

**COURSES FOCUSING ON EMPLOYABILITY 2021-2024**

SEM	Part	P	Title of the paper	S. Code	H/W	L*	T*	P*	C	Marks		
										I	E	T
I	I	I L-I	Language( T/A) I	21ULTA11 21ULAR11	6				3			
	II	II L-I	Communicative English I	21ULEN11	4				4			
	III	DSC-I	Fundamentals of food science	21UCND11	4				4			
	III	DSC-II	Human Development	21UCND12	2				1			
	III	P-I	Food science & Human Development practical's	21UCND1P1	4				3			
	III	A-I/1	Human Physiology I	21UAND11	2				1			
	III	A-I/1P	Human Physiology I practical's	21UAND1P1	2				2			
	IV	AECC-I	Value Education I/II	21USVE1A 21USVE1B								
II	I	I L-II	Language( T/A) II	21ULTA21 21ULAR21	6				3			
	II	II L-II	Communicative English II	21ULEN21	6				3			
	III	DSC-III	Principles of Nutrition	21UCND21	4				4			
	III	DSC-IV	Food chemistry	21UCND22	4				4			
	III	P-II	Principles of nutrition & Food chemistry	21UCND2P1	2				1			

			practical's										
	III	<b>A-I/2</b>	Human Physiology II	21UAND21	4					3			
	III	<b>A-I/2P</b>	Human Physiology II practical's	21UAND2P1	2					1			
	IV	<b>AECC-II</b>	Enviromental Studies	21UEVS21	2					2			
III	I	<b>I L-III</b>	Language( T/A) III	21ULTA31 21ULAR31	6					3			
	II	<b>II L-III</b>	Communicative English III	21ULEN31	6					3			
	III	<b>DSC-V</b>	Nutrition through life span	21UCND31	4					4			
	III	<b>P-III</b>	Nutrition through life span practical's	21UCND3P1	2					1			
	III	<b>A-II/1</b>	Baking and confectionery	21UAND31	4					3			
	III	<b>A-II/1P</b>	Baking and confectionery practical's	21UAND3P1	2					1			
	IV	<b>SEC-I</b>	SEC-I (Introduction to Computers)	21USIC31	2					2			
	IV	<b>SEC-II</b>	SEC-II (MOOC - NPTEL Course)	21USOC32	2					2			
	IV	<b>NME-I</b>	NME –I Introduction to food and nutrition	21UNND31	2					2			
IV	I	<b>I L-IV</b>	Language( T/A) IV	21ULTA41 21ULAR41	6					3			
	II	<b>II L-IV</b>	Communicative English IV	21ULEN41	6					3			

	III	<b>DSC-VI</b>	Medical nutrition therapy	21UCND41	4				4		
	III	<b>P-IV</b>	Medical nutrition therapy practical's	21UCND4P1	2				1		
	III	<b>A-II/1</b>	Food Microbiology	21UAND41	4				3		
	III	<b>A-II/2P</b>	Food Microbiology practicals	21UAND4P1	2				1		
	IV	<b>SEC-III</b>	SEC-III Soft skills-I	21USSS41	2				2		
	IV	<b>SEC-IV</b>	SEC-IV Sports nutrition	21USND42	2				2		
	IV	<b>NME-II</b>	NME-II Health and fitness	21UNND41	2				2		
	V	<b>ECA</b>	ECA						1		
	V	<b>SOP</b>	SOP						1		
	IV	<b>Filed work/ Internship</b>	Field work/ Internship Training.						2		
V	III	<b>Core VII</b>	Food service management	21UCND51	5				4		
	III	<b>Core VIII</b>	Housing and Interior design	21UCND52	4				4		
	III	<b>Core IX</b>	Food preservation	21UCND53	4				4		
	III	<b>P-V</b>	Food Service management & Housing and Interior design practical's	21UCND5P1	4				2		
	III	<b>P-VI</b>	Food preservation	21UCND5P2	4				2		



			Nutrition	21UEND61B									
			Entrepreneurship Development	21UEND61C									
	III	DSE IV Project	DSE IV Project	21UEND62	4				4				
	IV	SEC-V	SEC-V Natural foods	21USND61	2				2				

