

## Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore Shri Vaishnav Institute of Home Science Choice Based Credit System (CBCS) in Light of NEP-2020 General Electives UG GE II/IV

Subject Code	Category	Subject Name	Teaching and Evaluation Scheme								
			Theory			Practical					
			End Sem University Exam	Two Term Exam	Teacher s Assessm ent	End Sem Universi ty Exam	Teache rs Assess ment	L	Т	P	CREDITS
GUFN202	GE	Human Nutrition	60	20	20	0	0	4	0	0	4

**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**: develop understanding about human nutrition components and their functions.

**CEO2:** gain knowledge about various nutrients, its sources and different cooking methods.

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

**CO1**: understand the importance of food and nutrition.

CO2: comprehend about food groups, balanced diet and BMI.

CO3: recognize functions, sources and deficiencies of macro and micronutrients.

**CO4:** understand the importance of different cooking methods and methods to increase quality of foods.

### **Syllabus**

### UNIT I

Basic concepts in food and nutrition: basic terms used in study of food and nutrition, understanding relationship between food, nutrition and health, functions of food-Physiological, psychological and social.

#### **UNIT II**

Food groups and its types. concept of balanced diet, food pyramid and body mass Index.



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### **UNIT III**

Nutrients: functions, dietary sources and clinical manifestations of deficiency/ excess of the following nutrients- Carbohydrates, lipids and proteins, fat soluble vitamins, water soluble vitamins and minerals.

### **UNIT IV**

Methods of cooking: Dry, moist, frying and microwave cooking. Advantages, disadvantages and the effect of various methods of cooking on foods.

### **UNIT V**

Nutrient losses in cooking and enhancing the nutritional quality of foods: Supplementation, Germination, Fermentation and Fortification.

## **Suggested Books:**

- Bamji, M.S. Krishnaswamy, K. Brahmam G. (2009). *Textbook of Human Nutrition*, 3rd edition. Oxford and IBH Publishing Co. Pvt. Ltd.
- Srilakshmi, B. (2015). *Food Science*, 4th Edition. New Age International Ltd.
- Swaminathan, M. (2005). *Handbook of Foods and Nutrition*, Ganesh and Co. Pvt. Ltd. Madras.
- Raina, U. Kashyap, S. Narula ,V. and Vir, S. Chopra, S. (2010). *Basic Food Preparation: A Complete Manual*, Fourth Edition. Orient Black Swan Ltd.



# Shri Vaishnav Vidyapeeth Vishwavidyalaya, Indore Shri Vaishnav Institute of Home Science Choice Based Credit System (CBCS) in Light of NEP-2020 General Electives (UG 2022 – 23)