

Department of Food and Nutrition
School of Home Science
M.Sc. Programme of Foods & Nutrition
Course Outcome

1st SEMESTER

Course title	Public Nutrition
Course code	MFN-001
Contact Hrs	64
Credits	4(2+2)
Semester offered	I
Lectures details	As per schedule (time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course:

Students will be able to understand that Public health nutrition (PHN) focuses on the promotion of good health through nutrition and the primary prevention of nutrition related illness in the population. The U.S. Department of Health and Human Services discusses the importance of public health nutrition, stating that eating nutritional meals leads to a decrease in hypertension, diabetes, heart disease, osteoporosis, and weight gain. Adequate nutrition is also linked to good brain health and intelligence.

Course title	Applied Physiology
Course code	MFN-101
Contact Hrs	96
Credits	6(3+3)
Semester offered	I
Lectures details	As per schedule ((time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course:

At the end of the course students should have an enhanced knowledge of functions & importance of physiological systems including the cardio-respiratory, renal, reproductive and metabolic systems and understand how these separate systems interact to yield integrated physiological responses to challenges such as exercise, fasting and ascent to high altitude, and how they can sometimes fail.

Course title	"Advances in Food Microbiology"
Course code	MFN-102
Contact Hrs	64
Credits	4(2+2)
Semester offered	I
Lectures details	As per schedule ((time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course:

Upon successful completion of this course the students will be able to recognize and describe the characteristics of important pathogens and spoilage microorganisms in foods. As well as this course provides learning opportunities in the basic principles of medical microbiology and infectious disease. Students will acquire and demonstrate competency in laboratory safety and in routine and specialized microbiological laboratory skills applicable to microbiological research.

Course title	Research Methods and Statistics
Course code	MFN-103
Contact Hrs	64
Credits	4(2+2)
Semester offered	I
Lectures details	As per schedule ((time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course:

Course Learning Outcomes is to understand the interpretation and appropriate reporting requirements for statistical and qualitative data. To be able to understand the concepts of validity and reliability as they apply to psychometric testing and be able to critically evaluate widely used psychometric tests. Given the pervasive use of statistics, this course aims to train participants in the rationale underlying the use of statistics. This course aims to explain when to apply which statistical procedure, common errors when using statistics, and how to get the best analysis out of your data.

Course title	Advanced Food Science And Chemistry
Course code	MFN-104
Contact Hrs	94
Credits	6 (3+3)
Semester offered	I
Lectures details	As per schedule ((time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course:

Food scientists work with the chemistry of ingredients in food to improve the quality and stability of the food. They study the use of chemical flavours, thickening agents, stabilizers and preservatives and apply their knowledge to improve existing food products and develop new ones. Program outcome After successful completion completion of the program, Students will have knowledge on the fundamentals of food science and nutrition, food chemistry and biochemical changes during processing and preservation, nutraceutical, also students will be able to understand and apply sensory evaluation of food.

2nd SEMESTER

Course title	Nutrition for Health and Fitness
Course code	MFN 002
Contact Hrs	64
Credits	4(4+0)
Semester offered	I
Lectures details	As per schedule ((time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course is to sensitise and create awareness among the students who are conscious for their health and mental wellbeing. This will enhance physical fitness by providing knowledge regarding nutrition and body electrolyte balance in various emergent conditions. It will not only empower physical but mental wellbeing too. Students may become champions of their body to actively work at any environment. This course will help as milestone for the students in particular reference to sports, Yoga and other related areas.

Course Title	Food Toxicology
Course code	MFN 201
Contact Hrs	64
Credits	4(2+2)
Semester offered	II
Lectures offered	As per scheduled (time table)
Teachers Incharge	As per allotment in the respective semester

Outcome of the course

It is important that students of food science as well as environmental toxicology are familiar with the basic chemical and biological aspects of the injurious substances present in foods. This

course wishes to develop an understanding of the chemical and biological principles that determine toxicity and, by presenting typical examples of the toxic substances found in foods, it hopes to let students become familiar with their properties, modes of action, and methods of analysis.

1.

Course Title	Advanced Nutritional Biochemistry
Course code	MFN 202
Contact Hrs	94
Credits	6(3+3)
Semester offered	II
Lectures offered	As per scheduled (time table)
Teachers Incharge	As per allotment in the respective semester

Outcome of the course

Understand the basic concepts of biochemistry. Gain knowledge on metabolism of carbohydrate protein and lipids. Acquire knowledge on functions and mode of action of different hormones. Relate metabolism of different nutrients with dietary intake. Suggest preventive measures to overcome metabolic abnormalities.

