

**DEPARTMENT OF NUTRITION FOOD SERVICE MANAGEMENT AND
DIETETICS**

**PROGRAMME OUTCOMES AND COURSE OUTCOMES OF UNDER
GRADUATE & POST GRADUATE PROGRAMME (2023 ONWARDS)**

NAME OF THE PROGRAMME: BACHELOR OF NUTRITION FSM AND DIETETICS – PROGRAMME OUTCOME	
PO1	Disciplinary Knowledge and Skills: Demonstrates theoretical and practical knowledge and understanding of Subjects related to Food Science, Nutrition and Food Service Management/ Interior Design and Decoration
PO2	Effective Communicator: Capable of effective communication of subject specific scientific information Through oral and written formats using ICT wherever necessary. Explores communication skillset to engage key stake holders such as the family, foodservice institutions and community.
PO3	Critical thinking, Analytical reasoning and problem solving: Applies disciplinary knowledge, understanding and transferable skills to the given context. Capable of identifying and analyzing problems and issues and seek solutions to real-life problems;
PO4	Research and Scientific Reasoning Demonstrates skills in research through collection of relevant qualitative and Quantitative data, analysis and interpretation of data using appropriate Methodologies for formulating evidence-based solutions and arguments.
PO5	Co-operation/Team Work Capable of contributing significantly and working enthusiastically both Independently and in a group
PO6	Digital Literacy: Demonstrates competency in accessing relevant and authentic information and data from electronic media with a motive to learn and synthesize Information for academic and extension work presentation; prepare Computer aided designs and use specific software to plan and calculate Nutrient content of diets; for academic presentations;
PO7	Multicultural competence Recognizes and assesses societal, environmental and cultural issues related To area of study within the local and global context

PO8	Moral and Ethical awareness/reasoning: Displays moral responsibility and values; Has a professional approach, is objective, unbiased and truthful in all aspects of work and refrains from unethical practices such as plagiarism, fabrication, falsification, misinterpretation of the data and breaching intellectual property rights
PO9	Leadership readiness/qualities Develops leadership skills, takes initiative, mobilizes resources has the Capacity to lead community-based projects and initiatives successfully
PO10	Lifelong learning Capable of staying motivated to be updated consistently with content, Concepts, theories, specializations, fields, technologies, books and avenues To meet professional and personal needs at any given instant.

NAME OF THE PROGRAMME: B.Sc NUTRITION FOOD SERVICE MANAGEMENT AND DIETETICS – COURSE OUTCOMES	
SEMESTER I	
HUMAN PHYSIOLOGY	1. Recall the structure and functions of the cell, its organelles and the various tissues 2. Describe the structure and functions of the various organs and systems in the body. 3. Identify the microscopic structure of basic tissues, label the parts of primary physiological systems. In the body such as nervous, respiratory, digestive, endocrine and reproductive systems. 4. Evaluate the role of the nervous and endocrine system in regulating the activities of other systems. 5. Perform hematological study on blood such as blood smear, blood count and blood grouping, record pulse, blood pressure and interpret normal ECG.
BASICS OF FOOD MICROBIOLOGY	1. Understand the interaction between micro-organisms and food.

	<p>2. Obtain a basic understanding of the microbial phenomena occurring in food products and factors affecting the growth of microbes.</p> <p>3. Recognize the microbes causing food spoilage and food borne illnesses.</p> <p>4. Explain sources of contamination, principles of preservation and types of spoilage of different foods.</p> <p>5. Evaluate the role of microorganisms in food safety</p>
<p>WOMEN'S HEALTH AND WELLNESS</p>	<p>1. Define terms related to nutrition, physical, reproductive, mental and social health.</p> <p>2. Discuss the need for right nutrition, exercises and skills needed for the overall wellbeing of women.</p> <p>3. Explain the significance of maintaining physical, reproductive, mental and social health for the overall well-being of women.</p> <p>4. Devise strategies to improve women's health in a holistic manner.</p> <p>5. Recommend simple measures for a healthy lifestyle.</p>

