

				Teaching and Evaluation Scheme								
			Theory			Practica	l					
Subjec tCode	Category	Subject Name	End Se mUniversity	Two Ter	chers ssme	End Sem Universit yExam	Teachers Assessme	L	Т	Р	CREDITS	
MFSN101	СС	Advanced Food Science	60	20	20	0	0	3	0	0	3	

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit; ***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks

Course Educational Objectives (CEOs): The Students will:

CEO1: understand about composition and nutritive value of food.

CEO2: gain knowledge about food processing, shelf-life extension, reduction of toxins andenhancement in sensory quality of food.

Course Outcomes (COs): Student should be able to:

- **CO1**: Increase food quality in day today's life by knowing various cooking methods heat effectivity on food and skill full in evaluation of food through senses.
- CO2: developed profound understanding for nutrient storing and processing.

CO3: Familiarize with role of Food Additives in food preparation and food toxins.

CO4: acquainted with knowledge of food spoilage, food preservation and food adulteration.

Syllabus

UNIT I

- Introduction to Food Science: scope and development. Food preparation: Basic terminology of cooking methods, chemical, physico-chemical and microbiological effects of heat on food constituents.
- Sensory evaluation of food: introduction and methods.

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			Teaching and Evaluation Scheme								
			Theory			Pra	ctical				
Subjec tCode	Category	Subject Name	End Se mUniversity	Two Ter	Teachers Assessme	End Sem Universit yExam	Teachers Assessme	L	Т	Р	CREDITS
MFSN 101	CC	Advanced FoodScience	60	20	20	0	0	3	0	0	3

 $\label{eq:Legends: L-Lecture; T-Tutorial/Teacher Guided Student Activity; P-Practical; C-Credit.$

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks

UNIT II

Effects of cooking, processing, and storage on nutrients in: Cereals, pulses, fruits, Vegetables, Milk and milk products, meat, fish and poultry, sugars and beverages.

UNIT III

Role of Food Additives in food preparation: Antioxidants, Coloring agents, Curing agents, Emulsifiers. Flavoring agents, Leavening agents, Nutrient supplements, Sweeteners. pH controllers and preservatives.

UNIT IV

Food toxins: Naturally occurring toxins- Trypsin inhibitors, hemagglutinins, lathyrogens, aflatoxins, saponins, cyanogen's, gossypol and glucosinolates etc.

UNIT V

- Food Preservation: Causes of food spoilage, principles of food preservation, and methods of food preservation.
- Food adulteration: definition, common adulterants in different foods.

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			Teaching and Evaluation Scheme									
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Subjec tCode	Category	Subject Name	End Se mUniversity	Two Ter	chers	End Sem Universit yExam	Teachers Assessme	L	Т	Р	CREDITS	
MFSN 101	CC	Advanced FoodScience	60	20	20	0	0	3	0	0	3	

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit; ***Teacher Assessment** shall be based following components: Quiz/Assignment/

Project/Participation in Class, given that no component shall exceed more than 10 marks

Suggested readings:

- Singh, A. (2019). Advances in Food Science and Nutrition. Agrotech Press. New Delhi.
- Srilakshmi, B. (2015). Food Science. New Age International Limited, New Delhi.
- Manay, M. and Manay, S.N. (2014). Food Facts and Principles. New Age International (P)
- Limited, New Delhi.
- Potter, N.N. (2007). Food Science. C.B.S Publishing, New Delhi, India
- Mudambi, S. (1997). Food Science. New Age International (P) Limited, New Delhi.

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Subject			ŗ	Гheor У		Pra	ctical				
Subject Code	Category		End Sem Universit yExam	Two Ter	Teachers Assessme	End Sem Universit yExam	Teachers Assessme	L	Т	Р	CREDITS
MFSN 102	СС	Advanced Human Nutrition	60	20	20	0	0	3	0	0	3

 $\label{eq:Legends: L-Lecture; T-Tutorial/Teacher Guided Student Activity; P-Practical; C-Credit;$

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

Course Educational Objectives (CEOs): The students will:

CEO1: learn about the various important nutrients required for maintaining human health and leading an active lifestyle.

CEO2: know the types, functions, and utilization of nutrients.

