



School of Medical Sciences

Department of Allied Sciences

Bachelor of Science in Food, Nutrition and Dietetics

Course Grid -

Semester-I

S. No.	Course code	Subject	Period			Credit	Evaluation scheme				
			L	T	P		Mid-term			End Term	Total
							Continuous	Mid Term	Total		
1.	FND31101	Human Nutrition - Theory	3	1	0	4	30	20	50	50	100
2.	FND31103	Food Chemistry - Theory	3	1	0	4	30	20	50	50	100
3.	FND31105	Human Physiology – I Theory	3	1	0	4	30	20	50	50	100
4.	FND31107	Functional Foods and Nutraceuticals - Theory	2	0	0	2	30	20	50	50	100
5.	FND31109	English I - Theory	2	0	0	2	30	20	50	50	100
6.	DGS11001	Design Thinking	2	0	0	2	30	20	50	50	100
7.	FND31201	Human Nutrition - Practical	0	0	2	1	N/A	50	50	50	100
8.	FND31203	Food Chemistry - Practical	0	0	2	1	N/A	50	50	50	100
Total			13	3	4	18	180	220	400	400	800

Semester - II

S. No.	Course code	Subject	Period			Credit	Evaluation Scheme				
			L	T	P		Mid-term			End Term	Total
							Continuous	Mid Term	Total		
1.	FND31102	Food Microbiology - Theory	3	1	0	4	30	20	50	50	100
2.	FND31104	Food Science - Theory	3	1	0	4	30	20	50	50	100
3.	FND31106	Human Physiology II - Theory	3	1	0	4	30	20	50	50	100
4.	FND31108	English II - Theory	2	0	0	2	30	20	50	50	100
5.	EIC11001	Venture Ideation	2	0	0	2	30	20	50	50	100
6.	FND31202	Food Microbiology - Practical	0	0	2	1	N/A	50	50	50	100
7.	FND31204	Food Science – Practical	0	0	2	1	N/A	50	50	50	100
8.	FND31206	Human Physiology - Practical	0	0	2	1	N/A	50	50	50	100
Total			13	3	6	19	150	250	400	400	800

Semester - III

S. No.	Course code	Subject	Period			Credit	Evaluation scheme				
			L	T	P		Mid-term			End Term	Total
							Continuous	Mid Term	Total		
1.	FND32101	Principles of Nutrition -Theory	3	1	0	4	30	20	50	50	100
2.	FND32103	Dietetics I - Theory	3	1	0	4	30	20	50	50	100
3.	FND32105	Nutritional Biochemistry - Theory	3	1	0	4	30	20	50	50	100
4.	FND32107	Food Processing and Preservation - Theory	2	0	0	2	30	20	50	50	100
5.	FND32109	Basic Food Science - Theory	2	0	0	2	30	20	50	50	100
6.	IDPI4001	IDP - Inter-disciplinary Project	0	0	0	3	N/A	50	50	50	100
7.	FND32201	Principles of Nutrition - Practical	0	0	2	1	N/A	50	50	50	100
8.	FND32203	Dietetics I - Practical	0	0	2	1	N/A	50	50	50	100
9.	FND32205	Nutritional Biochemistry - Practical	0	0	2	1	N/A	50	50	50	100
Total			13	3	6	22	150	300	450	450	900

Semester – IV

S. No.	Course code	Subject	Period			Credit	Evaluation scheme				
			L	T	P		Mid-term			End Term	Total
							Continuous	Mid Term	Total		
1.	FND32102	Dietetics II - Theory	3	1	0	4	30	20	50	50	100
2.	FND32104	Food Technology - Theory	3	1	0	4	30	20	50	50	100
3.	FND32106	Community Nutrition - Theory	3	1	0	4	30	20	50	50	100
4.	FND32108	Food Biotechnology - Theory	2	0	0	2	30	20	50	50	100
5.	PSG11021	Human Values and Professional Ethics	2	0	0	2	30	20	50	50	100
6.	FND32110	Industry Oriented Viva - Voce	1	0	0	0	N/A	50	50	50	100
7.	FND32202	Dietetics II - Practical	0	0	2	1	N/A	50	50	50	100
8.	FND32204	Food Technology - Practical	0	0	2	1	N/A	50	50	50	100
9.	FND32206	Community Nutrition - Practical	0	0	2	1	N/A	50	50	50	100
Total			12	3	6	17	150	300	450	450	900

Semester-V

S. No.	Course code	Subject	Period			Credit	Evaluation scheme				
			L	T	P		Mid-term			End Term	Total
							Continuous	Mid Term	Total		
1.	FND33101	Nutrition for Life Span -Theory	3	1	0	4	30	20	50	50	100
2	FND33103	Food Service Management - Theory	3	1	0	4	30	20	50	50	100
3.	FND33105	Food Product Development and Quality Control - Theory	3	1	0	4	30	20	50	50	100
4.	FND33107	Science of Bakery and Confectionary - Theory	2	0	0	2	30	20	50	50	100
5.	FND33109	Industry Oriented Viva-Voce	1	0	0	0	N/A	50	50	50	100
6.	FND33201	Nutrition for Life Span - Practical	0	0	2	1	N/A	50	50	50	100
7.	FND33203	Food Service Management - Practical	0	0	2	1	N/A	50	50	50	100
Total			12	3	4	16	120	230	350	350	700

Semester - VI

S. No.	Course code	Subject	Period			Credit	Evaluation scheme				
			L	T	P		Mid-term			End Term	Total
							Continuous	Mid Term	Total		
1.	FND33102	Diet Therapy and Counselling - Theory	3	1	0	4	30	20	50	50	100
2.	FND33104	Food Preservation - Theory	3	1	0	4	30	20	50	50	100
3.	FND33106	Nutrition for Health and Fitness - Theory	2	0	0	2	30	20	50	50	100
4.	FND33108	Food Sanitation and Hygiene - Theory	2	0	0	2	30	20	50	50	100
5.	FND33202	Diet Therapy and Counselling - Practical	0	0	2	1	N/A	50	50	50	100
6.	FND33204	Food Preservation - Practical	0	0	2	1	N/A	50	50	50	100
7.	FND33206	Project Work (Internship)	0	0	0	6	-	-	-	100	100
Total			10	2	4	20	120	180	300	400	700