

B.Sc., NUTRITION AND DIETETICS
Revised CBCS - OBE - BASED Curriculum Structure
(For students admitted from 2021 onwards)

| SEM | PART | COURSE | COURSE TITLE | HRS | CRD | INT/ EXT | CIA | SE | TOT |
|----------|--------------|---------------------|--|-----|-----------|-------------|-----|----|-----|
| I | I | Language I | Course - I | 6 | 3 | EXT | 25 | 75 | 100 |
| | II | English I | Course - I | 6 | 3 | EXT | 25 | 75 | 100 |
| | III | Core Course I | Food Science | 6 | 5 | EXT | 25 | 75 | 100 |
| | III | Core Practical I | Practical I - Food Science and Macronutrients | 2 | - | INT | - | - | - |
| | III | Allied Course I | Basic chemistry | 5 | 3 | EXT | 25 | 75 | 100 |
| | III | Allied Practical I | Practical I - Basic Chemistry and Human Physiology | 2 | - | INT | - | - | - |
| | III | CD (N&D and H.Sc.,) | Basics of entrepreneurship skills | 1 | - | EXT | - | - | - |
| | IV | VBE | Value Based Education | 2 | 2 | INT | 25 | 75 | 100 |
| | TOTAL | | | | 30 | 16 | | | |

| SEM | PART | COURSE | COURSE TITLE | HRS | CRD | INT/ EXT | CIA | SE | TOT |
|-----------|--------------|---------------------|---|-----|-----------|-------------|-----|----|-----|
| II | I | Language II | Course - II | 6 | 3 | EXT | 25 | 75 | 100 |
| | II | English II | Course - II | 6 | 3 | EXT | 25 | 75 | 100 |
| | III | Core Course II | Macronutrients | 5 | 5 | EXT | 25 | 75 | 100 |
| | III | Core Practical I | Practical I -Food Science and Macronutrients | 2 | 4 | INT | 40 | 60 | 100 |
| | III | Allied Course II | Human Physiology | 4 | 3 | EXT | 25 | 75 | 100 |
| | III | Allied Practical I | Practical I -Basic Chemistry and Human Physiology | 2 | 3 | INT | 40 | 60 | 100 |
| | III | CD (N&D and H.Sc.,) | Basics of Entrepreneurship Skills | 3 | 4 | EXT | 25 | 75 | 100 |
| | IV | EVS | Environmental Studies | 2 | 2 | INT | 25 | 75 | 100 |
| | TOTAL | | | | 30 | 27 | | | |

(For students admitted from 2017 onwards)

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|--------------|------------|--|-----------|-----------|------------|------------|-----------|------------|------------|
| III | I | Language : Paper III | 6 | 3 | EXT | 25 | 75 | 100 | |
| | II | English: Paper III | 6 | 3 | EXT | 25 | 75 | 100 | |
| | III | Core Course III: Micronutrients | | 6 | 6 | EXT | 25 | 75 | 100 |
| | | Core Practical II: Micronutrients and Food Preservation Practicals | | 2 | - | - | - | - | - |
| | | Second Allied Course I: Food Microbiology | | 4 | 4 | EXT | 25 | 75 | 100 |
| | | Allied Practical II: Food Microbiology and General Biochemistry Practicals | | 2 | - | - | - | - | - |
| | IV | Non Major Elective Course I Nutrition for Women | | 2 | 2 | INT | 25 | 75 | 100 |
| | | Skill Based Elective Course I : Food Biotechnology and Bioanalytical Techniques/Nutrition in special conditions | | 2 | 2 | INT | 25 | 75 | 100 |
| Total | | | 30 | 20 | - | - | - | 600 | |
| IV | I | Language: Paper IV | 6 | 3 | EXT | 25 | 75 | 100 | |
| | II | English: Paper IV | 6 | 3 | EXT | 25 | 75 | 100 | |
| | III | Core Course IV: Food Preservation | | 6 | 6 | EXT | 25 | 75 | 100 |
| | | Core Practical II: Micronutrients and Food Preservation Practical | | 2 | 2 | INT | 40 | 60 | 100 |
| | | Second Allied Course II: General Biochemistry | | 4 | 4 | EXT | 25 | 75 | 100 |
| | | Allied Practical II : Food Microbiology and General Biochemistry Practical | | 2 | 2 | INT | 40 | 60 | 100 |
| | IV | Non Major Elective Course II Functional Foods | | 2 | 2 | INT | 25 | 75 | 100 |
| | | Skill Based Elective Course II: Dietary Guidance and Counselling | | 2 | 2 | INT | 25 | 75 | 100 |
| Total | | | 30 | 24 | - | - | - | 800 | |

