

PROGRAM OUTCOMES, PROGRAM SPECIFIC OUTCOMES, COURSE OUTCOMES

Program Outcome	Utilize knowledge from the physical and biological sciences as a basis for understanding the role of food and nutrients in health and disease processes. Students will be able to prepare and deliver effective presentations of technical information to food science and nutrition professionals and to the general public.
Program Specific Outcome	Able to provide nutrition counseling and education to individuals, groups, and communities throughout the lifespan using a variety of communication strategies. Able to apply technical skills, knowledge of health behavior, clinical judgment, and decision-making skills when assessing and evaluating the nutritional status of individuals and communities and their response to nutrition intervention. Students can implement strategies for food access, procurement, preparation, and safety for individuals, families, and communities. Apply food science knowledge to describe functions of ingredients in food.
Course: BSC(food, nutrition & dietetics)	Outcomes
Plant food science	Students will gain the knowledge regarding nutritional classification of food, method and media of cooking, nutritive value and processing, storage of plant based foods.
Principles of nutrition	Understand the functions and sources of nutrients, role of nutrients in maintenance of good health.
Human physiology	Able to understand the physiological processes and functions as applicable to human nutrition
Animal food science	Gain knowledge regarding nutritive value, classification, processing, preservation and storage of animal foods. Also students understand the medicinal value of Indian spices and condiments.
Human nutrition	Able to identify what foods are good sources for what nutrients. Students will be familiar with factors affecting for the absorption of nutrients.
Life span nutrition	Gain knowledge about food pyramid, vegetarian diet, menu planning and nutritional needs during infancy to adolescents.
Dietetics	Students able to understand principles of diet therapy, modification of normal diet for therapeutic purposes and the role of dietitian.
Chemistry	Gain the knowledge about the basic principles, fundamental concepts, modern analytical methods and exposing the students to the rapid development of every phase of chemistry.

Computer application	Students gain the knowledge regarding MS Windows, MS Word, MS Excel, graphics software, internet basics, MS PowerPoint etc...
Nutrition through life cycle	Understand the nutritional requirement of adults, nutritional needs during pregnancy and lactation, physiological changes and hormones involved during pregnancy and lactation, effects of ageing and life expectancy.
Diet therapy	Students able to demonstrate counseling techniques to facilitate behavior change. Identify and describe the roles of others with whom the registered dietitian collaborates in the delivery of food and nutrition services.
Food microbiology	Able to understand the important pathogens and spoilage microorganisms in foods, the most likely sources of these organisms, and the conditions under which they grow, the role of beneficial microorganisms in foods and their use in fermentation processes. Students able to use appropriate laboratory techniques to enumerate, isolate, and identify microorganisms in foods.
Nutritional biochemistry	Understand the biological processes and systems as applicable to human nutrition. Students will understand the principles of biochemistry and also chemistry of major nutrients.
Therapeutic diets	Students able to understand the causes, symptoms, risk factors and dietary management of different disease conditions like DM, gall bladder & pancreas, kidney and liver diseases.
Food law and food standards	Able to locate and interpret government regulations regarding the manufacture and sale of food products. Gain knowledge about the properties and uses of various food packaging materials. Can identify the adulterants added to foods.
Principles of food preservation	Understand the basic principles of food preservation methods, including high temperature, drying and dehydration, high pressure, fermentation etc...
Clinical dietetics	Gain knowledge about aetiology, risk factors, clinical features and dietary management of cancer, HTN, CVD, genetic and mental disorders.
Quality control	Understand the techniques that can be used to monitor quality of raw ingredients and final products. Can conduct appropriate sensory evaluation tests to answer specific questions regarding food attributes or consumer preferences. Able to know the uses of food additives and how food is fortified with nutrients.
Food preservation	Understand the basic principles of food preservation methods, including low temperature, heating, using chemicals and food irradiation