

M. Sc Foods and Nutrition- I,II,III & IV Years

| Code | Course Name | Course Outcomes |
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| M. Sc Food and Nutrition – I Semester | | |
| PFNT11 | Research Methodology and Statistics | <p>CO1:Research design and concepts K2</p> <p>CO2:Application of Statistics in researchK3</p> <p>CO3:Analyzing the process of developing a Research Plan.K4</p> <p>CO4:Research process and report preparationK2</p> <p>CO5:Efficient usage of different statistical tools and interpretation of dataK3</p> |
| PFNT12 | Human Physiology | <p>CO1:Understand the Composition and Functions of Blood, Haemostasis, Homeostasis, Blood Coagulation, Anemia, Blood Transfusion and Blood GroupsK2</p> <p>CO2:Analyse the structure and functions of Cardiovascular and immune SystemsK4</p> <p>CO3:Understand the Anatomy and Physiology of the Digestive SystemK2</p> <p>CO4:Learn the Structure and Functions of the excretory systemK1</p> <p>CO5:Understand the Anatomy and Physiology of Male and Female Reproductive Systems and endocrine system.K2</p> |
| PFNT13 | Advanced Food Science | <p>CO1:Understand the importance of food groups based on the nutrient value to enable meal planning in cerealsK2</p> <p>CO2:Learn the scientific basis of preliminary of food: pulses and fruitsK2</p> <p>CO3:Enhance conservation of nutrients and acceptability of food preparation in egg and</p> |

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| | | <p>fishK3</p> <p>CO4:Enrich the knowledge on advanced food science in milk and oil.K2</p> <p>CO5:Analyze the effect of processing and storage on nutritional composition of sugar, beverages, and spicesK4</p> |
| PFNE11 | Fundamentals Of Food Technology | <p>CO1:Understand the food technology principlesK2</p> <p>CO2:Know about the food preservation, food spoilage and role of micro organismsK1</p> <p>CO3:Learn about food fermentation techniques and its productsK1</p> <p>CO4:Analyze to gain information on advanced food techniquesK4</p> <p>CO5:Gain awareness on fundamental of food technology in packaging aspects. K2</p> |
| PFNP11 | Practical-I Advanced Food Science Practical's | <p>CO1:Gain awareness on food evaluation techniques.K5</p> <p>CO2:Study various cookery methods and its evaluation procedures in cereals, pulses and vegetable cookery.K5</p> <p>CO3:Evaluate the cooking principles on meat and poultryK5</p> <p>CO4:Analyze the smoking point of different fats and oils.K2</p> <p>CO5:Develop various sugar based recipes food analytical techniques on sugar and milk cookery.K6</p> |

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| M. Sc Food and Nutrition – II Semester | | |
| PF NT21 | Semester II Food Microbiology | <p>CO1:Recall the knowledge of general characteristics of micro- organisms and their role in food spoilage.K1</p> <p>CO2:Gain knowledge of microorganisms in health and diseases.K2</p> <p>CO3:Learn codex principles in food labeling and packaging.K4</p> <p>CO4:Obtained knowledge on impact of microbes in food processing industry.K2</p> <p>CO5:Acquire knowledge on food safety regulations.K2</p> |
| PFNT22 | Community Nutrition | <p>CO1:Obtain a holistic knowledge base and understanding of the nature of important nutrition problems and their prevention.K1</p> <p>CO2:Compare the nutritional needs for the disadvantaged and upper socio-economic strata in society.K4</p> <p>CO3:Evaluate the causes/determinants and consequences of nutrition problems in society.K5</p> <p>CO4:Analyze the epidemiological issues of communicable and non-communicable diseasesK4</p> <p>CO5:Understand the various approaches to nutrition and health interventions, programmes and policies.K2</p> |
| PFNT23 | Advanced Nutritional Biochemistry | <p>CO1:Obtain on in-depth knowledge on the concepts and chemistry of biological oxidationK1</p> <p>CO2:Understand the concepts of macronutrient</p> |

