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### **Program- B.Sc**

#### **PROGRAM OUTCOMES:**

1. To focus on multidisciplinary integrates approach in curriculum planning leading to multi skill development and a broad base for professional development
2. To foster development of scientific temper and research orientation through the teaching learning process
3. To develop entrepreneurship potential in students
4. To inculcate social values promoting healthy environment and reaching out to the community

### **Program- B.Sc. Food, Nutrition and Dietetics**

#### **PROGRAM SPECIFIC OUTCOMES:**

1. To develop skill and confidence to make informed decisions about healthy diet in health and disease.
2. To learn composition and chemistry of different foods and changes that occur during cooking/processing of foods
3. To apply the knowledge of food microbiology, sanitation and hygiene in food production and service
4. To study the fundamentals of the science of nutrition in relation to macro and micro nutrients.
5. To understand the working and management of the dietary departments of the various organizations.

## ABILITY AND SKILL ENHANCEMENT COURSE OUTCOMES

**Course Code: LA101      Communicative English (Theory)**

**Semester: I**

**Credits: 4**

On completion of the course the students will be able to -

1. Read with fluency and comprehend passages in English
2. Develop written communication skills for everyday and professional communication
3. Express ideas descriptively and creatively.
4. Develop oral communication skills to participate independently in conversations and discussions conducted in English

**Course Code: SA101      Environmental Study (Theory)**

**Semester: I**

**Credits: 4**

On completion of the course the students will be able to-

1. Describe ecology and environment and take active participation in environment improvement and protection.
2. Identify and analyze surrounding environmental settings and associated problems.
3. Generate ideas to deal with ecological crises.
4. Interpret and address socio-environmental issues.
5. Develop skill to determine the concentration of primary pollutants.

**Course Code: HA200      Gender Studies(Theory)**

**Semester: III/IV**

**Credits: 2**

On completion of the course the students will be able to -

1. Discuss the current status of women in India in view of the historical developments.
2. Identify various indicators that determine status of women.
3. Differentiate between the concepts of gender and feminism.
4. Describe various problems and issues faced by women and the legal provisions for the same.
5. Describe different government and non-governmental organizations working for women.