<p style="text-align: center;">FOUNDATIONS OF HOME SCIENCE- NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS</p>	<ol style="list-style-type: none"> 1. Describe basic concepts in Food Science, Nutrition, Dietetics and Food Service Management. 2. Identify the relationship between food, nutrition, diet and health. 3. Explain the concept of Food Services and Food Service Management. 4. Analyze the importance of the study of Food Service Management, Human Development, Interior Decoration and Textiles. 5. Summarize the career opportunities available in-Home Science, Nutrition, Dietetics and Food Service Management.
SEMESTER-II	
<p style="text-align: center;">FOODSCIENCE</p>	<ol style="list-style-type: none"> 1. Identify and classify foods based on the food grouping system and illustrate their use. 2. Define the foods, describe its structure and distinguish their composition 3. Demonstrate ability to appraise nutritive value of different food groups and select good quality foods. 4. Compare the nutrients present in different types of food and choose foods rich in specific nutrients. 5. Analyze the effect of cooking on the quality of food and discriminate the desirable and undesirable changes.
<p style="text-align: center;">BASIC COOKERY PRACTICAL</p>	<ol style="list-style-type: none"> 1. Identify appropriate methods for weighing dry and wet food ingredients and for cooking different foods 2. Select suitable methods for cooking cereals, pulses, vegetables, eggs, milk, meat, fish and poultry. 3. Apply the principles of cookery, cooking techniques and suitable ingredients and additives in preparing dishes. 4. Explain the reasons behind the changes that occur during food

	<p>Preparation.</p> <p>5. Justify the best preparation and cooking methods for Acceptability and retention of nutrients in different dishes</p>
<p>LIFE SKILL STRATEGIES AND TECHNIQUES</p>	<p>1. Describe different skills and techniques needed to maintain a healthy personal and professional approach to life.</p> <p>2. Identify skills needed for a healthy life style.</p> <p>3. Explain the need to develop various skill sets for a holistic life.</p> <p>4. Develop confidence with respect to emotional competency, personal and professional life.</p> <p>5. Recommend life skill strategies for the holistic development of the individual.</p>
<p>BASICS IN FOOD PRODUCT DEVELOPMENT</p>	<p>1. Identify, categorize, and analyze major trends in product development</p> <p>2. Identify the processes & stages for new product development from concept in to commercialization.</p> <p>3. Understand the role of sensory and objective evaluation, in product development, quality control and research in the food and other consumer industries.</p> <p>4. Explain the adequate theoretical background and practical understanding sensory evaluation of food.</p> <p>5. Develop a new food product from concept to prototype or pilot scale production with the inclusion of a critical analyses of the quality, safety, shelf-life packaging, labeling, and cost of the product.</p>

SEMESTER III	
HUMAN NUTRITION	<ol style="list-style-type: none"> 1. Define nutrients and terms related to nutrition. 2 Describe the sources, recommended allowances of macronutrients, micronutrients, and water. 3. Interpret the significance of macro and micronutrients, and water for maintenance of optimum health 4. Explain the functions, deficiency or toxicity of macro and micronutrients, and water. 5. Evaluate the role of macronutrients, micronutrients, and water in health and disease
NUTRITIONAL BIOCHEMISTRY	<ol style="list-style-type: none"> 1. Describe the role of enzymes and co enzymes in biological oxidation. 2. Explain metabolism and regulation of carbohydrate, lipids and proteins 3. Analyze the integration of carbohydrate, Lipid and protein metabolism 4. Comprehend the significance of recent Biochemical concepts namely xenobiotics, recombinant DNA technology and Nutrigenomics. 5. Discuss the structure and functions of nucleic acids.
HUMAN DEVELOPMENT	<ol style="list-style-type: none"> 1. Describe the meaning and principles of Growth & Development 2. Explain developmental aspects during infancy, early and late child hood. 3. Evaluate developmental aspects during adolescence. 4. Identify the developmental tasks during adulthood and old age. 5. Introduction to Children with Special Needs and identification & Educational Rehabilitation
CONSUMER EDUCATION	<ol style="list-style-type: none"> 1 Identify the major influences on consumer behavior. 2 Analyze the implications of demand and supply. 3. Implement wise buying practices.

