

Course Curriculum

(As per ICAR - 5th Dean's Committee Recommendations)



B. SC. (Hons.) Food Nutrition and Dietetics



Sri Sri University

Sri SriVihar, Bidyadarpur Arilo, Ward No. 3, Cuttack 754 006, Odisha

Course Outline

1. Basic Sciences and Humanities

| Course Title | Credit Hours |
|--|-------------------|
| General English | 2 (1+1) |
| Technical Writing (English) | 2 (1+1) |
| Elementary Statistics | 3 (2+1) |
| Agricultural Informatics | 3 (1+2) |
| Nutritional Biochemistry – I | 3 (2+1) |
| Nutritional Biochemistry – II | 3 (3+0) |
| Environmental Studies and Disaster Management | 3 (2+1) |
| Elementary Human Physiology | 3 (2+1) |
| Nutrigenomics | 3 (3+0) |
| Communication Skills and Personality Development | 3 (2+1) |
| Economics and Marketing | 3 (2+1) |
| Introduction to Rural Sociology | 2 (2+0) |
| National Service Scheme | 2 (0+2) |
| Total | 35 (23+12) |

2. Core Courses

| S.N. | Course Title | Credit Hours |
|------|------------------------------------|--------------|
| 1 | Fundamentals of Food Science | 3 (2+1) |
| 2 | Principles of Human Nutrition | 3 (3+0) |
| 3 | Normal Nutrition and Meal Planning | 3 (2+1) |
| 4 | Therapeutic Nutrition – I | 4 (2+2) |
| 5 | Therapeutic Nutrition –II | 3 (2+1) |
| 6 | Food Analysis | 4 (2+2) |
| 7 | Food Chemistry | 4 (3+1) |
| 8 | Food Microbiology | 3 (2+1) |
| 9 | Methods of Cookery | 3 (2+1) |
| 10 | Food Processing and Packaging | 4 (3+1) |
| 11 | Food Preservation and Storage | 4 (2+2) |
| 12 | Introduction to Clinical Nutrition | 4 (3+1) |
| 13 | Community Nutrition | 4 (2+2) |

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|----|--|-------------------|
| 14 | Nutrition Education | 3 (1+2) |
| 15 | Food Hygiene and Sanitation | 4 (2+2) |
| 16 | Food Standards and Quality Control | 4 (2+2) |
| 17 | Pulses and Oilseeds: Preparation and Utilization | 3 (2+1) |
| 18 | Special Cookery/Bakery and Confectionary | 4 (2+2) |
| 19 | Nutraceuticals and Health Foods | 3 (3+0) |
| 20 | Public Health Nutrition | 4 (3+1) |
| 21 | Sports Nutrition and Physical Fitness | 3 (2+1) |
| 22 | Nutrition in Emergencies | 2 (2+0) |
| 23 | Nutrition Through Life Cycle | 3 (2+1) |
| 24 | Milk and Milk Products: Preparation and Utilization | 4 (2+2) |
| 25 | Cereals and Millets: Preparation and Utilization | 3 (2+1) |
| 26 | Meat and Meat Products: Preparation and Utilization | 3 (2+1) |
| 27 | Food Product Development and Formulations | 2 (1+1) |
| 28 | Food Toxicology | 2 (2+0) |
| 29 | Fruits and Vegetables: Preparation and Utilization – I | 2 (1+1) |
| 30 | Food Service Management – I | 2 (2+0) |
| | Total | 97 (63+34) |

3. Student Ready Program

Hands on Training to develop competence, capability, capacity building, acquiring skill, expertise and confidence to start their own enterprise and turn job creators instead of job seekers.

| S.N. | Course Title | Credit Hours |
|------|---|------------------|
| 1 | Fruits and Vegetables: Preparation and Utilization – II | 2 (0+2) |
| 2 | Nutritional Status Assessment Methods | 3 (0+3) |
| 3 | Food Service Management – II | 3 (0+3) |
| 4 | Diet and Nutrition Counseling | 2 (0+2) |
| 5 | Special Project | 5 (0+5) |
| 6 | Entrepreneurship Development and Business Management | 4 (0+4) |
| 7 | Seminar | 1 (0+1) |
| 8 | In-Plant Training/Experiential Learning | 20 (10+10) |
| | Total | 40 (0+40) |

