

B.Sc. General in Nutrition

Programme Specific Outcome	
1.	Interpret and apply nutrition concepts to evaluate and improve the nutritional health of communities.
2.	Apply analytical principles of food and nutrients in diet formulation.
3.	Analyze nutrients, food quality and manage diseases using diet therapy.
4.	Integrate knowledge and skills in food and nutrition with professional issues affecting the nutrition and/or dietetics fields.
5.	Devise research strategies for empowering and promoting healthy living in the community.
6.	Apply food science knowledge to describe functions of ingredients in food.
7.	Understand the role of food and nutrition for the welfare of the community.
8.	Apply skill based knowledge in food industry.
9.	Change nutrition & lifestyle towards a better future society.
10.	Utilize knowledge from foundational sciences as a basis for understanding the role of food and nutrients in health and disease.
11.	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.