	<p>4.Explain consumer protection legislations and standards.</p> <p>5. Assess the quality of a product based on the knowledge gained</p>
FUNDAMENTALS OF RESEARCH IN NUTRITIONAL SCIENCES	<p>1.Define terms associated with conduct of research.</p> <p>2. Explain research design, methods of research, collection, tabulation and presentation of data.</p> <p>3.Choose a sampling method and identify the appropriate statistical methods.</p> <p>4.Analyze the data and draw conclusions.</p> <p>5.Evaluate data, draw inference sand prepare a report.</p>
SEMESTER IV	
NUTRITION THROUGH LIFE CYCLE	<p>1.Explain the physiological basis for nutritional needs through the human Lifecycle.</p> <p>2.Identify nutrition related concerns and deficiency disorders at every stage of Lifecycle</p> <p>3.Discuss appropriate dietary guidelines for various age groups</p> <p>4.Developindigenous, value added and low cost complementary feeds.</p> <p>5. Demonstrate skills to plan and prepare appropriate and sustainable diets, for deficiency diseases</p>
NUTRITION PRACTICAL	<p>1.Assess nutritional status of individuals, community and plan diets for deficiency diseases.</p> <p>2.Develop skills to determine adequacy of nutrient intake, plan diets for different age groups.</p> <p>3.Estimate nutrient content of selected foods with appropriate laboratory procedures.</p> <p>4.Identify appropriate laboratory procedures suited for qualitative and quantitative experiments.</p>

	5.Acquire knowledge on laboratory experiments performed in food analytical lab.
FOUNDATIONS OF BAKING AND CONFECTIONERY	<ol style="list-style-type: none"> 1. Understand the principles and process of baking and confectionery. 2.Acquire knowledge on role of various ingredients used in baking and confectionery. 3.Develop skills to design baked goods using alternative healthy ingredients to Cater to special dietary needs. 4. Acquire skill to bake pastries, cookies and biscuits. 5. Enhance entrepreneurial skills in bakery and confectionery to establish a bakery unit.
PRE-SCHOOL AND CRECHE MANAGEMENT	<ol style="list-style-type: none"> 1.Describe key Concept and organization of Creche and Preschool 2.Explain Resource Management for creche and preschools 3.Understandthe criteria for Records and registers maintenance 4. Identify importance and Planning of Preschool Education Activities 5.Introduction to Personnel Management required for creche and pre schools
COMPUTER APPLICATION IN HOME SCIENCE	<ol style="list-style-type: none"> 1.Recall the features of MS Office package. 2.Understand the application of Auto CAD for design. 3. Explain computer applications in the field of Nutrition. 4. Create textile design patterns using Textile CAD 5.Analyze research data using appropriates software and Interpret results.

SEMESTER V	
DIETETICS	<ol style="list-style-type: none"> 1.Explain concepts of diet therapy and role of dietitian. 2.Identify the etiology symptoms and principles of dietary management for various diseases. 3.Apply the principles of dietetic to plan therapeutic diets for various disease conditions. 4.Examine the physiological condition of the individual and explain the role of foods and diet in treating that condition. 5.Summarize the causes, symptoms of a disease/ disorder and design a suitable diet plan using principle of nutritional management and recommend dietary allowances.
FOOD SERVICE MANAGEMENT	<ol style="list-style-type: none"> 1.Apply the principles, tools of management to ensure for effective functioning of organization. 2.Develop the managerial skills to select, train, appraise human resources. 3.Recognize the use and operation of equipment and acquire skills in the selection of equipment, sketch sample layout of the food service units. 4.Evaluate and implement food safety and environmental sanitation in the workspace. 5.Use the basic concept to book keeping and elements of cost to assess the financial viability of the organization.
PUBLIC HEALTH NUTRITION	<ol style="list-style-type: none"> 1.Define terms related to Public Health nutrition. 2.Describe the nutritional problems prevalent in the community. 3.Explain the significance of assessment of nutritional status. 4.Assess the role of various organizations in combating nutritional problems. 5.Conduct nutrition education programs to create awareness on improving health and nutrition of the community at large