COURSES FOCUSING ON ENTERPRENEURSHIP 2021-2024												
SEM	Part	P	Title of the paper	S. Code	H/W	L*	T*	P*	C	Marks		
										I	E	T
I	I	I L-I	Language( T/A) I	21ULTA11 21ULAR11	6				3			
	II	II L-I	Communicative English I	21ULEN11	4				4			
	III	DSC-I	Fundamentals of food science	21UCND11	4				4			
	III	DSC-II	Human Development	21UCND12	2				1			
	III	P-I	Food science & Human Development practical's	21UCND1P1	4				3			
	III	A-I/1	Human Physiology I	21UAND11	2				1			
	III	A-I/1P	Human Physiology I	21UAND1P1	2				2			

			practical's											
	IV	AECC-I	Value Education I/II	21USVE1A 21USVE1B										
II	I	I L-II	Language( T/A) II	21ULTA21 21ULAR21	6				3					
	II	II L-II	Communicative English II	21ULEN21	6				3					
	III	DSC-III	Principles of Nutrition	21UCND21	4				4					
	III	DSC-IV	Food chemistry	21UCND22	4				4					
	III	P-II	Principles of nutrition & Food chemistry practical's	21UCND2P1	2				1					
	III	A-I/2	Human Physiology II	21UAND21	4				3					
	III	A-I/2P	Human Physiology II practical's	21UAND2P1	2				1					
	IV	AECC-II	Enviromental Studies	21UEVS21	2				2					
III	I	I L-III	Language( T/A) III	21ULTA31 21ULAR31	6				3					
	II	II L-III	Communicative English III	21ULEN31	6				3					
	III	DSC-V	Nutrition through life span	21UCND31	4				4					
	III	P-III	Nutrition through life span practical's	21UCND3P1	2				1					
	III	A-II/1	Baking and confectionery	21UAND31	4				3					
	III	A-II/1P	Baking and confectionery	21UAND3P1	2				1					

			practical's											
	IV	SEC-I	SEC-I (Introduction to Computers)	21USIC31	2					2				
	IV	SEC-II	SEC-II (MOOC - NPTEL Course)	21USOC32	2					2				
	IV	NME-I	NME –I Introduction to food and nutrition	21UNND31	2					2				
IV	I	I L-IV	Language( T/A) IV	21ULTA41 21ULAR41	6					3				
	II	II L-IV	Communicative English IV	21ULEN41	6					3				
	III	DSC-VI	Medical nutrition therapy	21UCND41	4					4				
	III	P-IV	Medical nutrition therapy practical's	21UCND4P1	2					1				
	III	A-II/1	Food Microbiology	21UAND41	4					3				
	III	A-II/2P	Food Microbiology practicals	21UAND4P1	2					1				
	IV	SEC-III	SEC-III Soft skills-I	21USSS41	2					2				
	IV	SEC-IV	SEC-IV Sports nutrition	21USND42	2					2				
	IV	NME-II	NME-II Health and fitness	21UNND41	2					2				
	V	ECA	ECA							1				
	V	SOP	SOP							1				

	IV	Filed work/ Internship	Field work/ Internship Training.						2			
V	III	Core VII	Food service management	21UCND51	5				4			
	III	Core VIII	Housing and Interior design	21UCND52	4				4			
	III	Core IX	Food preservation	21UCND53	4				4			
	III	P-V	Food Service management & Housing and Interior design practical's	21UCND5P1	4				2			
	III	P-VI	Food preservation practical's	21UCND5P2	4				2			
	III	DSE I-A/B/C	Functional foods and Nutraceuticals	21UEND51A	4				4			
			Medical laboratory techniques	21UEND51B								
			Post-harvest Technology	21UEND51C								
III	DSE II-A/B/C	Introduction to textiles	21UEND52A	4				4				
		Food Product Development	21UEND52B									
		Hospital Dietetic Counselling	21UEND52C									
IV	Library Reading Hour	Library Reading Hour		1				-				
VI	III	Core X	Clinical biochemistry	21UCND61	4				4			
	III	Core XI	Community nutrition and	21UCND62	4				4			



			Extension Education											
	III	Core XII	Food Safety and Quality control	21UCND63	4				4					
	III	P-VII	Clinical biochemistry practicals	21UCND6P1	4				2					
	III	P-VIII	Community nutrition & Extension education , Food Safety & Quality control practicals	21UCND6P2	4				2					
	III	DSE III	Food Packaging	21UEND61A 21UEND61B 21UEND61C	4				4					
Women's Health & Nutrition														
Entrepreneurship Development														
	III	DSE IV Project	DSE IV Project	21UEND62	4				4					
	IV	SEC-V	SEC-V Natural foods	21USND61	2				2					