GENERIC ELECTIVES COURSE OUTCOMES

<p><b>Code: HG101</b>  <b>Personal And Professional Relationship In Adulthood (Theory)</b>  <b>Semester: I/II Credits: 4</b></p> <p>On completion of the course the students will be able to -</p> <ol style="list-style-type: none"> <li>1. Become familiar with the developmental tasks of adolescence &amp; emerging adulthood.</li> <li>2. Appreciate the importance of relationships in their personal and professional lives.</li> <li>3. Be aware of the destructive communication styles &amp; constructive relationship building skills.</li> <li>4. Be sensitized to the need for improving relationship with parents and grandparents.</li> <li>5. Recognize the impact of work on personal and social relationship.</li> <li>6. Be aware of characteristics of effective professional relationships.</li> </ol>	<p><b>Course Code: HG102</b>  <b>Marriage and Parenting (Theory)</b>  <b>Semester: I/ II Credits: 4</b></p> <p>On completion of the course the students will be able to -</p> <ol style="list-style-type: none"> <li>1. Relate the process of mate selection to the goals of marriage.</li> <li>2. Be sensitive to the factors contributing to healthy marital adjustment.</li> <li>3. Become aware of developmental task of children from birth to school.</li> <li>4. Determine the role of caregiver in promoting overall development of children.</li> <li>5. Analyze the special issues and concerns in rearing children.</li> </ol>
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<p><b>Course Code: MG101</b>  <b>Digital Photography (Theory)</b>  <b>Semester: I/II Credits: 4</b></p> <p>On completion of the course the students will be able to-</p> <ol style="list-style-type: none"> <li>1. Learn the basic features of photography</li> <li>2. Create pictures in indoor and outdoor lighting condition using a DSLR Camera effectively.</li> <li>3. Differentiate various fields of photography such as fashion, food and architecture</li> </ol>	<p><b>Course Code: MG102</b>  <b>Voice Culture And Modulation (Practical)</b>  <b>Semester: I/II Credits: 4</b></p> <p>On completion of the course the students will be able to-</p> <ol style="list-style-type: none"> <li>1. Describe the significance of a good voice for a speaker.</li> <li>2. Interpret knowledge about the voice culture and modulation.</li> <li>3. Identify methods of improving the speech.</li> <li>4. Apply the concept of voice modulation to make the speech clear and effective</li> </ol>
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<p><b>Course Code: RG101</b>  <b>Consumer Education And Financial Literacy(Theory)</b>  <b>Semester: I &amp; II Credits: 4</b></p> <p>On completion of the course the students will</p>	<p><b>Course Code: RG102</b>  <b>Travel Arrangements And Formalities (Theory)</b>  <b>Semester: I / II Credits: 4</b></p> <p>On completion of the course the student will be</p>
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<p><b>Semester: II</b> <span style="float: right;"><b>Credits: 4</b></span></p> <p>On completion of the course the students will be able to -</p> <ol style="list-style-type: none"> <li>1. Appraise and analyze a variety of texts - fiction and non- fiction.</li> <li>2. Independently compose written text required for work place.</li> <li>3. Acquire oral communication skills to enter and function at the work place.</li> </ol>	<p>living.</p>
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<p><b>Course Code: LG201</b>  <b>Conversational French Course (Practical)</b>  <b>Semester: III/IV</b> <span style="float: right;"><b>Credits- 2</b></span></p> <p>On completion of the course the students will be able to –</p> <ol style="list-style-type: none"> <li>1. Identify and write French alphabets. Numbers</li> <li>2. Construct Simple sentences following grammatical rules</li> <li>3. Communicate in French language</li> <li>4. Converse in French language with native speakers</li> </ol>	<p><b>Course Code: MG201</b>  <b>Media And Information Literacy (Practical)</b>  <b>Semester: III/IV</b> <span style="float: right;"><b>Credits: 2</b></span></p> <p>On completion of the course students will be able to -</p> <ol style="list-style-type: none"> <li>1. Get oriented to media and information literacy.</li> <li>2. Know about the functions of media and information channels in democratic societies.</li> <li>3. Understand about the conditions needed for the effective performance of media and information providers.</li> <li>4. Foster the development of free, independent and pluralistic media and open information systems in the society.</li> </ol>
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**Course Code: FCIII08      Basic Dietetics (Practical)**

**Semester: III**

**Credits: 2**

On completion of the course the students will be able to

1. Understand the application of the principles of nutrition in basic dietetics.
2. Develop the ability to plan and prepare diets for therapeutic conditions.
3. Apply knowledge of nutrition and health assessment and interpretation in comprehensive patient management.

**Course Code: FCIII10      Nutritional Biochemistry (Practical)**

**Semester: III**

**Credits: 2**

On completion of the course the students will be able to-

1. Learn principles and procedures of biochemical analysis of blood and urine.
2. Interpret the biochemical parameters in relation to health and diseases.

**Course Code: FCIII11      Food Science (Theory)**

**Semester: III**

**Credits: 4**

On completion of the course the students will be able to-

1. Acquire knowledge of the food composition and chemistry of different food products.
2. Understand various food processing techniques, nutritional and physicochemical changes that occur during processing of foods.
3. Gain knowledge of various food additives and its application in food processing.

**Course Code: FCIII12      Food Science (Practical)**

**Semester: III**

**Credits: 2**

On completion of the course the students will be able to-

1. Apply the knowledge of food science and its principles in food preparation.
2. Understand the application of sensory evaluation techniques in food industry.
3. Determine the various physical changes occurring during food processing.