<p style="text-align: center;">FOOD PRESERVATION AND PROCESSING</p>	<ol style="list-style-type: none"> 1. Define and explain the principles of food preservation and relate the role of microorganisms in food spoilage. 2. Explain the causes of food spoilage, need and principles of food preservation. 3. Apply the various techniques of food preservation to preserve different foods so as to increase the shelf life of foods. 4. Compare the principle and techniques of various food preservation methods and explain the role of packaging in food processing. 5. Justify the use of various preservation techniques, and packaging materials. Describe the terms related to food preservation and classify foods based on the shelf life.
<p style="text-align: center;">INTERIOR DECORATION</p>	<ol style="list-style-type: none"> 1. Select accessories and arrange pictures suited to the background of interiors 2. Creating innovative flower arrangements in accordance to the occasion and needs 3. Apply the principles of furniture arrangement in various areas of interiors. 4. Apply proper lighting for efficient lighting in interior and exteriors. 5. Use decorative styles and wall decoration techniques appropriately in various rooms.

INTERNSHIP IN HOSPITALS/FOOD INDUSTRY/CATERING ESTABLISHMENT/ HEALTH CARE FACILITY/FITNESSCE NTRE/ NGO/INTERIOR DESIGNFIRM	<p>1.Gainsknowledge about industry/company process.</p> <p>Develops skills in 2 D and 3D software.</p> <p>2. Analyze cost estimation of building materials and finishes.</p> <p>3. Learns the methods and strategies used in cost control.</p> <p>4. Develops managerial skills in the areas of managing works required by the client.</p> <p>5. Adapts to working in a team and contributes to needs as the y arise.</p> <p>6. Demonstrates competency in professional presentation, communication and writing skills.</p>
SEMESTER VI	
QUANTITY FOOD PRODUCTION ANDSERVICE	<p>1.Identify and differentiate the types of food service sectors.</p> <p>2.Develop skills to formulate and standardize recipes from various cuisines.</p> <p>3.Demonstrate skills in quantity food production.</p> <p>4.Distinguish various styles of service and identify the basic technical skills, and interpersonal skills required for foodservice.</p> <p>5.Identify the entrepreneurial ventures in food production and service.</p>
DIETETICS PRACTICAL	<p>1. List the principles of dietary management for various conditions.</p> <p>2.Calculate the nutrient content of the diet for various conditions and compare with the recommended allowances</p> <p>3.Apply the principles of dietary management in planning diets for various conditions</p>

	<p>4. Justify choice of foods, preparation methods, content, and consistency for different disease conditions.</p> <p>5. Plan and prepare diets for various disease conditions.</p>
CLINICAL NUTRITION	<p>1. Describe the biochemical changes due to disorders of metabolism</p> <p>2. Comprehend the metabolic and nutritional intervention of various disorders.</p> <p>3. Evaluate and formulate dietary recommendations and customized diet plans based on clinical condition.</p> <p>4. Illustrate the etiology, manifestation and assessment of diseases of the heart, liver, gallbladder, kidneys and gastrointestinal tract.</p> <p>5. Exhibit skills in qualitative and quantitative estimation of blood and urine samples</p>
FUNCTIONAL FOODS AND CHRONIC DISEASES	<p>1. Define functional foods and recall the components of functional foods and their health benefits.</p> <p>2. List out different functional foods, properties and their functions.</p> <p>3. Explain the impact of functional foods in the prevention and management of CVD and kidney diseases.</p> <p>4. Evaluate the role of functional foods in the prevention and management of cancer.</p> <p>5. Summarize the role of functional foods in the prevention and management of obesity and type 2 diabetes mellitus.</p>
FOUNDATIONS OF ENTREPRENEURSHIP	<p>1. Describing the concept of entrepreneurship.</p> <p>2. Analyze the types of entrepreneurs and understand their roles</p> <p>3. Identify the financial institutions and apply for loan schemes for starting a business</p> <p>4. Assess the problems of women and rural entrepreneurs.</p>

