DEPARTMENT OF CLINICAL NUTRITION AND DIETETICS

B.Sc Home Science - Clinical Nutrition and Dietetics

CHOICE BASED CREDIT SYSTEM (CBCS)

&

LEARNING OUTCOMES BASED CURRICULUM FRAMEWORK (LOCF)

2022-2025 Batch

B.Sc Clinical Nutrition and Dietetics



Shrimathi Devkunvar Nanalal Bhatt Vaishnav College for Women (Autonomous)



Owned and Managed by Cork Industries Charities Trust Affiliated to University of Madras - Re-Accredited with 'A+' Grade by NAAC Chromepet Chennai-600044

PROGRAMME OUTCOMES (PO)

After completion of the programme, the student will be able to

PO1	Develop sharp cognisance of concepts, apply the domain knowledge with utmost confidence and be assertive at any given opportunity.							
PO2	Possess deeper understanding of life skills to appraise life and draw logical conclusions.							
PO3	Design and develop solutions for challenging problems of society.							
PO4	Acquire programme-centric thought process facilitating further studies in the respective domain.							
PO5	Engage in life-long learning to easily adapt to the dynamic environment and obtain clarity and preparedness for field specialisation.							
PO6	Self-actualise and self-regulate, focussing on ethical and moral values to become a compassionate human being.							

PROGRAMME SPECIFIC OUTCOMES (PSO)

The students at the time of graduation will

PSO1	Understand the basics of nutrition to develop interdisciplinary expertise in food science nutrition, dietetics and its allied health sciences to meet national health demands effectively.
PSO2	Provide overall skills enhancement and develop competence in diverse healthcare settings in various domains of Nutritional Sciences.
PSO3	Cultivate research proficiency, community engagement, and entrepreneurial leadership and interest in higher education to drive innovation and address societal health needs.





Curriculum 2022-2025

SEM	PAR T	COURSE COMPO NENT	COURSE CODE	TITLE OF THE PAPER	CRED ITS	LECTUR E HOURS		CIA	ES E	TOT AL
		INEAN I				TH	PR			
I Ye	I	Foundation Course	22ULTFC 100 1/ 22ULHFC1 001/ 22ULSFC 1001/ 21 U LFFC100I	Tamil-1/ Hindi -I/ Sanskrit-I/ French-1	3	6	ı	40	60	100
ar I	II	Foundation Course	20UGEFC 1001	General English-1	3	6	-	40	60	100
Se me ste	Ш	Core Major - Paper I	20UNDCT10 0I	Food Science	4	4	2	40	60	100
r		Core Major - Paper II	20UNDCT10 02	Food Microbiology	4	4	2	40	60	100
		Allied Theory -1	20UNDAT10 01	Allied Chemistry - 1	4	4	2	40	60	100
	IV	Soft Skill- I	20USSLC 1001	Essentials of Language and Communication Skills	3	-	ı	50	1	50
				TOTAL	21					550
I Ye ar	I	Foundation Course	22 ULTFC2002/ 22U LHFC2002/ 22ULSFC200 2/ 21 ULFFC2002	Tamil-II/ Hindi -11/ Sanskrit-11/ French-II	3	6	-	40	60	100
II Se	II	Foundation Course	20UGEFC20 02	General English-II	3	6	-	40	60	100
me ste		Core Major - Paper III	20UNDCT20 03	Human Physiology	4	6	1	40	60	100
r	III	Core Parctical I - Paper 1	20UNDCP20 0I	Human Physiology - Practical	4	-	6	40	60	100
		Allied Theory -11	20UNDAT20 02	Allied Chemistry - II	4	3		40	d0	100





