

# **B.SC., FOOD SCIENCE & NUTRITION**

**SYLLABUS**

**FROM THE ACADEMIC YEAR  
2022-2023**

**TAMILNADU STATE COUNCIL FOR HIGHER EDUCATION,  
CHENNAI - 600 005**

LEARNING OUTCOMES-BASED CURRICULUM FRAMEWORK GUIDELINES BASED REGULATIONS FOR UNDER GRADUATE PROGRAMME	
<b>Programme:</b>	<b>B.Sc. Home Science- Nutrition, Food Service Management and Dietetics</b>
<b>Programme Code:</b>	
<b>Duration:</b>	<b>3 years [UG]</b>
<b>Programme Outcomes:</b>	<p><b>PO1: Disciplinary knowledge:</b> Capable of demonstrating comprehensive knowledge and understanding of one or more disciplines that form a part of an undergraduate Programme of study</p> <p><b>PO2: Communication Skills:</b> Ability to express thoughts and ideas effectively in writing and orally; Communicate with others using appropriate media; confidently share one's views and express herself/himself; demonstrate the ability to listen carefully, read and write analytically, and present complex information in a clear and concise manner to different groups.</p> <p><b>PO3: Critical thinking:</b> Capability to apply analytic thought to a body of knowledge; analyse and evaluate evidence, arguments, claims, beliefs on the basis of empirical evidence; identify relevant assumptions or implications; formulate coherent arguments; critically evaluate practices, policies and theories by following scientific approach to knowledge development.</p> <p><b>PO4: Problem solving: Capacity</b> to extrapolate from what one has learned and apply their competencies to solve different kinds of non-familiar problems, rather than replicate curriculum content knowledge; and apply one's learning to real life situations.</p> <p><b>PO5: Analytical reasoning:</b> Ability to evaluate the reliability and relevance of evidence; identify logical flaws and holes in the arguments of others; analyze and synthesize data from a variety of sources; draw valid conclusions and support them with evidence and examples, and addressing opposing viewpoints.</p> <p><b>PO6: Research-related skills:</b> A sense of inquiry and capability for asking relevant/appropriate questions, problem arising, synthesising and articulating; Ability to recognise cause-and-effect relationships, define problems, formulate hypotheses, test hypotheses, analyse, interpret and draw conclusions from data, establish hypotheses, predict cause-and-effect relationships; ability to plan, execute and report the results of an experiment or investigation</p> <p><b>PO7: Cooperation/Team work:</b> Ability to work effectively and respectfully with diverse teams; facilitate cooperative or coordinated effort on the part of a group, and act together as a group or a team in the interests of a common cause and work efficiently as a member of a team</p> <p><b>PO8: Scientific reasoning:</b> Ability to analyse, interpret and draw conclusions from quantitative/qualitative data; and critically evaluate ideas, evidence and experiences from an open-minded and reasoned perspective.</p> <p><b>PO9: Reflective thinking:</b> Critical sensibility to lived experiences, with self awareness and reflexivity of both self and society.</p>

**PO10 Information/digital literacy:** Capability to use ICT in a variety of learning situations, demonstrate ability to access, evaluate, and use a variety of relevant information sources; and use appropriate software for analysis of data.

**PO 11 Self-directed learning:** Ability to work independently, identify appropriate resources required for a project, and manage a project through to completion.

**PO 12 Multicultural competence:** Possess knowledge of the values and beliefs of multiple cultures and a global perspective; and capability to effectively engage in a multicultural society and interact respectfully with diverse groups.

**PO 13: Moral and ethical awareness/reasoning:** Ability to embrace moral/ethical values in conducting one's life, formulate a position/argument about an ethical issue from multiple perspectives, and use ethical practices in all work. Capable of demonstrating the ability to identify ethical issues related to one's work, avoid unethical behaviour such as fabrication, falsification or misrepresentation of data or committing plagiarism, not adhering to intellectual property rights; appreciating environmental and sustainability issues; and adopting objective, unbiased and truthful actions in all aspects of work.

**PO 14: Leadership readiness/qualities:** Capability for mapping out the tasks of a team or an organization, and setting direction, formulating an inspiring vision, building a team who can help achieve the vision, motivating and inspiring team members to engage with that vision, and using management skills to guide people to the right destination, in a smooth and efficient way.

