

**CBCS Syllabus – M.Sc., Nutrition and Dietetics
(Applicable for students admitted from June 2021)**

COURSES FOCUSING ON SKILL DEVELOPMENT 2021-2023

SE M	Course	Title of the Courses	Sub. Code	H/ W	C	MARKS		
						I	E	T
I	DSC 1	Advanced Food Science and Nutrition	21PCND11	5	4	40	60	100
	DSC 2	Community Nutrition	21PCND12	5	4	40	60	100
	DSC 3	Life Span Nutrition	21PCND13	5	4	40	60	100
	DSE 1A	Applied Human Physiology	21PEND11 A	4	4	40	60	100
	DSE 1B	Nutrition for Fitness	21PEND11 B					
	DSE 1C	Maternal and Child Nutrition	21PEND11 C					
	P I	Core Practical – I	21PCND1P 1	4	2	40	60	100/2
	P II	Core Practical – II	21PCND1P 2	4	2	40	60	100/2
	IDC I	Diet Therapy – I	21PIND11	2	2			100
	Library Hour		1					
II	DSC 4	Advanced Dietetics-I	21PCND21	5	4	40	60	100
	DSC 5	Food Microbiology and Food Safety	21PCND22	5	4	40	60	100
	DSC 6	Diet Counselling	21PCND23	5	4	40	60	100
	DSE 2A	Functional Foods and Nutraceuticals	21PEND21 A	4	4	40	60	100
	DSE 2B	Indian Traditional Foods and Ayrvedic Nutrition	21PEND21 B					
	DSE 2C	Baking and Confectionary	21PEND21 C					
	P III	Core Practical – III	21PCND2P 1	4	2	40	60	100/2
	P IV	Core Practical – IV	21PCND2P 2	4	2	40	60	100/2
	SEC	SEC-1(SWAYAM-NPTEL Online Certification Course)		2	2	40	60	100
	Library Hour		1					
During Summer Vacation Dietetics Internship – 30 Days								
III	DSC 7	Advanced Dietetics – II	21PCND31	5	4	40	60	100
	DSC 8	Nutritional Biochemistry	21PCND32	5	4	40	60	100
	DSC 9	Research Methodology and Statistics	21PCND33	5	4	40	60	100
	DSE 3A	Extension Education and Communication	21PEND31 A	4	4	40	60	100
	DSE 3B	Post Harvest Technology	21PEND31 B					
	DSE 3C	Nutritional Assessment	21PEND31 C					
	P V	Core Practical – V	21PCND3P 1	4	2	40	60	100/2
	P VI	Core Practical – VI	21PCND3P 2	4	2	40	60	100/2

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	IDC II	Diet Therapy - II	21PIND31	2	2	40	60	100
		Library Hour		1				
On-Job Training = Food Industry - 15 Days								
IV	DSC 10	Food Processing and Preservation	21PCND41	5	4	40	60	100
	DSC 11	Sensory Evaluation and Culinary Service	21PCND42	5	4	40	60	100
	DSC 12	Project	21PCND43	8	8	40	60	100
	DSE 4A	Textile Designing	21PEND41 A	4	4	40	60	100
	DSE 4B	Clinical Laboratory Techniques	21PEND41 B					
	DES 4 C	Programmes for Rural Development	21PEND41 C					
	P VII	Core Practical - VII	21PCND4P 1	4	2	40	60	100/2
	P VIII	Core Practical - VIII	21PCND4P 2	4	2	40	60	100/2
			Total	120	90			2400

COURSES FOCUSING ON ENTREPRENEURSHIP 2021-2023

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						I	E	T
I	DSC 1	Advanced Food Science and Nutrition	21PCND11	5	4	40	60	100
	DSC 2	Community Nutrition	21PCND12	5	4	40	60	100
	DSC 3	Life Span Nutrition	21PCND13	5	4	40	60	100
	DSE 1A	Applied Human Physiology	21PEND11 A	4	4	40	60	100
	DSE 1B	Nutrition for Fitness	21PEND11 B					
	DSE 1C	Maternal and Child Nutrition	21PEND11 C					
	P I	Core Practical – I	21PCND1P 1	4	2	40	60	100/2
	P II	Core Practical – II	21PCND1P 2	4	2	40	60	100/2
	IDC I	Diet Therapy – I	21PIND11	2	2			100
	Library Hour		1					
II	DSC 4	Advanced Dietetics-I	21PCND21	5	4	40	60	100
	DSC 5	Food Microbiology and Food Safety	21PCND22	5	4	40	60	100
	DSC 6	Diet Counselling	21PCND23	5	4	40	60	100
	DSE 2A	Functional Foods and Nutraceuticals	21PEND21 A	4	4	40	60	100
	DSE 2B	Indian Traditional Foods and Ayrvedic Nutrition	21PEND21 B					
	DSE 2C	Baking and Confectionary	21PEND21 C					
	P III	Core Practical – III	21PCND2P 1	4	2	40	60	100/2
	P IV	Core Practical – IV	21PCND2P 2	4	2	40	60	100/2
	SEC	SEC-1(SWAYAM-NPTEL Online Certification Course)		2	2	40	60	100
		Library Hour		1				
During Summer Vacation Dietetics Internship – 30 Days								
III	DSC 7	Advanced Dietetics – II	21PCND31	5	4	40	60	100
	DSC 8	Nutritional Biochemistry	21PCND32	5	4	40	60	100
	DSC 9	Research Methodology and Statistics	21PCND33	5	4	40	60	100
	DSE 3A	Extension Education and Communication	21PEND31 A	4	4	40	60	100
	DSE 3B	Post Harvest Technology	21PEND31 B					
	DSE 3C	Nutritional Assessment	21PEND31 C					
	P V	Core Practical – V	21PCND3P 1	4	2	40	60	100/2
	P VI	Core Practical – VI	21PCND3P 2	4	2	40	60	100/2
	IDC II	Diet Therapy – II	21PIND31	2	2	40	60	100
		Library Hour		1				
On-Job Training = Food Industry – 15 Days								

IV	DSC 10	Food Processing and Preservation	21PCND41	5	4	40	60	100
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	DSC 12	Project	21PCND43	8	8	40	60	100
	DSE 4A	Textile Designing	21PEND41 A	4	4	40	60	100
	DSE 4B	Clinical Laboratory Techniques	21PEND41 B					
	DES 4 C	Programmes for Rural Development	21PEND41 C					
	P VII	Core Practical – VII	21PCND4P 1	4	2	40	60	100/2
	P VIII	Core Practical – VIII	21PCND4P 2	4	2	40	60	100/2
			Total	120	90			2400