

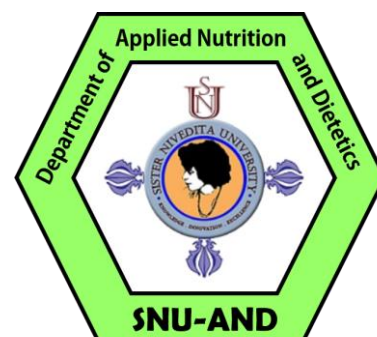


2020

SYLLABUS

School of Natural Sciences

**B.Sc. (H) in Applied
Nutrition and
Dietetics under
UGC – CBCS**



B.Sc. Applied Nutrition and Dietetics (H) Course Structure

Category definition with credit breakup

Semester	Credit						
	CC	DSE	GE	AECC	SEC	USC	Total/Sem
First	12		4	2		2	20
Second	12	6	4	2	1	2	27
Third	12	6	4	2	1	2	27
Fourth	12	6	4	2	1	2	27
Fifth	18	6			1		25
Sixth	24						24
Total Credit/ Course	90	24	16	8	4	8	
Total Credit							150

CC: Core Courses; GE: General Elective; AECC: Ability Enhancement Compulsory Course;
SEC: Skill Enhancement Courses; DSE: Discipline Specific Elective; USC: University specified course

First Year

Category	Course Name	Credit	Teaching Scheme		
			L	T	P
Semester – I					
CC – 1	Basic Nutrition	4	4	0	0
	Basic Nutrition Lab	2	0	0	4
CC – 2	Food Science	4	4	0	0
	Food Science Lab	2	0	0	4
GE – 1	Generic Elective	4	4	0	0
AECC – 1	Communicative English – I	2	2	0	0
USC – 1	Foreign Language I	2	2	0	0
Total Credit = 20			Teaching Hour = 24		
Semester – II					
CC – 3	Nutritional Biochemistry	4	4	0	0
	Nutritional Biochemistry Lab	2	0	0	4
CC – 4	Human Physiology -I	4	4	0	0
	Human Physiology -I Lab	2	0	0	4
DSE – 1	Principle of statistics	4	4	0	0
	Principle of statistics Lab	2	0	0	4
GE – 2	Generic Elective	4	4	0	0
AECC – 2	Communicative English – II	2	2	0	0
SEC – 1	Mentored Seminar – I	1	1	0	0
USC – 2	Foreign Language II	2	2	0	0
Total Credit = 27			Teaching Hour = 33		

Second Year

Category	Course Name	Credit	Teaching Scheme		
			L	T	P
Semester – III					
CC – 5	Human Physiology -II	4	4	0	0
	Human Physiology -II Lab	2	0	0	4
CC – 6	Basic Dietetics	4	4	0	0
	Basic Dietetics Lab	2	0	0	4
DSE – 2	Fundamentals of Chemistry	4	4	0	0
	Fundamentals of Chemistry Lab	2	0	0	4
GE – 3	Generic Elective	4	4	0	0
AECC – 3	Environmental Science – I	2	2	0	0
SEC – 2	Mentored Seminar – II	1	1	0	0
USC – 3	Foreign Language III	2	2	0	0
Total Credit = 27			Teaching Hour = 33		
Semester – IV					
CC – 7	Nutrition through life cycle	4	4	0	0
	Nutrition through life cycle Lab	2	0	0	4
CC – 8	Food Microbiology	4	4	0	0
	Food Microbiology Lab	2	0	0	4
DSE – 3	Principles of Immunology	4	4	0	0
	Principles of Immunology Lab	2	0	0	4
GE – 4	Generic Elective	4	4	0	0
AECC – 3	Environmental Science – II	2	2	0	0
SEC – 3	Mentored Seminar – III	1	1	0	0
USC – 4	Foreign Language – IV	2	2	0	0
Total Credit = 27			Teaching Hour = 33		

Third Year

Category	Course Name	Credit	Teaching Scheme		
			L	T	P
Semester – V					
CC – 9	Basics of molecular biology	4	4	0	0
	Basics of molecular biology Lab	2	0	0	4
CC – 10	Applied Nutrition	4	4	0	0
	Applied Nutrition Lab	2	0	0	4
CC – 11	Public Health Nutrition	4	4	0	0
	Public Health Nutrition Lab	2	0	0	4
DSE – 4	Patient counseling technique and skill	4	4	0	0
	Patient counseling technique and skill Lab	2	0	0	4
SEC – 4	Mentored Seminar – IV	1	1	0	0
Total Credit = 25			Teaching Hour = 33		
Semester – VI					
CC – 12	Nutraceuticals and Nutrigenomics	4	4	0	0
	Nutraceuticals and Nutrigenomics Lab	2	0	0	4
CC – 13	Food standard and Quality control	4	4	0	0
	Food standard and Quality control Lab	2	0	0	4
CC – 14	Food service and customer economics	4	4	0	0
	Food service and customer economics Lab	2	0	0	4
CC-15	Applied nutrition and dietetics Project	6	0	0	12
Total Credit = 24			Teaching Hour = 36		