, and bread).</li> <li>• Beverages – Types (Alcoholic &amp; Non-alcoholic)</li> </ul>	
<b>Unit – 2 Legumes, Nuts and oilseeds</b>	<b>12 h</b>

<b>Legumes</b> <ul style="list-style-type: none"> <li>Structure and nutrient compositions of legumes, Factors affecting the cooking quality of legumes (soaking, fermentation, extrusion, germination and puffing) and Anti-nutritional factors</li> </ul> <b>Nuts and oilseeds</b> <ul style="list-style-type: none"> <li>Oilseeds – Composition, Processing and Food uses</li> <li>Physicochemical properties of fats and oils</li> </ul>	
<b>Unit – 3 Vegetables, Fruits, Sweetening Agents</b>	10 h
<b>Vegetables and fruits</b> <ul style="list-style-type: none"> <li>Classification and nutrient composition of fruits and vegetables.</li> <li>Pigments – Types, Effects of cooking media on color, texture and acceptability.</li> <li>Browning reaction and its prevention.</li> </ul> <b>Sweetening Agents (Brief)</b> <ul style="list-style-type: none"> <li>Sugar, Jaggery, Honey etc.</li> <li>Crystallization of sugar and its application in food preparations.</li> <li>Artificial Sweetening agents – Composition and Uses</li> </ul>	
<b>Unit-4. Animal Sources</b>	10 h
<b>Milk and milk products</b> <ul style="list-style-type: none"> <li>Composition of milk, Factors affecting the quality and Different types of milk and products.</li> </ul> <b>Eggs</b> <ul style="list-style-type: none"> <li>Structure, composition, Grading, Factors affecting the quality and Effect of cooking on eggs and role of egg in different preparations</li> </ul> <b>Meat, poultry and fish</b> <ul style="list-style-type: none"> <li>Structure of muscles and meat quality, Post-mortem changes and Factors to be considered in selection and preparation of meat, poultry and fish</li> </ul>	

## References

- Food Processing Technology by P.J. Fellows, Wood head publishing Ltd.
- Food Science by N.N. Potter, CBS publishing.
- Physical principles of Food Preservation. Vol. II by M. Karel, O.R. Fenema and D.B. Lurd, Maroel, Dekker Inc. New York.
- Alzamora, S.M., Tapia, M.S. and Lopez Malo, A. Minimally Processed Fruits and
- Vegetables: Fundamental Aspects and Applications, Springer, 2005.
- Chakrabarty MM. 2003. Chemistry and Technology of Oils and Fats. Prentice Hall.
- Chakraverty.A1995.Post Harves Technology of Cereals, Pulses and Oilseeds, Oxford & IBH Publishing Co.Pvt.Ltd.
- Dendy DAV & Dobraszczyk BJ. 2001. Cereal and Cereal Products. Aspen.
- Hamilton RJ & Bhatia. 1980. Fats and Oils - Chemistry and Technology. App. Sci. Publ.
- Hoseney RS. 1994. Principles of Cereal Science and Technology. 2nd Ed. AACC.
- Kay DE. 1979. Food Legumes. Tropical Products Institute.
- Kent NL. 1983. Technology of Cereals. 4th Ed. Pergamon Press
- Salunkhe, D.K. and Kadam, S.S. Handbook of Fruit Science and Technology: Production, Composition, Storage, and Processing, Marcel Dekker, 2005.
- Agro Food Processing: Technology Vision 2020 Fruits & Vegetables Current Status Vision TIFAC, 1996.
- Introductory Foods by Hughes O and Bennion, M. 5<sup>th</sup> ed. The macmillan Co., New York. 1970.
- Experimental Study of Foods by Griswold, R.M. 1962., Houghton mifflin company, Boston.
- Ghose, R.L.M., Ghate, M.B. and Subramaniam, V. 1960. Rice in India. ICMR, New Delhi.
- Eckles, G.H., Combs, W.S. and Macy, H. 1951. Milk and Milk Products, RMB Publishing Co., Ltd., New Delhi
- Fisher, P. and Bender, A. 1971. The Value of Foods. Oxford University Press, London.