Semester-wise course

| Course Title | Credit Hours |
|--|------------------|
| I SEMESTER | |
| General English – I | 2 (1+1) |
| Agricultural Informatics | 3 (1+2) |
| Environmental Studies and Disaster Management | 3 (2+1) |
| Elementary Human Physiology | 3 (2+1) |
| Nutritional Bio chemistry - I | 3 (2+1) |
| Principles of Human Nutrition | 3 (3+0) |
| Fundamentals of Food science | 3 (2+1) |
| NSS | 2 (0+2) |
| Total | 22 (13+9) |
| II SEMESTER | |
| Technical Writing (English) | 2 (1+1) |
| Nutritional Biochemistry- II | 3 (3+0) |
| Methods of Cookery | 3 (2+1) |
| Economics and Marketing | 3 (2+1) |
| Introduction to Rural Sociology | 2 (2+0) |
| Food Analysis | 4 (2+2) |
| Food Preservation and Storage | 4 (2+2) |
| Total | 21 (14+7) |
| III SEMESTER | |
| Elementary Statistics | 3 (2+1) |
| Food Microbiology | 3 (2+1) |
| Food Service Management - I | 2 (2+0) |
| Introduction to Clinical Nutrition | 4 (3+1) |
| Nutrition Through Life Cycle | 3 (2+1) |
| Community Nutrition | 4 (2+2) |
| Cereals and Millets: Preparation and Utilization | 3 (2+1) |
| Total | 22 (15+7) |
| IV SEMESTER | |
| Communication Skills and Personality development | 3 (2+1) |
| Food Product Development and Formulations | 2 (1+1) |
| Fruits and Vegetables: Preparation and Utilization - I | 2 (1+1) |
| Normal Nutrition and Meal Planning | 3 (2+1) |

| | |
|---|------------------|
| Milk and Milk Products: Preparation and Utilization | 4 (2+2) |
| Public Health Nutrition | 4 (3+1) |
| Food Chemistry | 4 (3+1) |
| Bio-safety and Bioethics | 1 (1+0) |
| Total | 22 (14+8) |
| V SEMESTER | |
| Therapeutic Nutrition - I | 4 (2+2) |
| Food Hygiene and Sanitation | 4 (2+2) |
| Food Standards and Quality Control | 4 (2+2) |
| Sport Nutrition and Physical Fitness | 3 (2+1) |
| Nutrition in Emergencies | 2 (2+0) |
| Nutrition Education | 3 (1+2) |
| Traditional Food and Health | 2 (1+1) |
| Nutrigenomics | 3 (3+0) |
| Total | 23 (14+9) |
| VI SEMESTER | |
| Therapeutic Nutrition - II | 3 (2+1) |
| Food Processing and Packaging | 4 (3+1) |
| Pulses and Oilseeds: Preparation and Utilization | 3 (2+1) |
| Nutraceuticals and Health Foods | 3 (3+0) |
| Meat and Meat Products: Preparation and Utilization | 3 (2+1) |
| Bakery and Confectionary | 4 (2+2) |
| Food Toxicology | 2 (2+0) |
| Bio-safety and Bio-ethics | 1 (1+0) |
| Total | 23 (16+6) |
| VII SEMESTER | |
| In-Plant Training | 20 (0+20) |
| Total | 20 (0+20) |
| VIII SEMESTER | |
| Fruits and Vegetables: Preparation and Utilization - II | 2 (0+2) |
| Nutritional Status Assessment Methods | 3 (0+3) |
| Food Service Management – II | 3 (0+3) |
| Diet and Nutrition Counseling | 2 (0+2) |
| Seminar | 1 (0+1) |
| Special Project | 5 (0+5) |
| Entrepreneurship Development and Business Management | 4 (0+4) |
| Total | 20 (0+20) |