



B. Sc. Nutrition and Dietetics

Vision

The department seeks to function with mutual love, social commitment to educate and engage students in research and extension activities to serve the community.

Mission

- Provide in-depth knowledge on nutrients so as to rule-out disorders and diseases at cellular and systemic levels, ultimately promoting good health.
- Ignite curiosity and inquiry on the interrelationship between theoretical knowledge obtained with field exposure, leading to innovative discoveries and application of knowledge in the areas of nutrition, as well as food product development.
- Transform the academic knowledge obtained to social benefits, thus helping the nation in eradication of malnutrition and improving the quality of life of citizens.
- Achieve academic excellence in the area of food and nutrition, making them full-fledged professionals in the area of research, teaching, clinical and community nutrition, dietetics, food science and food safety and quality control.

Programme Outcomes

1. Recognize the composition of different foods and their physical, chemical and biological changes that occur during cooking/processing of foods and their effect on human beings.
2. Extend nutrition services as public health nutritionist, dietician nutritionist, clinical nutritionist or sports nutritionist to a diverse community.
3. Provide nutrition education to individuals, groups, and communities throughout the lifespan using a variety of communication strategies including ICT
4. Engage in self-directed continuous learning aimed at global competency, which will promote professional and personal growth.
5. Apply knowledge of public health, diseases, technical skills, clinical judgment and decision-making to make appropriate lifestyle and food choices.
6. Implement strategies with reference to food access, procurement, analyze, interpret, evaluate and use professional literature to make
7. Evidence based decisions facilitating professional collaborations in the field of Nutrition and Dietetics
8. Evaluate, adopt and apply the best practices relating to health, safety, Quality and client satisfaction in the field of Nutrition and Dietetics.
9. Develop management skills and entrepreneurial skills, by harnessing core Competencies tempered by values and ethics

Programme Specific Outcomes

1. Identify the components of foods and apply the concepts learned to provide professional nutrition services in a wide variety of settings including academic, hospital, government, corporate, military, sports and community-based organization.
2. Exhibit skill and confidence to cater to the nutritional needs of diverse Population
3. Apply knowledge of food, nutrition and dietetics to develop practical skills of management of dietary departments of the various organizations
4. Apply the principles of food science to produce commercial products for the benefit of the society honing the entrepreneur skills in students



M. Sc. Food Science and Nutrition

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Programme Outcomes

1. Apply the principle of science and technology thus understanding the complex and heterogeneous aspect of food in treating diseases, as well as inventing new innovative food products.
2. Evaluate, adopt and apply best practices relating to health, safety, quality, food industry and client satisfaction in the field of Food Science and nutrition.
3. Appraise the concepts on systematic research in Food Science and Nutrition, Analysis of Nutrients, Nutritional Assessment and Diet Planning to combat malnutrition.
4. Develop critical thinking, decision making attributes and aesthetic skills to enhance professional competency by updating and applying emerging trends and technology in the areas of clinical nutrition, dietetics, community nutrition and food science.
5. Deliberate critically and apply appropriate contemporary Research techniques, resources and demonstrate skills, attitudes in development of novel food products.
6. Apply the concept of nutraceuticals in treating diet-related diseases and metabolic disorders, as well as bring forth cost-effective innovative health drinks and sport drinks, which are the need of the hour.
7. Face the global challenge of meeting the demand for skilled professionals in the area of nutrition, dietetics and food science by fostering entrepreneurial skills, and enabling the pursuit of higher education, research and career in the area of food science and nutrition.
8. Implement technical skills of health behavior, clinical judgement and decision making skills in validating the data of vulnerable groups, organoleptic evaluation, quantitative, qualitative evaluation of food products, evaluating the nutritional status of individuals, communities and their response to nutrition intervention.
9. Develop management skills and entrepreneurial skills in the field of Food Science and Nutrition and the ability to work effectively and to live responsibly in a global context of cross-cultural life and capability, to value human diversity and lead life of timeless learning and endless opportunities.

Programme Specific Outcomes

1. Obtain skills in the fields of food science and nutrition and to provide innovative solutions to problems related to the food processing industry, as well as the field of clinical nutrition.
2. To develop skill and necessary confidence to work in hospitals / food processing industries with the ultimate goal of ensuring safe food and good health.
3. Apply knowledge of advance Food science and Nutrition, to develop practical skills of management of dietary departments in various organizations and food production units.
4. Apply the principles of advanced food science to produce innovative food products with value addition for commercial value to the benefit of the individual, firm and society honing the entrepreneur skills in students.