

MAHATMA GANDHI UNIVERSITY  
(Abstract)

B.Voc Programmes - III and IV Semester Model Question Papers - Approved - Orders issued.

ACADEMIC A IX SECTION

U.O.No. 2879/Ac.AIX/1/MQP B.Voc(III&IV) /2016

Dated, P.D. Hills, 23/05/2016

**ORDER**

The Chairpersons/Convenors of Board of Studies/Expert Committees of various U.G. Programmes, has submitted the Model Question Papers of III semester B.Voc Animation and Graphic Design and III & IV Semester B.Voc Sports, Nutrition and Physiotherapy and B.Voc Food Processing Technology programmes for approval, which is appended. (33 numbers)

Sanction has been accorded by the Pro Vice Chancellor for the approval of Model Question Papers of III and IV Semester B.Voc Programmes with effect from 2014 admissions as listed below (33 numbers).


Orders are issued accordingly.

Sd/-  
**REGHUNATHAN NAIR D**  
**ASSISTANT REGISTRAR III (Acad)**  
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**List of MQPs – III and IV Semesters B.Voc Programmes – 2014 Admissions**

**B.Voc Sports, Nutrition and Physiotherapy – III Semester**

1. Clinical Orthopaedics and sports medicine II
2. Electrotherapy I
3. Therapeutic Nutrition
4. Scientific Principles and Practices of Health and Fitness Training
5. Physiology of Sports and Exercise (Practical)
6. Physiology of Sports and Exercise (Theory)
7. First Aid and Nursing

**B.Voc Sports, Nutrition and Physiotherapy – IV Semester**

8. Electrotherapy II(Theory)
9. Electrotherapy II (Practical)
10. Psychiatry
11. Alternative Medicine
12. Sports Psychology and Counselling
13. Physiotherapy in Orthopaedics and Sports Medicine (Theory)
14. Physiotherapy in Orthopaedics and Sports Medicine (Practical)

**B.Voc Food Processing Technology – III Semester**

15. Bakery & Confectionery Technology
16. Cereals and Pulses Processing Technology
17. Environmental Impact Assessment
18. Fat and Oil Processing Technology
19. Food Analysis & Adulteration Testing
20. Food Processing Machineries
21. Protected Cultivation of Horticultural Crops

**B.Voc Food Processing Technology – IV Semester**

22. Dairy Technology
23. Energy and Environment Management
24. Fruit and Vegetable Processing Technology
25. Functional Foods and Nutraceuticals
26. Landscape Designing and Indoor Gardening
27. Meat Fish and Poultry Processing Technology

**B.Voc Animation & Graphic Design – III Semester**

28. Fundamentals of Animation (Theory) – 3 sets
  29. Digital Photography – 2 sets
  30. Drawing for Animation- I – 2 sets
  31. Drawing for Animation II – 2 sets
  32. Script Writing and Storyboarding for Animation(AOC) – 2 sets
  33. BG Design for CEL Animation
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***File No: Ac.AIX/1/B.Voc MQP/2016***