**PO 15: Lifelong learning:** Ability to acquire knowledge and skills, including „learning how to learn“, that are necessary for participating in learning activities throughout life, through self-paced and self-directed learning aimed at personal development, meeting economic, social and cultural objectives, and adapting to changing trades and demands of work place through knowledge/skill development/reskilling.

<p><b>Programme Specific Outcomes:</b></p>	<p><b>PSO1 – Placement:</b> To prepare the students who will demonstrate respectful engagement with others’ ideas, behaviors, beliefs and apply diverse frames of reference to decisions and actions.</p> <p><b>PSO 2 - Entrepreneur:</b> To create effective entrepreneurs by enhancing their critical thinking, problem solving, decision making and leadership skill that will facilitate startups and high potential organizations</p> <p><b>PSO3 – Research and Development:</b> Design and implement HR systems and practices grounded in research that comply with employment laws, leading the organization towards growth and development.</p> <p><b>PSO4 – Contribution to Business World:</b> To produce employable, ethical and innovative professionals to sustain in the dynamic business world.</p> <p><b>PSO 5 – Contribution to the Society:</b> To contribute to the development of the society by collaborating with stakeholders for mutual benefit</p>
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### Credit Distribution for UG Programmes

[illegible]

**Choice Based Credit System (CBCS), Learning Outcomes Based Curriculum Framework (LOCF) Guideline Based Credit and Hours Distribution System for all UG courses including Lab Hours**

**First Year – Semester-I**

<b>Part</b>	<b>List of Courses</b>	<b>Credit</b>	<b>No. of Hours</b>
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses [in Total]	13	14
Part-4	Skill Enhancement Course SEC-1	2	2
	Foundation Course	2	2
		<b>23</b>	<b>30</b>

**Semester-II**

<b>Part</b>	<b>List of Courses</b>	<b>Credit</b>	<b>No. of Hours</b>
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	14
Part-4	Skill Enhancement Course -SEC-2	2	2
	Skill Enhancement Course -SEC-3 (Discipline / Subject Specific)	2	2
		<b>23</b>	<b>30</b>

**Second Year – Semester-III**

<b>Part</b>	<b>List of Courses</b>	<b>Credit</b>	<b>No. of Hours</b>
Part-1	Language - Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	14
Part-4	Skill Enhancement Course -SEC-4 (Entrepreneurial Based)	1	1
	Skill Enhancement Course -SEC-5 (Discipline / Subject Specific)	2	2
	E.V.S	-	1
		<b>22</b>	<b>30</b>

**Semester-IV**

<b>Part</b>	<b>List of Courses</b>	<b>Credit</b>	<b>No. of Hours</b>
Part-1	Language - Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	13
Part-4	Skill Enhancement Course -SEC-6 (Discipline / Subject Specific)	2	2
	Skill Enhancement Course -SEC-7 (Discipline / Subject Specific)	2	2
	E.V.S	2	1
		<b>25</b>	<b>30</b>

**Third Year****Semester-V**

<b>Part</b>	<b>List of Courses</b>	<b>Credit</b>	<b>No. of Hours</b>
<b>Part-3</b>	Core Courses including Project / Elective Based	22	26
<b>Part-4</b>	Value Education	2	2
	Internship / Industrial Visit / Field Visit	2	2
		<b>26</b>	<b>30</b>

**Semester-VI**

<b>Part</b>	<b>List of Courses</b>	<b>Credit</b>	<b>No. of Hours</b>
<b>Part-3</b>	Core Courses including Project / Elective Based & LAB	18	28
<b>Part-4</b>	Extension Activity	1	-
	Professional Competency Skill	2	2
		<b>21</b>	<b>30</b>

**Consolidated Semester wise and Component wise Credit distribution**

<b>Parts</b>	<b>Sem I</b>	<b>Sem II</b>	<b>Sem III</b>	<b>Sem IV</b>	<b>Sem V</b>	<b>Sem VI</b>	<b>Total Credits</b>
<b>Part I</b>	3	3	3	3	-	-	12
<b>Part II</b>	3	3	3	3	-	-	12
<b>Part III</b>	13	13	13	13	22	18	92
<b>Part IV</b>	4	4	3	6	4	1	22
<b>Part V</b>	-	-	-	-	-	2	2
<b>Total</b>	23	23	22	25	26	21	<b>140</b>