Course title	Sensory Evaluation of Food
Course code	MFN-203
Contact hrs.	64
Credits	4(2+2)
Semester offered	II
Lecture details	As per scheduled (time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course offered students to know about the evaluation process helpful for food and nutrition.

Course Title	Instrumentation for Food Analysis
Course code	MFN 204
Contact Hrs	94
Credits	6(3+3)
Semester offered	II
Lectures offered	As per scheduled (time table)
Teachers Incharge	As per allotment in the respective semester

Outcome of the course

Gain knowledge on the importance of food quality. Identify the different characteristics of foods. Categorize various methods for evaluating food quality. Interpret the evaluation techniques and tests used in analyzing food quality. Ascertain the role of microorganisms in food quality.

3rd SEMESTER

Course title	Scientific writing
Course code	MFN -301
Contact Hrs	94
Credits	6(3+3)
Semester offered	III
Lectures details	As per scheduled (time table)
Teachers Incharge	As per allotment in the respective semester

Outcome of the course

The primary skills that students will learn in this course are:

- Writing and editing journal article in a professional scientific style.
- Citing the scientific literature properly.
- Communicating science to public audiences.
- Scientific communication ethics

Course title	Institutional food administration
Course code	MFN -302
Contact Hrs	94
Credits	6(3+3)
Semester offered	III
Lectures details	As per scheduled (time table)
Teachers Incharge	As per allotment in the respective semester

Course outcome

- Recollect the different types of food groups and their uses.
- Design and develop novel food products.
- Comprehend the different food products adhering to food standards.
- Analyze the sensory and objective characteristic of food.
- Evaluate foods for food safety and adulterants.

Course title	Internship
Course code	MFN- 303
Contact Hrs	94
Credits	6(0+6)
Semester offered	III
Lectures details	As Per Schedule(Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course provide practical exposure in Food Science and technology related organizations. Students have to undergo 1 month practical training in food industries and organizations related to food technology so that they become aware of the practical applications of theoretical concepts studied in the class rooms. This will assist to the student for securing job in future life. The student will develop skills and technique directly applicable to their carrier and also provide opportunity to develop attitude conducive to effective inter personal relationship.

Course title	Dissertation
Course code	FST-304
Contact Hrs	94
Credits	6(0+6)
Semester offered	III
Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course work is based on research activity and strengthening the student to solve the problem and also create authentic documents. The student shall be realistic about what he/she can accomplish in the duration of research work and float suggestion and recommendation for the community.

4th SEMESTER

Course title	Clinical and Therapeutic Nutrition
Course code	MSN-401
Contact hrs.	94
Credits	6(3+3)
Semester offered	IV
Lecture details	As per scheduled (time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course able students to understand principles of diet therapy, modification of normal diet for therapeutic purposes and the role of dietitian.

Course Title	Food Processing and Technology
Course code	MFN 402
Contact Hrs	94
Credits	6(3+3)
Semester offered	IV
Lectures offered	As per scheduled (time table)
Teachers Incharge	As per allotment in the respective semester

Outcome of the course

Know the principles of preservation behind the methods of preservation. Understand the stages of sugar cookery, quality of pectin and acidity in the development of preserved fruit products. Acquire skills to formulate fruits based preserved products with value addition for nutritional benefits. Explore the principle of preservation in vegetables based products with nutritive value. Prepare cereals and pulses based preserved products focusing the principle of preservation. Develop new products with maximum retention of essential nutrients.

Course title	Assessment of Nutritional Status
Course code	403
Contact hrs.	94
Credits	6(3+3)
Semester offered	4
Lecture details	As per scheduled (time table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course offered students to do nutritional assessment of the vulnerable group or individuals.

Course title	Dissertation
Course code	FST-404
Contact Hrs	94
Credits	6(0+6)
Semester offered	III
Lectures details	As Per Schedule (Time Table)
Teacher Incharge	As per allotment in the respective semester

Outcome of the course

This course work is based on research activity and strengthening the student to solve the problem and also create authentic documents. The student shall be realistic about what he/she can accomplish in the duration of research work and float suggestion and recommendation for the community.