

NAME OF THE DEPARTMENT : DEPARTMENT OF NUTRITION

ACADEMIC YEAR :2017-2018

A. program outcome and program specific outcomes

NAME OF THE PROGRAMME UG	PROGRAMME OUTCOMES STUDENT WILL GAIN	PROGRAM SPECIFIC OUTCOMES STUDENT WILL BE ABLE TO
BSc (Hons) in nutrition	Knowledge and understanding about nutrition and health	Stewardship responsibility
	Practical skills in the field and laboratory experiments.	Hands on expertise in biological sciences
	Presentation skills (oral and writing) in nutrition	Entrepreneurship skill development
	Knowledge about life science , bio chemistry , micro biology	Career opportunities and job opportunities in both Govt. and private sectors.
BSc (General) in nutrition	Practical skills in the field and laboratory experiments.	Hands on expertise in biological sciences
	Practical skill on diet and menu planning	Work in hospital and hotel management

DEPARTMENT OF NUTRITION

COURSE OUTCOME-2017-2018

DISCIPLINE	PAPER	OUTCOME
1 ST SEMESTER	Core Course (C1T) Basic Nutrition	<ul style="list-style-type: none"> • student learn about health and nutrition • Learn about relationship between health and nutrition • Student know about which type of food are choice in our daily life • To know about the role of antioxidant and dietary fibre in our body
	Basic Nutrition (Practical)	<ul style="list-style-type: none"> • To gather the knowledge about different cooking method
	Core Course (C2T) Food Science and Food Commodity	<ul style="list-style-type: none"> • Students learn about the significance, classification and structure and function of carbohydrate, protein, fat, dietary fibre and different type of vitamin and mineral • Student also known as different type of food group • To know the health effects of fast food and junk food • They collect knowledge about how the food are store and preservation. • Gather the knowledge of food adulteration
	C2P:Nutritional Biochemistry (Practical)	<ul style="list-style-type: none"> • Student can identify the unknown sample of bio-chemistry • Student can estimate the reducing and non-reducing sugar in different food substance
	GE-1 : BASIC HUMAN NUTRITION	<ul style="list-style-type: none"> • Student known about the basic concept of nutrition • student learn about health and nutrition • Learn about relationship between health and nutrition • To know about the healthy food and how to maintain good health.
	DSC-1C(CC-3) DSC1CT Nutrition during infancy	<ul style="list-style-type: none"> • Student known about concept different food substance • Student also known as different type of food group • They collect knowledge about how the food are store and preservation.

	DSC1CP: PRACTICAL	<ul style="list-style-type: none"> To gather the knowledge about different cooking method
Semester :2	Core Course (C3T) Nutritional Biophysics and biochemistry	<ul style="list-style-type: none"> To know about interrelationship between biochemistry and other biological science. General idea of biophysics in nutrition To gather the knowledge about enzymatic reaction in our body Student learn about intermediary metabolism in our body To gather the knowledge about genetic transplantation
	Nutritional Biophysics and biochemistry (Practical's)	<ul style="list-style-type: none"> To gather the knowledge about general properties of urease and salivary amylase To know about electrophoresis and dialysis
	Core Course (C1T) Food Science and Food Commodity	<ul style="list-style-type: none"> To learn about the structure and function of cell To gather the knowledge about cardiovascular system and how it functions in our body. To know about endocrine system work in our body Gather the knowledge about central nervous system and reproductive system.
	C4 P: HUMAN PHYSIOLOGY (Practical's)	<ul style="list-style-type: none"> Student can easily identify the different organ of body cell. They can easily estimate the haemoglobin They can measurement of blood pressure and pulse rate And also identified the blood group
	GE-2 [Interdisciplinary for other department] FOOD SCIENCE	<ul style="list-style-type: none"> Basic knowledge of different food group and food stuff To know about how the food are properly store and preservation To know about spoilage of different food

2 nd year general	DSC -1B(CC-2) Nutrition and its physiological role	<ul style="list-style-type: none"> • To know about the growth and deployment of the body • Students learn about the significance, classification and structure and function of carbohydrate, protein, fat, dietary fibre and different type of vitamin and mineral • To know about principal of meal planning
	DSC1BP: PRACTICAL	<ul style="list-style-type: none"> • Known about growth chart preparation • Student learn about clinical assessment
	Physiological aspect of nutrition	<ul style="list-style-type: none"> • To learn about the structure and function of animal cell tissue • Knowledge about how to maintain food hygiene • Gather knowledge about digestion, absorption and metabolisms in our body • To gather the nutrition education and health care
	Practical Qualitative detection of nutrient and adulterants	<ul style="list-style-type: none"> • Student can identify the unknown sample of bio- chemistry • Student can estimate the reducing and non-reducing sugar in different food substance