

Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

			Teaching	g and Eval	luation Sc	heme					
Cubica		Cubicat	Theory			Practica	1				
Subjec tCode	Category	Subject Name	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment	End Sem University Exam (60%)	Teacher Assessment	L	Т	P	CREDITS
FSN601	Major	Diet Therapy II	60	20	20	0	0	4	0	0	4

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit; *Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in class, given that no component shall exceed more than 10 marks.

Course Educational Objectives (CEOs): The students will

- **CEO 1**: understand the foundation sciences which involve therapeutic dietetics practice, the principles of disease prevention and health promotion, the principles of therapeutic intervention practice.
- **CEO 2**: define and memorize the degenerative diseases, role of diet in the management of various types of diseases through various feeding technique.

Course Outcomes (COs): Student should be able to

- CO1: comprehend diabetes, associated metabolic changes, management, and related complications.
- CO2: develop profound understanding for various types of renal diseases and their dietary management.
- CO3: expertise in planning of preoperative and post operative diet.
- **CO4**: comprehend with food allergies and intolerance.
- **CO5:** understand and learn the nutritional care in cancers.



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

					Teaching a	and Evalua	tion Sche	eme			
Cubica		Cubica	Theory			Practical					
Subjec tCode	Category	Subjec tName	End Sem University Exam (60%)	Two Term Exam	Teacher Assessment (20%)	End Sem University Exam (60%)	Teacher Assessment (40%)	L	Т	P	CREDITS
FSN601	Major	Diet Therapy II	60	20	20	0	0	4	0	0	4

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit; *Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in class, given that no component shall exceed more than 10 marks.

FSN 601: Diet Therapy II

Unit I

- Nutrition in Diabetes Mellitus: prevalence, classification, factors influencing, risk Factors, clinicalcharacteristics.
- Metabolic changes in Diabetes and diagnosis and management of Diabetes Mellitus.
- Complications of Diabetes-Hypoglycemia, DKA, Fasting Hyperglycemia long term complications.

Unit II

- Nutrition in Renal Diseases: Renal Function in Disease etiology, clinical symptoms and course of Disease, dietary management,
- feeding Pattern for Glomerulonephritis, Nephrotic Syndrome, Chronic Kidney disease and Kidney Dialysis.

Unit III

- Nutrition in Surgical Conditions: preoperative and post operative Diet.
- Fluid & Electrolyte Repletion.
- Medical Nutritional Therapy in trauma and hormonal response.



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

			Teaching	and Eval	uation Scl	heme					
Cubica		Cubias	Theory			Practica	1				
Subjec tCode	Category	Subjec tName	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment	End Sem University Exam (60%)	9 5	L	Т	P	CREDITS
FSN601	Major	Diet Therapy II	60	20	20	0	0	4	0	0	4

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit; *Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in class, given that no component shall exceed more than 10 marks.

Unit IV

- Medical Nutritional Therapy for food allergy and food intolerance: definitions, symptoms, risk factors, food intolerances, diagnosis.
- Food challenge comprehend with food allergies and intolerance.

Unit V

- Cancer Nutritional care in Cancer: pathophysiology, causes, types, treatment-nutrition, and medical museum
- Role of antioxidants and nutritional problems in cancer treatment.

Suggested readings

- Srilakshmi.B, (2005): *Dietetics*, 5th edition, New Age International(P) Limited Publishers, New Delhi Therapeutic Nutrition, 17th Ed.,
- Antia, F.P. (2005): *Clinical Nutrition and Dietetics*, Oxford University Press, Delhi Mahan, L.K.,
- Shubhangini A Joshi (2002): *Nutrition and Dietetics*, 2nd edition, Tata Mc Graw-Hill Publishing Company Limited, New Delhi.
- Arlin, M.T. (2000): *Krause's Food, Nutrition and Diet therapy*, 11th edition, W. B. Saunders Company, London.
- Robinson, C.H. Lawler M.R., Chenoweth, W.L. and Garwick, A.E. (2000). *Normal and Therapeutic Nutrition.* Mac Millan Publishing Co.
- Mac Millan Publishing Co Williams's (1989): Nutrition and diet Therapy. 6th edition. Times Mirror/Mosby College Publishing, St. Louis. Antia, F.P. (2005). Clinical Nutrition and Dietetics. Oxford University Press. Delhi



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

				Tea	ching an	d Evalu	ation So	chem	e		
Subjec			Theory			Practi	cal				
Subjec tCode	Category	Subject Name	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment	End Sem University	Teacher Assessment	L	Т	P	CREDITS
FSN602 (P)	Major	Nutrition Lab	0	0	0	30	20	0		4	2

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit; *Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks

Course Educational Objectives (CEOs): The students will

- **CEO 1**: understand the foundation sciences which involve therapeutic dietetics practice, the principles of disease prevention and health promotion, the principles of therapeutic intervention practice.
- **CEO 2**: develop comprehensive understanding of different nutraceuticals and functional foods.

