

COURSE AND PROGRAM & OUTCOMES
OF
CLINICAL NUTRITION AND DIETETICS
(B.SC. MAJOR)
UNDER CBCS

COURSE OUTCOMES

Six Semester Course

The Course outlines of the discipline of Clinical Nutrition & Dietetics are divergent and contemporary. After careful examination of the courses, the department of CNDV has pointed out the following outcomes of courses.

CC-1: Basic Nutrition- Deals with understanding of food groups, nutrients, nutrition & health, metabolism & acid base balance of body, energy.

CC-2: Basic Human Physiology- Helps in basic understanding of structure and function of animal cell and various tissues in our body, human digestive system.

CC-3: Nutritional Biochemistry-I- Brings out relation of the subject with other biological sciences. It also gives an insight into molecular aspect of transport, biological oxidation & genetic control of metabolism.

CC-4: Advanced Human Physiology- Study of various organ structure and functions.

CC-5: Nutritional Biochemistry-II- Gives an insight into metabolism of macronutrients, biochemical role of micronutrients and genetic defects in metabolism

CC-6: Advanced Nutrition- Detailed study of vitamins & minerals, dietary modification for inborn errors of metabolism.

CC-7: Food Commodities- Study of various food items and additives.

CC-8: Food Microbiology- Concept of good and bad microbes, their effect on food products, guidelines for food safety.

CC-9: Family Meal Management- Overview of nutritional management of different life stages (infancy-adolescence).

CC-10: Dietetics-I- Explains diet for various gastrointestinal disease conditions, allergies and hospitalised patients, drug-nutrient interaction.

CC-11: Dietetics-II- Overview of diet in surgical conditions, burns, cancer, infection, fever and lifestyle diseases.

CC-12: Quantity Food Production and Service- Brief idea of various food service outlets and their staff organisation, menu planning, service style, beverages.

CC-13: Entrepreneurship Development- Study of various aspects of entrepreneurship for setting up one's own enterprise in future.

CC-14: Community Nutrition- Extensive study of role of nutrition in community health and national development, nutritional problems faced by our country, methods of assessment of nutritional status at community level, various methods of nutrition education in community, role of various national and international agencies in community nutrition and recent advances in community nutrition research.

DSE-A-5-1: Diet Counselling and Patient Care- Deals with role of dietician in hospital and community settings in nutrition care.

DSE-A-5-2: Clinical Assessment and Counselling of Patient- Deals with role of dietician in hospital and community settings in nutrition care, case based study of patient's condition followed by counselling

DSE-A-6-3: Geriatric Nutrition- Understanding the process of ageing, related health problems, nutritional status assessment and changes in nutrition.

DSE-A-6-4: Assessment of Nutritional Status in Community- Deals with methods of assessing nutritional status among children and adults.

DSE-B-5-1: Food Service Equipment and Layout- Detailed study of equipments required in food service industry, planning and designing various food service outlets, kitchen management and sanitation.

DSE-B-5-2: Food Sanitation and Hygiene- Study of food contaminants and various methods of maintenance of food hygiene.

DSE-B-6-3: Bakery Science- Helps in understanding the role of various food items in baking and preparation of basic baked products.

DSE-B-6-4: Dissertation/ Project- Gives general guidelines to students regarding collection, compilation and presentation of research work.

SEC-A-3-1: Food Preservation- Helps in understanding various techniques of preserving food products and detailed study of preserved food products.

SEC-A-3-2: Market Survey on Food Commodities- Deals with survey of various food items in market based on their nutritional significance, cost, consumer acceptability and availability in local market.

SEC-B-4-1- Food Safety and Quality Control- Deals with study of maintenance of good quality standard of food items.

SEC-B-4-2- Human Development- Study of growth and development through various life stages and factors affecting growth and development.

Theory (4 credits)/Practical (2 credits) periods of 60 minutes each.

On job training of 15-21 days.

PROGRAM OUTCOMES

PO 1- Development of intra-disciplinary skills – This opens wide range of opportunities for students in job sector. Studying wide range of subjects like Dietetics, Community Nutrition, Family Meal Management, Quantity Food Production & Service, Food Safety and Quality Control, Bakery Science, Geriatric Nutrition –both theory and practical, help students in developing skills related to various fields of nutrition.

PO 2 – Scientific and Critical Thinking – Development of knowledge, skills and holistic understanding of the discipline among students. Encouragement of scientific mode of thinking and scientific method of enquiry in students. This goal is achieved through the on job trainings conducted by the Department in Hospitals and Community and the writing of a report on it.

PO 3- Health management and community upliftment- The course equips students with ability to manage a healthy society and country. This goes a long way in progress of entire nation and thus world. Students can work at both national and international level after completion of higher studies in this course.

PO 4- Self dependency- The course gives an opportunity to willing students to establish an enterprise of their own in health & food sectors.

PROGRAM SPECIFIC OUTCOMES

PSO 1- Developing a sensitive and sustainable approach towards the community with a view to serving people from low socio economic groups.

PSO 2- Understanding the role and functioning of dieticians and nutritionists in different health organizations like hospitals, clinics, nursing homes, gyms, corporate sectors, food industries, etc.

PSO 3- Imbibing knowledge, skills and holistic understanding of the subject to be able to enter teaching profession at school/ college/ university level after higher studies in related field

PSO 4- Developing diet planning skills for healthy and diseased individuals in society for better health management and prevention of diseases.

PSO 5- Sensitization and awareness about the hazards of poor hygiene and sanitation and its management.

PO 6- Inculcating an entrepreneur mindset to be able to have one's own established business in future.

PO 7- Developing a clear understanding of human body.

PO 8- Developing research skills in nutrition field through Dissertation/Project.