

CLINICAL NUTRITION AND DIETETICS MAJOR										
FIRST SEMESTER										
PAPER	JULY 2018 TO DECEMBER 2019									PERPARATORY EXAMINATION
	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	
CC1 (TH)	BASIC NUTRITION									INTERNAL EXAMINATION- 3RD WEEK OF NOVEMBER, PRACTICAL EXAMINATION - 4TH WEEK OF NOVEMBER, SEMESTER EXAMINATION- DECEMBER
	1. Introduction to nutrition	2	PA	5. Water	3	PA	9. Energy	2	PC	
	2. Inter-relationship between nutrition and health	1	PA	6. Carbohydrates	2	PC	10. Acid-base balance	1		
	3. Food guide	1	PA	7. Fat and oils	2					
	4. Use of food in body	2	PC	8. Proteins	2					
CC1 (PR)	BASIC NUTRITION (PRACTICAL)									
	1. Identification of Mono, Di and polysaccharides	6	MD	2. Identification of Proteins	5	MD	3. Identification of glycerol.	5	MD	
CC2 (TH)	BASIC HUMAN PHYSIOLOGY									
	1. Animal cell	6	MD	2. Definition, structure & function of different types of tissues	6	MD	3. Digestive system	6	MD	
	BASIC HUMAN PHYSIOLOGY (PRACTICAL)									
CC2(PR)	1. Microscope and its use.	3	MD	3. Recording of pulse	2	MD	5. Detection of blood group and Rhesus factor.	4	MD	
	2. Determination of blood pressure	2		4. Determination of bleeding time and coagulation time.	2		6. Identification of the prepared slides	3		

**CLINICAL NUTRITION AND DIETETICS MAJOR  
SECOND SEMESTER**

**JANUARY 2019 TO JUNE 2019**

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	PREPARATORY EXAMINATION
	NUTRITIONAL BIOCHEMISTRY -I									
CC-3-Th	1. Introduction to Biochemistry	2	MD	2. Molecular aspect of transport	4	MD	3. Biological oxidation	6	MD	INTERNAL EXAMINATION- 3RD WEEK OF MAY, PRACTICAL EXAMINATION - 4TH WEEK OF MAY, SEMESTER EXAMINATION-JUNE
	4. Genetic control of metabolism	6								
CC-3-Pr	NUTRITIONAL BIOCHEMISTRY - I (PRACTICAL)									
	1. Qualitative analysis of carbohydrates	3	MD	3. Estimation of acid, iodine & saponification value of fats	3	MD	5. Estimation of serum triglyceride and cholesterol	3	MD	
	2. Quantitative estimation of Sugars	3		4. Estimation of blood Glucose	2		6. Estimation of plasma protein	2		
CC-4-Th	ADVANCED HUMAN PHYSIOLOGY									
	1. Lymphatic system	3	MD	3. Excretory system	3	MD	5. Reproductive system	3	MD	
	2. Respiratory system	3		4. Other sense organs	3		6. Endocrine system	3		
	CC-4-Pr	ADVANCED HUMAN PHYSIOLOGY PRACTICAL								
1. Study of blood under microscope		2	MD	4. Determination of ESR	2	MD	6. Histology of epithelial, connective, muscular and nervous tissue	4	MD	
2. Estimation of haemoglobin		2		5. Effect of exercise on pulse rate and respiration	2		7. Identification of the prepared slides	2		
3. RBC & WBC Count		2								

CLINICAL NUTRITION AND DIETETICS (VOCATIONAL)											
SECOND YEAR											
PAPER	FIRST TERM JULY 2018 TO OCTOBER 2019			SECOND TERM NOVEMBER 2018 TO JANUARY 2019			THIRD TERM FEBRUARY 2018 TO APRIL 2019			PREPARATORY EXAMINATION	
	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty		
III)	Food Commodities : Group A									SECOND WEEK OF FEBRUARY	
	1. Cereals & Pulse	10	PC	6. Sugar & Sugar Products	5	PC	11. Salt	5	PC		
	2. Milk and Milk Products	10		7. Fats & Oils	6		12. Tea, Coffee, Chocolate & Cocoa power	8			
	3. Eggs	5		8. Raising agents	5		13. Food Adulteration	6			
	4. Fish, Poultry & Meat	9		9. Food adjuents	5		14. Food Preservation	10			
	5. Vegetables & fruits	5		10. Convenience Foods	4		15. Food Laws	7			
III)	Family Meal Management: Group B										PA
	1. Introduction to Meal Management	6	PA	5. Nutrition during Infancy	6	PA	9. Geriatric Nutrition	8			
	2. Basic priniciples of meal planning	6		6. Nutrition during early childhood	7						
	3. Nutrition during pregnancy	7		7. Nutrition of school children	7						
	4. Nutrition during Lactation	7		8.Nutrition during Adolescence growth & nutrient needs	6						
IV)	Quantity food production & service : Group A										SS
	1. Aims and objective of different food service outlets	3	SS	1. Type of Meals	10	SS	1. Staff organization of different outlets	5			
	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	Food service Equipment & Layout Group 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 Legisiation	3					
	Sanitation & Hygiene : Group C									
	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 2018 TO OCTOBER 2018			SECOND TERM NOVEMBER 2018 TO JANUARY 2019			THIRD TERM FEBRUARY 2019 TO APRIL 2019			PREPARATORY EXAMINATION	
	TOPIC	Lect.	Faculty	TOPIC	Lect.	Faculty	TOPIC	Lect.	Faculty	FIRST WEEK OF JANUARY	
V	<b>Therapeutic Diet : Group A</b>										
	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	PA					
	3. Nutrition of infection relationship, immunization and its importance	3	PC	3. Diet in allergy	5	PC					
	4. Role of Dietetics 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	PC	2. Recent advances in community nutrition research	12						

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Preparatory Exam.
VI-Theory	3. Nutritional intervention scheme in the community	12	PC							
VI-Practical	<b>Family Meal Management : (Practical) Group A</b>									
	1. Elementary idea of weight & measure	1	PA	1. Preparation of diet for a preschool and school child	5	PA				
	2. Planning & preparation of diet for adult man & woman	5		2. Planning & preparation of meal for a senior citizen	5					
	3. Planning & preparation of diet for pregnant woman	5								
	4. Planning & preparation of food for toddlers	5								
VI-Practical	<b>Therapeutic Diet : (Practical) Group A</b>									
	1. Planning & preparation of liquid diet, soft diet, high & low calorie diet	5	PA	1. Planning & preparation of diet with modified fibre etc	5	PA				
	2. Planning & preparation of diet for viral hepatitis etc	5								
	3. Planning & preparation of medium or low cost diet	5								
VI- Practical	<b>Quantity food product &amp; service : Group B</b>									
	1. Visit to catering Institute	1	SS	1. Salad	3	SS				
	2. Setting up the Restaurant	2		2. Snacks	3					

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Preparatory Exam.
VI	3. Service of Beverages	3		3. Sweet	8	SS	
	4. Lying of for breakfast	1		4. Sauces	4		
	5. Tray service	1	SS	5.Entrees	4		
	6. Order Taking	2		6. Vegetable baking	6		
	7. Up keep and cleaning of cutlery	2		7. Breads	8		
	8.Rice preparations	8		8. Cakes & cookies	12		
	9. Wheat preparations	6					
	10. Pulses preparations	10					
	11.Vegetable preparations	10					
	12. Fish &Meat preparations	10					
VII	On job Training						