

## STRUCTURE OF THE SYLLABUS FOR 4 YEAR UG PROGRAMME

**SCHOOL NAME**                      - Royal School of Medical and Allied Sciences      **Total credits: 177**  
**DEPARTMENT NAME**           - Nutrition and Dietetics    **No. of semester: 8**  
**PROGRAMME NAME**            - B.Sc. Nutrition and Dietetics

<b>1<sup>st</sup> SEMESTER</b>					
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>LEVEL</b>	<b>CREDIT</b>	<b>L-T-P</b>
Major (Core)	NDC152M101	Nutritional Biochemistry	100	3	2-1-0
Major (Core)	NDC152M102	Fundamentals of Food Science	100	3	2-1-0
Major (Core)	NDC152M111	Practical on Nutritional Biochemistry	100	3	0-0-6
Interdisciplinary (IDC)	IDC 1	IKS I(Introduction to Indian Knowledge System- I)	100	3	
Ability Enhancement course (AEC)	CEN982A101	Communicative English	100	1	
	BHS982A102	Behavioural Science –I		1	
Skill Enhancement Course (SEC)	NDC152S111	Fruits and Vegetables Processing	100	3	0-0-6
Value Added Course (VAC)	VAC 1	Basket Course	100	3	
SWAYAM Course				3	
<b>TOTAL CREDIT FOR 1<sup>st</sup> SEMESTER</b>				<b>23</b>	
<b>2<sup>nd</sup> SEMESTER</b>					
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>LEVEL</b>	<b>CREDIT</b>	<b>L-T-P</b>
Major (Core)	NDC152M201	Elementary Human Physiology	100	3	2-1-0
Major (Core)	NDC152M202	Basic Microbiology	100	3	2-1-0
Major (Core)	NDC152M211	Practical on Elementary Human Physiology	100	3	0-0-6
AEC	CEN982A201	Communicative English	100	1	
	BHS982A202	Behavioural Science –II	100	1	
SEC	NDC152S211	Methods of cookery	100	3	0-0-6
VAC	VAC 2	Basket Course	100	3	
SWAYAM Course				3	
<b>TOTAL CREDIT FOR 2<sup>nd</sup> SEMESTER</b>				<b>20</b>	
<b>3<sup>rd</sup> SEMESTER</b>					

COMPONENT	COURSE CODE	COURSE TITLE	LEVEL	CREDIT	L-T-P
Major (Core)	NDC152M301	Principles of Human Nutrition	200	4	3-1-0
Major (Core)	NDC152M302	Menu Planning	200	4	3-1-0
Major (Core)	NDC152M311	Practical on Human Nutrition	200	4	0-0-8
IDC	NDC242I301	Traditional foods for health and well-being	200	3	0-0-3
AEC	CEN982A301	Communicative English		1	
	BHS982A302	Behavioural Science –III		1	
SEC	NDC152S311	Food Quality Evaluation	200	3	0-0-6
SWAYAM Course				3	
<b>TOTAL CREDIT FOR 3<sup>rd</sup> SEMESTER</b>				23	
<b>4<sup>th</sup> SEMESTER</b>					
COMPONENT	COURSE CODE	COURSE TITLE	LEVEL	CREDIT	L-T-P
Major (Core)	NDC152M401	Principles of Food Processing	200	4	3-1-0
Major (Core)	NDC152M402	Therapeutic Nutrition I	200	4	3-1-0
Major (Core)	NDC152M403	Food Product Development	200	3	2-1-0
Major (Core)	NDC152M404	Sensory Evaluation	200	3	2-1-0
Major (Core)	NDC152M411	Practical on Food Processing and Therapeutic Nutrition	200	4	0-0-8
AEC	CEN982A401	Communicative English		1	
	BHS982A402	Behavioural Science –IV		1	
SWAYAM Course				3	
<b>TOTAL CREDIT FOR 4<sup>th</sup> SEMESTER</b>				23	
<b>5<sup>th</sup> SEMESTER</b>					
COMPONENT	COURSE CODE	COURSE TITLE	LEVEL	CREDIT	L-T-P
Major (Core)	NDC152M501	Therapeutic Nutrition II	300	4	3-1-0
Major (Core)	NDC152M502	Introduction to Clinical Nutrition	300	4	3-1-0
Major (Core)	NDC152M503	Community Nutrition	300	4	3-1-0
Major (Core)	NDC152M511	Practical on Therapeutic & Clinical Nutrition	300	4	0-0-8
Major (Core)	NDC152M512	Clinical Posting	300	4	0-0-8
<b>TOTAL CREDIT FOR 5<sup>th</sup> SEMESTER</b>				20	

<b>6<sup>th</sup> SEMESTER</b>					
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>LEVEL</b>	<b>CREDIT</b>	<b>L-T-P</b>
Major (Core)	NDC152M601	Nutrition Through life Cycle	300	4	3-1-0
Major (Core)	NDC152M602	Food Toxicology	300	4	3-1-0
Major (Core)	NDC152M603	Food Service Management	300	4	3-1-0
Major (Core)	NDC152M604	Animal Products Processing & Utilization	300	4	3-1-0
Major (Core)	NDC152M611	Practical on Life cycle Nutrition	300	4	0-0-8
<b>TOTAL CREDIT FOR 6<sup>th</sup> SEMESTER</b>				20	
<b>7<sup>th</sup> SEMESTER</b>					
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>LEVEL</b>	<b>CREDIT</b>	<b>L-T-P</b>
Major (Core)	NDC152M701	Public Health Nutrition	400	4	3-1-0
Major (Core)	NDC152M702	Food Hygiene & Sanitation	400	4	3-1-0
Major (Core)	NDC152M703	Food Standard and Quality Control	400	4	3-1-0
Major (Core)	NDC152M704	Research Methodology	400	4	3-1-0
Major (Core)	NDC152M711	Practical on Public Health Nutrition	400	4	0-0-8
<b>TOTAL CREDIT FOR 7<sup>th</sup> SEMESTER</b>				20	
<b>8<sup>th</sup> SEMESTER</b>					
<b>COMPONENT</b>	<b>COURSE CODE</b>	<b>COURSE TITLE</b>	<b>LEVEL</b>	<b>CREDIT</b>	<b>L-T-P</b>
Internship	NDC152M812	Internship	400	16	0-0-32
Project/ Dissertation	NDC152M812	Major Project/Dissertation	400	12	0-0-24
<b>TOTAL CREDIT FOR 8<sup>th</sup> SEMESTER</b>				28	