

### School of Science Department of Biological Sciences

### **NEP 2020 - Course Structure**

Program Name: Bachelor of Science (Wine Technology) (Honours / Honours with Research)
Level 4.5 (Semester – I)
For Batch: AY 25-26 onwards

						_	Schei Veek)		Exa	amina	ntion Scho	eme	
Sr. No.	Core	Course Code	Course Name		L	Т	P	C	Asse	native ssme nt A	Sumr	native sment E	Total Marks
							g)		Course	Lab	Course	Lab	
	MAJOR(MANDATORY + ELECTIVES)												
1	Major	NYWT 101	Basis of Oenology		3	-	-	3	50	-	100	-	100
2	Major	NYWT102	Principles of Microbiology		3	-	-	3	50	-	100	-	100
MINO	OR: NA												
				NA									
Open	Electives(Ol	E)*											
3	Mandatory		Open Elective – I		4	1	ı	4	50	-	100	-	100
Vocat	tional and Sk	till Enhanceme	ent (VSEC)										
4	VSC	NYWT 111	Oenology lab		-	-	4	2	-	50	-	50	100
5	SEC	NYWT 112	Basic Techniques in Microbiology		-	-	4	2	-	50	-	50	100
Abilit	ty/Value Edu	cation Course	es/ Indian Knowledge System(AEC/	VEC/IKS)*						I	l		•
6	AEC		AEC I		-	-	4	2	-	50	-	50	100
7	VEC		VEC I		-	-	4	2	-	50	-	50	100
8	IKS		IKS		-	-	4	2	-	50	-	50	100
OJT/	FP/CEP/CC/	RP									1		'
9	CC		CC I		-	-	4	2	-	50	-	50	100
				TOTAL	10	•	24	22	150	300	300	300	900

CIA: Continuous	Internal	VSC- Vocational Skill Courses SEC- Skill Enhancement Courses	CIA	Weightage	Description
Assessment		AEC- Ability Enhancement Courses	CIA 1	10%	Home Assignment
ESE: End Semester	Theory	VEC – Value Education Courses	CIA 2	20%	Mid-Term Exam (MTE)
Exam.		IKS- Indian Knowledge System OJT – On Job Training	CIA 3	10%	Activity/Project and research based learning along with seminar presentation
L: Theory Lecture, T: Tutorial,		FP – Field Project CEP – Community Engagement	CIA 4	10%	Behavioural Attitude +General Discipline Theory +Practical attendance
P: Practical		Project CC – Co-curricular Courses RP – Research Project	CIA TOTAL	50%	
		* Refer University Notification			
		Written Examination – End Ser	mester Exam (ESE)	50%	
			TOTAL	100%	



Program Name: Bachelor of Science (Wine Technology) (Honours / Honours with Research)
Level 4.5 (Semester – II) For the Batch: AY 25-26 onwards

						achina (Hrs./	_		Exa	Assessme nt CIA  Course Lab Course La  50 - 100 -   50 - 100 -   50 - 100 -   50 - 100 -   50 - 50 - 50  - 50 - 50  - 50 - 50  - 50 - 50  - 50 - 50	eme		
Sr. No.	Core	Course Code	Course Name		L	Т	P	C	Assessme nt		Summative Assessment		Total Marks
									Course	Lab	Course	Lab	
MAJ	MAJOR(MANDATORY + ELECTIVES)												
1	Major	NYWT 201	Fundamentals of Biochemistry		3	-	-	3	50	-	100	-	100
2	Major	NYWT 202	Fermentation Technology		3	-	-	3	50	-	100	-	100
MIN	OR												
3	Minor	NYWT01	Minor I		2	-	-	2	50	-	100	-	100
Open	Electives(OI	∑)*											
4	Mandatory		Open Elective - II		4	-	-	4	50	-	100	-	100
Voca	tional and Sk	ill Enhanceme	nt (VSEC)							•			
5	SEC	NYWT 211	Biochemistry Lab		-	-	4	2	-	50	-	50	100
6	VSC	NYWT 212	Fermentation Technology laboratory		-	1	4	2	-	50	-	50	100
Abili	ty/Value Edu	cation Courses	s/ Indian Knowledge System(AEC/VEC/I	IKS)*									
7	AEC		AEC - II		-	-	4	2	=	50	-	50	100
8	VEC		VEC- II		-	-	4	2	-	50	-	50	100
OJT/	FP/CEP/CC/	RP								ı			
9	CC		сс п		-	-	4	2	-	50	-	50	100
	•			TOTAL	12	-	20	22	200	250	400	250	900

