

**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)**

**2025-2027 Batch**

## PROGRAMME OUTCOMES (PO)

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

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

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

**M.Sc. HOME SCIENCE- FOOD SCIENCE NUTRITION AND DIETETICS**

**CURRICULUM FRAMEWORK 2025 – 2027 Batch**

SEM	Part	Course Type	Course code	Course Title	Credits	Hours		CIA	ESE	TOTAL
						TH	PR			
I	I	CORE T I	25PNDCT1001	Advanced Food Science	4	6	-	40	60	100
	I	CORE T II	25PNDCT1002	Advanced Human Physiology	4	6	-	40	60	100
	I	CORE T III	25PNDCT1003	Macro Nutrients	4	6	-	40	60	100
	I	CORE P I	20PNDCT1001	Advanced Food Science Practical	4	-	6	40	60	100
	I	ELECTIVE I- Theory/NPTEL	25PNDET1A01 /24PNDET1 B01	Nutrition through life cycle/Entrepreneurship	3	6	-	40	60	100
	II	SKILLBASED ELECTIVE	25PSECS1001	Cyber Security Essentials	3	-	-	50	-	100
II	I	CORE T IV	25PNDCT2004	Public health Nutrition	4	6	-	40	60	100
	I	CORE T V	20PNDCT2005	Advanced Dietetics	4	6	-	40	60	100
	I	CORE T VI	25PNDCT2006	Nutritional Biochemistry	4	6	-	40	60	100
	I	CORE P II	20PNDCT2002	Advanced Dietetics -Practical	4	-	6	40	60	100

I	ELECTIVE II-Theory/Courses e-era	25PNDET2A02 /20PNDET2 B02	Food processing and technology/Introduction to Genomics	3	4	-	40	60	100
II	SOFT SKILLS	18MOOC2002	Swayam (MOOC)	4	-	-	50	-	100

### 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. Nutrition through life cycle/Entrepreneurship	1. Food processing and technology/Introduction to Genomics	1. Food Product Development/ Functional Foods and Nutraceuticals	1. Advanced Food Service Management/ Introduction to yoga and Physiology  2. Perspectives of Home science/Food preservation