

# DEPARTMENT OF NUTRITION

## Semester Wise Course Outcomes

Semester - I		
SL. No.	Name of the Course	Outcomes
1	CC-1 : Food Science & Food Commodity	<ul style="list-style-type: none"> <li>Paper helps in understanding the role of nutrients in maintaining the health.</li> <li>The Student will be able to understand the functional role of different foods commodity.</li> </ul>
2	CC-2 : Basic Nutrition	<ul style="list-style-type: none"> <li>The paper helps students to understand the significance of various nutrients.</li> <li>The paper covers the importance of nutrients through out the life cycle.</li> <li>The course helps in understanding the nutrient recommendation during different stages of life.</li> </ul>
3	GE-1 : Basic Human Nutrition	<ul style="list-style-type: none"> <li>Students will be able to interpret &amp; apply nutrition concept and to improve the nutritional health communities.</li> <li>Students will be able to identify and apply food Principles to food and nutrition Systems.</li> <li>After completion this course students will be able to integrate knowledge and skills in food and nutrition with professional issues affecting the nutritional dietetic fields.</li> </ul>
4	DSC-1A (CC-1) : Nutritional aspect of food items	<ul style="list-style-type: none"> <li>Students will be able to summarize the importance of healthy eating .</li> <li>Students will explain the importance of nutrients among different food stuff/groups.</li> <li>After the complete this unit they will focus outline the guidelines for healthy eating .</li> </ul>
Semester - II		
5	CC-3 : Nutritional Biophysics & Biochemistry	<ul style="list-style-type: none"> <li>Through this course the students are exposed to importance of biological macromolecules.</li> <li>They acquire knowledge in the quantitative and qualitative estimation of biomolecules.</li> <li>They study the influence and role of structure in reactivity of biomolecules.</li> <li>At the end of the course the students have knowledge through understanding on the role of biomolecules and their functions.</li> </ul>
6	CC-4 : Human Physiology	<ul style="list-style-type: none"> <li>The paper covers the working of internal organ and systems .</li> <li>The students will be exposed to anatomy of different organs.</li> <li>Paper helps the students to understand the physiological functions of the biological systems.</li> </ul>
7	GE-2 : Food Science	<ul style="list-style-type: none"> <li>Students will be able to summarize the importance of healthy eating .</li> <li>Students will explain the importance the nutrients among different food stuff.</li> <li>After complete this unit they will focus outline the guideline for healthy eating.</li> </ul>
8	DSC-1B : Nutrients & Its Physiological Role	<ul style="list-style-type: none"> <li>Students will be able to utilize from foundational science as a basic for understanding the role of food and nutrients in health and disease</li> </ul>

		<ul style="list-style-type: none"> <li>• Students will explain the importance of nutrients among different food stuff</li> <li>• After complete this unit they will focus outline the guideline for healthy eating.</li> </ul>
<b>Semester - III</b>		
9	<b>CC-5 : Family Meal Management &amp; Meal planning</b>	<ul style="list-style-type: none"> <li>• After successful completion of the course students will gain knowledge about the nutritional .requirements of the human body changes as we move through different life stages and students will be able to evaluate the nutritional status through life cycle.</li> <li>• Students will be able to plan a balanced menu through various stages of life and assess the nutritional status and also understand the deficiency in depth.</li> <li>• Students will able to prescribe individual diet for various stages life and they also emphasize the correlation between nutrition and staying fit.</li> <li>• Students gain knowledge about improvement of the nutritional status for specific sports condition as well as role of exercise on health.</li> </ul>
10	<b>CC-6 : Community Nutrition &amp; Nutritional Epidemiology</b>	<ul style="list-style-type: none"> <li>• From this course students will understand the role of nutrition at community level alleviate the nutrition problems at national level.</li> <li>• Students will able to educate the community.</li> <li>• Students will be able to perform as good dietitians and plan as well as counsel patient effectively .</li> </ul>
11	<b>CC-7 : Basic Dietetics</b>	<ul style="list-style-type: none"> <li>• After successful completion of the course , students will be able to understand the implication of diet under disease conditions and to prescribe individual diets.</li> <li>• Students will understand the correlation between diet and disease</li> <li>• Students gain knowledge on hospital diet to provide adequate nutrition and able to plan a balance menu for disease condition .</li> <li>• Students will able to provide adequate nutrition for special diseased conditions.</li> </ul>
12	<b>SEC-1 : Biostatistics &amp; Bioinformatics</b>	<ul style="list-style-type: none"> <li>• This allied paper introduce the students to concept about biostatistics &amp; Bioinformatics.</li> <li>• The students will able to apply basic principles of biology, Computer Science and mathematics to address complex biological problems.</li> <li>• This course imparts the knowledge of basic statistical methods to solve problems.</li> <li>• Students will gain knowledge how to operate various statistical software packages.</li> </ul>
13	<b>GE-3 : Community Nutrition and Nutritional Programme</b>	<ul style="list-style-type: none"> <li>• In the present scenario common society needs the awareness regarding their diet and also people are becoming more nutrition continuous</li> <li>• Students will understand how the common man in gradually switching fowards nutrition scientists and dietetians for scientifically proved information on nutrition or diet</li> </ul>
14	<b>DSC-1C : Nutrition ; Infancy to old age</b>	<ul style="list-style-type: none"> <li>• Students will acquire knowledge about the nutritional requirements of the human body change</li> </ul>