CIA: Continuous Internal Assessment	VSC- Vocational Skill Courses	CIA	Weightage	Description
ESE: End Semester Theory Exam.	SEC- Skill Enhancement Courses AEC- Ability Enhancement Courses	CIA 1	10%	Home Assignment
L: Theory Lecture,	VEC – Value Education Courses	CIA 2	20%	Mid-Term Exam (MTE)
T: Tutorial,	IKS- Indian Knowledge System OJT – On Job Training	CIA 3	10%	Activity/Project and research based learning along with seminar presentation
P: Practical	FP – Field Project CEP – Community Engagement Project	CIA 4	10%	Behavioural Attitude +General Discipline Theory +Practical attendance
	CC – Co-curricular Courses RP – Research Project * Refer University Notification	CIA TOTAL	50%	
	Written Examination – End Semes	ter Exam (ESE)	50%	
	·	TOTAL	100%	



Program Name: Bachelor of Science (Wine Technology) (Honours / Honours with Research)
Level 5.0 (Semester – III) For the Batch: AY 25-26onwards

					S	each Schei s./W	me	<b>(</b> )				on Scheme		
Sr. No.	Core	Course Code		Course Name	L	Т	P	C		native ssment A	Asse	Summative Assessment ESE		
									Course	Lab	Course	Lab		
MAJOR	(MANDATO	ORY + ELECTIV	/ES)											
1	Major	NYWT 301	Vineyard T	echnology	4	-	-	4	50		100		100	
2	Major	NYWT 302	Viticultu	ire	4	-	-	4	50		100		100	
MINOR					<u>I</u>	l								
3	Minor		Minor II		4			4	50		100		100	
Open Ele	ectives (OE)*													
4	Mandatory		Open Elect	ive - III	2			2	50		100		100	
Vocation	al Skill Cour	rse (VSC)				ı			l			l		
5	VSC	NYWT 311	Yeast Tech	nology lab			4	2		50		50	100	
Ability/V	alue Educat	ion Courses/ Indi	ian Knowle	dge System(AEC/VEC/IKS	)*						1	- 1		
6	AEC		AEC - III		2			2	50	-	100	-	100	
OJT/FP/	CEP/CC/RP													
7	FP	NYWT 312	Field Proje	ct			4	2		50		50	100	
8	CC		CC III				4	2		50		50	100	
				TOTAL	16	-	12	22	250	150	400	200	800	

CIA: Continuous Internal Assessment	VSC- Vocational Skill Courses	CIA	Weightage	Description
ESE: End Semester Theory Exam.	SEC- Skill Enhancement Courses AEC- Ability Enhancement Courses	CIA 1	10%	Home Assignment
L: Theory Lecture,	VEC – Value Education Courses	CIA 2	20%	Mid-Term Exam (MTE)
T: Tutorial,	IKS- Indian Knowledge System OJT – On Job Training	CIA 3	10%	Activity/Project and research based learning along with seminar presentation
P: Practical	tical  FP – Field Project  CEP – Community Engagement Project		10%	Behavioural Attitude +General Discipline Theory +Practical attendance
CC – Co-curricular Courses RP – Research Project * Refer University Notification		CIA TOTAL	50%	
	Written Examination – End Semest	ter Exam (ESE)	50%	
		TOTAL	100%	



Program Name: Bachelor of Science (Wine Technology) (Honours / Honours with Research)
Level 5.0 (Semester – IV)
For the Batch: AY 25-26onwards

					ching Hrs./V	Schen Veek)	ne	E				
Sr. No.	Core	Course Code	Course Name	L	Т	P	C		native ssment A	Summative Assessment ESE		Total Marks
								Course	Lab	Course	Lab	
MAJOR	(MANDATOI	RY + ELECTI	VES)									
1	Major	NYWT 401	Sensory Evaluation and Analysis	4	-	-	4	50		100		100
2	Major	NYWT 402	Alcoholic beverages and Health benefits	4	1	ı	4	50		100		100
MINOR									,			
3	Minor	NYWT	Minor III	4	1		4	50		100		100
Open Ele	ectives (OE)*											
4	Mandatory		Open Elective - IV	2			2	50		100		100
Skill Enl	hancement Co	urse (SEC)										
5	SEC	NYWT 411	Wine & hospitality business			4	2		50		50	100
Ability/V	alue Education	n Courses/ Ind	lian Knowledge System (AEC/VE	C/IKS	)*							
6	AEC		AEC - IV	2			2	50		100		100
OJT/FP/	CEP/CC/RP			_								
7	CEP	NYWT 412	Community Engagement Project		1	4	2		50		50	100
8	CC		CC IV			4	2		50		50	100
			TOTAL	16	-	12	22	250	150	500	150	800