Course Outcomes (COs): Student should be able to:

CO1: gain knowledge of energy components with recommendations according to lifescale.

CO2: develop profound understanding for Macro and Micronutrients.

CO3: utilize the gained knowledge of nutrients classification, functions, utilization and clinical implications in improving the quality of life.

Syllabus

UNIT I

Energy Metabolism

 Components of energy expenditure – A review, Current methodology for determining energy requirements, Current recommendations for energy intake of different age, sex groups, Disorders of energy metabolism: Obesity and under nutrition. Short term and longterm weight maintenance (Gut fill cues, Glucostat theory, Lipostat theory), Metabolic syndrome from Cardiology and endocrinology perspective.

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Subjec tCode Category Subject	Subject Name	End Sem Universit yExam	Two Ter	ssr	End Sem Universit yExam	Teachers Assessme	L	Т	Р	CREDITS	
MFSN 102	СС	Advanced Human Nutrition	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit;

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

UNIT II

Carbohydrates

- Classification, digestion, absorption and utilization: An appraisal, Simple and Complex carbohydrates, Non-starch polysaccharides and fibre constituents and their role in Nutrition, Newer functional role of carbohydrates in human nutrition,
- Disorders related to carbohydrate metabolism, Polyols, Glycemic Index, Glycemic load and Satiety index: Clinical implications.

UNIT III

Lipids

- Classification, digestion, absorption, transport, A review Functions of essential fatty acids, and Long chain PUFA in human metabolism. Role of n3 and n6 fatty acids in health and disease, Hyperlipidemia and nutritional aspect, Phytochemicals & Plant sterols in human nutrition, Visible and invisible fats in diets, Human requirements of essential fatty acids.
- Assessment of Lipid status and recommendations for heart friendly diets.

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MFSN 102	СС	Advanced Human Nutrition	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit;

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

UNIT IV

Proteins

- Classification, digestion, absorption and transport. Review on Non protein compounds and their biological functions, Metabolism of proteins Role of liver and muscles, The conceptof nitrogen balance, the concept of obligatory nitrogen losses and their relevance to protein requirement and human requirements for proteins.
- Current methodology fordetermining protein requirements and essential amino acid requirements. Concept of quality of protein and method for measuring it.

UNIT V

Vitamins and Minerals

- Fat Soluble Vitamins A, D, E, K and Water Soluble Vitamins (Thiamine, Riboflavin, Niacin, Pyridoxine, Folic acid, Ascorbic acid, Biotin) Minerals (Calcium, Phosphorous, Iron, Copper, Zinc, Iodine) and Trace Minerals and electrolytes (Selenium, Chromium, sodium, Potassium). Structures of vitamins and minerals, digestion, absorption, transport and metabolism. Bioavailability: Modulators and Biochemical functions.
- Assessment of vitamin and mineral status, Interaction with other nutrients, Toxicity and deficiency, and RDA 2020.

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Subject Code	Category	Subject Name	End Sem Universit yExam	Two Ter	hess	End Sem Universit yExam	Teachers Assessme	L	Τ	Р	CREDITS
MFSN 102	CC	Advanced Human Nutrition	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit; ***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

Suggested readings.

- Bamji, M. S. (2021). Textbook of Human Nutrition. CBS Publishers.
- Jatana, A. Daphnee, D. K. Haritha, S. Rohatgi, R. & Pandya Yeptho, K. (2022). *Apollo Clinical Nutrition Handbook.* Jaypee Publisher.
- Denis, M. M. and Robert E.C. (2018). Advanced Human Nutrition. Jones & Bartlett Learning.
- Venkatraman, S. and Dandekar, P. S. (2021). Nutrition and Biochemistry for Nurses. Elsevier India.
- Shils, M. Olson, JA. Shike, M. Ross, AC. Cabellaro, B. and Cousins, RJ. (2006). *Nutrition Modern Health and Disease*. Lippincott, Williams and Wilkins publications.

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Subject Code		Subject Name	End Se mUniversity	Two Ter	Teachers Assessme	End Sem Universit yExam	Teachers Assessme	L	Т	Р	CREDITS
MFSN 103	CC	Human Physiology	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit;

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

Course Educational Objectives (CEOs): The Student will-

CEO1: acquired knowledge about the various physiological structures of the body.