Course Outcomes (COs): Student should be able to

- **CO1**: formulate therapeutic diet for critically ill patients.
- **CO2:** Formulation educational tools for Nutritional counseling.

FSNP 604: Diet Therapy II Practical's.

- Planning and preparing diet for NIDDM patients.
- Planning and preparing diet for IDDM patients.
- Planning and preparing diet for Glomerulonephritis and Nephritic Syndrome.
- Planning and preparing diet for Renal Failure Patients.
- Planning and preparing of preoperative and post operative diet.
- Planning and preparing diet for cancer patients.



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

				Tea	ching an	d Evalu	ation So	chem	e		
G 1.			Theory			Practi	cal				
Subjec tCode	Category	Subject Name	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment	End Sem University Exam	Teacher Assessment	L	T	P	CREDITS
FSN602 (P)	Major	Nutrition Lab	0	0	0	30	20	0		4	2

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit; *Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

Suggested Readings:

- Antia, F.P. (2005). Clinical Nutrition and Dietetics. Oxford University Press. Delhi
- Srilakshmi, B.(2005). *Dietetics*, New Age International Limited Publishers. New Delhi.
- Shubhangini A Joshi (2002). Nutrition and Dietetics. Tata Mc Graw-Hill Publishing Company Limited New Delhi.
- Mahan, L.K., Arlin, M.T. (2000), Krause's Food, Nutrition and Diet therapy, 11th edition, W.B. Saunders Company, London.
- Robinson, C.H. Lawler M.R., Chenoweth, W.L., and Garwick, A.E. (1986). Normal and Therapeutic Nutrition. Mac Millan Publishing Co.

Vishwavidyalaya, Indore



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

			Teachin	g and E	evaluation	Scheme					
C-1.:		C-li-	Theory			Practica	al				
Subjec tCode	Category	Subjec tName	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment (20%)	End Sem University Exam (60%)	Teacher Assessment (40%)	L	Т	P	CREDITS
FSN603	DSE 2	Food Quality	60	20	20	0	0	4	0	0	4
		Control									

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit; *Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in

Class, given that no component shall exceed more than 10 marks

Course Educational Objectives (CEOs): The students will

CEO1: get oriented with the basic principles of quality control.

CEO2: understand the importance of good personal hygiene and ensuring food safety.

CEO3: be familiar about different Indian and International food laws.

Course Outcomes (COs): Student should be able to

CO1: gain knowledge about quality control and quality assurance.

CO2: develop skills of different evaluation methods.

CO3: develop skills of color, flavor and texture analysis.

CO4: familiarize about food safety laws, acts and certifications.

Syllabus

UNIT I

- General concepts of quality and quality control and its functions.
- Quality Assurance and Total Quality Control.
- Importance of quality control lab and research and development lab in food industry.



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

			Teaching	and Evalu	ation S	cheme					
Subjec		Subjec	Theory			Practical					
tCode	Category	tName	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment	End Sem University Exam (60%)	Teacher Assessment	L	Т	P	CREDITS
FSN603	DSE 2	Food Quality Control	60	20	20	0	0	4	0	0	4

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit;

UNIT II

- Concept of organoleptic and objective properties: physical, chemical, nutritional, microbial, and sensory evaluation.
- Methods of evaluation in different types of food: manufacturing product, raw materials and testing of finished products.

UNIT III

- Color: Importance and need of color determination, methods of color determination with Hunter Colorlab, CIE system and their applications.
- Flavor: Importance of flavor, food flavors and flavors, measurement of food flavors. Texture: Food texture, working of texture measuring instruments such as Texture Analyzer.

UNIT IV

Food safety and Quality Control: Quality assurance from farm to table, GHP, GMP, GAP, TOM, HACPand SOP.

UNIT V

Food standards and laws: Codex alimentarius, FSSAI, ISO 9000, ISO 22000, ISO 14000. Introduction of BIS/IS, FSSA, FSSC, FPO, MPO, MMPO and Agmark.

