

CLINICAL NUTRITION AND DIETETICS (MAJOR)										
ACADEMIC CALENDER 2021-2022										
PAPER	FIRST SEMESTER									
	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	
CC1 (TH)	BASIC NUTRITION									
	1. Introduction to nutrition	1	PA	5. Water	2	PA	9. Energy	2	PA	
	2. Inter-relationship between nutrition and health	1		6. Carbohydrates	2		10. Acid-base balance	2		
	3. Food guide	1		7. Fat and oils	2					
	4. Use of food in body	2		8. Proteins	2					
CC1 (PR)	BASIC NUTRITION (PRACTICAL)									
	1. Identification of Mono, Di and polysaccharides	6	SG	2. Identification of Proteins	6	SG	3. Identification of glycerol.	5	SG	
CC2 (TH)	BASIC HUMAN PHYSIOLOGY									
	1. Animal cell	1	IH	2. Definition, structure & function of different types of tissues	3	IH	3. Digestive system	3	IH	
CC2(PR)	BASIC HUMAN PHYSIOLOGY (PRACTICAL)									
	1. Microscope and its use.	2	IH	3. Recording of pulse	2	IH	5. Detection of blood group and Rhesus factor.	3	IH	
	2. Determination of blood pressure	2		4. Determination of bleeding time and coagulation time.	2		6. Identification of the prepared slides	3		

Faculty PA: Pratyasha Agrawal

I Lecture Fac IH: Iman Hazra
SG: Dr. Satarupa Ghosh

CLINICAL NUTRITION AND DIETETICS (MAJOR)
SECOND SEMESTER

ACADEMIC CALENDER 2021-2022

Paper	Topic	Lect.	SL Facul	Topic	Lect.	Faculty	Topic	Lect.	SL Faculty
	NUTRITIONAL BIOCHEMISTRY -I								
CC-3-Th	1. Introduction to Biochemistry	2	PA	2. Molecular aspect of transport	6	PA	3. Biological oxidation	8	PC
	4. Genetic control of metabolism	9	PC						
CC-3-Pr	NUTRITIONAL BIOCHEMISTRY - I (PRACTICAL)								
	1. Qualitative analysis of carbohydrates	2	SG	3. Estimation of acid, iodine & saponification value of fats	2	SG	5. Estimation of serum triglyceride and cholesterol	2	SG
	2. Quantitative estimation of Sugars	2		4. Estimation of blood Glucose	2		6. Estimation of plasma protein	2	
CC-4-Th	ADVANCED HUMAN PHYSIOLOGY								
	1. Lymphatic system	9	SS	3. Excretory system	8	SS	5. Reproductive system	10	SS
	2. Respiratory system	9		4. Other sense organs	12		6. Endocrine system	10	
CC-4-Pr	ADVANCED HUMAN PHYSIOLOGY PRACTICAL								
	1. Study of blood under microscope	2	SS	4. Determination of ESR	3	SS	6. Histology of epithelial, connective, muscular and nervous tissue	3	SS
	2. Estimation of haemoglobin	3		5. Effect of exercise on pulse rate and respiration	3		7. Identification of the prepared slides	3	
	3. RBC & WBC Count	3							

Faculty PA: Pratyasha Agrawal
PC: Dr. Priyadarshini Chakraborty
SL Faculties: SG: Dr. Satarupa Ghosh
SS: Sahin Sultana

CLINICAL NUTRITION AND DIETETICS (MAJOR)
ACADEMIC CALENDER 2021-2022

SEMESTER III

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty
	NUTRITIONAL BIOCHEMISTRY -II								
CC-5-Th	1. Major Metabolic Pathways (CHO, P, F)	10	PC	2. Vitamins	4	PC	3. Minerals	4	PC
	4. Inborn Errors of metabolism	4							
CC-5-Pr	NUTRITIONAL BIOCHEMISTRY - II (PRACTICAL)								
	1. Analysis of Amino acids	2	SG	3. Estimation of Serum Lipoprotein	2	SG	5. Estimation of serumUrea	2	SG
	2. Quanlitative Analysis of Proteins	2		4. Estimation of Serum Creatinine	2		6. Estimation of Iron, Calcium, Phosphorus & Vitamin D	2	SG
CC-6-Th	ADVANCED NUTRITION								
	1. Vitamins	7	PA	3. Nutrition in Common Inborn Errors of Metabolism	4	PA			
	2. Minerals	7							
CC-6-Pr	ADVANCED NUTRITION (PRACTICAL)								
	1. Determination of Ash Content in Food	2	SG	2. Determination of Moisture Content in Food	1	SG	3. Determination of Calcium, Iron, Vitamin C Content in Foods	3	SG
CC-7-Th	FOOD COMMODITIES								
	1. Cereals & Pulses	3	AB	4. Fish, Poultry & Meat	3	AB	7. Food Adjuncts	2	AB
	2. Milk & Milk Products	3		5. Vegetables & Fruits	3		8. Tea, coffee, chocolate and coco powder, aerated beverages, juices	2	
	3 Eggs	3		6. Raising Agents	2				
CC-7-P	FOOD COMMODITIES (PRACTICAL)								
	1. Detection of starch, sucrose, formalin, boric acid, and urea in milk.	3	PA	4. Detection of Vanaspati in Ghee/Butter.	2	PA	6. Detection of Argemone oil in edible oil.	2	PA
	2. Detection of urea in puffed rice.	2		5. Detection of Metanil yellow in turmeric/coloured sweet products.	2		7. Detection of artificially colour / foreign matter in tea (dust/leaves).	2	
	3. Detection of Khesari flour in besan.	2							
SEC-A-1	FOOD PRESERVATION								
	1. Food preservation	2	AB	4. Fats and Oils	4	AB	7. Convenience foods	2	AB
	2. Preserved Products	2		5. Raising agents	3		8. Salt	1	
	3. Sugar and sugar products	4		6. Food adjuncts	3				