Exit option: Award of UG Diploma in Major and Minor with 88credits and additional 4 credits core NSQF Course / Internship or Continue with Major and Minor



CIA: Continuous Internal Assessment	VSC- Vocational Skill Courses	CIA	Weightage	Description
ESE: End Semester Theory Exam.	SEC- Skill Enhancement Courses AEC- Ability Enhancement Courses	CIA 1	10%	Home Assignment
L: Theory Lecture,	VEC – Value Education Courses	CIA 2	20%	Mid-Term Exam (MTE)
T: Tutorial,	IKS- Indian Knowledge System OJT – On Job Training	CIA 3	10%	Activity/Project and research based learning along with seminar presentation
P: Practical	FP – Field Project CEP – Community Engagement Project	CIA 4	10%	Behavioural Attitude +General Discipline Theory +Practical attendance
	CC – Co-curricular Courses RP – Research Project * Refer University Notification	CIA TOTAL	50%	
	Written Examination – End Semes	ter Exam (ESE)	50%	
	TOTAL	100%		



Program Name: Bachelor of Science (Wine Technology) (Honours / Honours with Research)
Level 5.5 (Semester – V) For the Batch: AY 25-26 onwards

					ching Hrs./V	Schei Veek)	me	Ex	aminati	on Schen	ne	
Sr. No.	Core	Course Code	Course Name	L	Т	P	C		mative ssment IA		mative ssment E	Total Marks
								Course	Lab	Course	Lab	
MAJOI	R (MANDA	TORY + ELE	ECTIVES)									
1	Major	NYWT 501	Chemical Engineering in wine technology	4	-	-	4	50	1	100	1	100
2	Major	NYWT 502	Waste treatment in wine technology	4	-	-	4	50		100	1	100
3	Major	NYWT 503	Regulatory policies for Alcoholic beverages Beverages	-	-	4	2		50		50	100
Major I	Elective- I	L			ı	ı		•				
4	Major	NYWT	Major Elective - I	4	-	-	4	50	-	100	-	100
Minor												
5	Minor		Minor IV	4			4	50		100		100
Vocatio	nalSkill Co	ourses (VSC)						•		,		
6	VSC	NYWT 511	Seasonal Vineyard Practices & Management		-	4	2		50		50	100
FP/CEP												
7	FP / CEP	NYWT 512	Filed Project /Community Engagement Project			4	2		50		50	100
			TOTAL	16	-	12	22	200	150 150	400	150	700

CIA: Continuous Internal	VSC- Vocational Skill Courses SEC- Skill Enhancement Courses	CIA	Weightage	Description
Assessment	AEC- Ability Enhancement Courses	CIA 1	10%	Home Assignment
ESE: End Semester Theory Exam.	VEC – Value Education Courses	CIA 2	20%	Mid-Term Exam (MTE)
L: Theory Lecture,	IKS- Indian Knowledge System OJT – On Job Training	CIA 3	10%	Activity/Project and research based learning along with seminar presentation
T: Tutorial,	FP – Field Project	CIA 4	10%	Behavioural Attitude +General Discipline Theory +Practical attendance
P: Practical	CEP – Community Engagement Project CC – Co-curricular Courses	CIA	-0~	Theory +1 factical attenuance
	RP – Research Project  * Refer University Notification	TOTAL	50%	
	Written Examination – End Semes	ter Exam (ESE)	50%	
		TOTAL	100%	



Program Name: Bachelor of Science (Wine Technology) (Honours / Honours with Research)
Level 5.5 (Semester – VI)
For the Batch: AY 25-26 onwards

				Teaching Scheme (Hrs./Week)		E						
Sr. No.	Core	Course Code	Course Name	L	Т	P	C		native ssment A	Summative Assessment ESE		Total Marks
								Course	Lab	Course	Lab	
MAJOI	R (MANDA	TORY + ELEC	CTIVES)									
1	Major	NYWT 601	Grape and wine composition	4	-	-	4	50		100		100
2	Major	NYWT 602	Grapevine Physical and Ecological Environment	4	ı	-	4	50		100		100
3	Major	I NYWT603	Legal Protection: Brand, Model, Design Logistics	-	-	4	2		50		50	100
Major I	Elective - II											
4	Major	NYWT E	Major Elective - II	4	-	-	4	50	-	100	-	100
Minor												
5	Minor		Minor VI	4			4	50		100		100
OJT												
6	OJT	NYWT 612				8	4		50		50	100
			TOTAL	16	-	12	22	200	100	400	50	600