		<p>as we move through different life stages</p> <ul style="list-style-type: none"> <li>• They will provide diet that includes plenty of nutrient --dense foods that recommended for every one regarding age</li> </ul>
15	<b>DSC-SEC-1 : Diet therapy -I</b>	<ul style="list-style-type: none"> <li>• Students will gain knowledge on hospital diet as well as special feeding method</li> <li>• Course will help the students to understand about diagnostic test and dietary management of various non-communicable disease</li> <li>• Through this course students will be exposed to importance of diet therapy</li> <li>• After successful completion of this course , students will be able to get basic knowledge of diet chart and also plan of balance menu for Endocrine and Gastro-Intestinal disease</li> </ul>
<b>Semester - IV</b>		
16	<b>CC-8 : Diet &amp; Disease</b>	<ul style="list-style-type: none"> <li>• Students will understand the implication of diet under disease condition</li> <li>• Students will understand the correlation between diet and disease</li> <li>• Students gain knowledge on hospital diet and students also plan a balanced menu for disease condition</li> <li>• Students will able to provide adequate nutrition for special diseased condition</li> </ul>
17	<b>CC-9 : Food Microbiology</b>	<ul style="list-style-type: none"> <li>• This interdisciplinary course teaches the students interaction between human and microbes diseases caused by harmful microbes</li> <li>• The learn about culture ,collection , handling, and transport of food microbial sample</li> <li>• At the end of the course students will be able to indentify disease and understand the treatment plan.</li> </ul>
18	<b>CC-10 : Food Processing and Preservation</b>	<ul style="list-style-type: none"> <li>• Students will understand the imtact of food processing on the nutritional quality of vitamins and minerals.</li> <li>• They know that processing makes food healthier, safe, testies and more shelfstable.</li> </ul>
19	<b>GE-4 : Family Meal Management</b>	<ul style="list-style-type: none"> <li>• After completion of this course the students will provide the knowledge regarding health benefits beyond the nutrient contribution .</li> <li>• Students will be taught menu / diet planning</li> <li>• Helps in understanding the meal management which recommend during pregnancy and lactation.</li> </ul>
20	<b>DSC-1D : Nutritional Surveillance and Programme</b>	<ul style="list-style-type: none"> <li>• Students can able to provide information that contributes to analysis of causes and associated factors and therefore permit, a selection of preventive measure which may or may not be nutritional.</li> </ul>
21	<b>SEC-2 : Diet Therapy - II</b>	<ul style="list-style-type: none"> <li>• The paper covers dietary counseling in non-communicable disease conditions .</li> <li>• Students will be taught menu / diet planning in non-communicable disease.</li> </ul>
<b>Semsetr - V</b>		
22	<b>CC-11 : Public Health and Hygiene</b>	<ul style="list-style-type: none"> <li>• After successful completion of the course, students</li> </ul>

		<p>will able to get basic knowledge on various foods and about adulteration. Students will understand the certain skills of detecting adulteration of common foods. Students will know the basic laws and procedures regarding food adulterations and consumer protection</p> <ul style="list-style-type: none"> <li>• After successful completion of this course , students will be able to learn basic concept of solid waste management, beginning from source generation to waste disposal in a system of municipality organization structure.</li> <li>• Students will recognize how to prevent food borne illness, indentify characteristics of major food borne pathogenas, their role in causing illness, food involves and methods of prevention. Students also know about how to handle food .</li> <li>• Students able to perform a assignment programme on public health Nutrient deficiency disease.</li> </ul>
23	<b>CC-12 : Research Methodology</b>	<ul style="list-style-type: none"> <li>• This paper trains the students in designing an analyzing the experiments pertaining to human cognition</li> <li>• This course provides and introduction to selected important topics in biostatistical concepts and resoning and represents and introduction to the field of data and data types.</li> <li>• The students learn specific topic including tools for describing central tendency and variability in data. Methods for performing inference on population means and proportions via sample data . statistical hypothesis testing and its application. Issues of power and sample size in studying designs and random sample and other study types. Students will also know about ethics of research</li> </ul>
24	<b>DSE-1 : Food Sanitation and Hygiene</b>	<ul style="list-style-type: none"> <li>• From this course students will know about interactions between human and microbes.</li> <li>• Students also learn about diagnosis of various microvial diseases and different types of food hazards.</li> <li>• Students learn about different type of food contamination, importance of personal hygiene in case of food handling.</li> <li>• Students will learn about different types of cleaning methods as well as control of in festation</li> </ul>
25	<b>DSE-2 : Quality Control and Foods Standards</b>	<ul style="list-style-type: none"> <li>• Through this unit students will gain knowledge about food sampling technique .</li> <li>• Students will able to understanding about an over view of food standard and food laws</li> <li>• Students acquire knowledge regarding food quality control and hygiene maintain in food handling</li> </ul>
26	<b>DSC-</b>  <b>DSE-1 : Food Standard and Food Safety Guidelines</b>	<ul style="list-style-type: none"> <li>• Students will able to understand about on over view of food standard and food laws</li> <li>• After completion of this unit students will able to gate basic knowledge on various food adulteration and also acquire the certain skills for detection of common adulterants in foods</li> </ul>

