

Semesters	Programmes	Course types	Course contents	Outcomes
3 rd Semester	Honours	CC-5	Family meal management & Meal planning (T&P)	<ul style="list-style-type: none"> ➤ To assess nutritional requirement from infancy to old age. ➤ To measurement of physical growth and development ➤ To know about sports nutrition , space nutrition ➤ Helps to plan and prepare low cost balance diet in family
		CC-6	Community Nutrition & Nutritional Epidemiology (T&P)	<ul style="list-style-type: none"> ➤ Students acquire knowledge on community & common nutritional deficiency illness. ➤ They know about measurement of body composition in term of ABCD method. ➤ They learn about demography , determinants of malnutrition
		CC-7	Basic Dietetics (T&P)	<ul style="list-style-type: none"> ➤ Student are understand about therapeutic diet and role of dietitian in therapeutic diet preparation ➤ They learn about G.I disorder, CVDs, Kidney disease, diabetes mellitus, obesity, allergy and cancer –its pathogenesis, symptoms and dietary management.
		SEC -1	Biostatics & Bio- informatics (T)	<ul style="list-style-type: none"> ➤ They know about measurement of central tendency, inferential statistic etc. ➤ Students are well known about various techniques of Bio-informatics likes – BLAST , Multiple Sequence Alignment Test, Phylogenic Tree etc.
	GE	GE-3	Community Nutrition & Nutritional Programme (T)	<ul style="list-style-type: none"> ➤ Students are Know about Community Nutrition, Health determinants of Community etc. ➤ They learn about various Nutritional programmes – MDMP, ICDS, SNP, ANP, BFP etc. ➤ Students acquire knowledge on community & common nutritional deficiency illness.

	General	DSC-1C	Nutrition: Infancy & old age(T&P)	<ul style="list-style-type: none"> ➤ They know about assessment of nutritional requirement from infancy to old age. ➤ To gain Skill on Calculation of energy and other Nutrients estimations
		SEC-1	Diet therapy- 1(T&P)	<ul style="list-style-type: none"> ➤ Student are understand about therapeutic diet and role of dietitian in therapeutic diet preparation ➤ They learn about G.I disorder, CVDs, Kidney disease, diabetes mellitus, obesity, allergy and cancer –its pathogenesis, symptoms and dietary management.
4 th Semester	Honours	CC-8	Diet & Disease(T&P)	<ul style="list-style-type: none"> ➤ They learn about liver disease, anaemia, arthritis, malabsorption syndrome & inborn error metabolism-its pathogenesis, symptoms and dietary management. ➤ Students are understood about Liver function tests. ➤ Student are understand about therapeutic diet and therapeutic diet preparation
		CC-9	Food Microbiology (T&P)	<ul style="list-style-type: none"> ➤ Student are understand about microorganisms in food ➤ They learn about the Cultivation of the microorganisms from various food samples. ➤ To compare various physical and chemical methods used in the control of microorganisms. ➤ They learn how to identify the food born infection & intoxication. ➤ Discuss the role of HACCP in food safety

		CC-10	Food Processing & Preservation (T&P)	<ul style="list-style-type: none"> ➤ Helps to describe the basic principles and methods of food preservation to them. ➤ How to preserve the nutrient quality of the food they understood. ➤ Students are understood about different types of cooking process.
		SEC-2	Women health & Nutrition (T)	<ul style="list-style-type: none"> ➤ They learn about the women's health. ➤ Students are understood about how women can suffer from various diseases during pregnancy and lactation period. ➤ To provide extra nutrients requirement during pregnancy and lactation, learn by them. ➤ Students are understood about importance of Antenatal care.
	GE	GE-4	Family meal management (T&P)	<ul style="list-style-type: none"> ➤ To learn principles of meal planning. ➤ To understand the role of nutrition in different stages of life cycle. ➤ To understand the effect of stress over the health.
	General	DSC-1D	Nutritional surveillance & Programme (T&P)	<ul style="list-style-type: none"> ➤ It helps them to monitor health and nutritional status of the population. ➤ To understand the importance of immunization programme. ➤ They acquire concepts and skill about the role of Nutritional surveillance & Programme.
		SEC-2	Diet Therapy-2 (T&P)	<ul style="list-style-type: none"> ➤ They learn about cancer, Bulimia nervosa, obesity, kidney disease, heart disease – symptoms and dietary management. ➤ Students are understood about therapeutic diet.
5 th Sem	Honours	CC-11	Public Health & Hygiene(T&P)	<ul style="list-style-type: none"> ➤ Students are able to identify the food adulterants. ➤ Students are understood about mental disorder and prevention. ➤ Students learn about Public Health and Hygiene.

