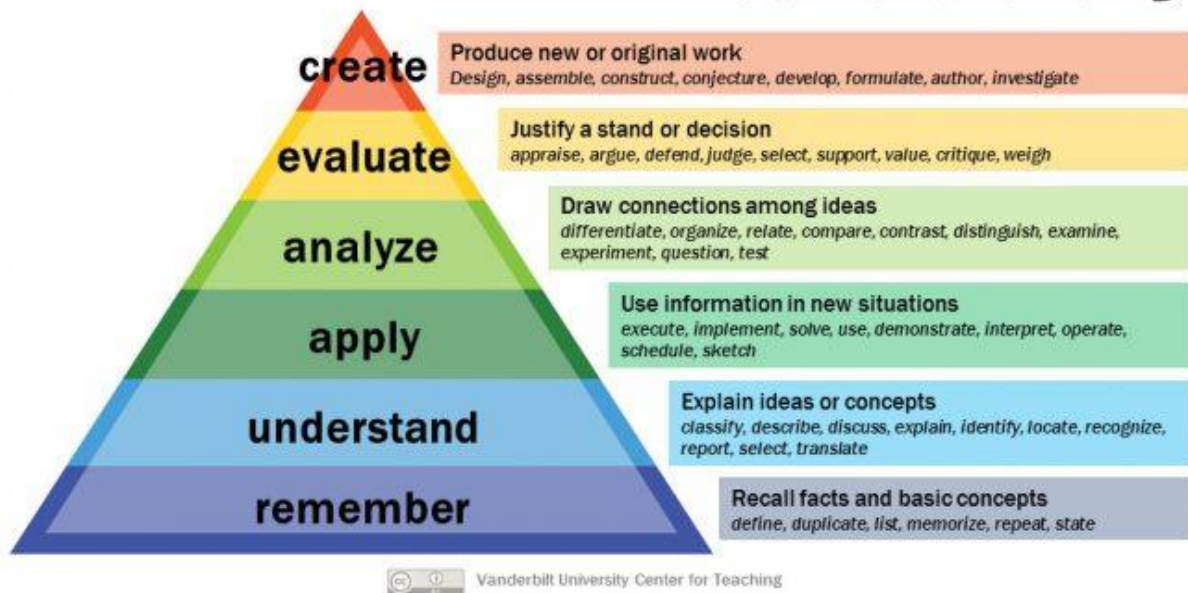


## COURSE OUTCOMES

Blooms Theory is based upon the idea that there are levels of observable actions that indicate something is happening in the brain (cognitive activity.) By creating learning objectives using measurable verbs, indicating explicitly what the student must do in order to demonstrate learning.

## Bloom's Taxonomy



**Remember, Understand, Apply, Analyze, Evaluate, Create**

**R, U, Ap, Az, E, C**

## CLINICAL NUTRITION AND DIETETICS

### SEMESTER I

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

Title of the Course: BASIC NUTRITION			
Sem- I	Credits: 4	Course Code: CND102	Year/Group: I CN&D,BC,C HPW: 4
Course Outcomes			Blooms Level
CO1	Understand the principles of nutrition, malnutrition, and their relationship to health		U
CO2	Apply dietary guidelines and food group concepts to plan balanced meals		Ap
CO3	Understand the factors influencing energy requirements and Basal Metabolic Rate (BMR)		U
CO4	Understand the nutritional requirements during pregnancy, infancy, and lactation		U

Title of the Course: BASIC NUTRITION -Practicals			
Sem- I	No. of practical- 7	Course Code: CND102P	Year/Group: I CN&D, BC, C HPW: 2
Course Outcomes			Blooms Level
CO1	Create the balanced diets for adults with varying activity levels		6
CO2	Create balanced diet plans for various age groups including pregnant and lactating women		6

## SEMESTER II

Title of the Course: NUTRITIONAL BIOCHEMISTRY			
Sem-II	Credits: 4	Course Code: CND202	Year/Group: I CN&D,BC,C HPW: 4
Course Outcomes			Blooms Level
CO1	Understand the classification, functions, and deficiencies of vitamins and minerals		U
CO2	Understand the structure, functions, and metabolism of carbohydrates and lipids		U
CO3	Understand the role of amino acids, proteins, and enzymes in nutrition and health.		U
CO4	Understand the concept of water balance and hormonal regulation to nutritional contexts		U