27	<b>DSC-SEC-3 : Basic molecular Biology and immunology</b>	<ul style="list-style-type: none"> <li>• The course teaches the students about genes and molecular level.</li> <li>4 • Students learn about DNA , RNA and their replication, DNA repair mechanism.</li> <li>• This course gives an over view on the immune system including organs, cells and receptors</li> <li>• Students learn about molecular basic of antigen recognition , hyper sensitivity resection, antigen-antibody resections</li> </ul>
<b>Semester - VI</b>		
28	<b>CC-13 : Dietetics and Counselling</b>	<ul style="list-style-type: none"> <li>• The main objectives of this course is to know medicinal and nutritional role of traditional food and create awareness , counseling among students about non-communicable disease</li> <li>• This course provides students with sufficient knowledge and skills necessary about dietary counseling through the life span at hospital and community level</li> <li>• From this course , students will able to understand about preparation of teaching aids in the field of effective community nutritional programme</li> <li>• Paper helps the students to know about computer application for collection of data of different diseases</li> <li>• At the end of course , students will able to organizing health camps and patient feedback both at hospital and community level</li> </ul>
29	<b>CC-14 : Entrepreneurship Development, Enterprise Management and Entrepreneurship for small catering units</b>	<ul style="list-style-type: none"> <li>• Students can able to create presentation and business plans that articulate and applying financial , operational, organizational market and sales knowledge to indentify paths to value creation through company formation etc.</li> <li>• Through this chapter students will be able to know the different types of catering and food services and the types of services used in the industry .</li> <li>• Students will be acquainted with the scope of the field of catering and food service management and the career avenues available.</li> <li>• Students will be able to understand the need for developing knowledge and different skills to become food service professionals .</li> </ul>
30	<b>DSE-3 : Nutrition Communication for health Promotion</b>	<ul style="list-style-type: none"> <li>• After complete this unit students can able to know about different health nutrition problems in community.</li> <li>• Students acquire knowledge regarding social and behavior change through communication and nutrition advocacy planning.</li> <li>• They can able to overcome different nutritional problem by formulating social and behavior change communication programme, nutrition policy programme for health promotion in community.</li> </ul>
31	<b>DSE- 4 : Bakery Technology and Mushroom Culture</b>	<ul style="list-style-type: none"> <li>• Through this course , the student distinguishes between bakery products and modified bakery products for people with special nutritional requirements .</li> <li>• From this course, students gain knowledge about</li> </ul>

		<p>preparation of modified bakery products and assessment of quality.</p> <ul style="list-style-type: none"> <li>• By this course , they acquire sufficient knowledge about mushroom culture and storage.</li> <li>• By the end of this course the students are able appreciate the importance of bakery technology in bakery industry.</li> </ul>
32	<b>DSC- DSE-2 : Community Nutrition and Epidemiology</b>	<ul style="list-style-type: none"> <li>• In the present scenario common society needs the awareness regarding their diet and also, people are becoming more nutrition continuous .</li> <li>• The aim of the course is to provide in -depth expertise in epidemiological methods across different topic tike infectious and chronic disease and for diverse population.</li> </ul>
33	<b>DSC-SEC-4 : Women Health and Nutrition</b>	<ul style="list-style-type: none"> <li>• This course will help to understand the requirement of nutrients and dietary management in special conditions like pregnancy and lactation.</li> <li>• Upon completion this course student will be able to understand about antenatal and postnatal care of pregnant mother.</li> <li>• Through this course, the students will be exposed about nutritional problem during pregnancy condition.</li> </ul>