

Program Structure of BSc (Hons) Food Science and Dietetics (3-years) and BSc (Hons with Research) Food science and Dietetics

SEMESTER I								
S. No	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1.		Basic of Food Science	Discipline Core Course 1	3	0	0	0	3
2.		Human Nutrition	Discipline Core Course 2	3	0	1	0	4
3.		Human Physiology -I	Discipline Core Course 3	3	0	1	0	4
4.		From Bucket 1	Generic Electives - 1	3	0	0	0	3
5.		Foreign Language -I (French/German)/	Ability Enhancement course-1	2	0	0	0	2
6.		Ecology and Environment	Skill Enhancement course- 1	2	0	0	0	2
7.		AI for Biosciences and Technology	Value Added Course-1	2	0	0	0	2
			TOTAL					20
SEMESTER II								
S. No.	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Food Microbiology	Discipline Core Course 4	3	0	0	0	3
2		Fundamentals of Food Chemistry	Discipline Core Course 5	3	0	1	0	4
3		Nutritional Care in Disease Condition-I	Discipline Core Course 6	3	0	1	0	4
4		From Bucket -2	Generic Electives - 2	3	0	0	0	3
5		Foreign Language -II (French/German)/	Ability Enhancement course-2	2	0	0	0	2

6		Introduction to Python Programming	Skill Enhancement course- 2	2	0	0	0	2
7		Bioethics and Biosafety	Value Added Course-2	2	0	0	0	2
			TOTAL					20
SEMESTER III								
S. No.	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Family meal Management	Discipline Core Course 7	3	0	1	0	4
2		Nutritional Care in Disease Condition-II	Discipline Core Course 8	3	0	0	0	3
3		Food Processing & Preservation	Discipline Core Course 9	3	0	1	0	4
4		From Bucket-3	Generic Electives - 3	3	0	0	0	3
5		Communicative English	Ability Enhancement course-3	2	0	0	0	2
6		Livestock and Poultry Management	Skill Enhancement course- 3	2	0	0	0	2
7		Human values and environmental studies	Value Added Course-3	2	0	0	0	2
			TOTAL					20
SEMESTER IV								
S. No.	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Introduction to Nutraceuticals and Functional Food	Discipline Core 10	3	0	0	0	3
2		Food Service Management	Discipline Core 11	3	0	0	0	3
3		Food Packaging	Multi- Dis. Course 1	3	0	1	0	4
4		From Bucket 4	Generic Electives - 4	3	0	0	0	3
5		Disaster Management	Ability Enhancement course-4	2	0	0	0	2
6		Introduction to R Programming	Skill Enhancement course- 4	2	0	0	0	2
7		Multidisciplinary Course-2	Multi- Dis. Course 2	3	0	0	0	3
			TOTAL					20
SEMESTER V								

S. No.	Course Code	Course Name	Category of Course	L	T	P	S	Credits
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1		Nutritional Assessment and Surveillance	Discipline Core 12	3	0	1	0	4
2		Food Analysis	Discipline Core 13	3	0	1	0	4
3		Research Methodology and Ethics	Multi- Dis. Course 3	4	0	0	0	4
4		DSE from Gr.1	DSE-1	3	0	0	0	3
5		Generic Elective (GE)	Generic Electives - 5	3	0	0	0	3
6		Internship	Industrial/Academic Internship	2	0	0	0	2
			TOTAL					20
SEMESTER VI								
S. No.	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Food Standard and Quality Control	Discipline Core 14	3	0	2	0	5
2		Dietetics & Counselling	Discipline Core 15	3	0	1	0	4
3		DSE from Gr.1	DSE-2	4	0	0	0	4
4		DSE from Gr.1	DSE-3	4	0	0	0	4
5		Generic Elective (GE))	Generic Electives - 6	3	0	0	0	3
			TOTAL					20
After 3 years, Students will get the degree of B.Sc. (Hons) in Food science and Dietetics with Total Credits=120								
SEMESTER VII								
S. No.	Course Code	Course Name	Category of Course	L	T	P	S	Credits
1		Nutritional Genomics	Discipline Core 16	4	0	0	0	4
2		DSE from Gr.2	DSE-4	4	0	2	0	6
3		DSE from Gr.2	DSE-5	4	0	2	0	6
4		GE	Generic Electives - 7	3	0	0	0	4
5		GE	Generic Electives - 8	3	0	0	0	4
			TOTAL					24
SEMESTER VIII								
S. No.	Course Code	Course Name	Category of Course	L	T	P	S	Credits
		Dissertation	Dissertation/Project	0	0	0	0	16
			Total					16

		After 4 years, Students will get the degree of B.Sc. (Hons Research)with Total Credits=160
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List of Discipline Specific Electives (DSE)

Semester	Code	Electives- Course Name	L	T	P	C	Group
Sem V		Dairy Science	3	0	0	3	Gr1
Sem V		Food Laws and Standards	3	0	0	3	Gr1
Sem V		Pathophysiology of Diseases	3	0	0	3	Gr1
Sem VI		Basics of Food Technology	3	0	0	3	Gr-1
Sem VI		Maternal and Young Child Nutrition	3	0	0	3	Gr-1
Sem VI		Bakery Technology	3	0	0	3	Gr-1
Sem VI		Sports Nutrition	3	0	0	3	Gr-1
Sem VII		Nutrition in Cancer and Critical Care	4	0	2	6	Gr-2
Sem VII		Nutritional Pharmacology	4	0	2	6	Gr-2
Sem VII		Infectious Diseases	4	0	2	6	Gr-2

List of Generic Electives (GE) -

S.No.	Semester	Course code	Course name	L	T	P	C
1.	I		Basics of Biotechnology	3	0	0	3

2.	I		Introduction to Clinical Research	3	0	0	3
3.	II		Introduction to Healthcare system	3	0	0	3
4.	II		ICH GCP and ICMR Guidelines	3	0	0	3
5.	III		Plant Biotechnology	3	0	0	3
6.	III		Pharmacovigilance	3	0	0	3
8.	IV		Fermentation technology	3	0	0	3
9.	IV		Immunology	3	0	0	3
10.	V		Global Regulation in Clinical Trial	3	0	0	3
11.	V		Project Management	3	0	0	3
12.	V		Dairy Science	3	0	0	3
13.	VII		Intellectual Property right	3	0	0	3
14.	VII		Hospital and Healthcare Management	3	0	0	3