				<ul style="list-style-type: none"> ➤ They are get awareness about various Food Borne Disorders.
		CC-12	Research Methodology (T&P)	<ul style="list-style-type: none"> ➤ They Learn about difference between Primary and secondary data. ➤ They are able to demonstrate knowledge of the scientific methods, purpose and approaches to research. ➤ Compare and contrast quantitative and qualitative research. ➤ Explain research design and the research cycle ➤ They prepare key elements of a research proposal.
		DSE-1	Food Sanitation & Hygiene (T&P)	<ul style="list-style-type: none"> ➤ They understand about the effects of micro- organisms on food degradation and food borne illnesses. ➤ Students learn about the Importance of personal hygiene of food handler. ➤ They know how to prevent the food spoilage.
		DSE-2	Quality Control & Food Standards (T)	<ul style="list-style-type: none"> ➤ They got the concepts on the importance of various issues related to food safety and quality control. ➤ They know about national and international food standards and their role in ensuring food quality and safety. ➤ They understand the importance of food safety management systems.
	General	DSE-1	Food Microbiology & Food Borne Illness (T&P)	<ul style="list-style-type: none"> ➤ Students are understand about microorganisms in food ➤ They learn about the Cultivation of the microorganisms from various food samples. ➤ They are able to compare various physical and chemical methods

				<p>used in the control of microorganisms.</p> <ul style="list-style-type: none"> ➤ They identify the food born infection & intoxication.
		SEC-3	Toxicology & Public Health (T&P)	<ul style="list-style-type: none"> ➤ They know the importance of immunization schedule for children and adult. ➤ Students are learnt about the result of toxicities of the xenobiotics. ➤ They understand about contamination of food.
6 th Sem	Honours	CC-13	Dietetics & Counseling (T&P)	<ul style="list-style-type: none"> ➤ Students are able to understand the principles and methods of counselling. ➤ Apply counselling methods to patients with different diseases. ➤ Apply how to calculate the nutrient Content using software. ➤ Evaluate and compute the raw Data using statistical tool.
		CC-14	Entrepreneurship Development, Enterprise Management & Entrepreneurship for small Catering Units	<ul style="list-style-type: none"> ➤ Students are acquired skill to plan, compile and prepare meals based on the different region. ➤ Gain experience to standardize the recipes and to calculate the cost per yield. ➤ They are aware about various skills to become a food entrepreneur.
		DSE-3	Geriatrics Nutrition (T&P)	<ul style="list-style-type: none"> ➤ They gain knowledge on the aspects of aging and the importance of the nutritional requirements and dietary modification during old age.
		DSE-4	Bakery Technology & Mushroom Culture (T&P)	<ul style="list-style-type: none"> ➤ It enables students to gain basic knowledge relating to the principles of baking. ➤ It introduces them to the techniques of cake and pastry making. ➤ They understand to describe properties and functions of the

				basic ingredients used in baked goods.
	General	DSE-2	Community Nutrition & Epidemiology (T&P)	<ul style="list-style-type: none"> ➤ They know the factors that affect health of community. ➤ They know the waste management. ➤ To identify the nutritional problems in community. ➤ To know the Nutritional status assessments.
		SEC-4	Women Health & Nutrition	<ul style="list-style-type: none"> ➤ They learn about the women's health. ➤ Students are understood about how women can suffer from various diseases during pregnancy and lactation period. ➤ To provide extra nutrients requirement during pregnancy and lactation. ➤ Students are understood about importance of Antenatal care.