**\*Part I, II, and Part III components will be separately taken into account for CGPA calculation and classification for the under graduate programme and the other components. IV, V have to be completed during the duration of the programme as per the norms, to be eligible for obtaining the UG degree.**

<b>METHODS OF EVALUATION</b>		
<b>Internal Evaluation</b>	Continuous Internal Assessment Test	<b>25 Marks</b>
	Assignments / Snap Test / Quiz	
	Seminars	
	Attendance and Class Participation	
<b>External Evaluation</b>	End Semester Examination	<b>75 Marks</b>
<b>Total</b>		<b>100 Marks</b>
<b>METHODS OF ASSESSMENT</b>		
<b>Remembering (K1)</b>	<ul style="list-style-type: none"> <li>• The lowest level of questions require students to recall information from the course content</li> <li>• Knowledge questions usually require students to identify information in the text book.</li> </ul>	
<b>Understanding (K2)</b>	<ul style="list-style-type: none"> <li>• Understanding of facts and ideas by comprehending organizing, comparing, translating, interpolating and interpreting in their own words.</li> <li>• The questions go beyond simple recall and require students to combined at a together</li> </ul>	
<b>Application (K3)</b>	<ul style="list-style-type: none"> <li>• Students have to solve problems by using /applying a concept learned in the classroom.</li> <li>• Students must use their knowledge to determine a exact response.</li> </ul>	
<b>Analyze (K4)</b>	<ul style="list-style-type: none"> <li>• Analyzing the question is one that asks the students to breakdown something into its component parts.</li> <li>• Analyzing requires students to identify reasons causes or motives and reach conclusions or generalizations.</li> </ul>	
<b>Evaluate (K5)</b>	<ul style="list-style-type: none"> <li>• Evaluation requires an individual to make judgment on something.</li> <li>• Questions to beasked to judge the value of an idea, a character, a work of art, or a solution to a problem.</li> <li>• Students are engaged indecision- making and problem– solving.</li> <li>• Evaluation questions do not have single right answers.</li> </ul>	
<b>Create (K6)</b>	<ul style="list-style-type: none"> <li>• The questions of this category challenge students to get engaged in creative and original thinking.</li> <li>• Developing original ideas and problem solving skills</li> </ul>	



**Choice Based Credit System (CBCS), Learning Outcomes Based Curriculum Framework (LOCF) Guideline Based Credit and Hours Distribution System**

**for all UG courses including Lab Hours**

**First Year – Semester-I**

<b>Part</b>	<b>List of Courses</b>	<b>Credit</b>	<b>No. of Hours</b>
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses [in Total]	13	14
Part-4	Skill Enhancement Course SEC-1	2	2
	Foundation Course	2	2
		<b>23</b>	<b>30</b>

**Semester-II**

<b>Part</b>	<b>List of Courses</b>	<b>Credit</b>	<b>No. of Hours</b>
Part-1	Language – Tamil	3	6
Part-2	English	3	6
Part-3	Core Courses & Elective Courses including laboratory [in Total]	13	14
Part-4	Skill Enhancement Course -SEC-2	2	2
	Skill Enhancement Course -SEC-3 (Discipline / Subject Specific)	2	2
		<b>23</b>	<b>30</b>



**Holy Cross Home Science College, Thoothukudi**

**Department Of Food Science and Nutrition**

**Program Outcomes and Course Outcomes**

**M.Sc Dietetics and Food Management**

**FROM THE ACADEMIC YEAR**

**2022 - 2023**

**TAMILNADU STATE COUNCIL FOR HIGHER EDUCATION, CHENNAI – 600 005**

**M.Sc. Dietetics and Food Management**

### **INTRODUCTION:**

Outcome-Based Education is incorporated into the curriculum based on the requirements of NAAC and UGC – Quality Mandate (2018). To fulfill these requirements, the Programme Educational Objectives (PEOs), Programme Outcomes (POs) and Programme Specific Outcomes (PSOs) and Course Outcomes (COs) were framed for all programmes in alignment with the Vision, Mission and Educational Objectives of the University.

