

Name of the Department : **DEPARTMENT OF
NUTRITION AND DIETETICS**

Academic Year : 2018-19

A. Program Outcome and Program Specific Outcomes

Name of the programme (UG/PG/M.Phil./ Diploma etc.)	Programme Outcomes Students will be able to	Program Specific Outcomes Students will be able to
UG	1. The programme provides basic understanding of the correlation between food and health.	1 Role of nutrition at various stages of life.
	2. Basically this is an interdisciplinary programme with knowledge of human anatomy, microbiology, biochemistry and their role in relation to food and health.	2 Nutrition and its implications under different diseased conditions.
	3. The programme provides in-depth understanding of the role of food under specific diseased conditions.	3 Nutrition as an integral part in the development of a community.
		4 Nutrition and lifestyle changes towards a better future society.

B1. Course Outcomes of all Programmes Offered by the Department

Name of the Programme : B.Sc. Nutrition and Dietetics

Sl. No.	Name of the Course	Course Code	Program Specific Outcomes (After completing this course, the students will be able to)
1.	Core 1 – Food Science	U17ND101	1 Gain knowledge on different nutrients in food.
			2 Understand the basic concepts behind food science and food preparation.
			3 Gain an in-depth understanding on cooking
2	Allied 1 – Food microbiology	U17ND1Y1	1 Understand the interaction between microorganisms and food.
			2 Explain the significance of microorganisms in food.
			3 Describe the characteristics of food borne and water borne microorganisms.
3	Main Practical 1 – Food science	U17ND1P1	1 Have an in-depth knowledge on application of food science.
			2 Apply scientific knowledge in assessing food products.
			3 Understand the principles of sensory analysis for food products.
4	Allied Practical 1 – Food Microbiology and food chemistry practical	U17NDYP1	1 Isolate common microorganisms in foods.
			2 Understand the role of microorganisms in health maintenance.
			3 Differentiate various microorganisms.
5	Environmental studies	U16EST11	1 Appreciate the interrelationships between various spheres and need for public awareness.
			2 Learn the natural resources and understand the importance and uses.
			3 Know the different types of ecosystem; food chain and web; significance of energy flow.

Sl. No.	Name of the Course	Course Code	Program Specific Outcomes (After completing this course, the students will be able to)
6	Value education	U15VL1:1/U15VL1:2	1
			2
			3
7	Core 2 – Human physiology	U17ND2P2	1 Learn the anatomical structures and physiology of human body.
			2 Identify and use proper terminology for describing the anatomy of the body.
			3 Observe and examine the functions of various components of a body system under normal conditions.
8	Core 2- Practicals – Human physiology	U17ND2P2	1 Learn about the fundamentals of anatomical structures and physiology of human body.
			2 Know the body composition of organs and systems.
			3 Study the in-depth human anatomy.
9	Allied II-Food chemistry	U17ND2Y2	1 Understand the properties of various food components.
			2 Acquire knowledge on chemistry pertaining to foods.
			3 Solve qualitative and quantitative problems pertaining to chemical interactions in food products.
10	Allied Practical 1 – Food chemistry practical	U17NDYP1	1 Utilize the laboratory techniques common to basic and applied food chemistry.
			2 Evaluate the chemical properties and reactions of various food components.
			3 Analyse the principles behind the analytical technique of food products when presented with a practical problem.

Sl. No.	Name of the Course	Course Code	Program Specific Outcomes (After completing this course, the students will be able to)
11	SBEC 1 – Food packaging	U17ND2S1	1 Gain knowledge about various packaging materials and importance of packaging.
			2 Ensure the safety of the product and preserve it in good condition for the anticipated shelf-life.
			3 Understand the importance of food labelling.
12	Core 3 – Principles of nutrition	U17ND3P3	1 Evaluate the major global issues related to Food and Nutrition board.
			2 Develop skills to conduct simple nutrition assessments to determine risk for under nutrition and over nutrition.
			3 Generate wellness and healthy lifestyle adoption in community and throughout the country.
13	Practical 3- Principles of nutrition	U17ND3P3	1 Understand the properties of different nutrients in food.
			2 Differentiate the various nutrients.
			3 Evaluate over and under nutrition.
14	Allied 3 – Food Standards and Quality Control	U17ND3Y3	1 Gain in-depth knowledge on various quality control measures of food products.
			2 Importance of food specification and food – label with reference to various food additives.
			3 The implications of adulteration of food and the toxic effects of adulteration.
15	Allied Practical 2 – Food Standards and Quality Control and Nutritional biochemistry lab	U17NDYP2	1 Identify the sources and availability of raw food material and their impact on food processing operations.
			2 Assess the adulterants present in the food samples.
			3 Gain in-depth knowledge on various food laws.