**Pedagogy**

Regular lectures, demonstrations, Exercises on observation and follow up with group Discussions, case studies, ICT enabled teaching and learning experiences in terms of video Lessons and documentary film shows.

<b>Formative Assessment</b>	
<b>Assessment Occasion/ type</b>	<b>Weight-age in Marks</b>
Class test/ Assignments/ Quiz-Assessment-1	10
Class test/ Assignments/ Quiz -Assessment-2	10
<b>Total</b>	<b>20</b>

<b>Content of Course : FSNP 3.2- DSC PRACTICALS–Principles of Food Science (Credits 2 / 4 hrs week) Total 48 hrs</b>	<b>Total 48 Hrs</b>
<ol style="list-style-type: none"> <li>Cereals               <ol style="list-style-type: none"> <li>Microscopic examination of starch molecules.</li> <li>Gelation of cereal flours (compare the time taken for gel formation and consistency).</li> <li>Observation of cooking time &amp; quality of steamed, aged &amp; par boiled rice.</li> </ol> </li> <li>Pulses – Effect of soaking, sprouting, addition of acid, alkali on cooking quality (any one or two pulses like green gram, Bengal gram, cowpea etc).</li> <li>Fats and Oil- Determination of smoking point and uses.</li> <li>Vegetables &amp; Fruits               <ol style="list-style-type: none"> <li>Effect of adding acid &amp; alkali on green, red, yellow &amp; white vegetables</li> <li>Methods of preventing browning</li> </ol> </li> <li>Milk &amp; milk products               <ol style="list-style-type: none"> <li>Factors affecting curdling of milk (demonstration)</li> <li>Preparation of khoa (demonstration)</li> </ol> </li> <li>Eggs               <ol style="list-style-type: none"> <li>Demonstration of grading eggs for quality</li> <li>Ferrous sulphide formation &amp; prevention</li> <li>Effects of beating egg white on stiffness of foam &amp; its uses (Custard &amp; Omelet)</li> </ol> </li> <li>Sugar cookery – Determination of stages of crystallization &amp; its uses</li> <li>Preprocessing techniques – Malting, germination, fermentation.</li> <li>Visit to Food Processing &amp; Packaging industry, research laboratory.</li> <li>Market survey of processed food products</li> <li>Submission of class record and project report.</li> </ol>	

<b>Course FSNP 3.2: FOOD SCIENCE AND NUTRITION / PRACTICALS- Principles of Food Science</b>	
Total Contact Hours: 48	Course Credits:2
Formative Assessment Marks: 10	Test1+Test 2= 2Hrs
Summative Assessment Marks: 40	Duration of ESA/Exam: 03Hrs

<b>Formative Assessment</b>	
<b>Assessment Occasion/ type</b>	<b>Weight-age in Marks</b>
Class test / Assignments / - Assessment-1	05
Class test / Assignments / - Assessment-2	05
<b>Total</b>	<b>10</b>

**Course FSNET 3.3 Elective - INDIAN TRADITIONAL FOODS - Credits 3:0:0=3/42hrs****Course Outcomes (COs):**

1. Gain knowledge on diversities of foods and food habits of India
2. Understand the patterns in India with focus on traditional foods.

