Choice Based Credit System (CBCS) in Light of NEP-2020

MSc. Food and Nutrition Sem III

			Teaching an	d Evalu	ation Sch	ieme					
			Theory			Practical					
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	P	CREDITS
MFSN301	СС	Clinical Nutrition	60	20	20	0	0	3	0	0	3

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

Course Educational Objectives (CEOs): The Students will -

CEO1: comprehend about clinical nutrition, role of dietician in hospitals, role of diet in reviving health after clinical manifestations.

CEO2: gain knowledge about therapeutic nutrition, dietary management for prevention of diseases.

Course Outcomes (COs): Student should be able to -

- CO1: understand clinical nutrition concept, its application in reviving optimum health and interrelationship between food, nutrition and health.
- CO2: gain knowledge about the role of dietician in facility-based care, importance of counseling in improving patient health.
- CO3: acquired knowledge to assess nutritional status and health problems persist with focus on medical records and personal attributes.
- **CO4:** develop skills to plan various dietary interventions by using standard dietary guidelines.
- CO5: learns attributes to evaluate nutritional care plan and planning for differentially abled and other disorders.

Syllabus

UNIT I

- Introduction to Clinical Nutrition: definition, principle and history of clinical nutrition. Dietetics contemporary in medical management.
- Concepts of a desirable diet for optimum health. Interrelationship between food, nutrition and health.

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



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

			Teaching a	nd Eval	uation Sch	neme					
			Theory			Practical	l				
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	P	CREDITS
MFSN301	СС	Clinical Nutrition	60	20	20	0	0	3	0	0	3

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

UNIT II

- Nutrition counseling: definition, concept, role of clinical dietician, the recipient and counseling environment and goals of counseling.
- Role of dietician in hospital: specific functions, team approach in patient care, psychological consideration, interpersonal relationship with patients types of food service, quality management and Nutrition and medical ethics.

UNIT III

- Assessment of nutritional status and development of nutrition care plan: clinical situations for hospitalized and outpatients. Somatic, biological, clinical and dietary assessment, environmental and behavioral data analysis and interpretation.
- Nutritional and health conditions including body care-skin, hair, face, hands, feet etc. Aging, gender related problems. Medical records-types and uses.

UNIT IV

- Principles of planning a normal diet: characteristics of a normal diet, meeting nutrient requirements of individuals and family. Use of Dietary guidelines for Indians. Objectives of diet therapy.
- Enteral and Parenteral feeding: principles, types, methods of administration, monitoring, and complications.

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



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

			Teaching an	d Evalu	ation Schem	ne					
			Theory			Practio	al				
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University	Teachers Assessment	L	Т	P	CREDITS
MFSN301	СС	Clinical Nutrition	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

- An overview of systems approach to nutritional care and its components planning, implementation, and evaluation. Drug and nutrient interaction: drug drug/drug-nutrient interaction effect on ingestion, digestion, absorption, and metabolism of nutrients.
- Nutrition care in immune deficiency diseases. Care during HIV and cancers, children with special needs- spastic, polio affected, preterm infants and other conditions.

Suggested readings:

- Eastwood, M.A., & Passmore, R. (2020). *Human Nutrition and Dietetics*. London: ELBS Churchill Livingston.
- Bamji, M.S., Rao, N.P. & Reddy, V. (2019). *Textbook of Human Nutrition*. New Delhi: Oxford & IBH Publishing Co. (P) Ltd.
- Garrow, J.S., & James, W.T. (2001). *Nutrition and Dietetics*. Edinburgh: Churchill and Livingstone.
- Khanna, K. (2016). *Textbook of Nutrition and Dietetics*. New Delhi: Elite publishing house.
- Robinson, C.H., & Lawler, M.R. (2012). *Normal and Therapeutic Nutrition*. New Delhi: Oxford & IBH Pub. Co.
- Shils, M.E. (2006). **Modern Nutrition in Health and Disease**. USA: Lippincott, Williams & Williams.
- Whitney, E.R., & Rodney, R. S. (2018). **Understanding Nutrition**. USA: West Publishing Company, New York.

Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

			Teaching and	Evaluation	Scheme						
			Theory			Practical	l				
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	P	CREDITS
MFSN304	DSE	Public Health Nutrition	60	20	20	0	0	3	0	0	3

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

Course Educational Objectives (CEOs): The students will -

CEO1: ingrain the understanding for Public Health Nutrition and Health Care System, population dynamics, structure, and policy.

CEO2: comprehend about malnutrition and various approaches to improve economy, productivity, and population at large.

Course Outcomes (COs): Student should be able to -

CO1: develop profound knowledge of public health nutrition and health care system.

CO2: comprehend with population dynamics, structure and policy.

CO3: enhance knowledge about how malnutrition creating impact on National economy and productivity.

CO4: learn various approaches in improving nutrition and health status of community.

CO5: understand for food and nutrition security.

Syllabus

UNIT I

- Public Health Nutrition and Health Care System: aim, scope and content of public health nutrition. Current concerns in public health nutrition: an overview. Role of public health nutritionists in national development.
- Health definition, dimensions, determinants and indicators.

UNIT II

- Population dynamics and demographic transition.
- Population structure: implications on quality of life and population policy.

Chairperson Board of Studies Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore Chairperson

Faculty of Studies Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore **Controller of Examinations**

Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore Registrar

Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore

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



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

			Teaching ar	nd Evalu	ation Schen	ne					
			Theory			Practio	al				
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University	Teachers Assessment	L	Т	P	CREDITS
MFSN304	DSE	Public Health Nutrition	60	20	20	0	0	3	0	0	3

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

Unit III

- Community health care and national health care delivery system.
- Economics of malnutrition. Impact of malnutrition on productivity and national development.

Unit IV

- Approaches for improving nutrition and health status of the community.
- Health based interventions include immunization, provision of safe drinking water/sanitation, prevention, and management of diarrheal diseases.
- Food based interventions including food fortification, dietary diversification, supplementary feeding and biotechnological approaches.
- Education based interventions include growth monitoring and promotion (GMP), health/nutrition related social, and behavior change communication.

Unit V

- Food and Nutrition Security: concepts and definitions of food and nutrition security at national, regional, household and individual levels.
- Impact of food production losses, distribution, access, availability, consumption on food and nutrition security and critical appraisal of the current scenario.
- Emergency rationing and food surveillance systems.

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



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

			Teaching ar	ıd Evalu	ation Schen	ne					
			Theory			Practio	cal				
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University	Teachers Assessment	L	Т	P	CREDITS
MFSN304	DSE	Public Health Nutrition	60	20	20	0	0	3	0	0	3

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

Suggested readings:

- Gibney M.J., Margetts, B.M., Kearney, & J.M. Arab, I. (2004). *Public Health Nutrition*. NSBlackwell Publishing.
- Beaton, G.H.& Bengoa, J.M. (1996). *Nutrition in Preventive Medicine*, WHO.
- Gopalan, C. (1987). *Combating Under nutrition Basic Issues and Practical Approaches*. New Delhi. Nutrition Foundation of India.
- Park, K. (2021). *Textbook of Preventive and Social Medicine*. Jabalpur. Banarsidas Bhanot.
- Judith L. B., Ailsa, A.W., & John, M.K. (2017). *Public Health Nutrition*. UK: Wiley Blackwell.
- Vir, S. (2011). *Public health nutrition in developing countries Part-1 & 2*. Woodhead
- Kaufman, M. (2007). *Nutrition in promoting the public health strategies, principles and Practice*. US. Jones and Bartlett Publishers.

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

Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

				Te	aching a	nd Evalua	tion Sch	eme			
			7	Theory		Pract	ical				
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	P	CREDITS
MFNL302	СС	Food Nutrition Lab	0	0	0	30	20	0	0	4	2

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

Course Educational Objectives (CEOs): The students will -

CEO1: acquire knowledge by surveying various therapeutic commercial products and by preparing bakery food items.