CIA: Continuous Internal	VSC- Vocational Skill Courses SEC- Skill Enhancement Courses	CIA	Weightage	Description
Assessment	AEC- Ability Enhancement Courses	CIA 1	10%	Home Assignment
ESE: End Semester Theory Exam.	VEC – Value Education Courses	CIA 2	20%	Mid-Term Exam (MTE)
L: Theory Lecture,	IKS- Indian Knowledge System OJT – On Job Training	CIA 3	10%	Activity/Project and research based learning along with seminar presentation
T: Tutorial,	FP – Field Project	CIA 4	10%	Behavioural Attitude +General Discipline
P: Practical	CEP – Community Engagement Project	CIA	10 /6	Theory +Practical attendance
	CC – Co-curricular Courses RP – Research Project * Refer University Notification	CIA TOTAL	50%	
	Written Examination - End Semes	ter Exam (ESE)	50%	
		TOTAL	100%	



Course Code	Major Elective II	
NYWT E04	Global Wine Regions & Industry	
NYWTE05	Food and Industrial Microbiology	
NYWT E06	Health benefits of alcoholic beverages	

Exit option: Award of UG Degree in Major with 132 credits or Continue with Major and Minor



Program Name: Bachelor of Science (Wine Technology) (Honours / Honours with Research)
Level 6.0 (Semester – VII)
For the Batch: AY 25-26 onwards

				Teaching Scheme (Hrs/Week)		s/Week)	Examination Scheme			ne		
Sr. No.	Core	Course Code	Course Name	L	Т	P	C		native sment A		mative ssment SE	Total Marks
				Course	Lab	Course	Lab					
MAJO	R (MANI	DATORY + F	ELECTIVES)									
1	Major	NYWT 701	Vine to wine	4	-	-	4	50		100		100
2	Major	LNYWT 702	Industrial waste treatment & Environmental management	4	-	-	4	50		100		100
3	Major	I N Y W I /U3	Biochemistry of Alcohol, Beer and Wine	4			4	50			50	100
4	Major	NYWT 704	Handling and maintenance of equipments in alcohol	-	-	4	2		50			100-
Major	Elective -	- III										
5	Major	NYWT	Major Elective - III	4	-	-	4	50	-	100	-	100
Minor	Minor											
6	Minor	17RDP101	Research Methodology	4			4	50		100		100
			TOTAL	20	-	4	22	250	50	400	50	600

CIA: Continuous Internal	VSC- Vocational Skill Courses SEC- Skill Enhancement Courses	CIA	Weightage	Description
Assessment	AEC- Ability Enhancement Courses	CIA 1	10%	Home Assignment
ESE: End Semester Theory Exam.	VEC – Value Education Courses	CIA 2	20%	Mid-Term Exam (MTE)
L: Theory Lecture,	IKS- Indian Knowledge System OJT – On Job Training	CIA 3	10%	Activity/Project and research based learning along with seminar presentation
T: Tutorial, P: Practical	FP – Field Project CEP – Community Engagement Project	CIA 4	10%	Behavioural Attitude +General Discipline Theory +Practical attendance
	CC – Co-curricular Courses RP – Research Project * Refer University Notification	CIA TOTAL	50%	
	Written Examination - End Semes	ter Exam (ESE)	50%	
		TOTAL	100%	

Course Code	Major Elective III
NYWT E07	Indian history of alcoholic
	beverages
NYWT E08	Vineyard Management
NYWT E09	Green Technology



Program Name: Bachelor of Science (Wine Technology) (Honours / Honours with Research)
Level 6.0 (Semester – VIII)
For the Batch: AY 25-26 onwards

			Teaching Sch (Hrs./Wee				Examination Scheme					
Sr. No.	Core	Course Code	Course Name	L	Т	P	c	Ass	rmative sessment CIA	2411	mative ssment SE	Total Marks
								Cours e	Lab	Course	Lab	
MAJOR (M	IANDATOR	RY + ELECTIV	(ES)									
1	Major	NYWT 801	Chemical and Plant Engineering	4	-	-	4	50		100		100
2	Major	NYWT 802	Advanced Instrumentation	4	-	-	4	50		100		100
3	Major	NYWT 803	Marketing of alcoholic beverages	4	-		4	50		100		100
4	Major	NYWT 804	Food Safety, Standards and Regulations.	-	-	4	2		50		50	100
Major Elect	tive - II											
4	Major	NYWT	Major Elective - IV	4	-	-	4	50	-	100	-	100
OJT												
6	OJT	NYWT 812				8	4		50		50	100
			TOTAL	16	-	12	22	200	100	400	100	600

