

PAPER	FIRST SEMESTER									
	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	
CC1 (TH)	BASIC NUTRITION (THEORY)									
	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		Total Lectures			17
	4. Use of food in body	2		8. Proteins	2					
CC1 (PR)	BASIC NUTRITION (PRACTICAL)						Total Lectures		17	
		6	MG	2. Identification of Proteins	6	MG	3. Identification of glycerol.	5	MG	
				Total Lectures				17		
CC2 (TH)	BASIC HUMAN PHYSIOLOGY (THEORY)									
	1. Animal cell	1	SS	2. Definition, structure & function of different types of tissues	3	SS	3. Digestive system	3	S S	
					Total Lectures				7	
CC2(PR)	BASIC HUMAN PHYSIOLOGY(PRACTICAL)									
	1. Microscope and its use.	2	SS	3. Recording of pulse	2	SS	5. Detection of blood group and Rhesus factor.	3	S S	
	2. Determination of blood pressure	2		4. Determination of bleedingtime and coagulation time.	2		6. Identification of the prepared slides	3		
					Total Lectures					14

Faculty PA: Smt. Pratyasha Agrawal

Special Lecture Faculties: SS: Dr. Sahin Sultana MG: Dr. Moumita Ghosh

CLINICAL NUTRITION AND DIETETICS (MAJOR)

SECOND SEMESTER

ACADEMIC CALENDER 2022-2023

Paper	Topic	Lect.	SL Facul	Topic	Lect.	Topic	Lect.	SL Faculty
NUTRITIONAL BIOCHEMISTRY -I (THEORY)								
CC-3-Th	1. Introduction to Biochemistry	1	PA	2. Molecular aspect of transport	6	3. Biological oxidation	8	MG
	4. Genetic control of metabolism	9	MG					
				Total Lectures	24			
NUTRITIONAL BIOCHEMISTRY – I (PRACTICAL)								
CC-3-Pr	1. Qualitative analysis of carbohydrates	4	MG	3. Estimation of acid, iodine & saponification value of fats	12	5. Estimation of serum triglyceride and cholesterol	4	MG
	2. Quantitative estimation of Sugars	4		4. Estimation of blood Glucose	4	6. Estimation of plasma protein	4	
				Total Lectures	32			
ADVANCED HUMANPHYSIOLOGY (THEORY)								
CC-4-Th	1. Lymphatic system	9	SS	3. Excretory system	8	5. Reproductive system	10	SS
	2. Respiratory system	9		4. Other sense organs	12	6. Endocrine system	10	
				Total Lectures	58			
ADVANCED HUMAN PHYSIOLOGY (PRACTICAL)								
CC-4-Pr	1. Study of blood under microscope	2	SS	4. Determination of ESR	4	6. Histology of epithelial, connective, muscular and nervous tissue	4	SS
	2. Estimation of haemoglobin	4		5. Effect of exercise on pulse rate and respiration	2	7. Identification of the prepared slides	4	
	3. RBC & WBC Count	4		Total Lectures	24			

Faculty PA: Pratyasha Agrawal

SL Faculties:MG: Dr. Moumita Ghosh

SS: Dr. Sahin Sultana

CLINICAL NUTRITION AND DIETETICS (MAJOR)
ACADEMIC CALENDER 2022-2023

SEMESTER III

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty
NUTRITIONAL BIOCHEMISTRY -II (THEORY)									
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)						Total Lectures		
	1. Analysis of Amino acids	4	MG	3. Estimation of Serum Lipoprotein	4	MG	5. Estimation of serum Urea	4	MG
	2. Quantitative Analysis of Proteins	4		4. Estimation of Serum Creatinine	4		6. Estimation of Iron, Calcium, Phosphorus & Vitamin D	16	
ADVANCED NUTRITION (THEORY)							Total Lectures		
CC-6-Th	1. Vitamins	18	PA	3. Nutrition in Common Inborn Errors of Metabolism	2	PA			
	2. Minerals	10					Total Lectures		
ADVANCED NUTRITION (PRACTICAL)									
CC-6-Pr	1. Determination of Ash Content in Food	8	MG	2. Determination of Moisture Content in Food	8	MG	3. Determination of Calcium, Iron, Vitamin C Content in Foods	12	MG
	Total Lectures			28					
FOOD COMMODITIES (THEORY)									
CC-7-Th	1. Cereals & Pulses	6	TR	4. Fish, Poultry & Meat	4	TR	7. Food Adjuncts	2	TR
	2. Milk & Milk Products	4		5. Vegetables & Fruits	4		8. Tea, coffee, chocolate and coco powder, aerated beverages, juices	6	
	3 Eggs	2		6. Raising Agents	2		Total Lectures		
FOOD COMMODITIES (PRACTICAL)									
CC-7-P	1. Detection of starch, sucrose, formalin, boric acid, and urea in milk.	6	PA	4. Detection of Vanaspati in Ghee/Butter.	3	PA	6. Detection of Argemone oil in edible oil.	3	PA
	2. Detection of urea in puffed rice.	3		5. Detection of Metanil yellow in turmeric/coloured sweet products.	3		7. Detection of artificially colour / foreign matter in tea (dust/leaves).	12	
	3. Detection of Khesari flour in besan.	6		Total Lectures			36		
FOOD PRESERVATION									
SEC-A-1	1. Food preservation	2	TR	4. Fats and Oils	4	TR	7. Convenience foods	2	TR
	2. Preserved Products	4		5. Raising agents	2		8. Salt	2	
	3. Sugar and sugar products	4		6. Food adjuncts	2		Total Lectures		