<b>Content of Course FSNT 3.3. Elective 1) Indian Traditional Foods</b>	<b>42Hrs</b>
<b>Unit – 1 Traditional Methods of Food Processing</b>	<b>14</b>
<b>A.</b> Traditional methods of milling grains – rice, wheat and corn – equipments and processes as compared to modern methods. <b>B.</b> Equipments and processes for edible oil extraction, paneer, butter and ghee manufacture – comparison of traditional and modern methods. <b>C.</b> Energy costs, efficiency, yield, shelf life and nutrient content comparisons. <b>D.</b> Traditional methods of food preservation – sun-drying, osmotic drying, brining, pickling and smoking.	
<b>Unit – 2 Traditional Food Patterns</b>	<b>14</b>
<b>A.</b> Typical breakfast, meal and snack foods of different regions of India. <b>B.</b> Regional foods that have gone Pan Indian / Global. <b>C.</b> Popular regional foods; Traditional fermented foods, pickles and preserves, beverages, snacks, desserts and sweets, street foods. <b>D.</b> IPR issues in traditional foods.	
<b>Unit – 3 Health Aspects of Traditional Foods</b>	<b>14</b>
<b>A.</b> Comparison of traditional foods with typical fast foods / junk foods – cost, food safety, nutrient composition and bioactive components. <b>B.</b> Energy and environmental costs of traditional foods; traditional foods used for specific ailments /illnesses.	

**REFERENCE BOOKS:-**

1. Sen, Colleen Taylor Food Culture in India Greenwood Press, 2005.
2. Davidar, Ruth N. Indian Food Science: A Health and Nutrition Guide to Traditional Recipes: East West Books, 2001.

**Pedagogy**

Regular lectures, demonstrations, Exercises on observation and follow up with group Discussions, ICT enabled teaching and learning experiences in terms of video Lessons and documentary film shows

**Course FSNET 3.4 - Elective FOOD SAFETY AND HYGIENE Credits -3:0:0=3****Course Outcomes (COs):**

1. To study the types of hazards associated with food
2. To gain knowledge on food regulations (national as well as international)
3. To understand the design and implementation of food safety management systems such as ISO series, HACCP and its prerequisites such as GMP, GHP etc.

<b>Content of Course FSNET3.4 Elective- FOOD SAFETY AND HYGIENE (Credits 3 / week, Total-42 Hrs)</b>	
<b>Unit – 1 INTRODUCTION TO FOOD SAFETY</b>	
A. Definition, types of hazards, biological, chemical, physical hazards B. Factors affecting Food Safety C. Importance of Safe Foods	10hrs
<b>Unit – 2 FOOD SAFETY MANAGEMENT TOOLS</b> A. Basic concept - Prerequisites- GHPs ,GMPs, B. HACCP,ISO series, TQM - concept and need for quality C. Risk Analysis D. Accreditation and Auditing	12 hrs
<b>Unit-3:FOOD LAWS AND STANDARDS</b>	
A. Indian Food Regulatory Regime B. Global Scenario C. Other laws and standards related to food	10hrs
<b>Unit-4: HYGIENE AND SANITATION IN FOOD SERVICE ESTABLISHMENTS</b>	
A. Introduction : B. Sources of contamination : C. Control methods using physical and chemical agents ; D. Waste Disposal ; E. Pest and Rodent Control; F. Personnel Hygiene	10hrs

**Books for reference:**

1. Lawley, R., Curtis L. and Davis,J. The Food Safety Hazard Guidebook , RSC publishing, 2004
2. De Vries. Food Safety and Toxicity, CRC, New York, 1997
3. Marriott, Norman G. Principles of Food Sanitation, AVI, New York, 1985
4. Forsythe, S J. Microbiology of Safe Food, Blackwell Science, Oxford, 2000 41
5. Forsythe,S.J.The Microbiology of Safe Food , second edition, WilleyBlackwell,U.K.,2010
6. Mortimore S.and Wallace C.HACCP,A practical approach,Chapman and Hill,London,1995
7. Blackburn CDW and Mc Clure P.J.Food borne pathogens. Hazards,risk analysis & control.CRC Press,Washington,U.S.A, 2005

<b>Course Title: FOOD SCIENCE AND NUTRITION- Course FSNET3.3 ELECTIVE - Indian Traditional Foods AND FSNET3.4- Elective - Food Safety and Hygiene</b>	
Total Contact Hours: 42	Course Credits:3
Formative Assessment Marks: 20	Test1+Test2=2Hrs
Summative Assessment Marks: 80	Duration of ESA/Exam: 03Hrs