	5.Prepare a proposal for entrepreneurship utilizing government financial schemes
APTITUDE AND REASONING SKILL FOR COMPETITIVE EXAMINATIONS	1.Understand the basic concepts of quantitative aptitude. 2.Gain in depth knowledge on various concepts of logical reasoning skills. 3.Excel and able to solve aptitude and reasoning papers in campus interview. 4.Acquiresatisfactory competency in use of reasoning. 5.Compete efficiently in national and international level competitive exams.

NAME OF THE PROGRAMME: MASTER OF FOODS AND NUTRITION– PROGRAMME OUTCOME	
PO1	Problem Solving Skill: Apply knowledge of Management theories and Human Resource practices to solve business problems through research in Global context.
PO2	Decision Making Skill Foster analytical and critical thinking abilities for data-based decision-making.
PO3	Ethical Value Ability to incorporate quality, ethical and legal value-based perspectives to all organizational activities.
PO4	Communication Skill Ability to develop communication, managerial and interpersonal skills.
PO5	Individual and Team Leadership Skill Capability to lead themselves and the team to achieve organizational goals.
PO6	Employability Skill Inculcate contemporary business practices to enhance employability skills in the competitive environment.
PO7	Entrepreneurial Skill Equip with skills and competencies to become an entrepreneur.
PO8	Contribution to Society Succeed in career endeavors and contribute significantly to society.

PO9	Multicultural competence Possess knowledge of the values and beliefs of multiple cultures and a global perspective.
PO10	Moral and ethical awareness/reasoning Ability to embrace moral/ethical values in conducting one's life.

NAME OF THE PROGRAMME: MASTERS IN FOODS AND NUTRITION – COURSE OUTCOMES	
ADVANCED FOOD SCIENCE	<ol style="list-style-type: none"> 1. Overview the relationship between the chemical structure and the Properties of the main components in food like starch, protein and lipids. 2. Understand the Composition and characteristics of various food commodities. 3. Explain the cooking quality of foods and apply food science Knowledge in food industries. 4. Identify and understand the nutrients and functions of foods in maintaining health 5. Analyze the proper use of food colors and food additives in safe food preparation.
ADVANCED HUMAN PHYSIOLOGY	<ol style="list-style-type: none"> 1. Develop in sight of normal Functioning of all the organ systems of the body and the interaction. Understand the current state of knowledge about the functional organization of Human cell and histology. 2. Understand the structural and functional organization of Blood and Cardiac System 3. Understand the structural and functional organization of Respiration, Immunity and Endocrine System 4. Comprehend the structural and functional organization of GIT, Digestive System and Reproductive System 5. Understand the structural and functional organization of Skin, Nervous and Excretory system.

MACRO NUTRIENTS	<ol style="list-style-type: none"> 1. Understand the essentials of nutrients in growth and development of humans 2. Appreciate the importance of major nutrients in maintaining human health and leading active lifestyle 3. Plan for enhancement of nutritional quality of the diet. 4. Identify the various types & sources of food borne illness and methods of prevention. 5. Evaluate the role of nutrients in health and diseases
ADVANCED FOOD SCIENCE PRACTICAL	<ol style="list-style-type: none"> 1. Gain knowledge on sensory analysis and cereal cookery concept 2. Understand the properties of various foods. 3. Analyze the cooking quality of foods and apply knowledge in food industries. 4. Identify and understand the physical characteristics of food. 5. Revise appropriate food preparation and processing methods to ensure standards in food industry.
FOOD PROCESSING AND TECHNOLOGY	<ol style="list-style-type: none"> 1. Understand the concepts and principles of food processing. 2. Identify the various processed food products from plant and animal sources. 3. Plan the by-products utilization from food processing. 4. Make use of the systematic knowledge of basic and applied aspects in food processing and technology. 5. Apply the various post-harvest technologies for different food products
	SEMESTER II

