

SNDT Women's University

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Syllabus

**Post Graduate Diploma in Nutrition, Food
Processing and Technology**



**SNDT Women's University
1, Nathibai Thackersey Road,
Mumbai 400 020**

Revised – 2015

POST GRADUATE DIPLOMA IN NUTRITION, FOOD PROCESSING AND TECHNOLOGY

Eligibility:

Students who have obtained any one of the following degrees from any recognized University and have obtained the minimum percentage as specified below are eligible to apply for the P.G. Diploma. programmes:

A: Minimum percentage is 45% or B grade for students who have the following degrees: B.Sc.Foods and Nutrition, B.Sc. Food Science and Nutrition, B.Sc. Clinical Nutrition and Dietetics/Nutrition and Dietetics, B.Sc. Public Health and Nutrition, B.Sc. Food Science and Quality Control, B.Sc. Applied Nutrition, B.Sc. Food Technology.

NOTE: *Students should have done Science in Standards XI and XII.

B. Minimum percentage is 50% or B grade for students with a degree in Pure Sciences: B.Sc.Life Sciences, B.Sc. Biochemistry, B.Sc. Biotechnology, B.Sc. Physiology, B.Sc. Microbiology, B.Sc. Zoology, B.Sc. Molecular Biology, B.Sc. Chemistry, B.Sc. Clinical Research, B.Sc. Clinical and Laboratory Sciences.

Objectives:

This programme will enable:

1. Students to develop as professionals for the Food Industry specifically in the areas of Quality Control and Assurance, Food Quality Audits and Food Product Development.
2. Development of capability for entrepreneurship to meet the nutrition and health needs in the current scenario.

Chandrasekar
12/8/2022
Dept. of Food Science and Nutrition
S.N.D.T. Women's University
Juhu Road, Santacruz (W),
Mumbai- 400 049.

SCHEME: Semester I

	Courses	Total credits	Th Cr	Pr Cr	Int Cr/Marks	Ext Cr/Marks	Total Marks	U/C
1	Human Nutrition and Metabolism Th	4	4	-	2/50	2/50	100	U
2	Human Nutrition Pr	4	-	4	2/50	2/50	100	U
3	Food Processing and Technology Th	4	4	-	2/50	2/50	100	U
4	Instrumentation and Methods of Investigation	4	-	4	2/50	2/50	100	C
5	Food Microbiology and Safety Th	4	4	-	2/50	2/50	100	U
6	Food Microbiology and Safety Pr	4	-	4	2/50	2/50	100	C
	Total	24	12	12	12/300	12/300	600	

Semester II

	Courses	Total credits	Th Cr	Pr Cr	Int Cr/Marks	Ext Cr/Marks	Total Marks	U/C
1	Nutrition in Health and Disease	4	4	-	2/50	2/50	100	U
2	Food Analysis, Safety and Quality Control.	4	-	4	2/50	2/50	100	U
3	Food Science and Chemistry	4	4	-	2/50	2/50	100	U ✓
4	Food Processing Pr	4	-	4	2/50	2/50	100	U
5	Food Product Development and Sensory Evaluation	4	-	4	2/50	2/50	100	U
6	Food Laws, Standards and Food Audit	4	2	2	2/50	2/50	100	C
	Total	24	8	16	12/300	12/300	600	

Industrial Placement

Duration 4 months: May/June to September