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| | | <p>metabolismK2</p> <p>CO3:Evaluate the metabolism of lipidsK5</p> <p>CO4:Acquire basic knowledge on the concepts of protein and amino acid metabolismK2</p> <p>CO5:Understand the role nucleic acids in metabolismK2</p> |
| PFNE22 | Home Science Composite | <p>CO1:Obtain the in-depth knowledge in field of food science and nutritionK1</p> <p>CO2:Understand various concepts of home science extension educationK2</p> <p>CO3:Apply the concepts of home science and its applications in resource managementK3</p> <p>CO4:Learn the basic knowledge on human development.K2</p> <p>CO5:Gain the importance of textile and clothing in our daily life events.K3</p> |
| PFNP22 | Public Health Nutrition Practicals | <p>CO1:Plan and prepare low cost nutritious dishes / menus for vulnerable groups.K3</p> <p>CO2:Develop skills in preparation of communication aids and planning nutrition education programme for the community.K6</p> <p>CO3:Familiar with the ongoing national nutrition programmesK2</p> <p>CO4:Acquire knowledge on basic community based survey and nutrition education.K5</p> <p>CO5:Gain knowledge on specific foods and its food regulationsK2</p> |

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| M. Sc Food and Nutrition – III Semester | | |
| PFNT31 | Nutrition Through Lifecycle | <p>CO1:Understand the Vulnerable sections of societyK1</p> <p>CO2:Obtain in-depth knowledge on nutrition in pregnancy and lactationK3</p> <p>CO3:Understand the inter-relationship between nutrition and growth and development during infancy, pre-school and school going children.K2</p> <p>CO4:Familiarize the students with the multifaceted aspects of adolescents and adultsK3</p> <p>CO5:Make the students competent for nutritional and health care of the elderly.K1</p> |
| PFNT32 | Advanced Nutrition- I | <p>CO1:Understand the methods to determine body compositionK1</p> <p>CO2:Aware of the current trends in the area of human nutrition requirements the methods of determining nutrient requirements and current figures of nutritional requirements.K1</p> <p>CO3:Know advances in the field of energy, carbohydrate, lipid and protein nutrition.K2</p> <p>CO4:Obtain facts on nutrients and its requirements.K5</p> <p>CO5:Gain knowledge on functional foods and its applicationsK2</p> |
| PFNT33 | Advanced Dietetics | <p>CO1:Understand the etiology, physiology and metabolic anomalies of acute and chronic diseases and patient needs.K2</p> <p>CO2:Analyze the effect of the various diseases on nutritional and dietary requirements.K4</p> |

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| | | <p>CO3:Be able to recommend and provide appropriate nutritional care for prevention and treatment of gastro intestinal diseasesK6</p> <p>CO4:Gain knowledge on nutritional management in cardiovascular diseases and hypertensionK2</p> <p>CO5:Acquire knowledge on renal diseases and drug and nutrient interactions.K2</p> |
| PFNE33 | Food Processing | <p>CO1:Understand the importance and methods of post-harvest conservation of foods.K2</p> <p>CO2:Gain knowledge in food processing. technology for preservation and productionK1</p> <p>CO3:Learn various food processing techniques and its recent developments in milk processingK3</p> <p>CO4:Gain knowledge on various food processing technology and its applications in beveragesK2</p> <p>CO5:Acquire knowledge on food fortification and enrichment in fermentation techniquesK2</p> |
| PFNP33 | Practical III-Therapeutic Nutrition | <p>CO1:Learn various disorders and its complications K1</p> <p>CO2:Create different types of therapeutic diet.K6</p> <p>CO3:Apply the dietary measures to reduce/prevent the disease. K3</p> <p>CO4:Evaluate the hands on experience in therapeutic nutrition and its planning. K5</p> <p>CO5:Learn the diet counseling processK2</p> |

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| M. Sc Food and Nutrition – IV Semester | | |
| PFNT41 | Advanced Nutrition II | <p>CO1:Know recent developments in the field of vitamins and minerals.K1</p> <p>CO2:Learn the importance of vitamins and minerals in relation to other nutrients.K2</p> <p>CO3:Understand Food components other than essential nutrientsK2</p> <p>CO4:Analyze the information on the potential health implication and mechanisms of action of functional foodsK3</p> <p>CO5:Gain the role of antioxidants in our healthK3</p> |
| PFNT42 | Nutraceuticals And Functional Foods | <p>CO1:Aware of the growing the important of Nutraceuticals and functional foodsK1</p> <p>CO2:Enrich about role of functional foods in</p> |

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| | | <p>healthK2</p> <p>CO3:Know the commercial food supplements and its occupation in marketK2</p> <p>CO4:Learn the functional assessment of foodsK3</p> <p>CO5:Enrich knowledge on Nutraceuticals and functional foods on health.K2</p> |
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