<p>ADVANCED DIETETICS</p>	<ol style="list-style-type: none"> 1. Critique the Nutritional screening technique 2. Comprehend the current concepts of therapeutic diets and critically ill 3. Implement the dietary principles on various disorders. 4. Acquire the knowledge of diet counseling skills. 5. Apply the dietary principles to manage the lifestyle disorders in the society
<p>NUTRITIONAL BIOCHEMISTRY</p>	<ol style="list-style-type: none"> 1. Understand the role of enzymes and coenzymes in biological oxidation. 2. Gain knowledge on metabolism and regulation of carbohydrates. 3. Understand the concept of metabolism and bioenergetics of lipids. 4. Discuss the classification, structure, organization and metabolic pathway of proteins. 5. Comprehend the biological metabolism and functions of nucleic acid and understand recent concepts in Bio chemistry.
<p>ADVANCED DIETETICS PRACTICAL</p>	<ol style="list-style-type: none"> 1. Evaluate various therapeutic diets 2. Identify the requirements for disease conditions and critically ill patients. 3. Assess and plan the diets for various disease conditions. 4. Create knowledge in nutrient calculations and dietary principles. 5. Design the personalized diets for different individuals in the society
<p>RESEARCH METHODS IN NUTRITION</p>	<ol style="list-style-type: none"> 1. Demonstrate knowledge of the scientific method, purpose and approach of research and become a qualified researcher. 2. Identify and select research sampling and scales of measurement. 3. Understand the types of tools applicable to research problem and develop skills of preparing outline of research work and construct common data collection tools.

	<p>4. Assess the numerical data for providing statistical evidences to support the research results and interpretation of data with the use of tables and pictorial representations</p> <p>5. Present research data in a scientific manner and understand the key elements of a research report and various applications of computer in nutrition research</p>
PERSPECTIVES OF HOME SCIENCE	<p>1. Understand the concept of Extension Education and its importance</p> <p>2. Comprehend the key aspects of human growth and development and realize the importance of mastering developmental tasks of each life span stage .</p> <p>3. Understand the basic concepts of Textile and Clothing</p> <p>4. List personal goals and values, set living standards</p> <p>5. Understand the meaning of Guidance and Counselling and Career perspectives in Home Science</p>
FOOD PRESERVATION	<p>1. Describe the basic concepts and principles of Food Preservation.</p> <p>2. Identify the best methods of storage of different foods based on their shelf life. Recommend appropriate post-harvest technology procedures that increase shelf life of food.</p> <p>3. Analyze the use of low and high temperature to preserve food and identify the appropriate method to preserve different foods.</p> <p>4. Discuss the use and effects of different preservatives on the quality of foods.</p> <p>5. Appreciate the use of modern technology in food preservation and managing food wastage</p>

	SEMESTER III
MICRO NUTRIENTS	<p>1.Evaluate the specific role of functional foods and nutraceuticals in prevention of degenerative disease.</p> <p>2 Understand the importance of micro nutrients in growth and development of humans.</p> <p>3 Analyze the importance of diet in maintaining human health to combat Nutrient deficiency in the community.</p> <p>4 Gain in depth knowledge of the physiological and metabolic functions of vitamins and minerals and the implications.</p> <p>5 Analyze the recent advances in the field of micronutrient and research for the welfare of the community</p>
PERFORMANCE NUTRITION	<p>1.Analyze and assess the body composition of athlete.</p> <p>2 Comprehend the role of Macro and micro nutrients towards athletic performance.</p> <p>3 Emphasize the role of nutrition in competitive performance and for special needs.</p> <p>4 Retrieving the various sports supplements and Ergogenic aids for the athletes.</p> <p>5 Apply personalized nutrition guidance in the area of sports nutrition.</p>
TECHNIQUES IN FOOD ANALYSIS PRACTICALS	<p>1. Understand safety rules for the laboratory and demonstrate various instruments used for food analysis.</p> <p>2 Acquires skills to prepare and standardize various solutions to conduct experiments for food analysis.</p> <p>3 Acquire skills in as Hing of foods and prepare ash solution to analyses mineral contents in food.</p> <p>4 Demonstrate quantitative analysis of various nutrients in foods i.e. crude fiber, moisture, Vitamin C, calcium, phosphorus, iron, etc.</p> <p>5 Demonstrate experiments to check estimation of protein, fat content and pigment analysis</p>

