INTEGRAL UNIVERSITY, LUCKNOW

INTEGRAL INSTITUTE OF ALLIED HEALTH SCIENCES & RESEARCH

DEPARTMENT OF PARAMEDICAL SCIENCES

BACHELOR OF SCIENCE IN NUTRITION AND DIETETICS
(B. Sc. ND)
EVALUATION SCHEME

YEAR/ SEMESTER

II/III

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II/IV

PEOs-POs-PSOs

Integral University, Lucknow
Department of Paramedical Sciences
Study and Evaluation Scheme

Program: B.Sc. Nutrition and Dietetics Semester-III

S. N.	Course code	Course Title	Type of Paper	Period Per hr/week/sem			Evaluation Scheme				Sub. Total	Credit	Total Credits
				L	T	P	CT	TA	Total	ESE			
THEORIES													
1	ND201	Food Processing & Preservation	Core	3	1	0	40	20	60	40	100	3:1:0	4
2	ND202	Nutritional Microbiology	Core	3	1	0	40	20	60	40	100	3:1:0	4
3	ND203	Medical Biochemistry-II	Core	3	1	0	40	20	60	40	100	3:1:0	4
4	ND204	Fundamental of Nutrition-II	Core	3	1	0	40	20	60	40	100	3:1:0	4
5	ND205	Introduction to Food Science	Core	2	1	0	40	20	60	40	100	2:1:0	3
6	ES101	Environmental Studies	Core	2	1	0	40	20	60	40	100	2:1:0	3
PRACTICAL													
1	ND206	Nutritional Microbiology Lab	Core	0	0	2	40	20	60	40	100	0:0:1	1
2	ND207	Medical Biochemistry-II lab	Core	0	0	2	40	20	60	40	100	0:0:1	1
3	ND208	Fundamental of Nutrition-II lab	Core	0	0	2	40	20	60	40	100	0:0:1	1
Total				**16**	**06**	**06**	**400**	**200**	**600**	**400**	**1000**	**25**	**25**

S. N.	Course code	Course Title	Type of Paper	Attributes							United Nation Sustainable Development Goal (SDGs)
				Employability	Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	
THEORIES											
1	ND201	Food Processing and Preservation	Core	√	√	√	√		√	√	3,4
2	ND202	Nutritional Microbiology	Core	√	√	√	√		√	√	3,4
3	ND203	Medical Biochemistry-II	Core	√	√	√	√		√	√	3,4
4	ND204	Fundamental of Nutrition-II	Core	√	√	√	√		√	√	3,4
5	ND205	Introduction to Food Sciences	Core	√	√	√	√		√	√	3,4
6	ES101	Environmental Science	Core			√		√			3,4
PRACTICAL											
1	ND206	Nutritional Microbiology Lab	Core	√	√	√	√		√	√	3,4
2	ND207	Medical Biochemistry -II lab	Core	√	√	√	√		√	√	3,4
3	ND208	Fundamental of Nutrition-II lab	Core	√	√	√	√		√	√	3,4

L: Lecture **T:** Tutorials **P:** Practical **CT:** Class Test **TA:** Teacher Assessment **ESE:** End Semester Examination,
AE= Ability enhancement, DSE- Discipline Specific Elective, **Sessional Total:** Class Test + Teacher Assessment **Subject Total:** Sessional Total + End Semester Examination (ESE)

Integral University, Lucknow

Department of Paramedical Sciences

Study and Evaluation Scheme

Program: B.Sc. Nutrition and Dietetics Semester-IV

S. N.	Course code	Course Title	Type of Paper	Period Per hr/week/sem			Evaluation Scheme				Sub. Total	Credit	Total Credits
				L	T	P	CT	TA	Total	ESE			
THEORIES													
1	ND209	Nutritional; Biochemistry	Core	2	1	0	40	20	60	40	100	2:1:0	3
2	ND210	Principles of Nutrition	Core	2	1	0	40	20	60	40	100	2:1:0	3
3	ND211	Food Analysis and Quality Control	Core	2	1	0	40	20	60	40	100	2:1:0	3
4	ND212	Clinical Biochemistry	Core	2	1	0	40	20	60	40	100	2:1:0	3
5	ND213	Basic Dietetics and Nutritional Assessment	Core	2	1	0	40	20	60	40	100	2:1:0	3
PRACTICAL													
1	ND214	Nutritional Biochemistry Lab	Core	0	0	2	40	20	60	40	100	0:0:1	1
2	ND215	Food Analysis and Quality Control Lab	Core	0	0	2	40	20	60	40	100	0:0:1	1
3	ND216	Clinical Biochemistry Lab	Core	0	0	2	40	20	60	40	100	0:0:1	1
4	ND217	Clinical Posting	Core	0	0	10	40	20	60	40	100	0:0:7	7
Total				**10**	**05**	**16**	**400**	**200**	**600**	**400**	**1000**	**25**	**25**