### **VISION AND MISSION OF THE UNIVERSITY:**

#### **VISION:**

To provide quality education to reach the un-reached.

#### **MISSION:**

- To conduct research, teaching and outreach programmes to improve conditions of human living.
- To create an academic environment that glorify women and men of all races, caste, creed, cultures and all atmosphere that values intellectual curiosity, pursuit of knowledge , academic freedom and integrity.
- To offer a wide variety of campus educational and training programmes, including the use of information technology to individuals and groups.
- To develop partnership with industries and government so as to improve the quality of work place and to serve as catalyst for economic and cultural development.
- To provide quality / inclusive education especially for the rural and unreached segments of economically downtrodden students including women, socially oppressed and differently abled.

#### **PREAMBLE:**

The post graduate programme in this discipline has been designed to provide the students intensive and extensive theoretical and experiential learning. The programme allows flexibility in the choices based credit systems. It is envisaged that the current of thrust areas, which students can select, based require trained professionals in areas such as Public Nutrition, Dietetics and Clinical Nutrition, Institutional Food Administration as well as Food Science and Quality Control.

**TANSCHÉ REGULATIONS ON LEARNING OUTCOMES-BASED  
CURRICULUM FRAMEWORK FOR POSTGRADUATE EDUCATION**

<b>Programme</b>	<b>M.Sc. DIETETICS AND FOOD MANAGEMENT</b>
<b>Programme Code</b>	
<b>Duration</b>	<b>2 years for PG</b>
<b>Programme Outcomes (Pos)</b>	<p><b>PO1: Problem Solving Skill</b></p> <p>Apply knowledge of Management theories and Human Resource practices to solve business problems through research in Global context.</p> <p><b>PO2: Decision Making Skill</b></p> <p>Foster analytical and critical thinking abilities for data-based decision-making.</p> <p><b>PO3: Ethical Value</b></p> <p>Ability to incorporate quality, ethical and legal value-based perspectives to all organizational activities.</p> <p><b>PO4: Communication Skill</b></p> <p>Ability to develop communication, managerial and interpersonal skills.</p> <p><b>PO5: Individual and Team Leadership Skill</b></p> <p>Capability to lead themselves and the team to achieve organizational</p>

	<p>goals.</p> <p><b>PO6: Employability Skill</b></p> <p>Inculcate contemporary business practices to enhance employability skills in the competitive environment.</p> <p><b>PO7: Entrepreneurial Skill</b></p> <p>Equip with skills and competencies to become an entrepreneur.</p> <p><b>PO8: Contribution to Society</b></p> <p>Succeed in career endeavors and contribute significantly to society.</p> <p><b>PO 9 Multicultural competence</b></p> <p>Possess knowledge of the values and beliefs of multiple cultures and a global perspective.</p> <p><b>PO 10: Moral and ethical awareness/reasoning</b></p> <p>Ability to embrace moral/ethical values in conducting one's life.</p>
<b>Programme Specific Outcomes (PSOs)</b>	<p><b>PSO1 – Placement</b></p> <p>To prepare the students who will demonstrate respectful engagement with others' ideas, behaviors, beliefs and apply diverse</p>

frames of reference to decisions and actions.

### **PSO 2 - Entrepreneur**

To create effective entrepreneurs by enhancing their critical thinking, problem solving, decision making and leadership skill that will facilitate startups and high potential organizations.

### **PSO3 – Research and Development**

Design and implement HR systems and practices grounded in research that comply with employment laws, leading the organization towards growth and development.

### **PSO4 – Contribution to Business World**

To produce employable, ethical and innovative professionals to sustain in the dynamic business world.

### **PSO 5 – Contribution to the Society**

To contribute to the development of the society by collaborating with stakeholders for mutual benefit.

