

**B.Sc. NUTRITION AND DIETETICS****CHOICE BASED CREDIT SYSTEM –****LEARNING OUTCOMES BASED CURRICULUM FRAMEWORK (CBCS - LOCF)**

(Applicable to the candidates admitted from the academic year 2022-23 onwards)

**(For the 2024-2025 batch, the Naan Mudhalvan scheme has been implemented in the 2nd semester)**

Sem.	Part	Course	Title	Ins. Hrs	Credit	Exam Hours	Marks		Total
							Int.	Ext.	
I	I	Language Course – I Tamil \$ / Other Languages +		6	3	3	25	75	100
	II	English Course - I		6	3	3	25	75	100
	III	Core Course – I (CC)	Food Science	5	5	3	25	75	100
		Core Practical – I (CP)	Food Science	4	4	3	40	60	100
		First Allied Course – I (AC)	Food Microbiology	4	4	3	25	75	100
		First Allied Practical (AP)	Food Microbiology and Food Chemistry	3	-	-	-	-	-
	IV	Value Education		2	2	3	25	75	100
	TOTAL			30	21	-	-	-	600
II	I	Language Course - II Tamil \$ / Other Languages +		6	3	3	25	75	100
	II	English Course - II		4	3	3	25	75	100
	III	Core Course – II (CC)	Human Physiology	5	5	3	25	75	100
		Core Practical – II (CP)	Human Physiology	4	4	3	40	60	100
		First Allied Practical (AP)	Food Microbiology and Food Chemistry	3	2	3	40	60	100
		First Allied Course – II (AC)	Food Chemistry	4	4	3	25	75	100
		Add on Course – I ##	Professional English – I	6*	4	3	25	75	100
	IV	Environmental Studies		2	2	3	25	75	100
	VI	Naan Mudhalvan Scheme (NMS) @@	Overview of English Language Communication	2	2	3	25	75	100
	TOTAL			30	29	-	-	-	900

III	I	Language Course – III Tamil \$ / Other Languages +		6	3	3	25	75	100
	II	English Course - III		6	3	3	25	75	100
	III	Core Course – III (CC)	Principles of Nutrition	5	5	3	25	75	100
		Core Practical - III (CP)	Principles of Nutrition	4	4	3	40	60	100
		Second Allied Course – I (AC)	Fundamentals of Biochemistry	4	4	3	25	75	100
		Second Allied Practical (AP)	Fundamentals of Biochemistry and Food Processing and Preservation	3	-	-	-	-	-
		Add on Course – II ##	Professional English - II	6*	4	3	25	75	100
	IV	Non-Major Elective I @ - Those who choose Tamil in Part I can choose a non-major elective course offered by other departments. Those who do not choose Tamil in Part I must choose either a) Basic Tamil if Tamil language was not studied in school level or b) Special Tamil if Tamil language was studied upto 10 <sup>th</sup> & 12 <sup>th</sup> std.	Nutrition For Health	2	2	3	25	75	100
	<b>TOTAL</b>			<b>30</b>	<b>25</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>700</b>
IV	I	Language Course –IV Tamil \$ / Other Languages +		6	3	3	25	75	100
	II	English Course – IV		6	3	3	25	75	100
	III	Core Course - IV (CC)	Nutrition through Life Cycle	5	5	3	25	75	100
		Core Practical - IV (CP)	Nutrition through Life Cycle	4	4	3	40	60	100
		Second Allied Practical (AP)	Fundamentals of Biochemistry and Food Processing and Preservation	3	2	3	40	60	100
		Second Allied Course – II (AC)	Food Processing and Preservation	4	4	3	25	75	100
	IV	Non-Major Elective II @ - Those who choose Tamil in Part I can choose a non-major elective course offered by other departments. Those who do not choose Tamil in Part I must choose either a) Basic Tamil if Tamil language was not studied in school level or b) Special Tamil if Tamil language was studied upto 10 <sup>th</sup> & 12 <sup>th</sup> std.	Nutrition For Women	2	2	3	25	75	100
	<b>TOTAL</b>			<b>30</b>	<b>23</b>	<b>-</b>	<b>-</b>	<b>-</b>	<b>700</b>

V	III	Core Course - V (CC)	Dietetics I	5	5	3	25	75	100
		Core Course – VI (CC)	Food Service Management I	5	5	3	25	75	100
		Core Course – VII (CC)	Bakery and Confectionary	5	5	3	25	75	100
		Core Practical -V (CP)	Dietetics I	4	4	3	40	60	100
		Major Based Elective – I (Any one)	1. Food Standards and Quality Control 2. Functional Foods and Nutraceuticals	5	4	3	25	75	100
	IV	Skill Based Elective I	Principles of Interior Design	4	2	3	25	75	100
		Soft Skills Development		2	2	3	25	75	100
	TOTAL			30	27	-	-	-	700
	VI	III	Core Course - VIII (CC)	Dietetics II	6	5	3	25	75
Core Course - IX (CC)			Food Service Management II	6	5	3	25	75	100
Core Practical – VI (CP)			Dietetics II	4	4	3	40	60	100
Major Based Elective – II (Any one)			1. Community Nutrition 2. Food Product Development	5	4	3	25	75	100
Project			Dietary Internship	4	3	-	20	80	100
IV		Skill Based Elective – II	Textile Science	4	2	3	25	75	100
V		Gender Studies		1	1	3	25	75	100
		Extension Activities*		-	1	-	-	-	-
TOTAL			30	25	-	-	-	700	
GRAND TOTAL				180	150	-	-	-	4300

\$ For those who studied Tamil upto 10<sup>th</sup> +2 (Regular Stream).

