

## B.Sc. Honours in Nutrition

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<b>Programme Specific Outcome</b>	
<b>1.</b>	Interpret and apply nutrition concepts to evaluate and improve the nutritional health of communities.
<b>2.</b>	Apply analytical principles of food and nutrients in diet formulation.
<b>3.</b>	Analyze nutrients, food quality and manage diseases using diet therapy.
<b>4.</b>	Integrate knowledge and skills in food and nutrition with professional issues affecting the nutrition and/or dietetics fields.
<b>5.</b>	Devise research strategies for empowering and promoting healthy living in the community.
<b>6.</b>	Apply food science knowledge to describe functions of ingredients in food.
<b>7.</b>	Understand the role of food and nutrition for the welfare of the community.
<b>8.</b>	Apply skill based knowledge in food industry.
<b>9.</b>	Change nutrition & lifestyle towards a better future society.
<b>10.</b>	Utilize knowledge from foundational sciences as a basis for understanding the role of food and nutrients in health and disease.
<b>11.</b>	Learn some food processing techniques (like preparation of jam, jellies, pickles, squash etc.) which can also open a job opportunity. They can also spread their knowledge to other people. This helps to form self help groups.

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Course Code	Course Name	Course Outcome
NUTHCC01	Basic Nutrition	Gain knowledge on basic terms like food, nutrition, nutrient, health etc.& interrelationship between nutrition & health.
NUTHCC02	Food Science & Food Commodity	Understand the functions and sources of nutrients, role of nutrients in maintenance of good health.
NUTHCC03	Nutritional Biophysics & Biochemistry	Understand the biological processes and systems as applicable to human nutrition.
NUTHCC04	Human Physiology	Learn the anatomical structures and physiology of human body.
NUTHCC05	Family meal management & meal planning	Gain Knowledge about specific & special diet for different people of different age group – from infancy to old age with different types of physical activity level
NUTHCC06	Community nutrition & Nutritional epidemiology	Know the different types of procedures that help to assess nutritional status of the community people & develop an idea about their health status.
NUTHCC07	Basic Dietetics	Students able to understand principles of diet therapy, modification of normal diet for therapeutic purposes and the role of dietitian.
NUTHCC08	Diet & Diseases	Understand the implication of diet under diseased conditions.
NUTHCC09	Food Microbiology	Students will get basics & importance of microbiology, microscopy, staining, sterilization techniques, food contamination etc.
NUTHCC10	Food Processing & Preservation	Learn basic principles & practices of cleaning & sanitation in food preparation operations & importance of food preservation.
NUTHCC11	Public health & hygiene	Understand the impact of nutrition education on awareness development in the field of personal & public health.
NUTHCC12	Research Methodology	Enhances the ability of students for their project work, assignment by using statistical procedures.
NUTHCC13	Dietetics & Counselling	Gain knowledge about processes involved in dietary counselling & different teaching aids used by dietitians.
NUTHCC14	Entrepreneurship development, Enterprise management & Entrepreneurship for small catering units	Translate the gained knowledge, skills and training to their own personal interests and immediate benefits.
NUTHGE01	Basic Human Nutrition	Gain knowledge about the basic concept of human nutrition & RDA.
NUTHGE02	Food Science	Learn the nutritional aspect of different commodities & their various uses in preparation.
NUTHGE03	Community Nutrition & Nutritional Programme	Understand the concept of community nutrition & role of nutrition in specific pathophysiological conditions.
NUTHGE04	Family Meal Management	Know the basic idea about balanced diet & nutritional requirement of different stages of life that is from infant to old people.
NUTHSE01	Biostatistics & Bioinformatics	Gain knowledge about data, different measurements of statistics, bioinformatics & health informatics.
NUTHSE02	Women Health & Nutrition	Learn the role of different nutrients during pregnancy & lactation & common problems during these time period.

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<b>NUTHDS01</b>	Food Sanitation & Hygiene	Gain knowledge about food sanitation, food hygiene & personal hygiene & its importance.
<b>NUTHDS02</b>	Quality Control & Food Standards	Learn different types of food standards & their quality control procedures.
<b>NUTHDS03</b>	Geriatric Nutrition	Understand variety of aspects regarding geriatric nutrition, its complications, issues & challenges of ageing.
<b>NUTHDS04</b>	Bakery Technology & Mushroom Culture	Know the basic concept of mushroom culture, bakery industry, preparation of different baked products & their quality characteristics.