

B.V.Sc. & A.H. Course

S. No.	Name of the Course	Course No.	Credit Hrs.
1	Milk & Milk Products Technology	LPT-311	2 (1+1)
2	Abattoir Practices and Animal Products Technology	LPT-312	2 (1+1)
3	Meat Science	LPT-321	2 (1+1)

M.V.Sc. Courses

S. No.	Name of the Course	Course No.	Credit Hrs.
1.	Master's Seminar	LPT-600	1
2.	Special Problem	LPT-601	1 (1+0)
3.	Meat Processing, Packaging, Quality Control and Marketing.	LPT-602	3 (2+1)
4.	Poultry and Fish Products Technology	LPT-603	2 (1+1)
5.	Egg and Egg Products Technology	LPT-604	2 (1+1)
6.	Abattoir and Poultry Processing Plant Practices	LPT-605	2 (1+1)
7.	Slaughter House by-products Technology	LPT-606	2 (1+1)
8.	Processing and Marketing of Wool	LPT-607	2 (1+1)
9.	Market Milk Processing & Dairy Plant Practices	LPT-608	3 (2+1)
10.	Quality Control of Milk and Milk Products	LPT-609	2 (1+1)
11.	Technology of Milk Products	LPT-610	2 (1+1)
12.	Biotechnology of Foods of Animal Origin	LPT-611	2 (1+1)
13.	Fresh Meat Technology	LPT-613	2 (1+1)
14.	Master's Thesis Research	LPT-690	20