**Course Code: FCIII24      Hospital Food Service Management (Theory)**

**Semester: III**

**Credits:4**

On completion of the course the students will be able to-

1. The students will be made aware of various characteristics of food service establishment with an emphasis on hospital food service establishment.
2. Gain the knowledge and skills of principles of menu planning in hospital food service establishment.
3. Understand the principles of management, food material cost control and personnel management in hospital food service establishment.

4. Acquire the basic knowledge of floor planning in hospital food service establishment.
5. Understand the management functions, procurement, production and distribution system in hospital food service establishment.

**Course Code:FCIV13      Functional Foods and Nutrigenomics (Theory)**  
**Semester: IV      Credits: 4**

On completion of the course the students will be able to-

1. Understand the basic concepts of functional foods, nutraceuticals and nutrigenomics.
2. Apply knowledge of bio active components in health and disease.
3. Understand nutrient-gene interaction.

**Course Code: FCIV14      Therapeutic Dietetics (Theory)**  
**Semester: IV      Credits: 4**

On completion of the course the students will be able to-

1. Develop competency and skills in planning, preparation and evaluation of various therapeutic diets.
2. Application and integration of principles of nutrition in medical nutrition therapy of multiple disorders in clinical setting.

**Course Code: FCIV15      Therapeutic Dietetics (Practical)**  
**Semester: IV      Credits: 2**

On completion of the course the students will be able to-

1. Apply knowledge on the continued development of advanced practice in medical nutrition therapy.
2. Develop competency and skills in planning, preparation and evaluation of various therapeutic diets.
3. Application and integration of principles of nutrition in medical nutrition therapy of multiple disorders in clinical setting.

**Course Code: FCIV16      Macronutrients in Health and Diseases (Theory)**  
**Semester: IV      Credits: 4**

On completion of the course the students will be able to-

1. Understand the fundamentals of the science of nutrition in relation to macronutrients
2. Describe the underlying biological, chemical and regulatory mechanisms of macronutrients
3. Appreciate/Recognize the role of macronutrients in human health
4. Analyse the issues of contemporary concern in context of current scientific knowledge as related to macronutrients



**Course Code: FCV21      Nutrition and Ayurveda (Practical)**  
**Semester: V      Credits- 2**

On completion of the course the students will be able to-

1. To understand basic concepts of Ayurveda regarding health, diet, physiology and metabolism.
2. To understand properties ascribed by Ayurveda to food
3. To apply principles of Ayurveda in dietetics practice.

**Course Code:FCVI22      Geriatric Nutrition (Theory)**  
**Semester VI      Credits- 4**

On completion of the course the students will be able to

1. Understand the process of aging and the changes occurring there in.
2. Identify the nutritional implications of these changes in terms of nutrient and dietary requirements.
3. Determine different techniques of nutritional assessment of the elderly.

**Course Code: FCVI01      Research and Trends in Food, Nutrition and Dietetics (Practical)**  
**Semester: VI      Credits: 2**

On completion of the course the students will be able to

1. Review the current publications, select and understand current research publications in the area of food, nutrition and dietetics
2. Develop an ability to effectively present a research paper
3. Develop presentation skills and confidence to face the audience
4. Develop skills of group discussion in a scientific forum

**Course Code: FCVI02      Internship**  
**Semester: VI      Credits: 4**

On completion of the course the students will be able to

1. Gain hands on experience of applying theoretical concepts in a practical setting.
2. Understand the working of hospital/ wellness centre, NGO or food industries.
3. Relate to, interact with and learn from current professionals in the field and strengthen their professional skills and interpersonal relationships.
4. Broaden the knowledge and plan for future career



## DISCIPLINE SPECIFIC ELECTIVE COURSE OUTCOMES

**Course Code: FDV01      Public Health Nutrition (Theory)**  
**Semester: V**

**Credits: 4**

On completion of the course the students will be able to :

1. Define nutritional epidemiology and understand its role in health and disease.
2. To gain understanding about the food and nutrition security in India.
3. To develop and prepare different types of visual aids suitable to community nutrition programmes.
4. To gain practical experience in imparting the knowledge of nutrition to the community.

