

CLINICAL NUTRITION AND DIETETICS MAJOR										
FIRST YEAR										
PAPER	FIRST TERM JULY 2017 TO OCTOBER 2017			SECOND TERM NOVEMBER 2017 TO JANUARY 2018			THIRD TERM FEBRUARY 2018 TO APRIL 2018			PERPARATORY EXAMINATION
	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	
<b>I- Group A</b>	<b>Nutritional biochemistry:</b>									SECOND WEEK OF MARCH
	1. Molecular aspect of transport	8	MS	1. Lipid Metabolism	12	MS	1. Hormones	12	MD	
	2. Biological Oxidation	12		2. Genetic control of metabolism	15	MD				
	3. Carbohydrate metabolism	10								
	4. Amino metabolism	8								
<b>I-Group B</b>	<b>Human Physiology: Group B</b>									
	1. The skeletal	3	MD	1. Excretory System	10	MD	1.Nervous System	12	MD	
	2. Blood and blood circulation	6		2. Digestic System	12		2. Reproductive System	12		
	3. Lymphatic system	4		3. Other sense organs	8		3. Endocrine System	12		
	4. Respiratory system	12		4. Muscular System	8					
	5. Skin	4								
<b>II-Theory</b>	<b>Food Microbiology &amp; Basic Nutrition</b>									
	1. Introduction to Microbiology	14	MS	1. Microbiology of different foods	8	MS	1. Beneficial effect of micro organism	8	MS	
	2. Control of micro organism	6		2. Environment microbiology	8		2. Relevance of microbiological standards in food safety	8		
	3. Microbiology of different foods	12		3. Microbial intoxication & infection	4		3.Introduction to nutrients	1	PC	

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Preparatory Exam.	
<b>II- Theory</b>	4. Carbohydrate	6	PC	4. Minerals	4	PA	4. Interrelationship	1	PA		
	5. Protein	7		5. Vitamins	4		5. Food guide	2			
	6. Fats and Oils	7					6. Use of food in body	2			
	7. Energy	2					7. Water	3			
							8. Acid - Base Balance	4	PC		
<b>II-Practical</b>	<b>Human Physiology : (Practical)</b>										
	1. Microscope and its use	2	MD	1. R.B.C. count, W.B.C count	4	MD	1. Histology	12	MD		
	2. Fresh mount of blood	6		2. Determination of blood group & determination of E.S.R.	4		2. Indentification of prepared slides	8			
	3. Estimation of Haemoglobin	4		3. Recording of blood perssure	4						
	4. Determination of coagulation time	4									
<b>II-Practical</b>	<b>Food Microbiology : (practical)</b>										
	1. Steam Sterilization	4	MS	1. Test for proper pasteurization of milk	6	MS	2. Indentification of water borne organism	8	MS		
	2. Preparation of media	4		2. Indentification of bacteria in food	8						
	3. Staining of organism	6									

CLINICAL NUTRITION AND DIETETICS (VOCATIONL)										
SECOND YEAR										
PAPER	FIRST TERM TO OCTOBER 2017			SECOND TERM NOVEMBER 2017 TO JANUARY 2018			THIRD TERM 2018 TO APRIL 2018			PREPARATORY EXAMINATION
	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	
III)	<b>Food Commodities : Group A</b>									SECOND WEEK OF FEBRUARY
	1. Cereals & Pulse	8	MS	1. Sugar & Sugar Products	5	PC	1. Salt	5	PC	
	2. Milk and Milk Product	10		2. Fats & Oils	5		2. Tea, Coffee, Chocolate & Cocoa power	5		
	3. Eggs	5		3. Raising agents	5		Food Adulteration			
	4. Fish, Poultry & Meat	5	PC	4. Food adjuents	5		Food Preservation		MS	
	5. Vegetables & fruits	5		5. Convenience Foods	4		Food Laws			
III)	<b>Family Meal Management: Group B</b>									
	1. Introduction to Meal Management	6	PA	1. Nutrition during early childhood	7	PA	1. Geriatric Nutrition	8	PA	
	2. Basic principles of meal planning	3		2. Nutrition of school children	7					
	3. Nutrition during pregnancy	7		3. Nutrition during Adolescence growth & nutrient needs	8					
	4. Nutrition during location	8								
	5. Nutrition during Infancy	8								
IV)	<b>Quantity food production &amp; service : Group A</b>									
	1. Aims and objective of different food service outlets	3	SS	1. Type of Meals	10	SS	1. Staff organization of different outlets	5	SS	
	2. Different food and beverage outlets	3		2. Beverages, alcoholics, non-alcoholics hot and cold	5					
	3. Menu planning	10								

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Preparatory exam.
IV	<b>Food service Equipment &amp; Layout Group B</b>									
	1.Introduction to basic and special equipment	14	SS	1.Kitchen design equipment and systems	4	SS	1.Management and sanitation of kitchen food production	4	SS	
	2.Basic, concept, safty consideration of electrical parts	8		2.Planning food service unit	5					
				3.Municiple Rules and Legislation	3					
	<b>Sanitation &amp; Hygiene : Group C</b>									
	1.The relationship of microorganism to sanitation	8	SS	1.Importence of personal hygieneof food handlers	8	SS	1.Control of Infection Rodent Control	8	SS	
	2.Other food hazard	7		2.Safty in food procurement	10		2.Food, sanitation, Control and Inspection	3		
	3.Food contamination	12		3.Cleaning methods	6					

CLINICAL NUTRITION AND DIETETICS (MAJOR)										
THIRD YEAR										
PAPER	FIRST TERM JULY 2017 TO OCTOBER 2017			SECOND TERM NOVEMBER 2017 TO JANUARY 2018			THIRD TERM FEBRUARY 2018 TO APRIL 2018			PREPARATORY EXAMINATION
	TOPIC	Lect.	Faculty	TOPIC	Lect.	Faculty	TOPIC	Lect.	Faculty	
V	<b>Therapeutic Diet : Group A</b>									FIRST WEEK OF JANUARY
	1. Concept of Diet Therapy	3	PA	1. Diet in cardiovascular diseases	12	PA				
	2. Routine Hospital Diet and basic concept and method of different types of feeding	6		2. Diet in Renal Diseases	12					
	3. Nutrition of infection relationship, immunization and its importance	3	PC	3. Diet in allergy	5	PC				
	4. Role of Dietitian in the Hospital	3		4. Gout: Causes, symptoms and diet	4	PA				
	5. Nutrition and Diet Counselling	3								
	6. Diet and drug interaction	3								
	7. Diet in surgical conditions	5								
	8. Causes, complication, health effects and dietary treatment of obesity and leanness	5	PA							
	9. Diet in gastric and peptic ulcer	10								
	10. Diet in disturbances of small intestine and colon	12	PC							
	11. Diet in diseases of the liver and gall bladder	12	PA							
	12. Diet in Diabetes Mellitus	12								
	<b>Community Nutrition : Group B</b>									
	1. Nutrition and Health in National Development, Nutrition problem confronting in India.	6	PC	1. National & International agencies in community nutrition	12	PC				
2. Method of assessment of nutrition status.	20	2. Recent advances in community nutrition research		12						