Title of the Course: NUTRITIONAL BIOCHEMISTRY -Practicals			
Sem-II	No. of practical-6	Course Code: CND202P	Year/Group: I CN&D, BC, C HPW: 2
Course Outcomes			Blooms Level
CO1	Perform and analyse qualitative tests for carbohydrates.		4
CO2	Perform and analyse qualitative tests for proteins and minerals		4

## SEMESTER III

Title of the Course: Basic Dietetics				
<b>Sem-III</b>	<b>Credits: 4</b>	<b>Course Code: CND302</b>	<b>Year/Group: II CN&amp;D, BC,C</b>	<b>HPW: 4</b>
Course Outcomes				Blooms Level
CO1	Understand the role of dietitian in hospital and learn about routine hospital diets and special feeding methods			U
CO2	Understand the importance of diet modification in infections, surgical conditions, obesity and liver diseases			U
CO3	Evaluate the dietary management in diabetes mellitus and peptic ulcer			E
CO4	Understand and analyse about the diet plans needed to manage hypertension, renal and cardiovascular diseases			U,AZ

Title of the Course: Basic Dietetics -Practicals				
<b>Sem-III</b>	<b>No. of practica 1- 10</b>	<b>Course Code: CND302P</b>	<b>Year/Group: I CN&amp;D, BC, C</b>	<b>HPW: 2</b>
Course Outcomes				Blooms Level
<b>CO1</b>	<b>To create standardized recipes and routine hospital diets</b>			<b>6</b>
<b>CO2</b>	<b>To create day's diet for various diseased conditions</b>			<b>6</b>

<b>Title of the Course: Patient Counselling Skills</b>			
<b>Sem-III</b>	<b>Credits: 4</b>	<b>Course Code: SEC CND 2A</b>	<b>Year/Group: II/ I CN&amp;D,BC,C HPW: 2</b>
<b>Course Outcomes</b>			<b>Blooms Level</b>
CO1	Create the questionnaire specific for the Nutritional assessment of the patient		C
CO2	Develop skills of counselling the patients and suggest them appropriate diet plans		C

<b>Title of the Course: Bakery and Confectionery</b>			
<b>Sem-III</b>	<b>Credits: 4</b>	<b>Course Code: SEC CND 2B</b>	<b>Year/Group: II/ I CN&amp;D,BC,C HPW: 2</b>
<b>Course Outcomes</b>			<b>Blooms Level</b>
CO1	Learn about the essential bakery ingredients and their usage		U
CO2	Evaluate and analyse the process of setting up of a Bakery unit and become an Entrepreneur in the Bakery business		E,AZ

## SEMESTER IV

Title of the Course: Food Science			
<b>Sem-IV</b>	<b>Credits: 4</b>	<b>Course Code: CND302</b>	<b>Year/Group: II CN&amp;D, BC,C HPW: 4</b>
Course Outcomes			Blooms Level
CO1	Understand and analyse the composition, nutritive value of cereals, millets, pulses and their use in preparations		U,AZ
CO2	Learn and analyse the composition, nutritive value of dairy and meat products		U,AZ
CO3	Learn about the vegetables , fruits and oils, composition, nutritive value and their usage		E
CO4	Analyse the significant role of spices and food additives		AZ

Title of the Course: Food Science-Practicals			
<b>Sem-IV</b>	<b>No. of practicals 1- 7</b>	<b>Course Code: CND402P</b>	<b>Year/Group: I CN&amp;D, BC, C HPW: 2</b>
Course Outcomes			Blooms Level
CO1	To create different food group's recipes		6
CO2	To create recipes for different meal times		6

<b>Title of the Course: Nutrition and Fitness</b>			
<b>Sem-IV</b>	<b>Credits: 4</b>	<b>Course Code: SEC CND 4A</b>	<b>Year/Group: II CN&amp;D,BC,C HPW: 2</b>
<b>Course Outcomes</b>			<b>Blooms Level</b>
CO1	Learn the general guidelines for physical exercise and the nutritional recommendations		U
CO2	Analyse and assess the factors influencing weight gain and loss and its management through proper nutrition		AZ

<b>Title of the Course: Food Service Management</b>			
<b>Sem-IV</b>	<b>Credits: 4</b>	<b>Course Code: SEC CND 4A</b>	<b>Year/Group: II CN&amp;D,BC,C HPW: 2</b>
<b>Course Outcomes</b>			<b>Blooms Level</b>
CO1	Learn the general guidelines for physical exercise and the nutritional recommendations		U
CO2	Analyse and assess the factors influencing weight gain and loss and its management through proper nutrition		AZ

