B.Sc (Hans.) 2020-21 (MICROBIAL & FOOD TECHNOLOGY)

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BSC PART I (MICROBIAL AND FOOD TECHNOLOGY) FIRST YEAR EXAMINATION SECOND SEMESTER

EMF 2002 - PRINCIPLES OF FOOD PRESERVATION AND PACKAGING MAX. MARKS: 75 MARKS THEORY: 67 MARKS INTERNAL ASSESSMENT: 8 MARKS TIME: 3 HRS.

Instructions for the examiner:

Objectives:

Packaging Methods -

Packaging of Food Products

REFERENCE BOOKS -

B.Sc. PART II (MICROBIAL AND FOOD TECHNOLOGY) SECOND YEAR EXAMINATION THIRD SEMESTER

BMF 3001- BIOANALYTICAL TECHNIQUES

MAX. MARKS: 75 MARKS THEORY: 67 MARKS INTERNAL ASSESSMENT: 8 MARKS TIME: 3 HRS.

B.Sc. PART II (MICROBIAL AND FOOD TECHNOLOGY)

REFERENCE BOOKS

REFERENCE BOOKS -

PRACTICAL B.Sc. PART II (MICROBIAL AND FOOD TECHNOLOGY) SECOND YEAR EXAMINATION SEMESTER IV

BMF 4052 (PROCESSING OF FOODS OF ANIMAL ORIGIN)

MAX. MARKS: 25 MARKS THEORY: 22 MARKS INTERNAL ASSESSMENT: 3 MARKS TIME: 3 HRS

REFERENCE BOOKS -

B.Sc. PART III (MICROBIAL AND FOOD TECHNOLOGY) THIRD YEAR EXAMINATION FIFTH SEMESTER

BMF 5002 - FOOD ANALYSIS AND QUALITY CONTROL

MAX. MARKS: 75 MARKS THEORY: 67 MARKS INTERNAL ASSESSMENT: 8 MARKS TIME: 3 HRS

Instructions for the examiner:

Objectives:

PRACTICAL B.Sc. PART III (MICROBIAL AND FOOD TECHNOLOGY) THIRD YEAR EXAMINATION SEMESTER V

BMF 5051 - ENVIRONMENTAL MICROBIOLOGY

MAX. MARKS: 25 MARKS THEORY: 22 MARKS INTERNAL ASSESSMENT: 3 MARKS TIME: 3 HRS

PRACTICAL B.Sc. PART III (MICROBIAL AND FOOD TECHNOLOGY) THIRD YEAR EXAMINATION SEMESTER V

BMF 5052 - FOOD ANALYSIS AND QUALITY CONTROL

MAX. MARKS: 25 MARKS THEORY: 22 MARKS INTERNAL ASSESSMENT: 3 MARKS TIME: 3 HRS

B.Sc. PART III (MICROBIAL AND FOOD TECHNOLOGY) THIRD YEAR EXAMINATION SIXTH SEMESTER

BMF 6001: ENIREPRENEURSHIP AND INIELLECTUAL PROPERTY RIGHTS MAX. MARKS: 75 MARKS THEORY: 67 MARKS INTERNAL ASSESSMENT: 8 MARKS TIME: 3 HRS

Instructions for the examiner: questions comprising two questions from each unit, and one compulsory question of short answer type covering the

UNITI

Objectives:

Entrepreneurship

Economics

Project Management

Project Appraisals

UNIT III

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UNIT II

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UNIT IV

Grant of Patent

Patent filing and Infringement

REFERENCE BOOKS:

PRACTICAL B.Sc. PART III (MICROBIAL AND FOOD TECHNOLOGY) THIRD YEAR EXAMINATION SEMESTER VI

BMF 6052 - FOOD ENGINEERING

MAX. MARKS: 25 MARKS THEORY: 22 MARKS INTERNAL ASSESSMENT: 3 MARKS TIME: 3 HRS