**B Sc - Semester 4****Course FSNT/P 4.1/2: DSC- Life Cycle Nutrition (Credits 3:0:2=5)****Course Outcomes (Cos):**

1. Gain knowledge in basic terminology, aspects of nutrition & functions of food throughout the life cycle
2. Understand methods of assessing nutrition status

**Title of the Course: Food Science & Nutrition****Course FSNT 4.1: DSC- Life Cycle Nutrition**

Number of Theory Credits	Number of lecture hours/semester	Number of Theory Credits
<b>03</b>	<b>42</b>	<b>03</b>

<b>Content of Course FSNT 4.1- Life cycle nutrition</b>	<b>Credits :3:0:0=3</b>	<b>42Hrs</b>
<b>Unit – 1 Nutritional Requirements of Mother and Infants</b>		<b>10 hrs</b>
<b>A.</b> Physiological changes, nutritional requirements and complications in Pregnancy and Lactation. <b>B. Nutrition during infancy &amp; early childhood</b> <ul style="list-style-type: none"> <li>• Infancy - Growth &amp; development, nutritional requirements, breast feeding, infant formula, supplementary foods, feeding pattern.</li> <li>• Early childhood (Toddler / preschool) growth &amp; nutrient requirements, feeding patterns</li> <li>• Brain development during early life: Nutrition and cognitive development and Influence of other factors on cognitive development</li> </ul>		
<b>Unit – 2 Nutritional Requirements of Children's and Adults</b>		<b>12 hrs</b>
<b>A. Nutrition during school years &amp; adolescents.</b> <ul style="list-style-type: none"> <li>• School children: - Nutritional requirements, importance of snacks, school lunch, nutritional problems in school age child.</li> <li>• Adolescents: - Growth &amp; nutrient needs, food choices, eating habits and disorders, factors influencing.</li> </ul> <b>B. Nutrition of adults &amp; elderly</b> <ul style="list-style-type: none"> <li>• Adult hood: - Food &amp; nutrient requirements. Nutrition related problems.</li> <li>• Elderly: - Factors affecting nutritional status, nutrient requirement and nutrition related problems.</li> </ul>		
<b>Unit – 3 Prevalence of nutrition problems &amp; intervention</b>		<b>10 h</b>
<ul style="list-style-type: none"> <li>• Prevalence of nutritional problems in India with special reference to preschool children &amp; women- energy protein malnutrition, nutritional anemia, deficiency of vitamin A, iodine, fluorine &amp; other vitamin &amp; mineral deficiencies.</li> <li>• Nutrition intervention programs:- Supplementary feeding, School lunch, Anemia &amp; Vitamin A prophylaxis, Goiter control programs, ICDS, Nutrition &amp; health education, food supplementation, fortification &amp; enrichment.</li> <li>• Food and Nutrition Security with national and international bodies uplifting nutritional status.</li> </ul>		
<b>Unit – 4 Assessment of Nutritional Status</b>		<b>10 hrs</b>
<ul style="list-style-type: none"> <li>• <b>Nutritional Assessment :-</b> Introduction, Definition, objectives, sampling technique• methods of assessment  <b>Sampling Technique:-</b> Introduction, Definition, objectives, identification of risk group, sampling technique</li> <li>• <b>Methods of Nutritional Assessment</b>  Introduction, Definition, objectives, Direct assessment, Indirect assessment</li> <li>• <b>Direct assessment –</b> Introduction• ABCD method  <b>Anthropometric Method:-</b> Introduction</li> </ul>		

