

COURSE OUTCOMES

1. Food Science:

The students will learn composition and chemistry of different food commodities and changes that occur during cooking/processing of foods

The students will acquire fundamental knowledge on science of nutrition in relation to macro and micro-nutrients

2. Human Physiology: The students will attain knowledge on different human physiological systems and basic practical knowledge in haematology

3. Human Nutrition: The learners will attain knowledge in the fundamentals of nutrition during different stages of life cycles

4. Community Nutrition and Public Health: The students will learn the basics of community nutrition and public health related problems and their management

5. Biochemistry: The students will learn about metabolic pathways of different nutrients in relation to their functions in humans.

6. Food Microbiology: The students will be able to apply the knowledge of food microbiology, sanitation and hygiene in food production and services

7. Diet Therapy:

The students will conceptualize the fundamentals of dietetics in relation to diseases of different human body systems

They will develop skill to formulate about healthy diet in health and diseases

They will know the working and management of the dietary departments of the various organizations

8. Sports Nutrition: The students will gain concept in exercise physiology and nutrition for competitive sports as

9. Food Fermentation: The students will acquire fundamental knowledge on fermented foods and fermentation technology

10. Food Safety and Quality Control: The students will learn about food related hazards in food service units and prevailing regulations to ensure food safety