### **Template for P.G., Programmes**

<b>Semester-I</b>	<b>Credit</b>	<b>Hours</b>	<b>Semester-II</b>	<b>Credit</b>	<b>Hours</b>	<b>Semester-III</b>	<b>Credit</b>	<b>Hours</b>	<b>Semester-IV</b>	<b>Credit</b>	<b>Hours</b>
1.1. Core-I	5	6	2.1. Core-IV	5	6	3.1. Core-VII	5	6	4.1. Core-XI	5	6
1.2 Core-II	5	6	2.2 Core-V	5	6	3.2 Core-VII	5	6	4.2 Core-XII	5	6
1.3 Core – III	4	6	2.3 Core – VI	4	6	3.3 Core – IX	5	6	4.3 Project with viva	7	10

[illegible]

**SEMESTER - I**

<b>Course status</b>	<b>Course Title</b>	<b>Credits</b>	<b>Hours</b>
Core-1	Advanced Food science	5	6
Core -2	Advanced Human Physiology	5	6
Core-3	Macronutrients	4	6
Core I Practical	Advanced Food science practical	2	4
Elective - I	Food processing and technology/ Principles of Menu Planning	2	4
Elective – II Practical	Food processing and technology practical	2	4
	<b>Total</b>	<b>20</b>	<b>30</b>

**Semester-II**

<b>Part</b>	<b>List of Courses</b>	<b>Credits</b>	<b>No. of Hours</b>
	Therapeutic Diet	5	6
	Therapeutic Diet Practical	5	6
	Research Methodology	4	6
	Sports Nutrition	3	4
	Functional food and Health	3	4
	Nutrition in special Condition	2	4
		<b>22</b>	<b>30</b>



**Manonmaniam Sundaranar University, Tirunelveli.**  
**PG Courses – Affiliated Colleges**  
**Course Structure for M.Sc. Dietetics and Food Management**  
**(Choice Based Credit System)**  
**(with effect from the academic year 2021- 2022 onwards)**

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**PREAMBLE:**

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# **TANSCHÉ REGULATIONS ON LEARNING OUTCOMES-BASED CURRICULUM FRAMEWORK FOR POSTGRADUATE EDUCATION PROGRAMME**

## **M.Sc. DIETETICS AND FOOD MANAGEMENT**

**Programme Code Duration 2 years for PG**

### **Programme Outcomes (Pos)**

PO1: Problem Solving Skill Apply knowledge of Management theories and Human Resource practices to solve business problems through research in Global context.

PO2: Decision Making Skill Foster analytical and critical thinking abilities for data-based decision-making.

PO3: Ethical Value Ability to incorporate quality, ethical and legal value-based perspectives to all organizational activities.

PO4: Communication Skill Ability to develop communication, managerial and interpersonal skills. PO5: Individual and Team Leadership Skill Capability to lead themselves and the team to achieve organizational goals.

PO6: Employability Skill Inculcate contemporary business practices to enhance employability skills in the competitive environment.

PO7: Entrepreneurial Skill Equip with skills and competencies to become an entrepreneur.

PO8: Contribution to Society Succeed in career endeavors and contribute significantly to society.

PO 9 Multicultural competence Possess knowledge of the values and beliefs of multiple cultures and a global perspective.

PO 10: Moral and ethical awareness/reasoning Ability to embrace moral/ethical values in conducting one's life.

### **Programme Specific Outcomes (PSOs)**

PSO1 – Placement to prepare the students who will demonstrate respectful engagement with others' ideas, behaviours, beliefs and apply diverse frames of reference to decisions and actions.

PSO 2 - Entrepreneur To create effective entrepreneurs by enhancing their critical thinking, problem solving, decision making and leadership skill that will facilitate startups and high potential organizations.

PSO3 – Research and Development Design and implement HR systems and practices grounded in research that comply with employment laws, leading the organization towards growth and development.

PSO4 – Contribution to Business World To produce employable, ethical and innovative professionals to sustain in the dynamic business world.

PSO 5 – Contribution to the Society To contribute to the development of the society by collaborating with stakeholders for mutual benefit.

### **PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)**

The M.Sc., Dietetics and Food Management Programme will enable the students to  
**PROGRAMME OUTCOME**

PO1 Provide academic, research institutions and Disciplinary Knowledge.

PO2 Equip hospitals, food services institutions and industry.

PO 3 Apply planning, monitoring and evaluation of nutrition and health programmes, Scientific Reasoning and Problem Solving.

PO4 Apply critical thinking skills to develop new food products and Analytical Reasoning.

PO5 Achieve practical proficiency to work efficiently in food analysis laboratories, Digital Literacy, Self-directed and Lifelong learning.