Faculty PA: Pratyasha Agrawal
PC: Dr. Priyadarshini Chakraborty

SL Faculties: AB: Asmita Bhattacharjee
SG: Dr. Satarupa Ghosh

CLINICAL NUTRITION AND DIETETICS (MAJOR)
ACADEMIC CALENDER 2021-2022

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CC-9-Pr	1. Elementary idea of weight & measure	2	PA	2. Planning and preparation of diet for adult man and woman during different physical activities and different cost		6	PA	3. Planning and preparation of a balanced diet for a pregnant and lactating woman.	6	PA	4. Preparation of weaning food. Planning and preparation of diet for a	3	PA
CC-10-Th	DIETETICS-I										Preparation of diet for a preschool and school child.	6	
	1. Concept of diet therapy	1	PA	4. Nutrition and Infection	2	PA	7. Diet in disturbances of the small intestine and colon	3	PA				
	2. Routine hospital diets	1		5. obesity and leanness	2		8. Diet in allergy	1					
	3. Diet & drug interactions	1		6. Diet in gastritis and peptic ulcer	2								
CC-10-P	DIETETICS-I (PRACTICAL)												
	1. Planning and preparation of liquid diet, soft diet, high and low calorie diet with modified fat and carbohydrate	6	PA	4. Planning and preparation of diet with modified : (a) Consistency, (b) Fibre and residue, (c) Diet for diarrhoea.	9	PA							
	2. Planning and preparation peptic ulcer.	3											
	3. Planning and preparation of low & medium cost diet for PEM, anaemia and vitamin A deficiency.	9											
SEC-B-4-1-Th	FOOD SAFETY & QUALITY CONTROL												
	1. The relationship of microorganisms to sanitation	3	AB	4. Food Adulteration	3	AB							
	2. Importance of personal hygiene of food handlers:erved Products	4		5. Food Laws and Standards	4								
	3. Food Safety	3											

Faculty (SACT)	PA: Pratyasha Agrawal
SL Faculties:	AS: Aishwarya Sen
	SS: Sahin Sultana
	AB: Asmita Bhattacharjee

CLINICAL NUTRITION AND DIETETICS (MAJOR)
ACADEMIC CALENDER 2021-2022

SEMESTER V

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty
	DIETETICS-II								
CC-11-Th	1. Diet in surgical conditions, burns, cancer,	8	PA	3. Diet in diabetes mellitus	3	PA	5. Diet in renal diseases	2	PA
	2. Diet in diseases of the liver and gall bladder	4		4. Diet in cardiovascular diseases	3		6. Gout	1	
	DIETETICS-II (PRACTICAL)								
CC-11-Pr	Planning and preparation of diet for influenza, cancer, jaundice, viral hepatitis, cirrhosis of liver, hypertension, atherosclerosis, Diabetes mellitus, nephritis, nephritic syndrome.	30	PA						
	QUANTITY FOOD PRODUCTION & SERVICE								
CC-12-Th	1. Aims and objectives of different food service outlets	1	SS	3. Menu planning	2	SS	5. Beverages	2	SS
	2. Different food and beverage outlets.	2		4. Types of meals	2		6. Staff organization of different outlets	2	

CC-12-P	QUANTITY FOOD PRODUCTION & SERVICE (PRACTICAL)								
	1. Rice preparation	1	SS	2. Wheat preparation	1	SS	3. Pulse preparation	1	SS
	4. Vegetable preparation			5. Fish and meat preparation			6. Salad		
	7. Snacks			8. Sweets			9. Sauces		
	10. Entrees			11. Vegetable					
DSE-A-5-2-P	CLINICAL ASSESSMENT AND COUNSELING OF PATIENT								
	1. Introduction to term Dietician	1	PA	4. Introduction to Nutrition Care Process	1	PA	7. Nutrition diagnosis component• nutrition vs. medical	1	PA
	2. Role of dietician in hospital	1		5. Nutrition Assessment	2		8. Nutrition Interventions	2	
	3. Role of dietician in community	1		6. Nutrition Diagnosis	2		9. Nutrition Monitoring & Evaluation	1	
DSE-A-5-2-P	CLINICAL ASSESSMENT AND COUNSELING OF PATIENT (PRACTICAL)								
	1. Detailed study of a patient case	2	PA	4. Result analysis	2	PA			
	2. Evaluation of the patient's condition	2		5. File submission and Present					
	3. Counseling and intervention	2							
DSE-B-5-2-Th	FOOD SANITATION AND HYGIENE								
	1.The relationship of micro organisms to sanitation	2	SH	4. Importance of personal hygiene of food handler	3	SH	7. Control of infestation	2	SH
	2. Other food hazards	2		5. Safety in food procurement, storage, handling and preparation	3		8. Food sanitation, control and inspection	2	

