

Department of Food and Nutrition
Bhairab Ganguly College

Course-Outcome of Food and Nutrition Undergraduate Program

On completion of the course, students will be able to

- Have the knowledge of various areas related to Food Science and Dietetics
- Understand food composition and its physicochemical, nutritional, microbiological and biochemical aspects
- Familiarize about the spoilage, processing and preservation techniques of pulses, oilseeds, spices, fruits and vegetables, meat, fish, poultry, milk & milk products
- Appreciate the importance of community nutrition, therapeutic nutrition, public health, food safety, food quality, food laws and regulations
- Familiarize with importance and requirements of nutrition during various stages of life.
- Equipped with the knowledge regarding etiology and management of nutritional disorders from nutritional deficiency.
- Develop different skill through training in food and nutrition

B.Sc.Food and Nutrition (Honours) Program Specific Outcomes

Semester I

FNTACOR01T and FNTACOR01P: HUMAN NUTRITION

On completion of this paper, students will be able to

- Familiarize with the terms related with nutrition science
- Know various methods of cooking of food
- Get an idea regarding energy value of foods
- understand digestion of foods

FNTACOR02T and FNTACOR02P: PHYSIOLOGY IN NUTRITION

At the end of the course, students will be able to

- Get a detailed idea of cell and Tissue Structure
- Understand various aspects of blood and body fluids
- Cardiovascular system
- Respiratory system
- Renal Physiology, skin and body temperature

Semester II

FNTACOR03T and FNTACOR03P: FOOD CHEMISTRY, BIOPHYSICS AND BIOCHEMICAL PRINCIPLES

On completion of the course, students will be able to

- Have a detail understanding of classification and structure of proteins
- Familiarize with Carbohydrate Chemistry
- Familiarize with lipid Chemistry
- Understand Water activity, its influence on quality and stability of foods and different methods for stabilization of food systems by control of water activity
- Familiarize with physicochemical principles related with nutrition science
- Familiarize with enzyme activity and enzyme kinetics

FNTACOR04T and FNTACOR04P: HUMAN PHYSIOLOGY

At the end of the course, students will be able to

- Understand Physiology of excitable cells
- Understand structural and functional aspects of nervous system
- Understand structural and functional aspects of reproductive system
- Understand structural and functional aspects of endocrine system

Semester III

FNTACOR05T and FNTACOR05P: NUTRIENTS METABOLISM

At the end of the course, students will be able to

- Gain knowledge regarding carbohydrate, lipid, amino acid and nucleic metabolism
- Understand biological oxidation
- Understand Role of various vitamins and minerals in metabolic processes

FNTACOR06T and FNTACOR06P: NUTRITION THROUGH LIFE SPAN

At the end of the course, students will be able to

- Understand basics of meal planning
- Understand different aspects of nutrition for adults, elderly, pregnant women, lactating mother, infants, children and adolescents

FNTACOR07T and FNTACOR07P: ELEMENTARY DIETETICS AND MENU PLANNING

At the end of the course, students will be able to

- Understand objective of dietetics and Classification and Responsibility of dieticians
- Have a detailed understanding of food groups
- Understand importance of dietary guidelines
- Understand menu planning
- Familiarize with Basics of diet therapy
- Know various types of hospital diets

SEC

FNTSSEC01M: INSTRUMENTATION

At the end of the course, students will be able to

- Know principle and applications of various techniques
- Apply their knowledge in practical set up

Semester IV

FNTACOR08T and FNTACOR08P: COMMUNITY NUTRITION

At the end of the course, students will be able to

- Understand Concept of Community
- Understand importance of nutritional Assessment and Surveillance
- Understand various methods of Nutritional Assessment
- Familiarize with various International, national, regional agencies and organisations and different National nutritional intervention programmes

FNTACOR09T and FNTACOR09P: EPIDEMIOLOGY AND PUBLIC HEALTH

At the end of the course, students will be able to

- Understand health and its dimensions and determinants along with disease conditions
- Get an idea of various sources of community health data
- Understand various aspects of epidemiology
- Know epidemiology of various diseases and their prevention and control measures
- Understand the concept of immunization
- Know various aspects of community water management and waste management