Faculty: PA: Smt. Pratyasha Agrawal
SL Faculties: TR: Smt. Tahira Rabab;
 PC: Dr. Priyadarshini Chakraborty;
 MG: Dr. Moumita Ghosh

CLINICAL NUTRITION AND DIETETICS (MAJOR)

ACADEMIC CALENDER 2022-2023

SEMESTER IV

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty
FOOD MICROBIOLOGY (THEORY)												
CC-8-Th	1. Introduction to microbiology and its relevance to everyday life	2	NR	3. Microbiology of different foods-spoilage and contamination-	4	NR	5. Microbial intoxications and infections	6	NR	7. Relevance of microbiological standards for food safety	2	AS
	2. Control of microorganisms	4		4. Environmental microbiology	4		6. Beneficial effect of microorganisms.	6		Total Lectures	28	
FOOD MICROBIOLOGY (PRACTICAL)												
CC-8-Pr	1. Steam sterilization of laboratory glass wares, media etc	3	SS	3. Inoculation & growth of microorganisms	6	SS	5. Test for proper pasteurization of milk and milk products.	6	SS	7. Identification of water borne organism by simple biochemical tests	6	SS
	2. Preparation of medium: a) Liquid b) Agar slants.	3	SS	4. Staining of organism and study of morphology of bacteria and fungi under light microscope.	6		6. Identification of bacteria in foods	6		Total Lectures	36	
FAMILY MEAL MANAGEMENT												
CC-9-Th	1. Introduction to meal management	1	PA	3. Nutrition in pregnancy	4	PA	5. Nutrition during infancy	4		7. Nutrition of school children	4	PA
	2. Basic principles of meal planning	1		4. Nutrition during lactation	4		6. Nutrition during early childhood	4		8. Nutrition during adolescence	3	
	Total Lectures	Faculty- PA: Smt. Pratyasha Agrawal										
25	SL Faculties NR: Dr. Nivedita Roy; AS: Sri Arghyadeep Sen; SS: Dr. Sahin Sultana											

FAMILY MEAL MANAGEMENT(PRACTICAL)

CC-9-Pr	1. Elementary idea of weight & measure	4	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	Preparation of weaning food. Planning and preparation of diet for a toddler	3	
CC-10-Th	DIETETICS-I (THEORY)						Total Lectures	25		Preparation of diet for a preschool and school child.	6	PA
	1. Concept of diet therapy	2	PA	4. Nutrition and Infection	2	PA	7. Diet in disturbances of the small intestine and colon	4	PA	Total Lectures	21	
	2. Routine hospital diets	4		5. Obesity and Leanness	2		8. Diet in allergy	2				
	3. Diet & drug interactions	2		6. Diet in gastritis and peptic ulcer	5		Faculty: PA- Smt. Pratyasha Agrawal					
CC-10-P	DIETETICS-I (PRACTICAL)						SL Faculty: AS- Sri Arghyadeep Sen					
	1. Planning and preparation of liquid diet, soft diet, high and low calorie diet with modified fat and carbohydrate	8	PA	4. Planning and preparation of diet with modified : (a) Consistency, (b) Fibre and residue, (c) Diet for diarrhoea.	4	PA						
	2. Planning and preparation peptic ulcer.	4		Total Lectures	22							
	3. Planning and preparation of low & medium cost diet for PEM, anaemia and vitamin A deficiency.	6										
SEC-B-4-1-Th	FOOD SAFETY & QUALITY CONTROL											
	1. The relationship of microorganisms to sanitation	2	AS	4. Food Adulteration	4	AS						
	2. Importance of personal hygiene of food handlers	4		5. Food Laws and Standards	2							
	3. Food Safety	2		Total Lectures	14							

**CLINICAL NUTRITION AND DIETETICS (MAJOR)
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SEMESTER V

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty
DIETETICS-II (THEORY)									
CC-11-Th	1. Diet insurgical conditions, burns, cancer,	6	PA	3. Diet in diabetes mellitus	4	PA	5. Diet in renal diseases	4	PA
	2. Diet in diseases of the liver and gall bladder	4		4. Diet in cardiovasculardiseases	4		6. Gout	2	
DIETETICS-II (PRACTICAL)							Total Lectures	24	
CC-11-Pr	Planning and preparation of diet for influenza,cancer, jaundice, viral hepatitis, cirrhosis of liver, hypertension, atherosclerosis, Diabetes mellitus,nephritis, nephritic syndrome.	24	PA						
QUANTITY FOOD PRODUCTION & SERVICE (THEORY)									
CC-12-Th	1. Aims and objectives of different food service outlets	2	SS	3. Menu planning	2	SS	5. Beverages	2	SS
	2. Different foodand beverage outlets.	2		4. Types of meals	2		6. Staff organizationof different outlets	2	
Faculty: PA- Smt. Pratyasha Agrawal SL Faculty: SS- Sri Swarup Saha		Total Lectures - 12							