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|-----------|--------------------|--|------------|------------|------------|-----------|-----------|-------------|
| V | III | Core Course V: Nutrition through Life Cycle | 6 | 6 | EXT | 25 | 75 | 100 |
| | | Core Course VI: Food Processing | 6 | 6 | EXT | 25 | 75 | 100 |
| | | Core Course VII: Functional Foods and Nutrigenomics | 6 | 6 | EXT | 25 | 75 | 100 |
| | | Core Practical III: Nutrition through Life Cycle and Food Processing Practicals | 2 | 2 | INT | 40 | 60 | 100 |
| | | Major Based Elective Course I: Hospitality Industries and Management/Food Packaging | 6 | 5 | EXT | 25 | 75 | 100 |
| | | Skill Based Elective Course III: Palliative Care /Post Harvest Technology | 2 | 2 | INT | 25 | 75 | 100 |
| | | Soft Skill Development | 2 | 2 | INT | 25 | 75 | 100 |
| | Total | | 30 | 29 | - | - | - | 700 |
| VI | III | Core Course VIII: Dietetics | 6 | 6 | EXT | 25 | 75 | 100 |
| | | Core Course IX: Quantity Food Management | 6 | 6 | EXT | 25 | 75 | 100 |
| | | Core Practical IV: Dietetics, Quantity Food Management and Dietetics Internship | 5* | 5 | INT | 40 | 60 | 100 |
| | | Major Based Elective Course II: Food Safety and Quality Control/Sports Nutrition | 6 | 5 | EXT | 25 | 75 | 100 |
| | | Major Based Elective Course III: Community Nutrition | 6 | 5 | EXT | 25 | 75 | 100 |
| | V | Gender Studies | 1 | 1 | INT | 25 | 75 | 100 |
| | | Extension Activities | - | 1 | INT | - | - | 100 |
| | Total | | 30 | 29 | - | - | - | 700 |
| | Grand Total | | 180 | 140 | - | - | - | 4000 |

- 15 days internship during vacation

| SUBJECT | NUMBER OF PAPERS | CREDIT |
|------------------------------------|-------------------------|---------------|
| Language | 4 | 12 |
| English | 4 | 12 |
| Core Course | 9 | 54 |
| Core Practical | 4 | 9 |
| Allied Course | 4 | 16 |
| Allied Practical | 2 | 4 |
| Major Based Elective | 3 | 15 |
| Environmental Studies | 1 | 2 |
| Value Based Education | 1 | 2 |
| Non Major Elective Course | 2 | 4 |
| Soft Skill Development | 1 | 2 |
| Skill Based Elective Course | 3 | 6 |
| Gender Studies | 1 | 1 |
| Extension Activities | 1 | 1 |
| Total | 40 | 140 |

MAJOR BASED ELECTIVE COURSE OFFERED BY THE DEPT. OF NUTRITION & DIETETICS

| Sem | Part | Course/Title | Ins Hrs | Cr | INT /EXT | Marks | | Total |
|-----|------|---|---------|----|----------|-------|-----|-------|
| | | | | | | INT | EXT | |
| V | III | Major Based Elective Course I: Hospitality Industries and Management/Food Packaging | 6 | 5 | EXT | 25 | 75 | 100 |
| VI | III | Major Based Elective Course II: Food Safety and Quality Control/Sports Nutrition | 6 | 5 | EXT | 25 | 75 | 100 |
| VI | III | Major Based Elective III: Community Nutrition | 6 | 5 | EXT | 25 | 75 | 100 |

NME OFFERED BY DEPT. OF NUTRITION AND DIETETICS TO OTHER DEPTS

| Sem | Part | Course/Title | Ins Hrs | Cr | INT /EXT | Marks | | Total |
|-----|------|---|---------|----|----------|-------|-----|-------|
| | | | | | | INT | EXT | |
| III | IV | Non Major Elective Course I Nutrition for Women | 2 | 2 | INT | 25 | 75 | 100 |
| IV | IV | Non Major Elective Course II Functional Foods | 2 | 2 | INT | 25 | 75 | 100 |

SKILL BASED ELECTIVE COURSE OFFERED BY THE DEPT. OF NUTRITION & DIETETICS

| Sem | Part | Course/Title | Ins Hrs | Cr | INT /EXT | Marks | | Total |
|-----|------|---|---------|----|----------|-------|-----|-------|
| | | | | | | INT | EXT | |
| III | IV | Skill Based Elective Course I : Food Biotechnology and Bioanalytical Techniques/Nutrition in special conditions | 2 | 2 | INT | 25 | 75 | 100 |
| IV | IV | Skill Based Elective Course II: Dietary Guidance and Counselling | 2 | 2 | INT | 25 | 75 | 100 |
| V | IV | Skill Based Elective Course III: Palliative Care /Post Harvest Technology | 2 | 2 | INT | 25 | 75 | 100 |

EXTRA CREDITS OFFERED BY THE DEPT. OF NUTRITION & DIETETICS

1. Fundamentals of food analysis
2. Principles of interior design

DEPARTMENT OF NUTRITION AND DIETETICS

LIST OF EXTRA CREDITS COURSE

| SEM | EXTRA CREDITSCOURSES | TITLE | HRS | INT /EXT | CR | CIA | SE | TOTAL |
|------------|----------------------------------|--------------------------------------|------------|-----------------|-----------|------------|-----------|--------------|
| IV | EXTRA CREDITS COURSE - I | Fundamentals of food analysis | 0 | INT | 2 | 25 | 75 | 100 |
| VI | EXTRA CREDITS COURSE - II | Principles of interior design | 0 | INT | 2 | 25 | 75 | 100 |