

COURSE OUTCOMES

SEMESTER I

HND1 C01 HUMAN PHYSIOLOGY

- CO1 To enable students to understand the metabolic changes in health and different diseases
- CO2 Gain knowledge about the relationship between nutrition and human system
- CO3 Explain physiological processes of all body systems in detail and on an appropriate level (knowledge, comprehension, application and analysis)
- CO4 Explain the role of body systems and mechanisms in maintaining homeostasis
- CO5 Explain how the activities of organs are integrated for maximum efficiency
- CO6 Introduces basic anatomical and physiological terms, tissues, the integumentary, skeletal, muscular and nervous systems including nervous histology, physiology, spinal cord and nerves.

HND1 C02 NUTRITION THROUGH LIFE CYCLE

- CO1 Understand the role of nutrition in different conditions
- CO2 Develop competency in planning diets to meet the nutritional requirements of different socioeconomic level
- CO3 Identify whether a group or an individual is suffering from malnutrition of any kind
- CO4 Assess nutritional status of individuals in various life-cycle stages and determine nutrition-related conditions and diseases by applying knowledge of metabolism and nutrient functions, food sources, and physiologic systems.

HND1 C03 ADVANCED FOOD SCIENCE

- CO1 Explain the chemistry underlying the properties of various food components.
- CO2 Discuss the major chemical reactions that occur during food preparation and storage.
- CO3 Discuss the important pathogens and spoilage microorganisms in foods.
- CO4 Explain the effects of common food preparation methods and food storage conditions on survival and growth of microbial contaminants.
- CO5 Discuss basic principles of common food preservation methods.
- CO6 To understand the nutritive value of foods
- CO7 To understand the principles and chemistry of foods and apply the principles during preparation and cooking

HND1 C04 MACRO NUTRIENTS

- CO1 Give the chemistry of carbohydrates, fat and protein and how macronutrients are absorbed, stored and metabolized
- CO2 Discusses how macronutrients may impact health

- CO3 Obtain depth on the study of major nutrients
- CO4 Develop competence for undertaking nutritional investigations
- CO5 Understand the mechanisms of regulation of metabolic pathways in human body.
- CO6 Gain insight into interrelationships between various metabolic pathways

HND1 C05 RESEARCH METHODS AND STATISTICS

- CO1 Understanding of the basic framework of research process.
- CO2 Developing an understanding of various research designs and techniques.
- CO3 Have the versatility to work effectively in a broad range of analytic, scientific, government, financial, health, technical and other positions.
- CO4 Have a broad background in Mathematics and Statistics, an appreciation of how its various sub-disciplines is related, the ability to use techniques from different areas, and an in-depth knowledge about topics chosen from those offered through the department.
- CO5 Be mathematically, statistically and numerically literate
- CO6 Understand the basic statistical procedures for analysis of research data.
- CO7 Understand organization and summarization of data.
- CO8 Understand the applications of statistical techniques for analysis and interpretation.
- CO9 Use of selective soft wares for qualitative and quantitative data analysis.

SEMESTER II

HND2C06-ONCOLOGY NUTRITION

- CO1 Gain knowledge about different types of cancers
- CO2 To understand how adequate nutrition is beneficial to cancer patients
- CO3 To implement appropriate nutrition screening methods for cancer patients
- CO4 To learn how side effects of cancer treatment can impair nutritional status
- CO5 To apply nutrition management principles for different types of cancer

HND2 C07 FOOD SERVICE MANAGEMENT

- CO1 Understand scientific principles and techniques of food service management
- CO2 Become a successful entrepreneur, professional and pursue higher education
- CO3 Formulate environment friendly innovative food products
- CO4 Acquire skills to establish a food service outlet

CO5 Professionally competent to take up careers in academics, health care and service industry.

CO6 To understand the objectives of different types of food service institution

CO7 Apply knowledge in space allocation of food plants

CO8 Gain knowledge in menu planning, preparation of recipes in large scale and serving and in food costing.

HND2 C08 CLINICAL AND THERAPEUTIC NUTRITION

CO1 Understand the causative factors and metabolic changes in various diseases/disorders.

CO2 Understand the nutrition assessment, planning, implementation, monitoring and follow up in nutrition care process

CO3 Acquire knowledge on the principles of diet therapy.

CO4 Comprehend principles of dietary counselling

CO5 Understand the rationale of prevention of various diseases/disorders.

CO6 Understand dietary counseling for prevention / treatment of various diseases / disorders.

CO7 Acquire knowledge on special therapeutic / health foods.

HND2 C09 NUTRITIONAL MANAGEMENT IN LIFE STYLE DISEASES

CO1 Conduct dietary counseling for prevention and treatment of various diseases / disorders

CO2 Apply new technologies in nutrition care

CO3 Understand the etiology, pathophysiological and metabolic anomalies of acute and chronic disorders / diseases.

HND2 L01 PRACTICAL - CLINICAL AND THERAPEUTIC NUTRITION

CO1 Plan and prepare basic menus and assist in supervising food service personnel in preparing menus and serving of meals

CO2 Develop skills to prepare special diets, special nutrition formulas for patients who are critically ill and require special feeding through oral, enteral or parenteral routes

CO3 To analyze accuracy of meal planned and calculate nutritional value of food

CO4 Develop and implement nutrition care plans, monitor, follow up and evaluate these plans and take corrective measures wherever required

CO5 Schedule work assignments in the dietary unit to facilitate the effective operation of the kitchen and other food preparation or dining areas.