CEO2: learn testing techniques for wheat flour, bread processing and development of functional foods.

Course Outcomes (COs): Student should be able to-

CO1: learn the available commercial therapeutic products in the market and planning of different need-based diet plans and counseling sessions.

CO2: acquire skill for testing of wheat flour and bread processing.

CO3: comprehending with preparation of various bakery food items.

CO4: develop functional foods.

List of Practicals:

a) Clinical Nutrition

- 1. Market survey for commercial nutritional clinical and therapeutic products.
- 2. Planning and preparation of recipes of the following type normal, soft, semisolid, low fat, low calorie, high fibre, low fibre, low residue, bland, high protein, low protein etc.
- 3. Planning & preparation of diets for disorders covered in theory with introduction to mixed / multiple disorders and complications.
- 4. Diet counseling for disorders covered in theory.

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



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

					Teach	ing and l	Evaluation	Scher	ne		
			1	Theory		Pra	ctical				
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	P	CREDITS
MFNL302	СС	Food Nutrition Lab	0	0	0	90	60	0	0	4	2

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

b) Food Processing and Technology

- 1. Quality testing of wheat flour: gluten quality and quantity, moisture, ash, water absorption power (WAP) and dough raising capacity (DRC).
- 2. Bread Processing: straight dough method, sponge & dough method (delayed salt method) and use of improvers in bread.
- 3. Preparation of sweet buns/pizza base/ Nan/Pav.
- 4. Cakes: sponge and cream cakes/ eggless cakes and their quality parameters.
- 5. Preparation of cookies and biscuits.
- 6. Formulation of any two functional foods.

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



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

				Тє	eaching an	d Evaluat	ion Sche	me			
				Theory		Prac	tical				
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	P	CREDITS
MFNP305	Project	Dissertation I	0	0	0	30	20	0	0	0	2

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

Course Educational Objectives (CEOs): The students will -

CEO1: acquire knowledge regarding identification and formulation of the problem.

CEO2: learn techniques for questionnaire formulation and data analysis.

Course Outcomes (COs): Student should be able to-

CO1: familiarize the students with the process of research with focus on operations research.

CO2: train the students to identify Public Health Problems in national & state context and identify knowledge gaps for research.

CO3: train the students on all steps of the research process from problem identification to data dissemination.

List of work under dissertation

- Identification of problem of Research in Foods & Nutrition.
- Collecting relevant Review of Literature and developing experimental design.
- Tool development for Research and pilot testing / standardization of techniques.
- Data Collection.
- Data entry Statistical analysis
- Scientific Writing.

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



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

					Teachir	ng and Eva	aluation	Schem	e		
			1	Theory	7	Pract	tical				
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	P	CREDITS
MFNP305	Project	Dissertation I	0	0	0	30	20	0	0	0	2

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

Suggested readings:

- Indian Journal of Community Medicine, Medknow publications & media Pvt. Ltd, Mumbai.
- Indian Journal of Public Health published by Indian Public Health Association.
- Thyroid Research and Practice, Medknow publications & media Pvt. Ltd, Mumbai.
- Indian Journal of Public Health published by Indian Public Health Association.
- Webliography of Journal: www.emeraldinsight.com/journals.htm (Emerald Nut. and Food Science.

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

Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

				Te	aching a	nd Evalua	ation Sch	eme			
			Г	heory		Prac	tical				
Subject Code	Category	Subject Name	End Sem University Exam(60%)	Two Term Ex- am(20%)	Teachers Assesssment(20%)	End Sem Uni-versity Ex- am(60%)	Teachers Assesssment(40%)	L	Т	P	CREDITS
MFSN303	СС	Nutritional Biochemistry	60	20	20	0	0	3	0	0	3

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

Course Educational Objectives (CEOs): The students will -

CEO1: ingrain the understanding regarding macronutrients and their metabolism.

CEO2: comprehend about different pathways for macronutrients.

Course Outcomes (COs): Student should be able to -

CO1: develop profound knowledge regarding macronutrients in respect of biochemistry.