CEO2: understand the functions and roles of various systems and organs in the body.

Course Outcomes (COs): Student should be able to -

CO1: expand knowledge about cellular science.

CO2: develop profound knowledge about various systems and their responsibility in the body.

CO3: gain knowledge about vaccination, immunity and respiratory system.

Syllabus

UNIT I

Physiological principles: Cell structure and function, body fluid compartments, transport mechanisms, homeostasis and feedback control systems

UNIT II

General organization of the Nervous system: Sensory and motor nerves, major levels of nervous system function, Central and autonomic nervous systems, transmission of nerve impulse, synapse and neurotransmitters.

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			Teaching and Evaluation Scheme								
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tCode	Category	Subject Name	End Se mUniversity	Two Ter	chers	End Sem Universit yExam	Teachers Assessme	L	Т	Р	CREDITS
MFSN 103	СС	Human Physiology	60	20	20	0	0	3	0	0	3

 $\label{eq:Legends: L-Lecture; T-Tutorial/Teacher Guided Student Activity; P-Practical; C-Credit;$

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

UNIT III

- Digestion and absorption in the gastrointestinal tract: Digestion and absorption of carbohydrates, fats and proteins, gastrointestinal hormones.
- Blood: composition of blood, functions of blood constituents, homeostasis, blood transfusion and tissue transplant. Circulatory system: Pumping of heart, cardiac cycle, ECG and blood pressure.

UNIT IV

- The immune response: humoral and cell-mediated. vaccination.
- Transport and exchangeof respiratory gases (carbon-dioxide, oxygen and ammonia) and respiratory control.

UNIT V

- Elements of Reproductive physiology: Sex hormones. Breast milk production and its role in contraception. Principles of Endocrinology: Chemical control of metabolism, adrenaline, thyroid hormones.
- Control of water and electrolyte metabolism, calcium metabolism. Prostaglandins, endorphins and enkephalins. Renin-angiotensin system.

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Subject Code	Category	Subject Name	End Sem Universit yExam	Two Ter	Teachers Assessme	End Sem Universit yExam	Teachers Assessme	L	Т	Р	CREDITS
MFSN 103	СС	Human Physiology	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit; ***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

Suggested readings:

- Hall, J. (2020). Textbook of Medical Physiology, International Edition. Elsevier.
- Stuart I. F., Rompolski, K. (2018). Human Physiology. McGraw Hill.
- Jain, A. K. (2008). *Human Physiology in a nutshell*. Arichal Publishing Company, Sirmour (H.P).
- Chaudhury, K.C (2004). *Concise Medical Physiology*. New Central Book Publishing, Calcutta.
- Ganong, W.F. (2001). *Review of Medical Physiology*. Tata McGraw-Hill publishing company. New Delhi.

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Subject Code		Subject Name	End Sem Universit yExam	Two Ter	Teachers Assessme	End Sem Universit yExam	Teachers Assessme	L	Т	Р	CREDITS
MFSN 104	SEC	Institutional Food Management	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit;

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

Course Educational Objectives (CEOs): The students will -

CEO1: understand the process of planning, organizing and controlling the management offood and other resources in institutions.

CEO2: Impart necessary expertise to function as food plant manager.

CEO3: Plan suitable strategies for the marketing of a specific food product

product.

CEO4: Develop critical abilities necessary to start their own food service unit leading toentrepreneurship.

Course Outcomes (COs): Student should be able to -

CO1: understand the basics and types of food service units.

CO2: develop managerial skills in food service industries.

CO3: update the skills and techniques in starting up a food service unit successfully.

CO4: develop skills of food safety, quality control and laws affecting Food Service Operations.

Syllabus

UNIT I

- Food Service systems: Introductory concepts and development.
- Types of food services:Hospital, hostel, cafeterias and community kitchens.

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Subject Code	Category	Subject Name	End Sem University Fxam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	Р	CREDITS
MFSN 104	СС	Institutional Food Management	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit; ***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks.