**Course Code: FDV02      Public Health Nutrition (Practical)**  
**Semester: V**

**Credits: 2**

On completion of the course the students will be able to :

1. Define nutritional epidemiology and understand its role in health and disease.
2. To gain understanding about the food and nutrition security in India.
3. To develop and prepare different types of visual aids suitable to community nutrition programmes.
4. To gain practical experience in imparting the knowledge of nutrition to the community

**Course Code: FDV03      Specialized Dietetics (Theory)**  
**Semester: V**

**Credits: 4**

On completion of the course the students will be able to :

1. Learn the principles of medical nutrition therapy in critically ill patients.
2. Understand the concepts and principles of medical nutrition therapy involved in pediatric age groups.
3. Gain in-depth knowledge of nutritional management of diabetes and prediabetes.
4. Develop competency and skills to handle malnutrition in different types of cancers.

**Course Code: FDV04      Specialized Dietetics (Practical )**  
**Semester: V**

**Credits: 2**

On completion of the course the students will be able to :

1. Develop the ability to plan and prepare diets for critically ill patients.
2. Understand the application of principles of nutrition in pediatric age group.
3. Apply and integrate principles of medical nutrition therapy for some complications in Diabetes Mellitus.
4. Develop competency and skills in planning, preparation and evaluation of different types of cancers.



**Course Code: FDVI09      Maternal and Child Nutrition (Practical)**  
**Semester: VI**

**Credits: 2**

On completion of the course the students will be able to:

1. Observe the healthcare facilities provided in the local antenatal clinics
2. Learn about the increased nutrient requirements, dietary guidelines and management of complications encountered during pregnancy and lactation.
3. Plan and prepare the supplementary foods to meet the nutritional needs of infants at different ages.
4. Understand the growth patterns and assessment techniques during childhood year
5. Acquire knowledge about normal feeding patterns and immunization schedules of children.

**Course Code: FDVI10      Food Preservation, Safety and Quality Control (Theory)**  
**Semester: VI**

**Credits: 4**

On completion of the course the student will be able to-

1. Provide a basic understanding of quality concepts and practice in food companies.
2. Provide approaches to the planning and organization of a quality control system.
3. Provide a basic acquaintance with standards and specifications.

**Course Code: FDVI11      Food preservation, Safety and Quality Control (Practical)**  
**Semester: VI**

**Credits: 2**

On completion of the course the student will be able to-

1. Develop ability to preserve foods by laboratory and household methods.
2. Understand the basic principles underlying food preservation as an income generating activity.
3. Get exposure to the commercial processing of the preserve foods.

**Course Code: FDVI12      Bariatric Nutrition (Practical)(ONLINE MODULE)**  
**Semester: VI**

**Credits: 2**

On completion of the course the students will be able to

1. Acquire scientific information and skills; develop competencies in Medical Nutrition Therapy for bariatric surgical patients.
2. Develop proficiency related to different areas of bariatric nutrition including management of nutrient deficiencies associated with surgery.
3. Develop competency for a team approach in Bariatric Nutrition as a discipline.

**Course Code: FDVI13      Sports Nutrition and Fitness Management (Practical)**  
**Semester: VI**

**Credits: 2**

On completion of the course the students will be able to –

1. Understand the concepts and principles of nutrition and fitness.
2. Gain knowledge of the fitness parameters and assess physical fitness
3. Apply principles of nutrition in diet planning for sports and fitness

**Course Code: FDVI14**

**Global Cuisine and Nutrition (Practical)**

**Semester: VI**

**Credits: 2**

On completion of the course the students will be able to:

1. Gain insights of different global cuisines/menus
2. Incorporate current nutrition knowledge in food production
3. Understand the importance of blending traditional foods into global cuisine.
4. Plan and cater to provision of food service in normal and dietetic settings
5. Understand the basic concepts of plating food