COURSES FOCUSING ON SKILL DEVELOPMENT 2021-2024													
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I	I	I L-I	Language( T/A) I	21ULTA11 21ULAR11	6				3		
	II	II L-I	Communicative English I	21ULEN11	4				4		
	III	DSC-I	Fundamentals of food science	21UCND11	4				4		
	III	DSC-II	Human Development	21UCND12	2				1		
	III	P-I	Food science & Human Development practical's	21UCND1P1	4				3		
	III	A-I/1	Human Physiology I	21UAND11	2				1		
	III	A-I/1P	Human Physiology I practical's	21UAND1P1	2				2		
	IV	AECC-I	Value Education I/II	21USVE1A 21USVE1B							
II	I	I L-II	Language( T/A) II	21ULTA21 21ULAR21	6				3		
	II	II L-II	Communicative English II	21ULEN21	6				3		
	III	DSC-III	Principles of Nutrition	21UCND21	4				4		
	III	DSC-IV	Food chemistry	21UCND22	4				4		
	III	P-II	Principles of nutrition & Food chemistry practical's	21UCND2P1	2				1		
	III	A-I/2	Human Physiology II	21UAND21	4				3		
	III	A-I/2P	Human Physiology II	21UAND2P1	2				1		

			practical's										
	IV	AECC-II	Enviromental Studies	21UEVS21	2				2				
III	I	I L-III	Language( T/A) III	21ULTA31 21ULAR31	6				3				
	II	II L-III	Communicative English III	21ULEN31	6				3				
	III	DSC-V	Nutrition through life span	21UCND31	4				4				
	III	P-III	Nutrition through life span practical's	21UCND3P1	2				1				
	III	A-II/1	Baking and confectionery	21UAND31	4				3				
	III	A-II/1P	Baking and confectionery practical's	21UAND3P1	2				1				
	IV	SEC-I	SEC-I (Introduction to Computers)	21USIC31	2				2				
	IV	SEC-II	SEC-II (MOOC - NPTEL Course)	21USOC32	2				2				
	IV	NME-I	NME –I Introduction to food and nutrition	21UNND31	2				2				
IV	I	I L-IV	Language( T/A) IV	21ULTA41 21ULAR41	6				3				
	II	II L-IV	Communicative English IV	21ULEN41	6				3				
	III	DSC-VI	Medical nutrition therapy	21UCND41	4				4				
	III	P-IV	Medical nutrition	21UCND4P1	2				1				

			therapy practical's										
	III	A-II/1	Food Microbiology	21UAND41	4				3				
	III	A-II/2P	Food Microbiology practical's	21UAND4P1	2				1				
	IV	SEC-III	SEC-III Soft skills-I	21USSS41	2				2				
	IV	SEC-IV	SEC-IV Sports nutrition	21USND42	2				2				
	IV	NME-II	NME-II Health and fitness	21UNND41	2				2				
	V	ECA	ECA						1				
	V	SOP	SOP						1				
	IV	Filed work/ Internship	Field work/ Internship Training.						2				
V	III	Core VII	Food service management	21UCND51	5				4				
	III	Core VIII	Housing and Interior design	21UCND52	4				4				
	III	Core IX	Food preservation	21UCND53	4				4				
	III	P-V	Food Service management & Housing and Interior design practical's	21UCND5P1	4				2				
	III	P-VI	Food preservation practical's	21UCND5P2	4				2				
	III	DSE I-A/B/C	Functional foods and Nutraceuticals	21UEND51A	4				4				

			Medical laboratory techniques	21UEND51B 21UEND51C								
			Post-harvest Technology									
	III	DSE II-A/B/C	Introduction to textiles	21UEND52A 21UEND52B 21UEND52C	4			4				
			Food Product Development									
Hospital Dietetic Counselling												
IV	Library Reading Hour	Library Reading Hour		1			-					
VI	III	Core X	Clinical biochemistry	21UCND61	4			4				
	III	Core XI	Community nutrition and Extension Education	21UCND62	4			4				
	III	Core XII	Food Safety and Quality control	21UCND63	4			4				
	III	P-VII	Clinical biochemistry practicals	21UCND6P1	4			2				
	III	P-VIII	Community nutrition & Extension education , Food Safety & Quality control practicals	21UCND6P2	4			2				
	III	DSE III	Food Packaging	21UEND61A 21UEND61B 21UEND61C	4			4				
Women's Health & Nutrition												
Entrepreneurship Development												



**DEPARTMENT OF APPLIED NUTRITION AND PUBLIC  
HEALTH**

*Employability / Entrepreneurship / Skill Development Courses*

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4	Applied Nutrition Practical-II	21UAAN2P1	
5	Diet Therapy	21UEAN3A	
6	Health and Fitness	21UNAN41	
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