



Shrimathi Devkunvar Nanalal Bhatt Vaishnav College For Women

Owned and Managed by Cork Industries Charities Trust

DEPARTMENT OF HOME SCIENCE

MSc. Home Science- Food Science Nutrition and Dietetics

CHOICE BASED CREDIT SYSTEM (CBCS)

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**LEARNING OUTCOMES BASED CURRICULUM FRAMEWORK
(LOCF)**

2024-2026 Batch



MSc. Home Science- Food Science, Nutrition and Dietetics

PROGRAMME OUTCOMES (PO)

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

PO1	Identify and analyze the complex problems reaching substantiated conclusions using domain knowledge.
PO2	Apply investigative research, specialize in problem identification, formulate research design, utilise analytical tools, draw valid inferences and provide suggestions leading to nation building initiatives.
PO3	Strengthen professional ethics and career planning with systematic building of intrapersonal and interpersonal skills to participate in the intellectual Diasporas.
PO4	Establish oneself as a self-reliant, empowered individual to have an inclusive, healthy and compassionate understanding towards life and society.
PO5	Equipped with technical / managerial expertise to innovate and critically analyse various attributes which constitute pivotal issues in a multidisciplinary scenario.
PO6	Emerge as innovators and pioneers to create new avenues of employment catering to the global trends as well as demands.

PROGRAMME SPECIFIC OUTCOMES (PSO)

The students at the time of graduation will

PSO1	To analyze and acquire in-depth knowledge in the fields of food science, Nutrition dietetics, and its allied subjects.
PSO2	To develop multi skilled professionals with holistic perspective to excel in all the discipline of nutritional and its allied health sciences.
PSO3	To explore viable avenues of employment market, research, entrepreneurship, and higher education with a passion and commitment in the nutritional and concerned domains.



CURRICULUM 2024 – 2026

SEMPART	COURSE TYPE	COURSE CODE	COURSE TITLE	CREDITS	HOURS		CIA	ESE	TOTAL	
					TH	PR				
I	I	Core Theory I	20PNDCT1001	Advanced Food Science	4	6	-	40	60	100
		Core Theory II	20PNDCT1002	Advanced Human Physiology	4	6	-	40	60	100
		Core Theory III	20PNDCT1003	Macro Nutrients	4	6	-	40	60	100
		Core Practical I	20PNDCT1001	Advanced Food Science - Practical	4	1	5	40	60	100
		Elective Theory I	24PNDET1A01/ 24PNDET1B01	Food Processing and Technology/ Entrepreneurship	3	4	-	40	60	100
	II	Skill Based Elective	22PSSCS1001	Cyber Security	3	-	-	50	-	100
II	I	Core Theory IV	20PNDCT2004	Research Methods in Nutrition	4	6	-	40	60	100
		Core Theory V	20PNDCT2005	Advanced Dietetics	4	6	-	40	60	100
		Core Theory VI	20PNDCT2006	Nutritional Biochemistry	4	6	-	40	60	100
		Core Practical II	20PNDCT2002	Advanced Dietetics - Practical	4	1	5	40	60	100
	Elective Theory II	24PNDET2A02/ 24PNDET2B02	Basic concepts of Home science/ Introduction to genomics	3	4	-	40	60	100	
II	Soft Skill	18MOOC2002	SWAYAM (MOOC)	4	-	-	50	-	100	
I	Core Theory VII	20PNDCT3007	Micro Nutrients	4	6	-	40	60	100	



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III		Core Theory VIII	20PNDCT3008	Performance Nutrition	4	6	-	40	60	100
		Core Theory IX	20PNDCT3009	Food Microbiology	4	6	-	40	60	100
		Core Practical III	20PNDP3003	Techniques in Food Analysis- Practical	4	1	5	40	60	100
		Elective Theory III classrooms/SWAYAM- CEC	24PNDET3A03/ 24PNDET3B03	Food Product Development/ Functional Foods and Nutraceuticals	3	4	-	40	60	100
	II	Skill-Based Elective	18PSSRS3003	Research Skills	3	4	-	50	-	100
		INTERNSHIP	18PNDIP3001	Internship	2	-	-	40	60	100
IV		Core Theory X	20PNDCT4010	Public Health Nutrition	4	6	-	40	60	100
		Core Practical IV	20PNDP4004	Food Microbiology – Practical	4	0	6	40	60	100
		Core Project I	20PNDPR4001	Project and Dissertation	4	6	0	40	60	100
	I	Elective Theory IV	24PNDET4A04/ 24PNDET4B04	Advanced Food Service Management/ Introduction to yoga and Physiology	3	4	-	40	60	100
		Elective Theory V	24PNDET4A05/ 24PNDET4B05	Food Safety and Quality Control/ Food Preservation	3	4	-	40	60	100
II	Soft Skill	23PSECR4004	Skill Enhancement-Coursera	4	-	-	50	-	100	
				TOTAL	91					2500



Core Electives

<u>List of Courses Offered in I Semester</u>	<u>List of Courses Offered in II Semester</u>	<u>List of Courses Offered in III Semester</u>	<u>List of Courses Offered in IV Semester</u>
1. Food Processing and Technology/ Entrepreneurship	1. Perspectives of Home Science/ Introduction to Genomics	2. Food Product Development/ Functional Foods and Nutraceuticals	3. Advanced Food Service Management/ Introduction to Yoga and Physiology 4. Food Safety and Quality Control/ Food Preservation