

Department of Nutrition (Hon's)

Course out comes

CC-1 : Describe Nutritional Physiology – 1 with practical –(BP measurement)
Blood group test , Hemoglobin test etc.

CC-2 : Nutritional aspect at food items and preparation at food items with they
are know the nutritive value at these food

CC-3 : Nutritional Physiology – I with practical TC, DC count and indentify different
histological slides .

CC-4 : Physiological aspect at nutrition with practical (Growth chart, clinical sigh at
deficiency disorders and diet survey)

CC-5 : Nutritional Biochemistry with qualitative dectection . and colorimetric
estimation at food items .

CC-6 : Nutrition : Life cycle approach write down the nutritional management at
infancy , old age person and sports man and lactating and pregnant mother with
practical (Balanced diet preparation) .

CC-7 : Diet therapy – I as known (General idea, hospital management and
therapeutic diet chart preparation for many disease)

CC-8 : Nutritional Assessment and nutrition programme with many
anthropometric measurement . and describe national and international
nutritional programme .

CC-9 : Community Nutrition and epidemiology Describe concept at population
and community nutrition management and visit rural centre .

CC-10 : Diet Therapy – II Describe many disease and their management with with
diet chart

CC-11 : Food microbiology and food borne Disease with media preparation and
Biochemical test for Characterization

CC-12 : Medical microbiology and pathology with practical antibiotic sensitivity test , preparation at important culture media.

CC-13 : Nutraceutical and Functional food . Describe Genetically modified food and concept at oxidant and antioxidant and Nutritional aspect at nutraceutical with review work.

CC-14 : Food safety and food standard describe food security and preserve product preparation . with detection and adulteration test at many food items .