Definition , objectives• methods, advantages, disadvantages <b>Biochemical Method:-</b> Introduction, Definition •objectives, methods, advantages, disadvantages <b>Clinical Method:-</b> Introduction, Definition •objectives• methods, advantages, disadvantages <b>Dietary Method:-</b> Introduction, Definition, objectives• methods, advantages, disadvantages <b>Indirect assessment–</b> <b>Food balance sheet:-</b> Introduction, Definition, objectives, methods, advantages, disadvantages <b>Ecological parameters:-</b> Introduction, Definition •objectives, methods, advantages, disadvantages <b>Vital statistics:-</b> Introduction, Definition, objectives , methods, advantages, disadvantages	
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<b>Course FSNP 4.2: FOOD SCIENCE AND NUTRITION / Life Cycle Nutrition Credits : 0:0:2=2</b>	
Total Contact Hours: 42+48	Course Credits:3+2
Formative Assessment Marks: 20	Test1+Test2=2Hrs
Summative Assessment Marks: 80	Duration of ESA/Exam: 03Hrs

<b>Formative Assessment</b>	
<b>Assessment Occasion/ type</b>	<b>Weight-age in Marks</b>
Class test /Seminar /Assignments-Assessment 1	10
Class test /Seminar /Assignments-Assessment 2	10
<b>Total</b>	<b>20</b>

#### **FSNP 4.2 PRACTICAL- Life cycle Nutrition**

**Credits- 0:0:2=2**

<b>Content of Course FSNP 4.2 DSC PRACTICALS– Life cycle Nutrition</b>	<b>(4 hrs week)</b>
1. Calculation of Nutrition requirements, planning and evaluation of normal diet of both genders through life cycle 2. Calculation of Nutrition requirements, planning and evaluation of diet for Pregnant and Lactating women 3. Assessment of Nutrition status of different population(using Direct and indirect methods) 4. Planning, preparation and evaluation of different types of weaning foods. 5. Calculate the nutritive value and cost on comparison with the commercially available weaning foods.	<b>Total -48 Hrs</b>

<b>Course FSNP 4.2: Food Science and Nutrition/ PRACTICALS- Life Cycle Nutrition</b>	
Total Contact Hours: 48	Course Credits:2
Formative Assessment Marks: 10	Test1+Test2=2Hrs
Summative Assessment Marks: 40	Duration of ESA/Exam: 03Hrs

<b>Formative Assessment</b>	
<b>Assessment Occasion/ type</b>	<b>Weight-age in Marks</b>
Class test /Seminar /Assignments-Assessment 1	05
Class test /Seminar /Assignments-Assessment 2	05
Project/ Visit report	
<b>Total</b>	<b>10</b>



**Reference:**

1. Srilakshmi,B.(2014)Dietetics,4thand7th edition, New Age International m Publications, New Delhi
2. ShubhanginiAJoshi(2011)NutritionandDietetics,withIndianCaseStudies,3<sup>rd</sup>editionTataMcGraw Hill Publication, New Delhi
3. Mahan,L.K.&Ecott-Stump,S.(2000):Krause'sFood,NutritionandDietTherapy,12<sup>th</sup>Edition W.B. Saunders Ltd
4. Whitney,E.N.&Rolfes,S.R.(1999):UnderstandingNutrition,8thEdition,WestWadsworth,AnInternationalThomson Publishing Co

**Pedagogy**

- Regular class teaching, seminars and assignments and Record works related to their Practical works, field visits.

Course Title: <b>FOOD SCIENCE AND NUTRITION- Course 4.3. Skill/ Practicals Food Adulteration Techniques</b>	
Total Contact Hours: 42	Course Credits:2
Formative Assessment Marks: 10	Test1+ Test 2=2 h
Summative Assessment Marks: 40	Duration of ESA/Exam: 03 h

**Course FSNET 4.4 Elective - COMMON NUTRITIONAL PROBLEMS Credits – 3:0:0=3****Objectives**

- Its scope is to help and gain knowledge of Nutrients

**Learning Outcomes**

- It helps to know about the use of different nutrients and their deficiencies.
- It helps to study about the Nutritional Programs

