



(Abstract)

FYUG Biochemistry Programme - Typographical error in the course code of KU4VACBCH301 FOOD SAFETY AND QUALITY CONTROL in the Fourth Semester Syllabus - Rectified and implemented w.e.f 2024 Admission - Orders Issued

ACADEMIC C SECTION

ACAD C/ACAD C3/21640/2024

Dated: 23.01.2026

- Read:-1. U.O. No. ACAD/FYSC-III/16790/2024 dated 17/08/2024
 2. U.O. No. ACADC/ACAD C3/21640/2024 dated 05/02/2025
 3. U.O No. ACADC/ACAD C3/21640/2024 dated 29/10/2025
 4. E-mail dated 20/01/2026 from the Chairperson, Board of Studies in Biochemistry & Bioinformatics
 5. Order of the Registrar in the even file dated 22/01/2026

ORDER

- 1.The Scheme & Syllabus (all Semesters) of FYUG Biochemistry Programme was approved and implemented in the Affiliated Colleges w.e.f. 2024 admission vide paper read (1) above.
- 2.The Modified Scheme & Syllabus of the FYUGP Biochemistry Programme, after incorporating a Discipline Specific Minor Course in the II Semester was implemented in the Affiliated Colleges w.e.f. 2024 admission vide ref cited (2) above.
- 3.The Modified Scheme & Syllabus of the FYUGP Biochemistry Programme was implemented in the Affiliated Colleges w.e.f. 2024 admission vide paper read (3) above.
- 4.On verification of the fourth semester Scheme and Syllabus, a typographical error was noticed in the Course code of KU4VACBCH301 FOOD SAFETY AND QUALITY CONTROL and the matter was communicated to the Chairperson, Board of Studies in Biochemistry & Bioinformatics (UG).
- 5.The Chairperson, Board of Studies in Biochemistry & Bioinformatics vide paper read as (4) above has rectified the typographical error in the course code.
- 6.The Registrar has approved the typographical error correction made in the approved syllabus and permitted to issue order in this regard..
7. Orders are issued accordingly.




Sd/-

Jisha K P
Assistant Registrar II
For REGISTRAR

- To:
1. The Principals of Affiliated colleges
 2. The Controller of Examinations (Through P A)
 3. Chairperson, Board of Studies in Biochemistry & Bioinformatics

- Copy To:
1. PA to CE (to circulate the same among the sections concerned under Examination Branch)
 2. PS to VC/PA to R
 2. PS to VC/PA to R
 3. JR II (Exam)
 4. DR/AR (Academic)
 5. Web manager (to uploading on the website)
 6. Computer Programmer
 7. SF/DF/FC

Forwarded / By Order


SECTION OFFICER







IV	KU 4 SEC BCH 201	MEDICAL BIOCHEMISTRY	2	1	3
V	KU5 SEC BCH 202	FOOD ADULTERATION AND ANALYSIS TECHNIQUES	2	1	3
VI	KU 6 SEC BCH 301	BASIC BIOCHEMICAL TECHNIQUES	2	1	3

VALUE ADDED COURSES (VAC)

Semester	Course code	Name of the course	Credits		
			Theory	Practical	Total
III	KU 3 VAC BCH 201	HEALTH & NUTRITION	3	-	3
IV	KU4 VAC BCH 202	MEDICINAL PLANTS	3	-	3
IV	KU4 VAC BCH 301	FOOD SAFETY AND QUALITY CONTROL	3	-	3

MULTIDISCIPLINARY COURSES (MDC)

Semester	Course code	Name of the course	Credits		
			Theory	Practical	Total
I	KU 1 MDC BCH 101	BIOMOLECULES OF LIFE	3	-	3
II	KU 2 MDC BCH 102	BASIC BIOCHEMISTRY	3	-	3

DISCIPLINE SPECIFIC MINOR PATHWAY COURSES: BIOCHEMISTRY

Semester	Course code	Name of the course	Credits		
			Theory	Practical	Total
I	KU 1 DSC BCH 102	FUNDAMENTALS OF BIOCHEMISTRY I	4	-	4
I	KU 1 DSC BCH 103	BASIC ENDOCRINOLOGY	4	-	4
II	KU 2 DSC BCH 105	FUNDAMENTALS OF BIOCHEMISTRY II	4	-	4
II	KU 2 DSC BCH 106	BASIC PLANT BIOCHEMISTRY			
II	KU 2 DSC BCH 107	BIOCHEMISTRY OF BIOLOGICAL MOLECULES	4	-	4
III	KU 3 DSC BCH 203	FUNDAMENTALS OF BIOCHEMISTRY III	4	-	4
III	KU 3 DSC BCH 204	BIOCHEMISTRY OF HEALTH & NUTRITION	3	1	4



	2	3
	3	3
	4	3

Assessment Rubrics:

Evaluation Type		Marks
End Semester Evaluation		50
Continuous Evaluation		25
a)	Test Paper	10
b)	Assignment	5
c)	Seminar	5
d)	Student extension activity	5
Total		75

Employability for the Course:

- Medicinal plant research

KU4 VAC BCH 301: FOOD SAFETY AND QUALITY CONTROL

Semester	Course Type	Course Level	Course Code	Credits	Total Hours
IV	VAC	Foundation	KU4VACBCH301	3	45

Learning Approach (Hours/ Week)			Marks Distribution			Duration of ESE (Hours)
Lecture	Practical/ Internship	Tutorial	CE	ESE	Total	
3	0	0	25	50	75	1.5

Course Description:

To learn the significance of food safety, food quality and food laws and regulations. To gain knowledge about the basic aspects of public health and food safety and quality surveillance system

Course Prerequisite: NIL

Course Outcomes:

CO No.	Expected Outcome	Learning
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