UNIT II

- Planning for food services in hospitals: physical plant, its location, floor plans, space allowance, kitchen units, storage unit, baking, dishwashing and servicing unit.
- Equipment requirement: For food preparation, storage, distribution and serving. Manpower requirement: Personnel management, selection, training and supervision.

UNIT III

- Food service management: menu planning, receipt of food and its storage, principles and techniques in quantity food production. Food Service.
- Time and energy management. Financial Management: Principles of accounting, pricing and cost control.

UNIT IV

Food Safety and Quality Control: Introduction to quality assurance and food safety assurance, Current concepts of quality control, Quality assurance programme; Quality plan, documentation of records, products standards, Product and purchase specifications, process control and HACCP, hygiene and housekeeping, corrective action, quality and programme and total quality process.

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Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	ГР	CREDITS		
MFSN 104	СС	Institutional Food Management	60	20	20	0	0	3	0	0	3		

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P – Practical; C - Credit; ***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks

UNIT V

Laws affecting Food Service Operations: Consumer Protection Laws, Consumer concerns. Personnel laws.

Suggested readings:

- Sethi, M. (2016). *Institutional Food Management*. New Age International Private Limited.
- Raske, L. (2017). Food service Management Fundamentals. Scitus Academics.
- Bansal, T. (2011). *Hotel facility and planning*. Oxford publishing, New Delhi.
- Davis, B., Lockwood, A and Pantelidis, I. (2008). *Food And Beverage Management*. Butterworth Heinemann.
- Sethi, M. (2008). *Catering Management*. New Age International (P) Ltd.

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Subject Code	Category	Subject Name	End Sem Universit yExam	Two Ter	chers ssme	End Sem Universit yExam	Teachers Assessme	L	Т		CREDITS
MFSN 105	CC	Applied Nutrition	60	20	20	0	0	3	0	0	3

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit;

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks

Course Educational Objectives (CEOs): The students will -

CEO1: apply the knowledge of prescribing individualized dietary regimen for Health andfitness.

CEO2: discuss the significance of food and drug interactions in the present clinical scenario.

CEO3: explain the importance of nutritional genomics in improving health outcomes. **CEO4:** compile knowledge of pharmacology, gene- nutrient and drug- nutrient

interactions into the nutrition care process.

Course Outcomes (COs): Student should be able to-

CO1: Comprehend intricacies of nutrition support in applied aspects with importance of nutrition for health and fitness in especial condition and its disorder.

CO2: inculcate concept of immunity and immunity in varying nutritional state.

CO3: acquainted with food and drug interrelationship and effect of drugs on nutritionabsorption and utilization.

CO4: Understand food fads and food efficacy in alternative medicines.

CO5: Develop profound understanding for food biotechnology.

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				Teaching and Evaluation Scheme									
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Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	hers ssment	End Sem University Exam	Teachers Assessment	L	Т	Р	CREDITS		
MFSN 105	СС	Applied Nutrition	60	20	20	0	0	3	0	0	3		

 $\label{eq:Legends: L-Lecture; T-Tutorial/Teacher Guided Student Activity; P-Practical; C-Credit;$

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks

Syllabus

UNIT I

- Nutrition for Health and Fitness: Nutrition in eating disorders. Anorexia Nervosa and Bulimia. Nutrition for exercise and sports performance.
- Nutritional requirements for optimum performance. Ergogenic aids. Carbohydrate loading. Nutrition for bone health. Role of nutrition in skin and hair care: Cosmetic effects of diet. Cellulite. Allergies. Anti-aging foods. Foods as cosmetic agents.

UNIT II

Nutrition and immunity: Basics of immunity. Nutrition in infections. Immunity in varying nutritional states.

UNIT III

- Drug-nutrient interrelationships: Effects of drugs on nutrient absorption and utilization, effects of foods and nutrients on drug utilization.
- Food toxins: Chemical toxins, pesticides, insecticides, metallic, their residual and harmful effects, methods of removal.

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Subject Code			Teaching	g and Ev	aluation S	Scheme					
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	Category	Subject Name	End Sem University Exam	Two Term Exam	hers ssmei	End Sem University Exam	Teachers Assessment	L	Т	Р	CREDITS
MFSN 105	СС	Applied Nutrition	60	20	20	0	0	3	0	0	3

 $\label{eq:Legends: L-Lecture; T-Tutorial/Teacher Guided Student Activity; P-Practical; C-Credit;$

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks

UNIT IV

- Scientific evaluation of food-related beliefs: Fads.
- Application of research methodology in claims of efficacy of foods used in alternative systems of medicines: ayurvedic, herbaland home remedies.

