Nutrition Programme Outcome & Course Outcome

	Objective of programme / course outcome	Employability of programme / course	Attainment of programme / course outcome
Programme • B.Sc. in Nutrition (Honours)	The programme aims at empowering the students with fundamental knowledge of nutrition science encompassing the fields of traditional subjects, such as, Physiology, Food Science, Biochemistry, Diet Therapy, Food Microbiology, Community Nutrition and Hygiene, Epidemiology and Public Health, MCH Care as well as new and upcoming fields of Nutrigenomics and Pharmacogenomics. The course allows for students to gain hands-on experience through practical courses and market surveys to assess the nutrition behavior of the community people. After completion of the course the students are equipped with necessary knowledge in the area of medical nutrition therapy of several diseases.	The complete syllabus of the Honours programme in Nutrition envisages the multi-disciplinary approach of the subject and allows for students to take interest in different aspects related to nutrition for utilizing the subject as a tool for well-being and desirable development for individual and community. However, students usually opt for a higher degree to specialize further in their respective fields of interest before entering the job industry	After completing the undergraduate course about 60-80% students from the department progress to attain higher degrees from various Universities and Institutes of repute. Later on, many take up teaching jobs, others enter the field of research or explore the arena of therapeutic nutrition as dietitian.
Course • 12311 & 22311 – Human Physiology I & II • 12312 & 22312 – Food Science and Basic Nutrition I & II • 32325 – Food Adulteration • 32311 & 42311 – Nutritional Biochemistry I & II • 32312 – Food Commodities • 32313 – Human Nutrition • 42312 & 42313 – Diet Therapy I & II	• Making the student aware about the normal human physiology and deviations thereof in relation to health and disease • Providing knowledge about the basic biochemical and physiological functions of different nutrients; their actions, interactions and deficiency and toxicity effects • Gaining hands-on knowledge about the different adulterants commonly used in food, their ill effects and the methods of detection • Providing the students with a wholesome knowledge of the various biochemical processes involving the different nutrients which are essential for maintaining normal health • Idea about the basic food groups of the indigenous diet, their nutritional contributions, processing, preservation and storage • The nutritional and dietary guidelines of humans belonging to different age, gender and activity groups		

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• 42325 – Practical Approaches in Food & Nutrition • 52311 – Community Nutrition • 52312 – Community Hygiene & Sanitation • 52316 – Food Safety and Sustainable Nutrition • 52316 – Food Service Management • 52317 – Maternal and Child Nutrition • 52317 – Principles of Biophysics • 62311 – Food Microbiology • 62312 – Epidemiology • 62316 – Public Health Nutrition • 62316 – Inborn Errors of Metabolism and Food Allergies • 62317 – Nutrigenomics • 62317 – Concepts in Nutrition Education	as well as special physiological stages • The principles and applications of dietetics, different physiological and metabolic diseases and their management. Medical Nutrition Therapy for several acute and chronic diseases • Nutritional analysis of regular diet, diet chart and meal planning, market survey on proprietary foods • Fundamental knowledge about the concept of community, community health, malnutrition in the community and its prevention, assessment and monitoring of nutritional status • Hygiene and sanitation in relation to nutrition, community water and waste management, food and water-borne diseases and their management • Sustainable nutrition and food preservation as a tool for nutritionally secure future • Principles, tools and techniques of managing a food service establishment • Considering mother and child in a physiological and nutritional continuum discussing their needs, problems, care schedule and targeted programmes • Tools and methods of biophysics important in the field of food science and nutrition • Studying food as media of microbiological growth, natural microbiology of foods, contamination and spoilage • Principles and methods of epidemiology, epidemiology of communicable diseases and demography • Public health problems in relation to nutrition, Nutrition in special conditions		

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	• Medical nutrition therapy of IEM and food allergies • Concept and application of nutrigenomics, pharmacogenomics and sequence analysis programmes • Nutrition education as a tool for sustainable development and community empowerment		