

CLINICAL NUTRITION AND DIETETICS MAJOR										
FIRST SEMESTER										
PAPER	JULY 2019 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	
CC2(PR)	BASIC HUMAN PHYSIOLOGY (PRACTICAL)									
	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 2020 TO JUNE 2020

Paper	Topic	Lect.	SL Facul	Topic	Lect.	Faculty	Topic	Lect.	SL Faculty	EXAMINATION
	NUTRITIONAL BIOCHEMISTRY -I									INTERNAL, PRACTICAL & SEMESTER EXAMINATION- DECEMBER
CC-3-Th	1. Introduction to Biochemistry	2	PM	2. Molecular aspect of transport	4	PM	3. Biological oxidation	6	PM	
	4. Genetic control of metabolism	6								
CC-3-Pr	NUTRITIONAL BIOCHEMISTRY - I (PRACTICAL)									
	1. Qualitative analysis of carbohydrates	3		3. Estimation of acid, iodine & saponification value of fats	3		5. Estimation of serum triglyceride and cholesterol	3		
	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	SS	3. Excretory system	3	SS	5. Reproductive system	3	SS	
	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		4. Determination of ESR	2		6. Histology of epithelial, connective, muscular and nervous tissue	4		
	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 MAJOR

THIRD SEMESTER

JULY 2020 TO DECEMBER 2020

Paper	Topic	Lect.	SL Facu	Topic	Lect.	Faculty	Topic	Lect.	SL Faculty	EXAMINATION	
	NUTRITIONAL BIOCHEMISTRY -II										
CC-5-Th	1. Major Metabolic Pathways (CHO, P, F)	18	MD	2. Vitamins	4	10	3. Minerals	10	MD	INTERNAL, PRACTICAL & SEMESTER EXAMINATION- DECEMBER	
	4. Inborn Errors of metabolism	10									
CC-5-Pr	NUTRITIONAL BIOCHEMISTRY - II (PRACTICAL)										
	1. Analysis of Amino acids	4	MD	3. Estimation of Serum Lipoprotei	4		5. Estimation of serumUrea	4	MD		
	2. Quanlitative Analysis of Proteins	4		4. Estimation of Serum Creatinine	4		6. Estimation of Iron, Calcium, Phosphorus & Vitamin D	16			
CC-6-Th	ADVANCED NUTRITION										
	1. Vitamins	20	PA	3. Nutrition in Common Inborn Errors of Metabolism	8	PA					
	2. Minerals	20									
CC-6-Pr	ADVANCED NUTRITION (PRACTICAL)										
	1. Determination of Ash Content in Food	10	MD	2. Determination of Moisture Content in Food	6	MD	3. Determination of Calcium, Iron, Vitamin C Content in Foods	20	MD		
CC-7-Th	FOOD COMMODITIES										
	1. Cereals & Pulses	6	PC	4. Fish, Poultry & Meat	6	PC	7. Food Adjuncts	6	PC		
	2. Milk & Milk Products	6		5. Vegetables & Fruits	6		8. Tea, coffee, chocolate and coco powder, aerated beverages, juices	8			
	3 Eggs	6		6. Raising Agents	4						
CC-7-P	FOOD COMMODITIES (PRACTICAL)										
	1. Detection of starch, sucrose, fc	6	MD	4. Detection of Vanaspati ir	6	MD	6. Detection of Argemone oil in edible oil.	3	MD		
	2. Detection of urea in puffed rice	3		5. Detection of Metanil yellc	6		7. Detection of artificially colour / foreign matter in tea (dust/leaves).	6			
	3. Detection of Khesari flour in be	6									
SEC-A-1	FOOD PRESERVATION										
	1. Food preservation	6	SH	4. Fats and Oils	6	SH	7. Convenience foods	6	SH		
	2. Preserved Products	6		5. Raising agents	6		8. Salt	6			
	3. Sugar and sugar products	6		6. Food adjuncts	6						

	1. Steam sterilization of laboratory glass wares, media etc	6	MS	4. Staining of organism and study of	6	MS	5. Identification of bacteria in food	6	MS
	2. Preparation of medium: a) Liquid b) Agar slants.	6		5. Test for proper pasteurization of milk and milk products.	6		6. Identification of water borne organism like coli form, Salmonella etc by simple biochemical tests.	6	
	3. Inoculation and growth of microorganisms.	6							
CC-9-Th	FAMILY MEAL MANAGEMENT								
	1. Introduction to meal management	6	PA	4. Nutrition during lactation	6	PA	7. Nutrition of school children	6	PA
	2. Basic principles of meal planning objectives	6		5. Nutrition during infancy	6		8. Nutrition during adolescence	6	
	3. Nutrition in pregnancy	6		6. Nutrition during early childhood (toddler/preschool)	6				
CC-9-P	FAMILY MEAL MANAGEMENT (PRACTICAL)								
	1. Elementary idea of weight and measure.	8	PA	3. Planning and preparation of a balanced diet	7	PA	5. Preparation of diet for a preschool child	7	PA
	2. Planning and preparation of diet for adult man and woman during different physical activities and different cost.	7		4. Preparation of weaning food. Plan	7				
CC-10-Th DIETETICS-I									
	1. Concept of diet therapy	4	PA	4. Nutrition and Infection	8	PA	7. Diet in gastritis and peptic ulcer	6	PA
	2. Routine hospital diets	6		5. Obesity & Underweight	6		8. Diet in allergy	6	
	3. Diet and drug interactions.	6		6. Diet in gastritis and peptic ulcer	6				
CC-10-P DIETETICS-I (PRACTICAL)									
	1. Planning and preparation of liquid diet	9	PA	3. Planning and preparation of low calorie diet	9	PA	4. Planning and preparation of diet for a patient	9	PA
	2. Planning and preparation peptic diet	9					(a) Consistency, (b) Fibre and residue, (c) Diet for diarrhoea.		
SEC-B-1- FOOD SAFETY & QUALITY CONTROL									
	1. The relationship of microorganisms and food	9	SH	3. Food Safety	10	SH	5. Food Laws and Standards	9	SH
	2. Importance of personal hygiene	10		4. Food Adulteration	10				

INTERNAL,
PRACTICAL &
SEMESTER
EXAMINATION-
DECEMBER

CLINICAL NUTRITION AND DIETETICS (MAJOR)											
THIRD YEAR											
PAPER	FIRST TERM JULY 2019 TO OCTOBER 2019			SECOND TERM NOVEMBER 2019 TO JANUARY 2020			THIRD TERM FEBRUARY 2020 TO APRIL 2020			PREPARATORY EXAMINATION	
	TOPIC	Lect.	Faculty	TOPIC	Lect.	Faculty	TOPIC	Lect.	Faculty	FIRST WEEK OF JANUARY , FINAL EXAMINATION IN OCTOBER	
V	Therapeutic Diet : Group A										
	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 Deiteton 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, compication, health effects and dietary treatment of obesity and leanness	5	PA								
	9. Diet in gastric and pepticuler	10									
	10. Diet in disturbances of small intestine and colon	12	PC								
	11. Diet in diseases of the liver and gall blader	12	PA								
	12. Diet in Diabetes Mellitus	12									
	Community Nutrition : Group B										
	1. Nutrition and Health in National Development, Nutrition problem confornting 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	Family Meal Management : (Practical) Group A									
	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	Therapeutic Diet : (Practical) Group A									
	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	Quantity food product & service : Group 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						