

BANKURA CHRISTIAN COLLEGE

Department of Nutrition

COURSE OUTCOME

Papers	Title	Course outcome
Semester-I		
C1 T1	Human Physiology I	It will help the students to acquire knowledge about the cells and different systems (Cardiovascular system, digestive system, respiratory system and excretory system) in our body.
C2 T2	Food Science and Basic Nutrition I	The students will be able to gain basic knowledge on foods, nutrients (carbohydrate, protein and fat) and dietary fibres — there classifications and functions.
C1 P1	Human Physiology I (Practical)	This practical course will enable the students to measure blood pressure, to determine blood group and to analyze blood for TC & DC, bleeding time, clotting time etc.
C2 P2	Food Science and Basic Nutrition I (Practical)	It will provide knowledge about colorimetric estimation of carbohydrate and protein and qualitative detection of carbohydrates.
GEIA	Fundamentals of Nutrition and Food Science	The students will be able to know about macro and micro nutrients — there sources, functions, consequences of deficiency and excess. It will also help to gain knowledge on foods, food groups and balanced diet.
GEIB	Food allergies and intolerance	The students will be able to know the development, types, clinical manifestations, diagnosis and dietary management of food allergies and intolerance.

Semester-II		
C3 T3	Human Physiology II	It will help the students to acquire knowledge about endocrine system, reproductive system, musculo- skeletal system in our body.
C4 T4	Food Science and Basic Nutrition II	The students will be able to gain basic knowledge on vitamins, minerals and water — there classifications, functions and consequences of deficiency & excess.
C3 P3	Human Physiology II (Practical)	This practical course will help the students to know the histological structure of different organs of our body from the practical knowledge. The students will be able to estimate the haemoglobin level.
C4 P4	Food Science and Basic Nutrition II (Practical)	This practical course will enable the students to know the presence of specific nutrient in a specific food (calcium in milk, ascorbic acid on citrus foods).
GE2A T2A	Food Groups and Cooking Methods	It will provide knowledge on nutritional contribution of different foods included in food groups. It will also provide knowledge on different methods of cooking.
GE2A P2A	Food Groups and Cooking Methods (Practical)	It will provide practical knowledge on different methods of cooking and preparation of dishes involving each food groups.
GE2B	Food Toxicity Diseases	It will provide knowledge on toxicological effects of some food due to the presence of naturally occurring toxicants present in foods.
Semester-III		
C5 T5	Nutritional Biochemistry I	The course would strengthen the students with in- depth knowledge on enzyme (classification, properties, kinetics etc.), and metabolism of carbohydrates, proteins and fats.

C6T6	Food Commodities	This core course will provide the knowledge on nutritional aspects of different food commodities (such as cereals, pulses & legumes, milk & milk products, meat, fish, egg, vegetables & fruits, beverages etc.).
C7 T7	Human Nutrition	It will provide knowledge on human nutrition during different stages of life. It will also provide knowledge on Recommended Dietary Allowances and energy in human nutrition.
C7 P7	Human Nutrition (Practical)	This practical course will enable students to plan and prepare diets for different age groups and different physiological conditions.
SEC 1	Food Adulteration (Practical)	This course provides practical knowledge of detecting the presence of adulterant in different food stuffs.
GE3A T3A	Nutrition through Lifespan	This course provides knowledge on physiological changes during different stages of life and nutritional requirements at these stages.
GE3A P3A	Nutrition through Lifespan (Practical)	It will provide practical knowledge to plan and prepare diets for different age groups and different physiological conditions.
GE3B T3B	Community Nutrition	This practical course will enable students to determine the nutritional status of the people of the community and to know the different factors that affect the community health.
GE3B P3B	Community Nutrition (Practical)	The students will be able to determine the nutritional status of the people by anthropometric measurement, clinical assessment and diet survey.

