COURSE OUTCOMES

I M.Sc. NUTRITION AND DIETETICS

SEMESTER I

Remember, Understand, Apply, Analyze, Evaluate, Create: R, U, Ap, Az, E, C

PAPER I

Title of the Course: Human Nutrition				
Sem- I	**Credits: 3**	**Course Code: ND101T**	**Year/Group: I M.Sc. N&D**	**HPW: 4**
Course Outcomes				Blooms Level
CO1	Evaluate the energy value of the foods and basics of meal planning			E
CO2	Learn the physiology of the pregnancy and the nutrition requirement during the different phases of pregnancy, lactation and infancy			U
CO3	Understand the aspects of growth and the nutrition requirement of different age groups			U

Title of the Course: Human Nutrition -Practicals				
Sem- I	**No. of practical- 10**	**Course Code: ND101P**	**Year/Group: I M.Sc. N&D**	**HPW: 4**
Course Outcomes				Blooms Level
CO1	Familiarise the students with newer concepts in standardisation of recipes by create			C
CO2	Planning of balanced menus for different age groups and create			C

PAPER II

Title of the Course: Nutritional Biochemistry I			
Sem- I	**Credits: 3**	**Course Code: ND102T**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Understand the classes of carbohydrates, their metabolism and disorders	U
CO2	Learn about the properties, metabolism and the disorders associated with it	U
CO3	Analyse the structure and metabolism of proteins and disorders	AZ

Title of the Course: Nutritional Biochemistry I -Practicals			
Sem- I	**No. of practical- 10**	**Course Code: ND102P**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Evaluate principles, techniques and applications of different methods of food analysis	E
CO2	Evaluate principles, techniques and applications of different methods of nutrient analysis	E

PAPER III

Title of the Course: Human Physiology I			
Sem- I	**Credits: 3**	**Course Code: ND103T**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Understand the structure and functions of the various organ system in the body	U
CO2	Analyse the disorders associated with the organ systems with the imbalance of the components and the functions	AZ
CO3	Evaluate the role of hormones in regulation of functions of the organ system	E

Title of the Course: Human Physiology I -Practicals			
Sem- I	**No. of practical- 10**	**Course Code: ND103P**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Evaluate principle, techniques and applications of different methods of biological fluids analysis	E
CO2	Evaluate disorders associated with deviation	E

PAPER IV

Title of the Course: Principles of Dietetics			
Sem- I	**Credits: 3**	**Course Code: ND104T**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Evaluate the nutritional assessment of patients and suggest the appropriate feeding methods	E
CO2	Evaluate the energy imbalance and febrile conditions	E
CO3	Analyse the various gastro intestinal disorders and provide the dietary management charts	AZ

Title of the Course: Principles of Dietetics -Practicals			
Sem- I	**No. of practical- 10**	**Course Code: ND104P**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Evaluate dietary management of various disorders and disorders	E
CO2	Create day's diet for various diseases and create	C

SEMESTER II

Remember, Understand, Apply, Analyze, Evaluate, Create: R, U, Ap, Az, E, C

PAPER I

Title of the Course: Principles of Foods				
Sem-II	**Credits: 3**	**Course Code: ND201T**	**Year/Group: I M.Sc. N&D**	**HPW: 4**
Course Outcomes				Blooms Level
CO1	Understand and analyse the composition of various plant derived foods and assess their nutritive value			U,AZ
CO2	Understand and analyse the composition of various animal derived foods and assess their nutritive value and understand the effects of food processing on sugars			U,AZ
CO3	Understand and analyse about emulsions, foams, leavening agents, fat replacers and artificial sweeteners			U,AZ

Title of the Course: Principles of Foods -Practicals				
Sem-II	**No. of practical-10**	**Course Code: ND201P**	**Year/Group: I M.Sc. N&D**	**HPW: 4**
Course Outcomes				Blooms Level
CO1	Evaluate changes occurring in various food stuffs as a result of processing			E
CO2	Evaluate changes occurring in various food stuffs as a result of cooking methods			E

PAPER II

Title of the Course: Nutritional Biochemistry II			
Sem-II	**Credits: 3**	**Course Code: ND202T**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Understand the structure, functions, metabolism and disorders of lipids	U
CO2	Evaluate the structure, functions and disorders associated with vitamins	E
CO3	Understand metabolism, sources, absorption and diseases associated with macro and micro minerals	U

Title of the Course: Nutritional Biochemistry II -Practicals			
Sem-II	**No. of practical-10**	**Course Code: ND202P**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Estimate various components of food stuffs by chemical analysis	AZ
CO2	Estimate various components of food stuffs by biochemical analysis	AZ

PAPER III

Title of the Course: Research Methodology			
Sem-II	**Credits: 3**	**Course Code: ND203T**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Learn the basics of research and concepts of writing the scientific reports	U
CO2	Understand the sampling and methods of data collection, processing and presentation	U
CO3	Apply the statistical tools to analyse data	AP

Title of the Course: Research Methodology -Practicals			
Sem-II	**No. of practical-10**	**Course Code: ND203P**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Analyse data with statistical techniques	AZ
CO2	Perform statistical methods related to community nutrition and sensory evaluation techniques	E

PAPER IV

Title of the Course: Diet in Diseases			
Sem-II	**Credits: 3**	**Course Code: ND204T**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Understand and analyse causes, symptoms, diagnosis and dietary management of various Hepatobilary and pancreatic disorders	U,AZ
CO2	Understand and analyse causes, symptoms, diagnosis, and dietary management of various renal diseases, cancer and AIDS	U,AZ
CO3	Understand and analyse nutritional management of various metabolic, hormonal and degenerative diseases	U,AZ

Title of the Course: Diet in Diseases -Practicals			
Sem-II	**No. of practical-10**	**Course Code: ND204P**	**Year/Group: I M.Sc. N&D HPW: 4**

	Course Outcomes	Blooms Level
CO1	Evaluate dietary management of various disorders and disorders	E
CO2	Create day's diet for various diseases and create	C