

# THIRUVALLUVAR UNIVERSITY

## BACHELOR OF SCIENCE B.Sc. NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS UNDER CBCS (With effect from 2020 - 2021)

### Programme Specific Outcomes

1. Understand the importance of foods and nutrition in promotion of health and prevention of diseases
2. Learn the skill based education to apply in food industries
3. Gain knowledge to pursue higher education and research in academic and research institutions
4. Promote career opportunities in personal and corporate life
5. Enable to become Entrepreneurs in the field of Food and Nutrition

### The Course of Study and the Scheme of Examinations

S. No.	Part	Study Components		Ins. Hrs / week	Credit	Title of the Paper	Maximum Marks		
		Course Title					CIA	Uni. Exam	Total
<b>SEMESTER I</b>									
1.	I	Language	Paper-1	6	4	Tamil/Other Languages	25	75	100
2.	II	English (CE)	Paper-1	6	4	<b>Communicative English I</b>	25	75	100
3.	III	Core Theory	Paper-1	6	4	Food Microbiology	25	75	100
	III	Core Practical	Practical-1	4	0	Food Microbiology	0	0	0
4.	III	Allied -1	Paper-1	4	3	Chemistry I	25	75	100
	III	Allied- 1	Practical-1	2	0	Chemistry	0	0	0
<b>5.</b>	<b>III</b>	<b>PE</b>	<b>Paper 1</b>	<b>6</b>	<b>3</b>	<b>Professional English I</b>	<b>25</b>	<b>75</b>	<b>100</b>
6.	IV	Environmental Studies		2	2	Environmental studies	25	75	100
		<b>Sem. Total</b>		<b>36</b>	<b>20</b>		<b>150</b>	<b>450</b>	<b>600</b>
<b>SEMESTER II</b>									
7.	I	Language	Paper-2	6	4	Tamil/Other Languages	25	75	100
8.	II	English (CE)	Paper-2	6	4	<b>Communicative English II</b>	25	75	100
9.	III	Core Theory	Paper-2	5	4	Human Physiology	25	75	100
10.	III	Core Practical	Practical-1	3	2	A. Food Microbiology B. Human Physiology	25	75	100
11.	III	Allied-1	Paper-2	4	3	Chemistry II	25	75	100
12.	III	Allied Practical - 1	Practical-1	2	2	Chemistry Practical	25	75	100
<b>13.</b>	<b>III</b>	<b>PE</b>	<b>Paper 1</b>	<b>6</b>	<b>3</b>	<b>Professional English II</b>	<b>25</b>	<b>75</b>	<b>100</b>
14.	IV	Value Education		2	2	Value Education	25	75	100
15.	IV	Soft Skill		2	1	Soft Skill	25	75	100
		<b>Sem. Total</b>		<b>36</b>	<b>25</b>		<b>225</b>	<b>675</b>	<b>900</b>

S. No.	Part	Study Components		Ins. Hrs / week	Credit	Title of the Paper	Maximum Marks		
		Course Title					CIA	Uni. Exam	Total
<b>SEMESTER III</b>									
16.	I	Language	Paper-3	6	4	Tamil/Other Languages	25	75	100
17.	II	English	Paper-3	6	4	English	25	75	100
18.	III	Core Theory	Paper-3	5	5	Food Science	25	75	100
	III	Core Practical	Practical	3	0	Food Science	0	0	0
19.	III	ALLIED-2	Paper-3	4	3	Nutritional Biochemistry	25	75	100
	III	Allied Practical	Practical	2	0	Nutritional Biochemistry	0	0	0
20.	IV	Skill based Subject	Paper-1	2	2	Bakery and Confectionery	25	75	100
21.	IV	Non-major elective	Paper-1	2	2	Health and fitness	25	75	100
		<b>Sem. Total</b>		<b>30</b>	<b>20</b>		<b>150</b>	<b>450</b>	<b>600</b>
<b>SEMESTER IV</b>									
22.	I	Language	Paper-4	6	4	Tamil/Other Languages	25	75	100
23.	II	English	Paper-4	6	4	English	25	75	100
24.	III	Core Theory	Paper-4	5	4	Human Nutrition	25	75	100
25.	III	Core Practical	Practical -2	3	3	A. Food Science B. Human Nutrition	25	75	100
26.	III	ALLIED-2	Paper-4	4	3	Food Preservation	25	75	100
27.	III	Allied Practical-2	Practical-2	2	2	A. Nutritional Biochemistry B. Food Preservation	25	75	100
<b>28.</b>	<b>IV</b>	<b>NMSDC : Digital Skills for Employability</b>	<b>Paper-2</b>	<b>2</b>	<b>2</b>	<b>Office Fundamentals</b>	<b>25</b>	<b>75</b>	<b>100</b>
29.	IV	Non-major elective	Paper-2	2	2	Nutrition for the Family	25	75	100
				<b>30</b>	<b>24</b>		<b>200</b>	<b>600</b>	<b>800</b>
<b>SEMESTER V</b>									
30.	III	Core Theory	Paper-5	6	5	Dietetics - I	25	75	100
31.	III	Core Theory	Paper-6	6	5	Nutrition Through Life Cycle	25	75	100
32.	III	Core Theory	Paper-7	6	5	Community Nutrition	25	75	100
	III	Core Practical	Practical	3	0	Nutrition through Life Cycle	0	0	0
	III	Core Practical	Practical	3	0	Dietetics - I	0	0	0
33.	III	Internal Elective	Paper-1	4	3	Hospital Food Service Administration	25	75	100
34.	IV	<b>NMSDC : Advanced Technology for Employability in Life Science</b>	Paper-3	2	2	<b>International Regulatory Requirement in Clinical Trial and Data Management</b>	100	-	100
				<b>30</b>	<b>20</b>		<b>200</b>	<b>300</b>	<b>500</b>

S. No.	Part	Study Components		Ins. Hrs / week	Credit	Title of the Paper	Maximum Marks		
		Course Title							
<b>SEMESTER VI</b>									
35.	III	Core Theory	Paper-8	4	4	Dietetics - II	25	75	100
36.	III	Core Theory	Paper-9	3	3	Food Service Management	25	75	100
37.	III	Core Theory	Paper-10	4	4	Human Development and Counselling	25	75	100
38.	III	Core Practical	Practical-3	3	3	A. Nutrition through Life Cycle B. Dietetics - I	25	75	100
39.	III	Core Practical	Practical-4	3	3	A. Food Service Management B. Dietetics - II	25	75	100
40.	III	Core Project	Paper-11	5	5	<b>Individual / Group Project</b>	25	75	100
41.	III	Internal Elective	Paper-2	3	3	Food Standards and Quality Control	25	75	100
42.	III	Internal Elective	Paper-3	3	3	Nutraceuticals and Nutrigenomics	25	75	100
43.	IV	Skill based Subject	Paper-4	2	2	Perspectives of Home Science	25	75	100
44.	V	Extension Activities		0	1		100	0	100
45.	-	<b>NMSDC : Employability Readiness</b>		-	-	(choose any one) • Naandi • Unnati • Quest • Izipay • IBM Skills build	-	-	-
				<b>30</b>	<b>31</b>		<b>325</b>	<b>675</b>	<b>1000</b>
					<b>140</b>				<b>4400</b>