FNTACOR10T and FNTACOR10P: DIET THERAPY FOR LIFE STYLE DISORDERS

On completion of the course, students will be able to

- Know various lifestyle disorders, their pathophysiological basis and management strategies
- Plan and prepare diet for various lifestyle disorders

SEC

FNTSSEC02M: FIELD STUDY IN CLINICAL / COMMUNITY SETTING

On completion of the course, students will be able to

- Understand about clinical condition and dietary intervention in clinical problems
- Know the role of RD in hospital/clinical setting
- Get an idea about intervention programs in different settings through physical visits

Semester V

FNTACOR11T and FNTACOR11P: CLINICAL NUTRITION AND DIET FOR SPECIAL SITUATIONS IN LIFE

On completion of the course, students will be able to

- Understand various aspects of clinical nutrition
- Plan and prepare diet for various disease conditions

FNTACOR12T and FNTACOR12P: FOOD MICROBIOLOGY AND IMMUNOLOGY

At the end of the course, students will be able to

- Familiarize with various microbes responsible for food spoilage and several beneficial microbes used in food industry
- Understand spoilage of various food items
- Understand food fermentation
- develop an understanding of immunology

DSE

FNTADSE02T and FNTADSE02P: ENTREPRENEURSHIP IN FOOD INDUSTRY

At the end of the course, students will be able to

- Get an insight of Food Business management
- Develop Entrepreneurial skill

FNTADSE03T and FNTADSE03P: FOOD BORNE DISEASES AND FOOD TOXICOLOGY

On completion of the course, students will be able to

- Understand various Food borne diseases, their mode of transmission prevention and control measures
- Understand the concept of food safety and food safety management approaches adopted in industry
- Know various hygiene and sanitation practices
- Know various Toxic agents in food and their mechanism of action

Semester VI

FNTACOR13T and FNTACOR13P: FOOD PROCESSING AND FOOD TECHNOLOGY

On completion of the course, students will be able to

- Understand Food Storage and Spoilage techniques
- Know various preserved products and their preservation methods
- Have an idea about various food standards and laws related with food commodities
- Know about Food Adulteration
- Know various aspects of Food packaging

FNTACOR14T and FNTACOR14P: RESEARCH METHODOLOGY AND BIOSTATISTICS

At the end of the course, students will be able to

- Know the basics of research methodology
- Understand about research design,
- Have an idea of data analysis and presentation

DSE

FNTADSE05T and FNTADSE05P: DAIRY TECHNOLOGY

On completion of the course, students will be able to

- Get an idea about dairy industry in India
- Physical properties of milk
- Know various aspects about milk products

FNTADSE06T and FNTADSE06P: NUTRITIONAL MANAGEMENT AND COUNSELLING

At the end of the course, students will be able to

- Understand the basics of diet counselling
- understand the counselling skills
- understand various techniques of diet counselling at Hospital and Community Level

B.Sc. Food and Nutrition (General) Program Specific Outcomes

Semester I

FNTHGEC01T and FNTHGEC01P: FOOD AND NUTRITION

At the end of the course, students will be able to

- Understand the basics of food and nutrition
- Know various aspects of food chemistry
- Understand different aspects of nutrient metabolism
- Understand various deficiency diseases

Semester II

FNTHGEC02T and FNTHGEC02P: HUMAN BODY AND NUTRITION

At the end of the course, students will be able to

- Get an idea about animal cell
- Know about various physiological systems

Semester III

FNTHGEC03T and FNTHGEC03P: COMMUNITY, NUTRITION AND HEALTH ASSESSMENT

At the end of the course, students will be able to

- Know the concept of community
- Know various nutritional assessment methods
- Know various health agencies and their roles in the improvement of Community health
- Understand various nutrition intervention programs
- Know about nutrition education

Semester IV

FNTHGEC04T and FNTHGEC04P: DIETETICS

At the end of the course, students will be able to

- Understand concept of diet therapy
- Know Dietary management of different diseases

Semester V

FNTGDSE01T- PUBLIC HEALTH NUTRITION

- At the end of the course, students will be able to
- Know about public health
- Understand immunization
- Know various aspects of contamination of food and water

Semester VI

FNTGDSE04T and FNTGDSE04P - NUTRITIONAL BIOCHEMISTRY

At the end of the course, students will be able to

- Know various aspects including classification, properties and metabolism of nutrients including water
- Understand enzyme activity