



ALVA'S COLLEGE, MOODUBIDIRE

(Autonomous)

(Accredited by NAAC at 'A' Grade)

(A Unit of Alva's Education Foundation ®)

Sundari Ananda Alva Campus , Vidyagiri, Moodubidire – 574227

Ph: 08258-236531, 8197617333

Email: office.ug@alvascollege.com, principal@alvascollege.com



DEPARTMENT OF PG STUDIES IN FOOD SCIENCE AND NUTRITION

FIRST SEMESTER

Code Course	Course Title	Teaching Hrs/weeks	Exam Hrs.	Marks		Total	Credits
				IA*	Exam		
HARD CORE – THEORY							
	Advanced Food Science	4	3	30	70	100	4
	Food Chemistry	4	3	30	70	100	4
	Human Physiology	4	3	30	70	100	4
SOFT CORE - THEORY (CHOOSE ANY ONE)							
	Food Additives and Toxicology	3	3	30	70	100	3
	Strategic Dynamics in Food Service Management						
PRACTICALS							
	Advanced Food Science	4	3	15	35	50	2
	Food Chemistry	4	3	15	35	50	2
	Integrative Approaches to Human Physiology	4	3	15	35	50	2
	Food Additives and Toxicology	4	3	15	35	50	2
	Strategic Dynamics in Food Service Management						
TOTAL						600	23

SECOND SEMESTER

Code Course	Course Title	Teaching Hrs/weeks	Exam Hrs.	Marks		Total	Credits
				IA*	Exam		
HARD CORE – THEORY							
	Vitamins in Diet and Health	4	3	30	70	100	4
	Essential Dietary Minerals	4	3	30	70	100	4
SOFTCORE - THEORY (CHOOSE ANY TWO)							
	Nutritional strategies for Lifespan Health	3	3	30	70	100	3
	Applied Food Microbiology						
	Essentials of Food Laws						
	Dairy Production and Quality Management						
PRACTICALS							
	Vitamin in Diet and Health	4	3	15	35	50	2
	Essential dietary Minerals	4	3	15	35	50	2
	Nutritional strategies for Lifespan Health	4	3	15	35	50	2
	Applied Food microbiology	4	3	15	35	50	2
	Essentials of Food Laws	4	3	15	35	50	2
	Dairy Production and Quality Management	4	3	15	35	50	2
OPEN ELECTIVE (CHOOSE ANY ONE)							
	Healthy lifestyle and nutrition	3	3	30	70	100	3
	Fundamentals of Culinary Science						
TOTAL						700	25

THIRD SEMESTER

Code Course	Course Title	Teaching Hrs/weeks	Exam Hrs.	Marks		Total	Credits
				IA*	Exam		
HARD CORE – THEORY							
	Therapeutic Nutrition for Degenerative Diseases	4	3	30	70	100	4
	Public Health Nutrition (Project + Standardization of Recipe)	4	3	30	70	100	4
SOFTCORE - THEORY (CHOOSE ANY TWO)							
	Nutraceuticals and Functional Foods – Advancement and Applications	3	3	30	70	100	3
	Research Methodology						
	Emerging Trends in Food Packing and Technology						
	Baking and Confectionery: From Basics to Innovation						
PRACTICALS							
	Therapeutic Nutrition for Diverse Disorder / Metabolic Disorders	4	3	15	35	50	2
	Public Health Nutrition (Project + Standardization of Recipe)	4	3	15	35	50	2
	Nutraceuticals and Functional Foods – Advancement and Applications	4	3	15	35	50	2
	Research Methodology	4	3	15	35	50	2
	Emerging Trends in Food Packing and Technology	4	3	15	35	50	2
	Baking and Confectionery: From Basics to Innovation	4	3	15	35	50	2
OPEN ELECTIVE (CHOOSE ANY ONE)							
	Exploring Food Preservation and Processing	3	3	30	70	100	3
	Food , Diet and Disease- a Comprehensive Overview						
TOTAL						700	25

FOURTH SEMESTER

Code Course	Course Title	Teaching Hrs/weeks	Exam Hrs.	Marks		Total	Credits
				IA*	Exam		
HARD CORE – THEORY							
	Critical Care Nutrition [CVD , CLD , CKD Lifestyle oriented nutrition- PCOS /PCOD],	4	3	30	70	100	4
	Food fortification and Enrichment	4	3	30	70	100	4
SOFTCORE - THEORY (CHOOSE ANY ONE)							
	Nutrition and Physical Fitness	3	3	30	70	100	3
	Trends and Practices in Food Product Development						
	Key concepts in Hospitality Administration and Management						
PRACTICALS							
	Critical care nutrition [CVD , CLD , CKD, Lifestyle oriented nutrition- PCOS /PCOD],	4	3	15	35	50	2
	Food Fortification and Enrichment	4	3	15	35	50	2
PROJECT WORK / INTERNSHIP							
	PROJECT	-	-	30	70	100	4
TOTAL						500	19
GRAND TOTAL						2500	92