+ Syllabus for other Languages should be on par with Tamil at degree level.

# Those who studied Tamil upto 10<sup>th</sup> +2 but opt for other languages in degree level under Part- I should study special Tamil in Part – IV.

## The Professional English – Four Streams Course is offered in the 2<sup>nd</sup> and 3<sup>rd</sup> Semester (only for 2022-2023 Batch) in all UG Courses. It will be taught apart from the Existing hours of teaching / additional hours of teaching (1 hour /day) as a 4 credit paper as an add on course on par with Major Paper and completion of the paper is must to continue his / her studies further. (As per G.O. No. 76, Higher Education (K2) Department dated: 18.07.2020).

\* The Extra 6 hrs / cycle as per the G.O. 76/2020 will be utilized for the Add on Professional English Course.

@ NCC Course is one of the Choices in Non-Major Elective Course. Only the NCC cadets are eligible to choose this course. However, NCC Course is not a Compulsory Course for the NCC Cadets.

\*\* Extension Activities shall be outside instruction hours.

@@ Naan Mudhalvan Scheme.

## SUMMARY OF CURRICULUM STRUCTURE OF UG PROGRAMMES

Sl. No.	Part	Types of the Courses	No. of Courses	No. of Credits	Marks
1.	I	Language Courses	4	12	400
2.	II	English Courses	4	12	400
3.	III	Core Courses	9	45	800
4.		Core Practical	6	24	700
5.		Allied Courses I & II	4	16	400
6.		Allied Practical	2	4	200
7.		Major Based Elective Courses	2	8	200
8.		Add on Courses	2	8	200
9.		Project	1	3	100
10.	IV	Non-Major Elective Courses (Practical)	2	4	200
11.		Skill Based Elective Courses	2	4	200
12.		Soft Skills Development	1	2	100
13.		Value Education	1	2	100
14.		Environmental Studies	1	2	100
15.	V	Gender Studies	1	1	100
16.		Extension Activities	1	1	--
17.	VI	Naan Mudhalvan Scheme	1	2	100
	Total		<b>44</b>	<b>150</b>	<b>4300</b>

### PROGRAMME SPECIFIC OUTCOMES:

- Develop a holistic and multidimensional understanding of the concepts and apply the principles of food science and nutrition in individual development and industrial implications.
- Offer scientific opinion to the problems that arise in a food industry pertaining to food microbiology, preservation, baking, food processing with an inherent understanding of the ethnic and local needs.
- Formulate novel food products ascertaining to the food standards without nutritional loss and scale up food production and service abiding the standard protocol and marketing strategies.
- Apply the analytical principles of food and nutrients in food safety and assurance and public health strategies in combating current spectrum of malnutrition.
- Transpire as a diet counsellor, nutrition/ health communicator for creating awareness in the society through various communication strategies in nutrition education through ICT tools.
- Plan healthy meal plan for normal and therapeutic conditions pertaining to different age groups and socioeconomic status with nutritive value calculation pertaining to RDA and offer individualised diet plan.

- Explore the therapeutic effects of food, develop nutraceutical food products that could be used as a supplement for specific diseases and nutritional diseases of public health significance.
- Inculcate scientific temperament through projects, internship and case study that would strengthen their experiential learning, skills and research insight.

### **PROGRAMME OUTCOMES:**

- Emerge with competency in domains of nutrition, food service management and dietetics and apply the knowledge to cater to the needs of the society/industry.
- Imbibe analytical and innovative thinking skills to offer solutions to problems arising in the fields of food processing, community nutrition and clinical nutrition.
- Evaluate nutrition information based on scientific reasoning for clinical, community, and food service application.
- Acquire distinct traits and ethics with high professionalism and to gain a broader insight into the national nutritional problems and devise intervention strategies.
- Articulate academic understanding, entrepreneurship, community role and skill development by practicing in nutrition laboratory and attain empowerment through food industry, health clinics and public sectors.
- Apply technical skills, knowledge of health behavior, clinical judgment, and decision-making skills when assessing and evaluating the nutritional status of individuals and communities and their response to nutrition intervention.
- Provide culturally competent nutrition counseling and education to individuals, groups, and communities throughout the lifespan using a variety of communication strategies.
- Strengthen the competent graduates, successful entrepreneurs and skilled professionals to take up careers in academics, health care centres and food industries.

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