		Allied Practical -1	20UNDAP20 0I	Allied Chemistry - Practical	2	-	3	40	60	100
	IV	Value	20UESVE20 01	Environmental Studies	2	1		50	-	50
		Education	20UYGVE20 02	Yoga and Wellness	2			50	1	50
		Soft Skill – II	20USSSP200 2	Essentials of spoken and presentation skills	3			50	50	100
				TOTAL	27					800
п	I	Foundation Course	22ULTFC300 3/ 22ULHFC30 03/ 22ULSFC300 3/ 22ULFFC300 3	Tamil-III/ Hindi-III/ Sanskrit-III/ French-III	3	5		40	60	100
Ye ar	II	English	20UGEFC30 03	General English-III	3	5		40	60	100
III Se me ste		Core Major - Paper IV	20UNDCT30 04	Nutrition through life cycle	4	4	2	40	60	100
		Core Major - Paper V	20UNDCT30 05	Human Nutrition - I	4	6		40	60	100
r		Allied Theory -Ill	20UNDAT30 03	Fundamentals of Biochemistry	5	4	1	40	60	100
	III	Non-Major Elective* Offered to other departments	20UNDNE30 01	Basic Nutrition	2	2		50	-	50
				TOTAL	21					550
II Ye ar IV Se	I	Foundation Course	22ULTFC400 4/ 22ULHFC40 04/ 22ULSFC400 4/ 22ULFFC400 4	Tamil-IV/ Hindi-IV/ Sanskrit-IV/ French-IV	3	5		40	60	100
me ste	II	English	20UGEFC40 04	General English-IV	3	5		40	60	100
r	Ш	Core Major - Paper VI	20UNDCT40 06	Medical Nutrition Therapy	4	6		40	60	100





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		Core Practical - Paper II	20UNDCP40 02	Medical Nutrition Therapy - Practical	4	-	6	40	60	100
		Allied Theory -IV	22UNDAT40 04	Food Product Development and Marketing	5	4	1	40	60	100
	IV	Non-Major Elective* Offered to other departments	20UNDNE40 02	Basic Nutrition	2	2		50	-	50
				TOTAL	21					550
		Core Major - Paper IX	20UNDCT50 07	Community Nutrition	4	6		40	60	100
III	III	Core Major - Paper X	20UNDCT50 08	Food Service Management I	4	6		40	60	100
Ye		Core Major - Paper XI	20UNDCT50 09	Human Nutrition 11	4	6		40	60	100
ar V Se		Core Major - Paper XII	20UNDCT50 10	Sports Nutrition	4	6		40	60	100
me ste r		Core Elective- I (classroom/ Coursera)	24UNDET5 A0I/ 24UNDET5B 01	Functional foods and Nutraceuticals/ Introduction to Medical Terminology	5	6		40	60	100
	IV	Skill based Elective	23 USSSBS SM3	Skill Based Elective - SWAYAM-MOOC / NPTEL	3			50	-	50
				TOTAL	24					550
		Core Major - Paper XI	20UNDCT60 I 1	Clinical Nutrition	4	6		40	60	100
		Core Major - Paper XII	20UNDCT60 I 2	Food Service Management 11	4	6		40	60	100
III Ye ar VI Se me ste r		Core Practical - Paper II I	20UNDCP60 03	Nutrition and Clinical Biochemistry - Practical	4	-	6	40	60	100
	III	Core Elective- II Classroom/ NPTEL	24UNDET6 A02/ 24UNDET6B 02	Basic concepts of home science/ Psychology of Stress, Health and Wellbeing	5	6	-	40	60	100
		Core Elective- III	24UNDET6 A03/	Diet Counselling — Techniques and	5	6	-	40	60	100





	Classroom / Coursera	24UNDET6B 03	Practice with Internship					
			Basic of Public Health Practice					
IV	Skill Enhancement Course	23USSSE6C R4	Skill Enhancement - Coursera*	3		50	ı	50
V	Extra-Curricu lar Activity	XSP	Sports	1		-	-	ı
			TOTAL	26				550
			GRAND TOTAL	140				3550

^{*} Spoken Tutorial- LMS course offered from IIT Mumbai

Core Electives

List of Courses Offered in V Semester 1. Functional foods and Nutraceuticals/ Introduction to Medical Terminology	List of Courses Offered in VI semester 2. Basic concepts of home science/ Psychology of Stress, Health and Well-being 3. Diet Counselling — Techniques and Practice with Internship/ Basic of Public Health Practice
	Basic of Public Health Practice

^{*} Coursera-LMS course offered from Coursera Course