M.Sc. in Dairy and Meat Product Technology

Code	Title	Credits	Option
First Semester			
*AS 5102	Comparative Anatomy and Physiology of Farm Animals	3	Prerequisite
*AS 5103	Introduction to Animal Production	2	Prerequisite
AS 5109	Dairy Chemistry	2	Compulsory
AS 5119	Meat Science	2	Compulsory
AS 5124	Procuring, Processing and Marketing of Fluid Milk	2	Compulsory
AS 5125	Processing of Dairy Products	2	Compulsory
AS 5134	Poultry Meat Processing Technology	1	Compulsory
AS 5198	Directed Study	2	Compulsory
AS 5199	Seminar	1	Compulsory
AS 5115	Laboratory Techniques in Animal Nutrition	2	Elective
AS 5120	Endocrinology of Farm Animals	2	Elective
AS 5122	Physiology of Lactation	2	Elective
AS 5126	Quantitative and Molecular Genetics of Farm Animals	2	Elective
AS 5127	Ruminant Nutrition	3	Elective
AS 5129	Selection Index and Mixed Model Methodology	3	Elective
AS 5131	Slaughter House Planning and Management	2	Elective
AS 5151	Biochemical Genetics and Cytogenetics	2	Elective
AS 5197	Proposal Formulation and Scientific Writing	2	Elective
AE 5152	Environmental Impact Assessment	2	Elective
FT 5105	Food Microbiology	2	Elective
FT 5114	Food and Nutritional Aspects of Food	2	Elective
FT 5156	Food Regulations and Quality Management Systems	2	Elective
Second Semester			
AS 5207	Dairy Engineering	2	Compulsory
AS 5216	Meat Processing Technology	2	Compulsory
AS 5217	Microbiology of Dairy, Meat, Fish and Egg Products	3	Compulsory
AS 5256	Slaughter House By-Product Technology	2	Compulsory
AS 5299	Industrial Visits-Dairy and Meat Product Technology	1	Compulsory
AS 5201	Advances in Forage Production and Utilization	2	Elective
AS 5202	Animal Biotechnology	3	Elective
AS 5213	Livestock Breeding	3	Elective
AS 5218	Non–Ruminant Animal Production	3	Elective
AS 5220	Ruminant Livestock Production	3	Elective
AS 5221	Shrimp and Fish Processing	2	Elective
AS 5252	Animal Quarantine, Welfare and Legislation	1	Elective
AS 5258	Animal Food Safety	2	Elective
AS 5259	Dairy Biotechnology	2	Elective
AS 5260	Dairy Sanitation and Hygiene	1	Elective
FT 5201	Food Plant Layout and Operations	1	Elective
11 3201	Production and Marketing Operations in Food Manufacturing	1	Licetive
FT 5203	Organizations	2	Elective
FT 5223	Food Analysis	3	Elective
FT 5224	Sensory Evaluation of Foods	1	Elective
*ST 5254	Animal Experimentation	3	Elective