## SEMESTER V

Title of the Course: Community Nutrition				
Sem-V	Credits: 4	Course Code: CND502A	Year/Group: III CN&D, BC,C	HPW: 4
Course Outcomes				Blooms Level
CO1	Analyse the nutritional status of individuals			AZ
CO2	Evaluate PEM, iodine deficiency disorders in Indian			E
CO3	Evaluate iron and vitamin A deficiency			E
CO4	Understand national and international agencies involved in public health and fortification			U

Title of the Course: Community Nutrition Practical				
Sem-V	Credits: 2	Course Code: CND502A P	Year/Group: III CN&D, BC,C	HPW: 2
Course Outcomes				Blooms Level
CO1	Apply practical knowledge and skills in conducting diet survey, assessing nutritional status, and identifying at-risk groups to develop targeted nutrition interventions			A
CO2	Create effective communication nutrition education using various visual aids, demonstration, and community outreach methods to promote better health and nutrition practice			C

Title of the Course: <b>MATERNAL AND CHILD NUTRITION</b>				
Sem-V	Credits: 4	Course Code: CND502B	Year/Group: III CN&D, BC,C	HPW: 4
Course Outcomes				Blooms Level
CO1	Analyse nutritional needs during pregnancy and maternal health			AZ
CO2	Analyse nutritional needs of nursing mother and infants and breastfeeding support			AZ
CO3	Understand infant feeding and malnutrition among preschoolers			U
CO4	Understand morbidity and mortality, nutrition programmes			U

Title of the Course: <b>MATERNAL AND CHILD NUTRITION</b>				
Sem-V	Credits: 2	Course Code: CND502B P	Year/Group: III CN&D, BC,C	HPW: 2
Course Outcomes				Blooms Level
CO1	Create the ability to assess the nutritional needs of mothers and infants, create nutrition education materials, and apply appropriate feeding strategies for newborns and infants.			C
CO2	Apply practical experience in conducting diet surveys, preparing educational resources, and delivering nutrition education to mothers on breastfeeding and infant nutrition, including weaning foods			Ap

## SEMESTER VI

Title of the Course: <b>CLINICAL DIETETICS</b>				
Sem-VI	Credits: 4	Course Code: CND 602 A	Year/Group: III CN&D, BC,C	HPW: 4
Course Outcomes				Blooms Level
CO1	Understand and analyse the screening and assessment and dietary management in burns, cancer, underweight, diarrhoea and constipation			U,AZ
CO2	Understand the dietary management in ulcerative colitis, celiac disease, lactose intolerance, hepatic coma, gall bladder and pancreatic diseases			U
CO3	Understand the dietary management in diabetes, cardiovascular disease, hyperlipidemia, congestive heart failure			U
CO4	Understand the dietary management in renal diseases, renal calculi, gout and sodium restricted diets			U

Title of the Course: <b>Clinical dietetics Practical</b>				
Sem-VI	Credits: 2	Course Code: CND 602 A P	Year/Group: III CN&D, BC,C	HPW: 2
Course Outcomes				Blooms Level
CO1	Create routine hospital diets			C
CO2	Create a day's diet for various diseased conditions			C

<b>Title of the Course: DIET IN DISEASE</b>				
<b>Sem-VI</b>	<b>Credits: 4</b>	<b>Course Code: CND 602 B</b>	<b>Year/Group: III CN&amp;D, BC,C</b>	<b>HPW: 4</b>
<b>Course Outcomes</b>				<b>Blooms Level</b>
CO1	Understand pre and post operative care, treatment of burn and cancer			U
CO2	Understand dietary management in diseases of small intestine, gall bladder and pancreas			U
CO3	Understand dietary management in ulcerative colitis, hyperlipidemia, congestive heart failure			U
CO4	Understand dietary management renal diseases, renal calculi, gout			U

<b>Title of the Course: DIET IN DISEASE Practical</b>				
<b>Sem-VI</b>	<b>Credits: 2</b>	<b>Course Code: CND 602 B P</b>	<b>Year/Group: III CN&amp;D, BC,C</b>	<b>HPW: 2</b>
<b>Course Outcomes</b>				<b>Blooms Level</b>
CO1	Create routine hospital diets			C
CO2	Create day's diet for various diseased conditions			C