B.Sc. General in Nutrition

Programme specific outcome:

Able to provide nutrition counseling and education to individuals, groups, and communities

Able to apply technical skills, knowledge of health behavior, clinical judgment, and decision-making skills when assessing and evaluating the nutritional status of individuals and communities

Apply food science knowledge to describe functions of ingredients in food

Analyze nutrients, food quality and manage diseases using diet therapy

Able to devise research strategies for empowering and promoting healthy living in the community

Apply skill based knowledge in food industry

Learn food processing techniques such as jam, jellies, pickles, squash etc. that can create job opportunity

B.Sc. Hons in Nutrition:

Course Code	Course name	Course Outcome
NUTGCC01	Nutritional aspects of food items	Understand the functions and sources of nutrients, nutritional classification of food, nutritional aspects of different food items role of nutrients in maintenance of goof health
NUTGCC02	Nutrients and its physiological role	Able to understand the physiological processes and functions as applicable to human nutrition
NUTGCC03	Nutrition: Infant to old age	Understand the nutritional requirement of adults, nutritional needs during pregnancy and lactation, physiological changes and hormones involved during pregnancy and lactation, effects of ageing and life expectancy.
NUTGCC04	Nutritional Surveillance and programme	Understand the importance of immunization, nutrition & health education & at the same time role of different organizations in combating malnutrition.
NUTGSE01	Diet therapy - I	Gain knowledge about aetiology, risk factors, clinical features and dietary management of cancer, HTN, CVD, genetic and mental disorders
NUTGSE02	Diet therapy - II	Students able to demonstrate counseling techniques to facilitate behavior Change, identify and describe the roles of others with whom the registered dietitian collaborates in the delivery of food and nutrition services.
NUTGSE03	Basic Molecular Biology and Immunology	Understand the biological processes and systems as applicable to human nutrition. Students will understand the principles of biochemistry and also chemistry of major nutrients also develop idea about immunity
NUTGSE04	Women Health & Nutrition	Knowledge about the common health problems of women & acquire skills to overcome different nutritional deficiency diseases.
NUTGDS01	Food Standards and Food Safety Guidelines	Able to locate and interpret government regulations regarding the manufacture and sale of food products. Gain knowledge about the properties and uses of various food packaging materials They can identify the adulterants added to food
NUTGDS02	Community Nutrition and Epidemiology	Able to identify what foods are good sources for what nutrients, students will be familiar with factors affecting for the absorption of nutrients Able to promote lifelong healthy eating habits and lifestyles in the community to combat different diseases