<b>Content of Course 4.4 Elective-Common Nutritional Problems (Credits: 3Hrs/week)</b>		<b>42 Hrs</b>
<b>Unit -1</b> Definition, importance of balanced diet, RDA for various nutrients - age, gender, physiological state, food group system, factors affecting meal planning,		6 hrs
<b>Unit – 2</b> Nutrients – macro and micronutrients –deficiency disorders. Nutritional deficiency diseases –Causes, symptoms, treatment, Protein Energy Malnutrition (PEM), Vitamin A Deficiency (VAD), Iron Deficiency Anemia (IDA), Iodine Deficiency Disorders (IDD), Zinc Deficiency, Fluorosis		20 hrs
<b>Unit – 3</b> National Nutrition Policy and Program – Integrated Child Development Services (ICDS) Scheme, Mid-day Meal Program (MDMP), National programs for prevention of Anemia, Vitamin A deficiency, Iodine Deficiency Disorders. National and International agencies in uplifting the nutritional status –WHO, UNICEF, CARE, ICMR, ICAR, CSIR, CFTRI. Various nutrition related welfare program, ICDS, SLP, MOM, and others (in brief).		16 hrs
<b>Course Title: FOOD SCIENCE AND NUTRITION- Course FSNET 4.4 Elective -Common Nutritional Problems</b>		
Total Contact Hours: 42	Course Credits:3	
Formative Assessment Marks: 20	Test1+ Test 2=2 Hrs	
Summative Assessment Marks: 80	Duration of ESA/Exam: 03 Hrs	

**Reference**

1. Srilakshmi. B. Food Science. New age international Pvt. Ltd. New Delhi, 2001.
2. Shakuntala Manay and Shadakshara Swamy M. foods – facts and principles, 1998.

**Pedagogy**

Regular lectures, demonstrations, Exercises on observation and follow up with group Discussions, ICT enabled teaching and learning experiences in terms of video Lessons and documentary film shows

**PROFORMA OF INSTRUCTION AND EXAMINATION FOR B. Sc. DEGREE IN FOOD SCIENCE AND  
NUTRITION CBCS SYSTEM-DURATION OF THE COURSE: 3 YEARS (6 SEMESTERS)**

Semester	Paper code	Title of the paper	Credits	Theory(100Marks)				Paper code	Practical (50Marks)			
			L:T:P=Total	C1	C2	C3	Total Marks		C1	C2	C3	Total Marks
I	FSNT-1.1	Human Physiology	3:0:2=5	10	10	80	100	FSNP-1.2	5	5	40	50
II	FSNT-2.1	Human Nutrition	3:0:2=5	10	10	80	100	FSNP-2.2	5	5	40	50
III	FSNT-3.1	Principles of Food Science	3:0:2=5	10	10	80	100	FSNP-3.2	5	5	40	50
	FSNT 3.3	Indian Traditional Foods	3:0:0=3	10	10	80	100	-	-	-	-	-
	FSNT 3.4	Food Hygiene and Sanitation	3:0:0=3	10	10	80	100	-	-	-	-	-
IV	FSNT-4.1	Life cycle Nutrition	3:0:2=5	10	10	80	100	FSNP-4.2	5	5	40	50
	FSNSP4.3-Skill	Food Adulteration Techniques	0:0:2=2	-	-	-	-	FSNSP4.3	5	5	40	50
	FSNET 4.4	Common Nutritional Problems	3:0:0=3	10	10	80	100	-	-	-	-	-

**Assessment Pattern**

<b>Theory -10+10+80=100</b>	<b>Practical – 5+5+40=50</b>
<b>Internal assessment (20=10+10)</b> C1 : Test C2 : Seminar / Assignment <b>Semester End Examination</b> C3: SEE 80Marks	<b>Internal assessment (10=5+5)</b> C1: Record/ Report/ Assignment C2: Practical test <b>Semester End Examination- 40Marks</b> C3: Practical Proper (Record/ Report+ Viva+ Performance)-