PO6 Work in teams to develop communication skills and adopt good manufacturing, Cooperation/Team Work and Multi-Cultural Competence.

PO7 Practice in food industries, Develop ability to undertake diverse and challenging career opportunities in food industries and Moral and Ethical awareness.

### **PROGRAMME SPECIFIC OUTCOMES**

The students of M.Sc. Dietetics and Food Management programme will be able to

PSO 1.a: Apply the acquired scientific knowledge, concept and principles of Food Science and Chemistry, Nutrition Nutritional Biochemistry, Food Analysis, Human Physiology, Biochemical Techniques, Research methodology and Statistics, Community Nutrition, Clinical and Therapeutic Nutrition, Food Microbiology and Safety, Functional Foods and Nutraceuticals in their future endeavor.

PSO. 1.b. Harness and apply the professional and entrepreneurial skills in various Industries, Institutes for the Economic empowerment of self and the community.

PSO.2.a. Make use of the learnt communication skills and strategies to disseminate the gained Knowledge and skills in real life situation among the peer group, learned gatherings and the community.

PSO.2.b. Enhance and correlate the scientific innovations from lab to the community.

PSO.3. Discover the scientific reasons for the problems occurs in the community and able to solve them wisely by using learnt knowledge and skills in the Nutrition and Dietetics programme.

PSO.4. Analyse and evaluate the current practices in Food Science and Chemistry, Nutrition Nutritional Biochemistry, Food Analysis, Human Physiology, Biochemical Techniques, Research methodology and Statistics, Community Nutrition, Clinical and Therapeutic Nutrition, Food Microbiology and Safety, Functional Foods and Nutraceuticals to bring whole some development among the community through various extension activities.

PSO.4.b. Analyse critically the existing situation/issues of the community and provide solution to overcome the situation/issues for promoting the sound health among the people by using acquired knowledge and skills.

PSO.5.a. Make use of ICT for lifelong learning to improve the carrier opportunities and face the challenges in the day today life.

PSO.6. Form team work and bring cooperation among the peer group, professional and the community to meet the multi-cultural competency to bring harmonious situation.

PSO.7. Follow the moral and ethical values obtained from the programme to bring sustainable and peaceful environment.

<b>Sem.</b>	<b>Sub. No.</b>	<b>Subject Status</b>	<b>Subject Title</b>	<b>Contact Hrs./ Week</b>	<b>Credits</b>
I	1	Core - 1	Biochemical Techniques	6	4
	2	Core - 2	Clinical Dietetics - I	6	4
	3	Core - 3	Advanced Food Science and Chemistry	5	4
	4	Core -4	Food Microbiology and Safety	5	4
	5	Core - 5 Practical - 1	Biochemical Techniques	4	2
	6	Core - 6 Practical – 2	Clinical Dietetics - I	4	2
II	7	Core – 7	Applied Human Physiology	5	4

	8	Core – 8	Clinical Dietetics - II	5	4
	9	Core – 9	Functional Foods and Nutraceuticals	4	4
	10	Core -10	Food Product Development and Marketing	4	4
	11	Core – 11	Field Work	4+	3
	12	Core - 12 Practical - 3	Applied Human Physiology	4	2
	13	Core - 13 Practical - 4	Clinical Dietetics -II	4	2

Sem.	Sub. No.	Subject Status	Subject Title	Contact Hrs./ Week	Credits
	14	Core -14	Nutritional Biochemistry	5	4
III	15	Core - 15	Food Processing and Preservation	6	4
	16	Core - 16	Community Nutrition	6	4
	17	Core -17	Research Methodology	5	4
	18	Core – 18 Practical - 5	Community Nutrition	4	2
	19	Core – 19 Practical - 7	Food Processing and Preservation	4	2
IV	20	Core – 20	Human Factors & Ergonomics	4	4

	21	Core – 21	Food Quality Control	4	4
	22	Core – 22	Nutrition For Fitness	4	4
	23	Core - 23 Practical - 7	Food Quality Control Practical	4	2
	24	Core - 24 Practical - 8	Internship Training	4	2
	25	Elective - 4	Field Work / Study Tour	3+	3
	26	Core - 20	Project	7+	8