CIA: Continuous Interr	VSC- Vocational Skill Courses SEC- Skill Enhancement Courses	CIA	Weightage	Description
Assessment	AEC- Ability Enhancement Courses	CIA 1	10%	Home Assignment
<b>ESE</b> : End Semester Theory Exam.	VEC – Value Education Courses	CIA 2	20%	Mid-Term Exam (MTE)
L: Theory Lecture,	IKS- Indian Knowledge System OJT – On Job Training	CIA 3	10%	Activity/Project and research based learning along with seminar presentation
T: Tutorial,	FP – Field Project	CIA 4	10%	Behavioural Attitude +General Discipline
P: Practical	CEP – Community Engagement Project	CIA 4	10 /6	Theory +Practical attendance
	CC – Co-curricular Courses RP – Research Project * Refer University Notification	CIA TOTAL	50%	
	Written Examination – End Semes			
		TOTAL	100%	

Course Code	Major Elective IV
NYWT E10	Second Generation Biofuels
NYWT E 11	Grape and Wine Composition
NYWT E 12	Business Management and Communication in Wine

Exit option: Award of UG Honours Degree in Major and Minor with 176 credits.



### ABILITY ENHANCEMENT COURSE (AEC) BASKET

S.No.	COURSE CODE	NAME OF THE COURSE	SEMESTER	
1	NHSA01	Communicative English		
2	NHSA06	Organizational Behavior		
3	NHSA07	Journalistic writing		
4	NHSA03	Value Education	I	
5	NHSA04	Introduction to Sanskrit		
6	NHSA05	Elementary Marathi		
7	NHSA02	Personality Development and Soft Skills		
8	NHSA08	Creative Writing	II	
9	NHSA09	Orientation and Leadership Development		
10	NSSA01	IP and Scientific writing		
11	NSSA02	Data analysis and interpretation	Ш	
12	NSSA03	Publication Ethics		
13	NSSA04	Scientific policies and practices		
14	NSSA05	Literature and Publication	IV	
15	NSSA06	Scientific media		



### VALUE EDUCATION COURSE (VEC) BASKET

S.No.	COURSE CODE	NAME OF THE COURSE	SEMESTER
1	NSSV02	Sustainable Development	
2	NLWV01	The Constitution and Human Rights	I
3	NSSV03	Scientific Ethics	
4	NSSV04	Science and Society	
5	NSSV05	Waste to Wealth	II
6	NSSV01	Environmental Studies	

### INDIAN KNOWLEDGE SYSTEM (IKS) BASKET

Sr.No.	COURSE CODE	NAME OF THE COURSE	SEMESTER
1	NSSI01	Ethnomedicine	
2	NSSI02	Vedic Mathematics	
3	NSSI03	Nature as Medicine	I
4	NSSI04	Ancient World and Modern Science	
5	NSSI05	Science and Spirituality	



### **CO-CURRICULAR COURSE (CC) BASKET**

Sr.No.	COURSE CODE	NAME OF THE COURSE	SEMESTER
1	NSSC01	Physical Education and Mental Health	I
2	NYCM112	Yoga Meditation	1
3	NSSC02	Ethics and Human Rights	
4	NSSC03	Science Clubs	TT
5	NSSC04	Food Adulteration	II
6	NSSC05	Bio-media	
7	NSSC06	Wild Life Photography	
8	NSSC07	Awareness and Recycling of Plastic	III
9	NSSC08	Health and Hygiene	
10	NSSC09	Courtroom Strategies and Tactics	
11	NSSC10	Scientific Journalism	137
12	NSSC11	Organic and Residue Free Farming	IV
13	NSSC12	Soil and water analysis	

### **OPEN ELECTIVE (OE) BASKET**

Sr.No.	COURSE CODE	NAME OF THE COURSE	SEMESTER
1	NSSO01	Fundamentals of Statistics	
2	NSSO02	Introduction to Nano science and Nanotechnology	I
3	NSSO03	Diseases and Control Measures	TT
4	NSSO04	Horticulture	11



#### **MINORS**

**Note:** Student from B.Sc. (Wine Technology) with minor in Microbiology shall choose from following

nowing			
Sr.No.	COURSE CODE	NAME OF THE COURSE	SEMESTER
1	NYWTM01	Industrial Microbiology	II
2	NYWTM 02	History and culture of fermented drinks	III
3	NYWTM 03	Microbial Fermentation and Biotechnology	IV
4	NYWTM 04	Bacterial physiology and Management	V
5	NYWTM 05	Bacterial Physiology and fermentation	VI