Semester-IV

C8T8	Nutritional Biochemistry II	The course would strengthen the students with in-depth knowledge in nucleic acids (DNA & RNA), central dogma of life (replication, transcription and translation), biochemical roles of vitamins and minerals).
C9T9	Diet Therapy I	The course will enable students to learn about the different aspects of therapeutic diet and its application in weight management, fever & infection, surgical conditions and gastrointestinal diseases.
C10 T10	Diet Therapy II	The course will enable students to learn about the application of therapeutic diet in anaemias, diabetes mellitus, cardiovascular diseases, liver diseases and renal diseases.
C9 P9	Diet Therapy I (Practical)	This practical course will enable students to plan and prepare different types of therapeutic diet. It will also help the student to prepare diet chart for obese persons and patients with peptic ulcer.
C10 ^{p y} 1	Diet Therapy II (Practical)	This practical course will enable students to plan and prepare diet chart for patients with cardiovascular diseases, diabetes mellitus, glomerulonephritis and anaemia.
SEC2	Practical Approaches in Food and Nutrition (Practical)	It will provide knowledge on planning meals for adults of different activity level of different income groups. It will also provide knowledge on assessing self diet (by 24 hours recall method) provide practical knowledge on market survey.
GE4A T4A	Food safety and standards	It will provide knowledge on different aspects of food safety, food laws, food handling practices and food contamination with its hazards.
GE4A P4A	Food safety and standards (Practical)	This course will provide practical knowledge of detecting the presence of adulterant in different food stuffs and helps to conduct market survey.

GE4B T4B	Therapeutic Nutrition	The course will enable students to learn about the different aspects of therapeutic diet and its application in weight management, diabetes mellitus, fever, liver diseases and gastrointestinal diseases.
GE3B P3B	Therapeutic Nutrition (Practical)	This practical course will enable students to plan and prepare different types of therapeutic diet for patients with obesity, type II diabetes, fever, viral hepatitis and cardiovascular diseases.
Semester-V		
C11 T11	Community Nutrition	The course will provide knowledge on the different aspects of community nutrition such as community health including its modulating factors, nutritional status assessment, nutritional monitoring & surveillance. It will help to know the causes and consequences of malnutrition and the role of different national and international agencies to combat malnutrition. It will also provide knowledge on different nutritional intervention programme (ICDS, Midday Meal Programme etc.).
C12 T12	Community Hygiene and Sanitation	The course provides knowledge of basic concept on hygiene & sanitation, community water & waste management and food borne & water borne diseases (causes, mode of transmission and prevention & control).
C11 P11	Community Nutrition (Practical)	This practical course will enable students to assess nutritional status of the people of the community by anthropometric measurement & clinical assessment, to prepare growth chart and to conduct diet survey.
DSE1 TI	Food Safety and Sustainable Nutrition	The course provides knowledge on food preservation, food standards & food laws, organic foods & genetically modified foods and functional foods.
DSE1 P1	Food Safety and Sustainable Nutrition (Practical)	The students will be able to prepare preserved food products such as jam, jelly, squash and pickles.

DSE2 T2	Food Service Management	The student will be able to know the different aspect of food service management including food hygiene & sanitation, menu planning, methods of cooking and food services.
DSE3 T3	Maternal and Child Health	It will provide knowledge on different indicators of maternal and child health, physiology of pregnancy & lactation, feeding problems and management of preterm and low birth weight baby and feeding problems and management of children with special needs.
DSE3 P3	Maternal and Child Health (Practical)	The students will be able to plan and prepare weaning foods, supplementary foods for children, pregnant women and lactating mothers.
DSE4 T4	Basic Principles of Biophysics	It will provide knowledge on different biophysical processes (surface tension, viscosity, absorption, adsorption, diffusion and osmosis), chemistry of acids, bases, pH and buffer.
Semester VI		
C13 T13	Food Microbiology	The course will help students to know the sources of microorganisms in foods, the growth of microorganisms, spoilages of different food commodities, microbial examination of water and milk.
C14 T4	Epidemiology	The course will provide knowledge about health & diseases, principles & methods of epidemiology and epidemiology of different communicable diseases.
C13 P13	Food Microbiology (Practical)	The course will provide practical knowledge on Gram staining of bacteria and preparation of culture media. It will also help the student to determine the potability of water.
DSE5 T5	Public Health Nutrition	The course will help students to acquire knowledge on nutritional deficiency disorders, sports nutrition, space nutrition and nutrition during emergencies it will also provide knowledge on nutritional management of

		cancer, thalassemia and AIDS.
DSE5 P5	Public Health Nutrition (Practical)	The practical course will enable students to plan and prepare dishes to treat nutritional deficiencies and will help to gather knowledge on national nutrition programme.
DSE6 T6	Inborn Error of Metabolism and Food Allergies	The students will be able to know the development, types, clinical manifestations, diagnosis and dietary management of food allergies and intolerance.
DSE7 7	Nutrigenomics	The course will help students to acquire basic concept on nutrigenomics, pharmacogenomics, health informatics, nucleic acid and protein data bases and BLAST.
DSE7 7	Nutrigenomics (Practical)	The practical course will enable students to retrieve nucleic acid and protein sequence from databases and to align the sequences by BLAST.
DSE8 T8	Nutrition Education	The students will be able to know the objectives, methods and importance of nutrition education.