UNIT V

- Application of Biotechnology in food: GM foods and their health implications.
- functionalfoods, organic foods, impact of WTO in food regulation.

Suggested readings:

- Sohi, D. and Randhawa T. (2022). *Textbook of Applied Nutrition & Dietetics*. S. Vikas and Company.
- Wardlaw, G. (2010). *Contemporary Nutrition and Diet Therapy*. Benchmark publications.
- D Souza. and Pradhan, S.B.S. (2010). *Handbook Of Applied Nutrition, Dietotherapy & Diet Management*. D Publishers and Distributors Pvt Ltd.
- Whitney, E.R and Rodney Roltes, S. (1996). *Under Standing Nutrition*. West Publishing Company, New York, USA.
- Shils. M.E. (2006). *Modern Nutrition in Health and Disease*. Lippincot, Williams & Williams, USA.
- Mahan, L.K. & Escott Stump, S. (2000). *Krause's Food Nutrition and Diet Therapy*. WB Saunders & Co. London.

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			Teaching and Evaluation Scheme									
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Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exa	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	Р	CREDITS	
MFNL 106	SEC	Food and Nutrition Lab	0	0	0	90	60	0	0	4	2	

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit;

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation in Class, given that no component shall exceed more than 10 marks

Course Educational Objectives (CEOs): The Students will -

CEO1: acquired particle knowledge for food weight, BMR and Qualitative analysis of nutrients.

CEO2: practice using senses to do sensory evaluation and measurements of biochemicalmarker.

Course Outcomes (COs): Students should be able to-

CO1: skillful in distinguishing raw and cooked weight of Food.

CO2: develop profound knowledge of sensory evaluation of various food groups' samples.

CO3: learn methods for taking biochemical markers with the help of medical equipments. **CO4:** understand qualitative analysis for Carbohydrates and Proteins.

List of Practical's:

a) Food Science

- 1. Raw weights and cooked weights of servings, nutritive value and cost of common Indian recipes, such as chapatti, dal, rice, vegetables, etc. Relationship between nutritive value, volume and weight.
- 2. To conduct sensory evaluation of the given samples using descriptive method.
- 3. To conduct sensory evaluation of sugar sample with the help of 'Duo trio test' and prepareevaluation card for the same.
- 4. To conduct sensory evaluation of sugar samples using 'Triangle Test' and prepare an evaluation card for the same.

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Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exa	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	Р	CREDITS
MFNL 106	SEC	Food and Nutrition Lab	0	0	0	90	60	0	0	4	2

Legends: L - Lecture; T - Tutorial/Teacher Guided Student Activity; P - Practical; C - Credit;

***Teacher Assessment** shall be based following components: Quiz/Assignment/ Project/Participation inClass, given that no component shall exceed more than 10 marks

- 5.To study and conduct sensory evaluation of different pairs of sugar with lemon samplesusing 'paired test' and prepare score card for the same.
- 6. To study and detect various adulterants in food stuffs.

b) Human Physiology

- 1. Blood pressure measurement by Sphygmomanometer
- 2. Energy requirements of self- calculation of BMR and activity increments.
- 3. Identification of deficiency diseases on the basis of clinical signs and symptoms.
- 4. Qualitative estimation of carbohydrates.
- 5. Quantitative estimation of carbohydrates.
- 6. Qualitative estimation of protein.
- 7. Quantitative estimation of protein.
- 8. Blood Sugar measurement by Glucometer.

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			Teaching	g and E	valuation	n Scheme					
			Theory			Practica					
Subject Code	Category	Subject Name	End Sem University Exam	Two Term Exam	Teachers Assessment	End Sem University Exam	Teachers Assessment	L	Т	Р	CREDITS
MFNV 107	CV	Comprehensive Viva	0	0	0	60	40	0	0	0	2

Note: Comprehensive Viva of the candidates in presence of subject expert and faculty members.

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