	3. Food contamination-sources and transmissions	2		6. Cleaning methods	2				
DSE-B-5-2-P	FOOD SANITATION AND HYGIENE (PRACTICAL)								
	1. Study of personal and environmental hygiene habits of street food handlers. Intervention and result analysis. Project submission and presentation.		SH	2. Preservation of fruits and vegetables for later use-peas, carrots, cauliflower, chutney, soup, pickle, jam, jelly, marmalade, squash.					
					SH				
Faculty:	PA: Pratyasha Agrawal								
SL Faculties:	SS: Swarup saha								
	SH: Samiran Hota								

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SEMESTER VI

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty
	ENTERPRENEURSHIP DEVELOPMENT								
CC-13-Th	1. Definition of Entrepreneurship, Entrepreneur, features of Entrepreneurship, functions of Entrepreneurship, Entrepreneurship & Creativity, Definition of Innovation, Personal Ethics in Business	5	AB	3. Entrepreneurship in Service Industry, Nature of Service, Importance of Finance in 3. Business, Financial Institution –SIDBI, TFCI, Commercial Bank etc.	5	AB			
	2. Evolution of Entrepreneurship in India, Different forms of Entrepreneurship, Small business Entrepreneurship, Role of small business Entrepreneurship in Indian Economy, Problems of small business Entrepreneurship in India, Market survey techniques, marketing strategies	5							
	4. Project Report: concept, objective, preparation of a Project Plan, Project Cost Components, Break Even Analysis, Working Capital Management3. Minerals	5	AB	5. Human Resource Management-	5	AB			
					5				
				6. Statutory provision					
	COMMUNITY NUTRITION								
	1. Concept of Community	2		3. Nutritional problems confronting our country	2				

CC-14-Th	2. Nutrition and health in national development.	2	PA	4. Nutrition intervention scheme in the community, lecture and method demonstrations, nutrition exhibitions and visual aids	2	PA			
	5. Nutritional intervention programmes to combat malnutrition.	1	PA	7. Indirect assessment of nutritional status	2	PA	9. Regional, National and International agencies in community nutrition	2	
	6. Biochemical estimation of nutritional status	2		8. Audio visual and visual aids used for community education.	1		10. Recent advances in community nutrition research – fortification, enrichment of foods.	1	
CC-14-Pr	COMMUNITY NUTRITION (PRACTICAL)								
	On job training at a N.G.O. like CINI CHETNA/ICDS project centre of Health centre where nutritionist works		CINI	DURATION: 2-3 weeks	15 days				
DSE-A-6-4-Th	ASSESSMENT OF NUTRITIONAL STATUS IN COMMUNITY								
	1. Nutritional assessment of human	2	PA	4. Nutritional anthropometry	2	PA			
	2. Diet survey	2							
	3. Clinical Signs	2							
DSE-A-6-4-P	ASSESSMENT OF NUTRITIONAL STATUS IN COMMUNITY (PRACTICAL)								
	1. Anthropometric measurement of children	4		4. Anthropometric Measurement of adults	4				
	2. Growth chart	4		5. Clinical assessment and signs of nutrient deficiencies	2				

	3. Comparison with norms and interpretation of the nutritional assessment data and its significance	4	PA	6. Estimation of food and nutrient intake	2	PA			
DSE-B-6-3-Th	BAKERY SCIENCE								
	1. Introduction and scope of bakery science	2	TR	4. Raw materials required for bread and cake making	2	TR	7. Bread improver	3	TR
	2. Common bakery terms	2		5. Role of flour, water, yeast, salt, sugar, milk and fats in bakery	3		8. Knowledge of oven and baking temperatures	2	
	3. Flours	2		6. Bread and cake making process	3		9. Preparation of basic cookies, biscuits and pastries	2	
DSE-B-6-3-P	BAKERY SCIENCE (PRACTICAL)								
	1. Preparation of breads, cookies & cakes	36	TR	2. Visit to and training at Bread/biscuit/cake/pastry Industry for 15 days.	6	TR			
Faculty	PA: Pratyasha Agrawal								
	AB: Atiba Batul								
SLFaculties:	TR: Tahira Rabab								
On Job Trainin	CINI: Child in Need Institute								