CC-12-P QUANTITY FOOD PRODUCTION & SERVICE (PRACTICAL)									
	1. Rice preparation	3	SS	2. Wheat preparation	3	SS	3. Pulse preparation	3	SS
	4. Vegetable preparation	3		5. Fish and meat preparation	3		6. Salad	3	
	7. Snacks	3		8. Sweets	3		9. Sauces	3	
	10. Entrees	3		11. Vegetable	3		Total Lectures	33	
DSE-A-1Th DIET COUNSELING & PATIENT CARE (THEORY)									
	1. Introduction to term Dietician	2	RD	4. Introduction to Nutrition Care Process	2	RD	7. Nutrition diagnosis component• nutrition vs. medical	2	RD
	2. Role of dietician in hospital	2		5. Nutrition Assessment	2		8. Nutrition Interventions	2	
	3. Role of dietician in community	2		6. Nutrition Diagnosis	2		9. Nutrition Monitoring & Evaluation	2	
				Total Lectures	18				
DSE-A-5-2-P DIET COUNSELING & PATIENT CARE (PRACTICAL)									
On Job Training at Hospital for 21 days									
DSE-B-5-2-Th FOOD SANITATION AND HYGIENE (THEORY)									
	1.The relationship of microorganisms to sanitation	2	SS	4. Importance of personal hygiene of food handler	2	SS	7. Control of infestation	2	SS
	2. Other food hazards	2		5. Safety in food procurement, storage, handling and preparation	4		8. Food sanitation, control and inspection	2	

	3. Food contamination-sources and transmissions	2		6. Cleaning methods	2		Total Lectures	18
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.		PA	2. Preservation of fruits and vegetables for later use-peas, carrots, cauliflower, chutney, soup, pickle, jam, jelly, marmalade, squash.		PA		
Faculty:	PA: Smt. Pratyasha Agrawal							
SL Faculties:	SS: Dr. Sahin Sultana			RD: Dr. Ranjini Dutta				
	SS: Sri Swarup Saha (CC-12)							

CLINICAL NUTRITION AND DIETETICS (MAJOR)
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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	4	AB	3. Entrepreneurship in Service Industry, Nature of Service, Importance of Finance in Business, Financial Institution –SIDBI, TFCI, Commercial Bank etc.	4	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	4									
	4. Project Report: concept, objective, preparation of a Project Plan, Project Cost Components, Break Even Analysis, Working Capital Management	4	AB	5. Human Resource Management-	4	AB				Total Lectures	24
				6. Statutory provision	4						
COMMUNITY NUTRITION (THEORY)											
	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	Total Lectures	20
	5. Nutritional intervention programmes to combat malnutrition.	2	PA	7. Indirect assessment of nutritional status	2	PA		
	6. Biochemical estimation of nutritional status	2		8. Audio visual and visual aids used for community education.	2		10. Recent advances in community nutrition research – fortification, enrichment of foods.	2
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 (THEORY)							
	1. Nutritional assessment of human	8	PA	4. Nutritional anthropometry	2	PA		
	2. Diet survey	4		Total Lectures	16			
	3. Clinical Signs	2						
DSE-A-6-4-P	ASSESSMENT OF NUTRITIONAL STATUS IN COMMUNITY (PRACTICAL)							
	1. Anthropometric measurement of children	2		4. Anthropometric Measurement of adults	2			
	2. Growth chart	2		5. Clinical assessment and signs of nutrient deficiencies	2			

	3. Comparison with norms and interpretation of the nutritional assessment data and its significance	2	PA	6. Estimation of food and nutrient intake	8	PA	Total Lectures	18	
DSE-B-6-3-Th	BAKERY SCIENCE (THEORY)								
	1. Introduction and scope of bakery science	2	TR	4. Raw materials required for bread and cake making	2	TR	7. Bread improver	2	TR
	2. Common bakery terms	2		5. Role of flour, water, yeast, salt, sugar, milk and fats in bakery	2		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	
				Total Lectures			18		
DSE-B-6-3-P	BAKERY SCIENCE (PRACTICAL)								
	1. Preparation of breads, cookies & cakes	32	TR	2. Visit to and training at Bread/biscuit/cake/pastry Industry for 15 days.	2	TR			
				Total Lectures			34		
Faculty	PA: Pratyasha Agrawal								
	AB: Atiba Batul								
SL Faculties:	TR: Tahira Rabab								
On Job Training	CINI: Child in Need Institute								