



SEETHALAKSHMI RAMASWAMI COLLEGE

(Autonomous)

Affiliated to Bharathidasan University

Tiruchirappalli

Accredited with A+ by NAAC (4th Cycle)



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

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/ EXT	CIA	SE	TOT
I	I	Language-I	U211XXLT01/ U211XXLH01/ U211XXLS01	Course -I	6	3	EXT	25	75	100
	II	English-I	U211XXEE01	Course -I	6	3	EXT	25	75	100
	III	Core Course-I	U211NDMT01	Food Science	6	5	EXT	25	75	100
	III	Core Practical-I	U212NDMP01	Practical-I: Food Science and Macronutrients	2	-	INT	-	-	-
	III	First Allied Course-I	U211NDAT01	Basic Chemistry	5	3	EXT	25	75	100
	III	First Allied Practical-I	U212NDAP01	Practical-I:Basic Chemistry and Human Physiology	2	-	INT	-	-	-
	III	Cross Disciplinary Course (CDC) (N&Dand H.Sc.,)	U212XEMT01	Basics of Entrepreneurship Skills	1	-	EXT	-	-	-
	IV	VBE	U211XXVE01	Value Based Education	2	2	EXT	25	75	100
TOTAL					30	16				500

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/EXT	CIA	SE	TOT
II	I	Language-II	U212XXLT02/ U212XXLH02/ U212XXLS02	Course – II	6	3	EXT	25	75	100
	II	English-II	U212XXEE02	Course – II	6	3	EXT	25	75	100
	III	Core Course-II	U212NDMT02	Macronutrients	5	5	EXT	25	75	100
	III	Core Practical-I	U212NDMP01	Practical-I: Food Science and Macronutrients	2	4	INT	40	60	100
	III	First Allied Course-II	U212NDAT02	Human Physiology	4	3	EXT	25	75	100
	III	First Allied Practical-II	U212NDAP01	Practical-I: Basic Chemistry and Human Physiology	2	3	INT	40	60	100
	III	Cross Disciplinary Course(CDC) (N&D and H.Sc.,)	U212XEMT01	Basics of Entrepreneurship Skills	3	4	EXT	25	75	100
	IV	EVS	U212XXES01	Environmental Studies	2	2	EXT	25	75	100
TOTAL					30	27				800

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/EXT	CIA	SE	TOT
III	I	Language-III	U213XXLT03/ U213XXLH03/ U213XXLS03	Course – III	6	3	EXT	25	75	100
	II	English-III	U213XXEE03	Course – III	6	3	EXT	25	75	100
	III	Core Course-III	U213NDMT03	Micronutrients	6	5	EXT	25	75	100
	III	Core Practical-II	U214NDMP02	Practical-II: Micronutrients and Food Preservation	2	-	INT	-	-	-
	III	Second Allied Course-I	U213NDAT03	Food Microbiology	4	3	EXT	25	75	100
	III	Second Allied Practical-I	U214NDAP02	Practical-II: Food Microbiology and General Biochemistry	2	-	INT	-	-	-
	IV	NME - I	U213NDNE01	Nutrition for women	2	2	EXT	25	75	100
	IV	SBE - I	U213NDSE01:1	Fundamentals of Food Analysis	2	2	EXT	25	75	100
TOTAL					30	18				600

SEM	PART	COURSE	COURSECODE	COURSE TITLE	HRS	CRD	INT/ EXT	CIA	SE	TOT
IV	I	Language-IV	U214XXLT04/ U214XXLH04/ U214XXLS04	Course – IV	6	3	EXT	25	75	100
	II	English-IV	U214XXEE04	Course – IV	6	3	EXT	25	75	100
	III	Core Course-IV	U214NDMT04	Food Preservation	6	5	EXT	25	75	100
	III	Core Practical-II	U214NDMP02	Practical-II: Micronutrients and Food Preservation	2	4	INT	40	60	100
	III	Second Allied Course-II	U214NDAT04	General Biochemistry	4	3	EXT	25	75	100
	III	Second Allied Practical-II	U214NDAP02	Practical-II: Food Microbiology and General Biochemistry	2	3	INT	40	60	100
	IV	NME-II	U214NDNE02	Basics of Health and Functional Foods	2	2	EXT	25	75	100
	IV	SBE-II	U214NDSE02:1	Food Biotechnology	2	2	EXT	25	75	100
TOTAL					30	25				800

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/ EXT	CIA	SE	TOT
V	III	Core Course-V	U215NDMT05	Nutrition through Life Cycle	6	5	EXT	25	75	100
	III	Core Course-VI	U215NDMT06	Food Processing and Bakery	6	5	EXT	25	75	100
	III	Core Course-VII	U215NDMT07	Functional Foods and Nutrigenomics	6	5	EXT	25	75	100
	III	Core Practical-III	U216NDMP03	Practical-III: Nutrition through Life Cycle & Food Processing and Bakery	3	-	INT	-	-	-
	III	MBE-I	U215NDME01:1	Hospitality Industry and Management	5	4	EXT	25	75	100
	IV	SBE-III	U215NDSE03:1	Palliative Care	2	2	EXT	25	75	100
	IV	SSD	U215XXSS01	Soft Skill Development	2	2	INT	25	75	100
TOTAL					30	23				600

SEM	PART	COURSE	COURSE CODE	COURSE TITLE	HRS	CRD	INT/EXT	CIA	SE	TOT
VI	III	Core Course-VIII	U216NDMT08	Dietetics	6	5	EXT	25	75	100
	III	Core Course-IX	U216NDMT09	Quantity Food Management	6	5	EXT	25	75	100
	III	Core Practical-III	U216NDMP03	Practical-III: Nutrition through Life Cycle and Food Processing and Bakery	3	4	INT	40	60	100
	III	Core Practical-IV	U216NDMP04	Practical-IV: Dietetics, Quantity Food Management Practicals and Dietary Internship	4	4	INT	40	60	100
	III	Field Project	U216NDPJ01	Community Nutrition	-	3	EXT	20	80	100
	III	MBE-II	U216NDME02:1	Food Evaluation and Quality Control	5	4	EXT	25	75	100
	III	MBE III	U216NDME03:1	Community Nutrition	5	4	EXT	25	75	100
	V	GS	U216XXGS01	Gender Studies	1	1	INT	25	75	100
	V	Extension		Extension Activity	-	1	INT	-	-	100
	TOTAL					30	31			
GRAND TOTAL					180	140				420