

**NAME OF THE PROGRAMME : B.SC (CLINICAL NUTRITION AND DIETETICS)**

**DURATION : THREE YEARS**

**Year : 2022-23**

**PROGRAMME OUTCOMES (POs)**

<b>PO1</b>	<ul style="list-style-type: none"><li>Utilize knowledge from the physical and biological sciences as a basis for understanding the role of food and nutrients in health and disease processes.</li></ul>
<b>PO2</b>	<ul style="list-style-type: none"><li>Students will be able to prepare and deliver effective presentations of technical information to food science and nutrition professionals and to the general public.</li></ul>
<b>PO3</b>	<ul style="list-style-type: none"><li>Basically this is an interdisciplinary programme with knowledge of human anatomy, microbiology, biochemistry and their role in relation to food and health.</li></ul>
<b>PO4</b>	<ul style="list-style-type: none"><li>The programme provides in-depth understanding of the role of food under the specific diseased conditions.</li></ul>

**PROGRAMME SPECIFIC OUTCOMES (PSOs)**

<b>PSO1</b>	<ul style="list-style-type: none"><li>Able to provide nutrition counseling and education to individuals, groups, and communities throughout the lifespan using a variety of communication strategies.</li></ul>
<b>PSO2</b>	<ul style="list-style-type: none"><li>Able to 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.</li></ul>
<b>PSO3</b>	<ul style="list-style-type: none"><li>Apply food science knowledge to describe functions of ingredients in food.</li></ul>
<b>PSO4</b>	<ul style="list-style-type: none"><li>Apply food science knowledge to describe functions of ingredients in food.</li></ul>

<b>PSO6</b>	<ul style="list-style-type: none"> <li>• Nutrition as an integral part in the development of a community.</li> </ul>
<b>PSO7</b>	<ul style="list-style-type: none"> <li>• Nutrition and lifestyle changes towards a better future society.</li> </ul>

### Course Outcomes (COs)

<b>S. No.</b>	<b>Name of the Course</b>	<b>Course Code</b>	<b>Course Outcomes</b>
<b>1</b>	<b>Human Nutrition</b>	<b>Paper-101</b>	<ul style="list-style-type: none"> <li>• Evaluate the major global issues related to Food and Nutrition board.</li> <li>• Develop skills to conduct simple nutrition assessments to determine risk for under nutrition and over nutrition.</li> <li>• Generate wellness and healthy lifestyle adoption in community and throughout the country.</li> </ul>
<b>2</b>	<b>Human Physiology-1</b>	<b>Paper-102</b>	<ul style="list-style-type: none"> <li>• Learn the anatomical structures and physiology of human body.</li> <li>• Identify and use proper terminology for describing the anatomy of the body.</li> <li>• Observe and examine the functions of various components of a body system under normal conditions.</li> </ul>
<b>3</b>	<b>Advanced Human Nutrition</b>	<b>Paper-103</b>	<ul style="list-style-type: none"> <li>• Understand the importance of nutrition in various stages of life.</li> <li>• Evaluate the nutritional status through the lifecycle.</li> <li>• Efficiently assess deficiencies.</li> </ul>
<b>4</b>	<b>Human Physiology-II</b>	<b>Paper-104</b>	<ul style="list-style-type: none"> <li>• Able to understand the physiological processes and functions as application to human nutrition.</li> </ul>

<b>5</b>	<b>Food Science</b>	<b>Paper-201</b>	<ul style="list-style-type: none"> <li>• Have an in-depth knowledge on application of food science.</li> <li>• Apply scientific knowledge in assessing food products.</li> <li>• Understand the principles of sensory analysis for food products.</li> </ul>
<b>6</b>	<b>Microbiology</b>	<b>Paper-202</b>	<ul style="list-style-type: none"> <li>• Isolate common microorganisms in foods.</li> <li>• Understand the role of microorganisms in health maintenance.</li> <li>• Differentiate various microorganisms.</li> </ul>
<b>7</b>	<b>Food Service Management</b>	<b>Paper-204</b>	<ul style="list-style-type: none"> <li>• Gain in-depth knowledge of food service industries. Understand basic managerial skills.</li> <li>• Independent management of food service institutions.</li> </ul>
<b>8</b>	<b>Dietetics-I</b>	<b>Paper-205</b>	<ul style="list-style-type: none"> <li>• Understand the implication of diet under diseased conditions.</li> <li>• Prescribe individualized diets.</li> <li>• Understand the correlation between diet and diseases.</li> </ul>
<b>9</b>	<b>Food Service Management</b>	<b>Paper-301</b>	<ul style="list-style-type: none"> <li>• Manage food service management</li> <li>• Communicate appropriately with clients, staff and management.</li> </ul>
<b>10</b>	<b>Dietetics-II</b>	<b>Paper-302</b>	<ul style="list-style-type: none"> <li>• Understand diet under hospital conditions.</li> <li>• Counsel patients effectively.</li> <li>• Understand the correlation between diet and diseases.</li> </ul>
<b>11</b>	<b>Community Nutrition</b>	<b>Paper-303</b>	<ul style="list-style-type: none"> <li>• Understand the role of nutrition at community level.</li> <li>• Educate the community.</li> <li>• Alleviate the nutrition problems at national level.</li> </ul>

<b>12</b>	<b>Personnel Management and Financial Management</b>	<b>Paper-304</b>	<ul style="list-style-type: none"> <li>• Adhere to regulations, standards and best practices of food service industry</li> <li>• Provide customer service to clients within the food service industry.</li> </ul>
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