S. N.	Course code	Course Title	Type of Paper	Attributes							United Nation Sustainable Development Goal (SDGs)
				Employability	Entrepreneurship	Skill Development	Gender Equality	Environment & Sustainability	Human Value	Professional Ethics	
THEORIES											
1	ND209	Nutritional; Biochemistry	Core	√	√	√	√		√	√	3,4
2	ND210	Principles of Nutrition	Core	√	√	√	√		√	√	3,4
3	ND211	Food Analysis and Quality Control	Core	√	√	√	√		√	√	3,4
4	ND212	Clinical Biochemistry	Core	√	√	√	√		√	√	3,4
5	ND213	Basic Dietetics and Nutritional Assessment	Core	√	√	√	√		√	√	3,4
PRACTICAL											
1	ND214	Nutritional Biochemistry Lab	Core	√	√	√	√		√	√	3,4
2	ND215	Food Analysis and Quality Control Lab	Core	√	√	√	√		√	√	3,4
3	ND216	Clinical Biochemistry Lab	Core	√	√	√	√		√	√	3,4
4	ND217	Clinical Posting	Core	√	√	√	√		√	√	3,4

L: Lecture **T:** Tutorials **P:** Practical **CT:** Class Test **TA:** Teacher Assessment **ESE:** End Semester Examination,

AE= Ability enhancement, DSE- Discipline Specific Elective, Sessional Total: Class Test + Teacher Assessment Subject Total: Sessional Total + End Semester Examination (ESE

BACHELOR OF SCIENCE IN NUTRITION AND DIETETICS
(B. Sc. ND)

Program Educational Outcomes
(PEOs)

Program Educational Outcomes (PEOs)

The PEOs are broad statements that describe the career and professional accomplishments that the program is preparing its graduates to achieve in few years subsequent to receiving the degree. The PEO's of the BND program are as follows and the graduates of the Integral University Nutrition and Dietetics program will be expected to:

PEO1:	Upgrade knowledge and skills in a changing healthcare scenario. Communicate with other members of healthcare team, customers and patients in an effective manner.
PEO2:	Understand the applications of nutritional sciences in clinical interventions, communication for health promotion, food service management, food science and processing.
PEO3:	Apply theoretical concepts in laboratory setting as per standard methods in the above mention areas and understand the applications of nutritional sciences in clinical interventions, communication for health promotion, food service management, food science and processing
PEO4:	Comprehend methods of assessing human nutritional requirements, nutritional assessment and diet planning.
PEO5:	To provide students with an opportunity to conduct independent research.

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PROGRAMME OUTCOMES (POs)

BACHELOR OF SCIENCE IN NUTRITION AND DIETETICS
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PROGRAMME OUTCOMES (POs)

PROGRAMME OUTCOMES (POs) POs and its Attributes: -

- Nutrition and Dietetics provides concepts related to human nutrition and helps you become an effective learner and practitioner in all fields of dietetic practice. The course also gives you the opportunity to develop advanced skills in the design and implementation of research in the field of human nutrition and dietetics. It is designed to impart advanced knowledge and skills that is life oriented, career and community oriented. It has special relevance to industry and hospital application with the help of weekly field work, rural camp and hospital/industry internship programme. The programme basic understanding of the correlation between food and health. To impart students a systematic approach to basic and applied aspects of food processing and technology. The graduates of Nutrition and Dietetics Programmed of the Integral University will be expected to:

PO-1:	Provide and equip students with knowledge and critical thinking in understanding the recent developments of nutritional science and novel food usage with evidence-based approach.
PO-2:	Train on innovative product/process development applying the science of food and to be able to serve in core industry, which leverages diverse food science and nutrition domains including, disease prevention, product development, safety & quality control.
PO-3:	Harness the skills required to be an efficient entrepreneur and to be able to build competent nutrition professionals to address the health related community issues.
PO-4:	Perform in applied nutrition fields including public health and diet therapy and enable students to confidently pursue higher studies and research in nutrition and interdisciplinary areas.
PO-5:	To apply technical skills, knowledge of food science and nutrition, critical thinking, and decision-making skills in research and development.
PO-6	Analyse the relationships between various nutrients and physiological disorders and various diet therapies and Communicate

	methods of assessing human nutritional requirements, nutritional assessment and diet planning.
PO-7:	Understanding of novel and innovative food sciences and emerging technologies to acquire skills in diet counseling and feeding of patients.
PO-8:	Combine the knowledge of food science nutrition and dietetics overcome food wastage, malnutrition and lifestyle disorders.
PO-9:	Apply the knowledge of processing and preservation techniques in increasing the shelf life of food products.
PO-10:	To enable the students to develop skills in planning, calculating, modifying the nutrient requirements and in preparation of therapeutic diets.
PO-11:	Understand the applications of nutritional sciences in clinical interventions, communication for health promotion, food service management, food science and processing.
PO-12:	Basically this is interdisciplinary programme with knowledge of human anatomy, microbiology, biochemistry and their role in relation to food and health.

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Program Specific Outcomes (PSOs)

BACHELOR OF SCIENCE IN NUTRITION AND DIETETICS (B. Sc. ND)
PROGRAMME SPECIFIC OUTCOME (PSOs)

Program Specific Objectives (PSOs) are specific statements that describe the professional career accomplishment that the program is designed. The PSO's of the BND program are as follows:

PSO1:	Perform in applied nutrition fields including public health and diet therapy.
PSO2:	Build competent professionals in the field of food industry, health care sector to address societal & national needs.
PSO3:	Serve in core food industry, which leverages diverse food science domains including food biotechnology, product development, safety & quality control.
PSO4:	Develop feasible solutions against major nutrition related health issues in country and confidence to implement nutrition education program in community.
PSO5:	Create competitive dietician and nutritionists in various fields – hospitals, health care sectors, sports nutrition and food service institutions.