FOOD PRODUCT DEVELOPMENT	<ol style="list-style-type: none"> 1. Apply a product development process to generate ideas, design, develop and evaluate new products and their markets. 2 Demonstrates skill in the application of standard methods for the measurement and evaluation of sensory differences. 3 Evaluate and analyze the different food packaging material. 4 Review the appropriate labeling to adhere to standards. 5 Gain knowledge on pricing and marketing of food product
FOOD MICROBIOLOGY	<ol style="list-style-type: none"> 1. Gain knowledge in handling of microscope and develop basic skill in cultivation of bacteria with different culture media. 2 Comprehend insight on various techniques of staining and hanging drop method to understand the morphology of microorganism. 3 Evaluate and isolate microorganism from different sources like air, water and food. 4 Describe and determine the viable count of microorganism from food samples. 5 Understand and apply the concept of food fermentation and isolation of organism from fermented food
SKILL ENHANCEMENT COURSE II DIET COUNSELLING AND TECHNIQUES IN NUTRITIONAL ASSESSMENT	<ol style="list-style-type: none"> 1. Describes the steps in diet and nutrition counseling 2. To learn various methods of assessment of nutritional status. Describe, Compare and Interpret the different levels of malnutrition in the community. 3. Understand the concept of nutritional status and its relationship to health. 4 Uses the skills in assessment of nutritional status of normal and diseased people. 5 Relate practical skills in dietary counseling of various health and disease conditions

	SEMESTER IV
PUBLIC HEALTH NUTRITION	<ol style="list-style-type: none"> 1. Understand the role of nutrition in national development. 2. Acquires killing assessment of nutritional status of community. 3. Gain depth knowledge on strategies for improving nutritional status and health status of the community. 4. Evaluate the role organization in combating malnutrition. 5. Understand and apply nutrition education for the community welfare.
ADVANCED FOODS SERVICE MANAGEMENT	<ol style="list-style-type: none"> 1. Overview the food service management and techniques of menu planning. 2 Acquires killing purchase storage and food production. 3 Understand the food management in food service establishment. 4 Compile the work safety and laws governing. 5 Develop skill in starting own food service establishment
ENTREPRENEURIAL DEVELOPMENT	<ol style="list-style-type: none"> 1. Discern distinct entrepreneurial traits. 2 Explain business idea generation techniques, evaluate parameters to assess opportunities and constraints for new business ideas and device a business plan. Discuss ownerships and SHG. 3 Explain financial, working capital and marketing management. 4 Identify and include Major steps involved in setting up a Small-Scale Unit Elaborate Export Marketing procedures & formalities and learn about Patents & IPRs. 5 Analyze Legislation process and explain the Labor Laws Application
SKILL ENHANCEMENT COURSE	<ol style="list-style-type: none"> 1. Describe about source, chemistry and uses of several natural Nutraceuticals. 2. Describe occurrence, chemical nature and medicinal benefits of natural Nutraceuticals belong to different phytochemical categories. 3 Explain about different free radical which generate in body and their effects and different dietary fibers and complex carbohydrate as functional food ingredients.

FUNCTIONAL FOODS AND NUTRACEUTICALS	<p>4 Explain the role of free radicals in development of different diseases and aging.</p> <p>5 Explain the role of natural and synthetic antioxidants, functional foods in prevention of chronic diseases.</p>
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