GANPAT UNIVERSITY																		
FACULTY OF SCIENCE																		
TEACHING AND EXAMINATION SCHEME																		
Prog	ram	M.Sc. Food Technology	Branch	Food Technology				Seme	ster		IV	Versi	on	1.0.0.0				
Effective from		2020-2021	Effective for batches admitted						July 2019									
			onwards															
S. Subject		Theory /		Scheme				Examination Scheme										
	N Code	Subject Name	Practical	Credit				Hours Per Week			Theory Marl		arks	rks Practi		[arks	Total	
1				Th	Tu	Pr	Total	Th	Tu	Pr	Total	CE	SE	ES	CE	SE	ES	Marks
1	MFT401	Dissertation	Theory	24	-	-	24	24	-	-	24	40	60	100	-	-	-	200

Hours 24 - 24 Theory 40 60 100 200 Theory 6hr. 6h Pre-requisites Nil Scope and Objectives: To develop the skill to learn the techniques and tools used for research analysis. To develop the skill for research analysis and identify the problems related to Food Technology. To develop the skill for the representation of collect data and compile in the form of dissertation. Learning Outcomes: Knowledge to identify appropriate methods or techniques to solve research problem and gather information and analysed them scientifically and logically to meet answer. Understand selected methods and execute them scientifically and logically to achieve desired results						G	ANPA	TUN	IVERS	ITY								
Semester IV Version 1.0.0.0 Effective From Academic Year 2020-2021 Effective for the batches admitted onwards July 2019 Subject Code MFT401 Subject Name Dissertation Teaching scheme Examination scheme Total Marks CE SE ES Total Duration SE E Hours 24 - - 24 Theory 40 60 100 200 Theory 6hr. 6ft Pre-requisites Nil Scope and Objectives: To develop the skill to learn the techniques and tools used for research analysis. To develop the skill for research analysis and identify the problems related to Food Technology. To develop the skill for the representation of collect data and compile in the form of dissertation. Learning Outcomes: Knowledge to identify appropriate methods or techniques to solve research problem and gather information and analysed them scientifically and logically to meet answer. Understand selected methods and execute them scientifically and logically to achieve desired results						FA	ACUL	ГҮ ОН	SCIE	NCE								
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	results	results																
Interpret the research material of previous study phase in a critical manner and to proceed with	Interpret																	
analysis/simulation/experimentation and critical review.	analysis																	
Analyse and compile all research data in a scientific way with plagarism check	Analyse	Analyse and compile all research data in a scientific way with plagarism check																
Evaluate the results and write dissertation thesis of research work.	Evaluate	e the r	esults	and	write dis	ser	tation	thesis	of res	earch	work.							
Create skill to present the findings of research project in a written report and defending viva voc	Create s	Create skill to present the findings of research project in a written report and defending viva voce												a voce				