^{*}Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

			Teaching	and Evalu	ation S	cheme					
Subjec		Subjec	Theory			Practical					
tCode	Category	tName	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment	End Sem University Exam (60%)	Teacher Assessment	L	Т	P	CREDITS
FSN603	DSE 2	Food Quality Control	60	20	20	0	0	4	0	0	4

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit;

Suggested Readings:

- Mathur, P. (2018). Food Safety and Quality Control. India: The Orient Black Swan.
- Amihud K. and Bernard T. (2017). *Quality Control for the Food Industry Fundamentals & Applications*. New Delhi: MEDTEC publisher.
- Prabhakar, K. (2017). A Practical Guide to Food Laws and Regulations. India: Bloomsbury India.
- Bhatia, R. and Ichhpujan, R. L. (2014). Quality Assurance. New Delhi: CBS Pubication.
- Philip, A.C. (2011). **Reconceptualizing Quality**. Bangalore: New Age International, Publishers

Vishwavidyalaya, Indore

Controller of Examinations

^{*}Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

				Teach	ing and	Evalua	tion Sche	me			
			,	Theory		Pra	ectical				SO
Subject Code	Category	Subject Name	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment (20%)	End Sem University Exam	Teacher Assessment (40%)	L	Т	P	CREDITS
FSN604	IV	Nutritional Counseling	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit; *Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in class, given that no component shall exceed more than 10 marks.

Course Educational Objectives (CEOs): The students will

- CEO1: understand the influence of counseling on disease management adidentify components of counseling skills.
- **COE2**: develop skills of counseling for specific disease conditions.
- CEO3: acquire the basic skills required for conducting interviews and counselling sessions related to the field of nutrition and dietetics.

Course Outcomes (COs): Student should be able to

- CO1: define nutrition counseling and the interview process.
- CO2: discuss the dietetic practitioner's role in conducting interviews and counseling clients.
- CO3: become proficient in the basic skills and techniques for conducting interviews and counseling as related to field of nutrition and dietetics.

MFSN 402: Nutritional Counseling

UNIT I

- Nutrition Counseling: Concept and importance of counseling in the nutrition care process.
- Understanding dietary patterns and food choices and their impact on counseling.
 Counseling strategies and factors to be considered for counseling.
- Conventional and non-conventional tools in counseling.

Vishwavidyalaya, Indore



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

				Teacl	hing and	Evaluat	ion Sch	eme			
				Theory		Prac	ctical				S
Subject Code	Category	Subject Name	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment (20%)	End Sem University Exam (60%)	Teacher Assessment (40%)	L	Т	P	CREDITS
FSN604	IV	Nutritional Counseling	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit; *Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in class, given that no component shall exceed more than 10 marks.

UNIT IV

Dietary counseling through the life span:

- Prenatal and pregnant women, Lactating women.
- Childhood nutrition problems like SAM.
- weight management, vitamin and mineral deficiencies.
- School children, adolescents, young adults.
- Fitness, weight management, eating disorders.

UNIT II

- Basics of Communication: Meaning, forms and methods of Communication.
- Characteristic and barriers s of effective communication,
- Skills, and attributes of a communicator.
- Current and emerging methods/tools of communication.

UNIT III

- Processes involved in dietary counseling: Managing resources of the communicator/counselor.
- Designing counseling plans: goals & objectives, evaluation instruments.
- Implementation: facilitating self-management of disease condition.
- Evaluation: evaluating adherence to dietary changes.



Shri Vaishnav Institute of Home Science

Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)

				Teacl	hing and	Evaluat	ion Sch	eme			
				Theory		Prac	ctical				
Subject Code	Category	Subject Name	End Sem University Exam (60%)	Two Term Exam (20%)	Teacher Assessment (20%)	End Sem University	Teacher Assessment	L	Т	P	CREDITS
FSN604	IV	Nutritional Counseling	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit; *Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in class, given that no component shall exceed more than 10 marks.

UNIT V

- Nutritional/medicinal role of traditional foods traditional food beliefs.
- Role of Ayurveda, Naturopathy, Yoga and other traditional medicines in disease management.

Suggested readings:

- Mahan, L. K. and Escott Stump. S. (2016) *Krause's Food & Nutrition Therapy* 14th ed.
- Devito Joseph A. (2015). *Human Communication: The Basic Course.* New York: Pearson Snetselaar L. (2009). *Nutrition Counseling Skills for the Nutrition Care Process*. FourthEd. Sudbury, Massachusetts: Jones Bartlett Publishers.
- Midwinter R and Dickson J.(2015). Embedding *Counseling and Communication Skills*. Relational Skills Model. Routledge.
- Holli B Betsy and Beto A Judith. (2014). *Nutrition Counseling and Education Skills forDietetics Professionals*. Sixth edition.
- Gable J. (2016). *Counseling Skills for Dietitians*. Florida, USA.
- King K and Klawitter B.(2007). *Nutrition Therapy*. Advanced Counseling Skills. Third Edition. Philadelphia.



Shri Vaishnav Institute of Home Science Choice Based Credit System (CBCS) in Light of NEP-2020 B. Sc. Food and Nutrition Sem VI (2022 - 2025)