Sl. No.	Name of the Course	Course Code	Program Specific Outcomes (After completing this course, the students will be able to)
16	Core 4 – Nutrition through lifecycle	U17ND404	1 Understand the importance of nutrition in various stages of life.
			2 Evaluate the nutritional status through the lifecycle.
			3 Efficiently assess deficiencies.
17	Practical 4-Nutrition through lifecycle lab	U17ND4P4	1 Plan a balanced menu through various stages of life.
			2 Assess the nutritional status.
			3 Understand the deficiencies in-depth.
18	Allied 4 –Nutritional biochemistry	U17ND4Y4	1 Understand the metabolism of foods.
			2 Recognize the various metabolic disorders.
			3 Comprehend the Biochemical implications of foods and diseases.
19	Allied Practical 4 – Food Standards and Quality Control and Nutritional biochemistry lab	U17NDYP2	1 Differentiate normal and abnormal biochemical parameters.
			2 Understand the abnormal constituents in blood and urine.
			3 Understand basic lab techniques.
20	Core 5 – Dietetics - 1	U17ND505	1 Understand the implication of diet under diseased conditions.
			2 Prescribe individualized diets.
			3 Understand the correlation between diet and diseases.
21	Practical 5-Dietetics - 1	U17ND5P5	1 Plan a diet chart under normal conditions.
			2 Plan a balanced menu for diseased conditions.
			3 In-depth knowledge on hospital diets.

Sl. No.	Name of the Course	Course Code	Program Specific Outcomes (After completing this course, the students will be able to)
22	Core 6 – Community nutrition	U17ND506	1 Understand the role of nutrition at community level.
			2 Educate the community.
			3 Alleviate the nutrition problems at national level.
23	Elective 1: Functional foods/Food Biotechnology	U17ND5:1/ U17ND5:2	1 Understand the role of nutraceuticals.
			2 Gain in-depth knowledge on the relationship between nutrition and food biotechnology.
			3 Provide a correlation between food processing and food technology.
24	Elective 2: Food sanitation and hygiene/Food product development and marketing technology	U17ND5:3/ U17ND5:4	1 Understand safe food handling techniques.
			2 Gain proper knowledge on marketing of foods.
			3 Study the role of food hygiene and contaminants.
25	SBEC II Food preservation		1 Understand the importance of food preservation.
			2 Educate public on the importance of food preservation.
			3 Help students be an independent entrepreneur.
26	SBEC III Bakery and confectionary	U17NDS53	1 Gain knowledge on food processing techniques.
			2 Use additives and preservatives judiciously.
			3 To be more self-reliant.
27	Core 7 – Dietetics - 2	U17ND607	1 Understand diet under hospital conditions.
			2 Counsel patients effectively.
			3 Understand the correlation between diet and diseases.

Sl. No.	Name of the Course	Course Code	Program Specific Outcomes (After completing this course, the students will be able to)
28	Core 8 - Nutrition and fitness	U17ND608	1 Emphasize the correlation between nutrition and staying fit.
			2 Improve the nutritional status for specific sports conditions.
			3 Know the role of exercise and physical activity.
29	Core 9 – Institutional food service management	U17ND609	1 Gain in-depth knowledge of food service industries.
			2 Understand basic managerial skills.
			3 Independent management of food service institutions.
30	Core practical 6 – Dietetics practical II and Dietary internship	U17ND6P6	1 Understand the working of dietary department.
			2 Perform as good dietitians.
			3 Plan and counsel patients effectively.
31	Elective III: Nutrition in special condition	U17ND6:1	1 Provide adequate nutrition for special diseased conditions.
			2 Understand the role of enteral nutrition.
			3 Provide nutrition under natural disaster.
32	Core project	U17ND6PJ	1