**Theory Question Paper Pattern - 80Marks**

**Part – A**

**Answer all the questions:**

**(6X2=12)**

Question from 1 to 6

**Part – B**

**Answer any Six of the following questions:**

**(6X3=18)**

Question from 7 to 14

**Part – C**

**Answer any Four of the following questions**

**(4X5=20)**

Question from 15 to 20

**Part – D**

**Answer Three of the following questions:**

**(3X10=30)**

Question from 21 to 25

## Proceedings of Board of Studies in Home Science (UG)

BOS meeting held on 22.05.2025 at 10.30 AM in the chamber of the Head of the Department,  
Dept. of Food Science and Nutrition, Yuvaraja's College (Autonomous) University of  
Mysore, Mysore

### Members Present and Absent

1	Dr. Shekhara Naik R Professor and Head, Dept. of Food Science and Nutrition, YCM,UOM Mysuru	Chairperson	Present
2	Smt. Manjula Sheshagiri Assistant Professor and Head Department of Home Science, Food Science and Nutrition, Maharani's College for Women, Mysuru.	Member	Present
3	Dr. Surekha. N Assistant Professor of Food Science and Nutrition Department of Home Science, Government Home Science, College Hassan	Member	Present
4	Dr. Mamatha B Assistant Professor of Dept. of Family Resource Management Smt.VHD Central College for Home Science, Sheshadri Road Bengaluru	Member	Absent

### AGENDA

1. Approval of SEP 2024 **Food Science & Nutrition** and **Family Resource Management** [Home Science] (UG) courses model Syllabus as feasible for 3<sup>rd</sup> and 4<sup>th</sup> semester.
2. Update and Approval of BOE list in [Home Science] (UG) members for the year 2025-26
3. Any other relevant matter, if any.

The Chairperson of the BOS in **Home Science (UG)** welcomed the board members and placed the agenda of the meeting for discussion.

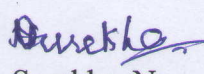
The board had an elaborate discussion on agenda of the meeting and the following recommendations were made.

1. The board resolved and approved with the 3<sup>rd</sup> and 4<sup>th</sup> Semester SEP 2024 syllabus for the course B Sc in **Food Science and Nutrition** and B.Sc./B.A in **Family Resource Management**. [Annexure- I for FSN and Annexure- II for FRM]
2. The panel of examiners list was updated and approved by the board members for the year 2025-26
3. Any other relevant matter, if any – Nil

The meeting was concluded with a vote of thanks by the chairperson.

  
Smt. Manjula Sheshagiri

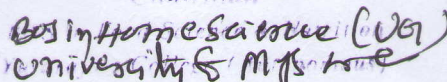
Member

  
Dr. Surekha. N

Member

  
Dr. Shekhara Naik R  
Chairperson

(Chairman)

  
BOS in Home Science (UG)  
University of Mysore  
MYSORE - 570 005



Date: 22.05.2025

**From**

Dr. Shekhara Naik R  
The Chairperson  
Board of Studies in Home Science (UG)  
Dept. of Food Science and Nutrition  
Yuvaraja's College (Autonomous)  
University of Mysore  
Mysuru

**To**

The Registrar  
University of Mysore  
Mysuru.

**Dear Sir/Madam,**

**Subject:** Submission of BOS in Home Science (UG) SEP 2024 proceedings

With reference to the above cited subject, I am here with submitting the Proceedings of meeting of Board of Studies in Home Science (UG) for the approved Syllabus of optional courses 1. **Food Science & Nutrition**, 2. **Family Resource Management** for the 3<sup>rd</sup> and 4<sup>th</sup> Semester held on 22.05.2025 at Dept of Food Science and Nutrition, YCM, UOM, Mysuru. The Approved and updated panel of Examiners has been submitted to the Registrar (Evaluation), University of Mysore, Mysuru

Thanking you

Yours faithfully

  
Chairperson

Chairman

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University of Mysore  
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