



***THE LEARNING OUTCOME
FRAME OF UG AND PG COURSE
OF FOOD AND NUTRITION***

B. Sc.(Home science)
Subject -Food & Nutrition
Course Outcome

This programme is designed with an objective to cover all important topics so that students will be able to use this knowledge in advancement of their career.

B. Sc. First Year

Course Outcome Title of the Paper	On completion of this Course, successfully students will be able to :
<u>First Paper –Basic Nutrition</u>	
Nutritional components of food .Their interaction to maintain positive health and ward off disease .Nutrients in food ,its chemical nature ,sources metabolism ,requirements,deficiencies.	
<u>Paper VI-Physiology</u>	
The study of human body at various levels of organization i.e organs and tissue cells .Their structural components & functions .The process of ingestion ,Digestion, Absorption, Transportation, Respiration, Excretion are studies which involve in the innumerable regulatory activities.	

B. Sc. Second Year (Home Science)

Course Outcome Title of the Paper	On completion of this Course, successfully students will be able to :
<u>First Paper – Biochemistry</u>	
Biochemistry is a branch of science which deals with the chemistry of living organism and their biological processes Home science subject this helps the learners to comprehend the chemical composition genetic disease and hereditary outcomes	
<u>Second Paper – Job Orientation-Bakery</u>	
The relationship of food science and technology are subtle and complex.Home science subject .There are different types of methods of cooking .Baking is an important art and science which will make the student a successful entrepreneur.	

B. Sc. Third Year (Home Science)

Course Outcome Title of the Paper	On completion of this Course, successfully students will be able to :
<u>First Paper – Normal and Therapeutic Nutrition</u>	
The paper enables the learner to modify the normal diet to therapeutic diet in the family cycle and different disease related to diets.	
<u>Paper VI –Job Orientation (Advance Bakery)</u>	
Bakery is an expanding professional job oriented course ,which helps the candidate to study the packing material used for bakery products and its importance ,Bakery industry is an important part of the economic & social structure .	

B. Sc.(Clinical Nutrition) **Course Outcome**

This programme is designed with an objective to cover all important topics so that students will be able to use this knowledge in advancement of their career.

B. Sc. First Year

Course Outcome Title of the Paper	On completion of this Course, successfully students will be able to :
<u>First Paper –Basic Nutrition & Food commodities</u>	
Diet has a powerful complex effect on health. It enables the learner to study the nutrient content of different food groups, different proportions, choice and customize it according to needs.	
<u>Paper II- Human Physiology & Biochemistry</u>	
Enables the students to study the structure and functioning of the human body. The biochemical functions, metabolism at various conditions of life.	

B. Sc. Second Year

Course Outcome Title of the Paper	On completion of this Course, successfully students will be able to :
<u>First Paper – Family Meal Management and Community Nutrition</u>	
The paper enables the students to learn the importance of Balanced diet, Meal planning at different phases of life. It also teaches the tools of Nutritional assessment, screening and the role of different nutritional agencies for the upliftment of health.	
<u>Second Paper – Food Service Management & Accountancy</u>	
It helps the learners to study the organization of food service institute. Utilize and Manage resources. Accountancy is an important part it helps in recording, classifying and reporting on transactions.	

M. Sc. Food & Nutrition **Course Outcome**

This programme is designed with an objective to cover all important topics so that students will be able to use this knowledge in advancement of their career.

M. Sc. First Semester

Course Outcome Title of the Paper	On completion of this Course, successfully students will be able to :
<u>First Paper - Human Physiology</u>	This course offers our insight into the functioning of the different parts of the body. It unfolds the mysteries and design of the human body and makes the learner aware of the sequences of events in the body, subject reveals the pathophysiological conditions.
<u>Second Paper – Advanced Nutritional Biochemistry</u>	Nutritional Biochemistry deals with the study of Biochemical structure of nutrients their activities within the cell, and their metabolism as an individual and inter dependent ways the students are made aware of the cause of degenerative diseases, and the effect of medicines its control to overcome the problem.
<u>Third Paper – Public Nutrition</u>	The scope of Public Nutrition for learners which provides awareness regarding Nutritional Problems their nature, causes, consequences and prevention advocacy and linkage with the population. It also helps in the planning, and implementation of Nutrition Education Programs, for the community focusing on Vulnerable groups.
<u>Fourth Paper – Research Methods</u>	The learner is focused on the scientific and systematic steps in Research. The different methods of research have well defined steps which are followed. Research designs with technical writing skills are introduced.

M. Sc. Second Semester

Course Outcome Title of the Paper	On completion of this Course, successfully students will be able to :
<u>First Paper – Advances in Food Microbiology</u>	
Students study the fascinating diversity of microbial life, role and importance of microbes in daily lives emphasizes of microbes in chemical and industrial situations.	
<u>Second Paper – Applied Biochemistry & Techniques</u>	
Applied Biochemistry helps the learner to co-relate the biochemical activities in the living organisms to the cause of the biological processes and clinical diagnosis by various techniques.	
<u>Third Paper – Nutrition & Health Problems</u>	
It covers the concept of nutritional status as a reflection of eating habits, pharmacological and nutritional treatments and resources in the community like communicable and non-communicable disease.	
<u>Fourth Paper – Research Methods & Statistics</u>	
It enables the students to use proper methods to collect the data, employ correct analysis and effectively present the result. It helps in critical thinking and analytical skills.	

M. Sc. Third Semester

Course Outcome Title of the Paper	On completion of this Course, successfully students will be able to :
<u>First Paper – Advanced Nutrition</u>	
Nutrition is the prime need for survival. Sustaining physical and mental health. Nutritional needs at various stages of life.	
<u>Second Paper – Therapeutic Nutrition</u>	
Therapeutic diet its application and knowledge to plan a diet for patients of various degenerative diseases. It enables the students to learn the concept of Nutritional care adopted by the profession of dietetics.	
<u>Third Paper – Food Science</u>	
It deals and helps the learner to study the facts of chemistry involved in the physical, chemical and biological science of food. The influence of cooking, processing and preservation on the quality of food.	
<u>Fourth Paper – Issues Related To Women’s Health</u>	
For the development of the nation the wellbeing of women is important as they constitute half of the population, which includes physical, mental, social, psychological, economical and spiritual health. It enables the learner to study about gender sensitization, schemes and policies, law and rights laid in the constitution.	

M.Sc. Fourth Semester

Course Outcome Title of the Paper	On completion of this Course, successfully students will be able to :
<u>First Paper – Health & Fitness</u>	
<p>Health is primary for all the organisms to exist including human beings. The students learn to make use of non-nutritive and hidden health benefits of food for fighting at various disease and other conditions like sports, bone and dental health.</p>	
<u>Second Paper – Therapeutic Nutrition</u>	
<p>Therapeutic diets are planned to maintain and restore good nutrition in patients at various disease states like Diabetes, Heart Disease, Kidney Disease, Ulcers, and Liver Disease.</p>	
<u>Third Paper – Food Science</u>	
<p>It helps the learners to know the quality of food. Nutritional factors and functional foods and its mechanism of action.</p>	
<u>Fourth Paper – Nutrition & Health of Mother Child & Elderly</u>	
<p>To enable the students to learn about adequate nutrition during pregnancy this has a greater potential for long term health. Maternal health is complex and is influenced by genetic, social, economic factors. Emphasis in old age which is not a disease but a biological process.</p>	