

LIST OF NEW COURSES INTRODUCED IN 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 &	21UCND2P1	2				1			

			Food chemistry practical's											
	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 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	6					3				

				21ULAR41									
	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 Extension Education	21UCND62	4				4			
	III	Core XII	Food Safety and Quality control	21UCND63	4				4			
	III	P-VII	Clinical biochemistry	21UCND6P1	4				2			

**DEPARTMENT OF APPLIED NUTRITION AND PUBLIC
HEALTH**

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5	Diet Therapy	21UEAN3A	
6	Health and Fitness	21UNAN41	
7	Public Health	21USAN41	