CO2: comprehend carbohydrate metabolism by learning various cycles.

CO3: enhance knowledge about lipids.

CO4: learn protein metabolism.

CO5: understand nucleic acid and nucleoproteins.

Syllabus

UNIT I

Definition, classification, structure, functions, digestion and absorption.

- Carbohydrates,
- Proteins and
- Lipids

UNIT II

Carbohydrate metabolism:

- Glycolysis, TCA cycle & energy generation, HMP Shunt pathway, gluconeogenesis, glycogenesis, glycogenolysis.
- Blood sugar regulation.
- Chemistry of starch, glycogen, cellulose, mucilage and crude fibre.

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



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

				Te	eaching a	nd Evalu	ation Sch	neme			
			Г	heory		Prac	tical				
Subject Code	Category	Subject Name	End Sem University Exam(60%)	Two Term Exam(20%)	Teachers Assess- ment(20%)	End Sem University Exam(60%)	Teacher sAssess- ment(40%)	L	Т	P	CREDITS
MFSN303	СС	Nutritional Biochemistry	60	20	20	0	0	3	0	0	3

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

UNIT III

Lipids:

- Oxidation and biosynthesis of fatty acids (saturated & mono-unsaturated).
- Synthesis and utilization of ketone bodies, Ketosis, fatty livers.
- role of essential Fatty acids (Omega 3 and Omega 6 Fatty acid).

UNIT IV

Metabolism of proteins:

- Biologically important peptides and their role in the regulation of amino acid metabolism.
- Trans-amination, deamination, and decarboxylation.
- Amino acid sequence of proteins.
- Purines, Pyrimidines and Nucleic acids: introduction, chemistry, and its biological importance

UNIT V

Vitamins and Minerals

- Fat soluble vitamins (Structure and biochemical role) A and D
- Water soluble vitamins (Structure and biochemical role) B1, B2, niacin, pyridoxine, folic acid, B12 and C
- Biological role and occurrence of inorganic elements iron, calcium, phosphorous, iodine, selenium and zinc.

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



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

Subject Code	Category	Subject Name	Teaching and Evaluation Scheme								
			Т	heory	Prac						
			End Sem University Exam(60%)	Two Term Exam(20%)	Teachers Assess- ment(20%)	End Sem Universit y	Teacher sAssess- ment(40%)	L	Т	P	CREDITS
MFSN303	СС	Nutritional Biochemistry	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.

Suggested reading:

- Robbins, D. (2022). Nutritional Biochemistry and Metabolism. Wilmington: Kaufman Press.
- Nayak, S. (2021). *Handbook of Biochemistry and Nutrition*. India: Jaypee Brothers Medical Publishers.
- Brody, T. (2015). *Nutritional Biochemistry*. India: Elsevier Science Publishing.
- Satyanarayana, U., & Chakrapani, U. (2021). Biochemistry. Kolkata. Books and Allied (P) Ltd Elsevier.
- Sharma, D.C. (2017). *Nutritional Biochemistry*. Kolkata: CBS Publishers & Distributors.
- Murray, R. K. 1. (2012). Harper's illustrated biochemistry (28th ed.). New York: McGraw-Hill.



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III

Subject Code	Category	Subject Name	Teaching and Evaluation Scheme								
			Theory			Practical					
			End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	P	CREDITS
MFNV306	CC	Comprehensive Viva	0	0	0	60	40	0	0	0	2

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

Course Educational Objectives (CEOs): The students will -

CEO1: learn to reflect their work, learning and experiences.

CEO2: develop skills for being tech-savvy.

Course Outcomes (COs): Student should be able to-

CO1: learn to showcase their leaning obtained from research work.

CO2: understand the logic behind various food processing and product developmen

^{*}Teacher Assessment shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks. Comprehensive Viva of the candidates in presence of subject expert and faculty members.



Choice Based Credit System (CBCS) in Light of NEP-2020 MSc. Food and Nutrition Sem III