

CLINICAL NUTRITION AND DIETETICS (MAJOR)										
ACADEMIC CALENDER 2020-2021										
PAPER	FIRST SEMESTER									
	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	
CC1 (TH)	BASIC NUTRITION									December to March
	1. Introduction to nutrition	1	PA	5. Water	2	PA	9. Energy	2	PA	
	2. Inter-relationship between nutrition and health	1		6. Carbohydrates	2		10. Acid-base balance	2		
	3. Food guide	1		7. Fat and oils	2					
	4. Use of food in body	2		8. Proteins	2					
CC1 (PR)	BASIC NUTRITION (PRACTICAL)									
	1. Identification of Mono, Di and polysaccharides	1	PB	2. Identification of Proteins	1	PB	3. Identification of glycerol.	1	PB	
CC2 (TH)	BASIC HUMAN PHYSIOLOGY									
	1. Animal cell	1	PB	2. Definition, structure & function of different types of tissues	16	SGM	3. Digestive system	16	SGM	
CC2(PR)	BASIC HUMAN PHYSIOLOGY (PRACTICAL)									
	1. Microscope and its use.	1	PB	3. Recording of pulse	2	SGM	5. Detection of blood group and Rhesus factor.	2	SGM	
	2. Determination of blood pressure	1		4. Determination of bleeding time and coagulation time.	2		6. Identification of the prepared slides	1		

PA: Pratyasha Agrawal

I Lecture Fac PB: Pritha Banerjee
SGM: Dr. Sangita Ghosh Majumdar

CLINICAL NUTRITION AND DIETETICS (MAJOR)
SECOND SEMESTER

ACADEMIC CALENDER 2020-2021

Paper	Topic	Lect.	SL Facult	Topic	Lect.	Faculty	Topic	Lect.	SL Faculty
	NUTRITIONAL BIOCHEMISTRY -I								
CC-3-Th	1. Introduction to Biochemistry	2	PA	2. Molecular aspect of transport	6	PA	3. Biological oxidation	8	PM
	4. Genetic control of metabolism	9	PM						
CC-3-Pr	NUTRITIONAL BIOCHEMISTRY - I (PRACTICAL)								
	1. Qualitative analysis of carbohydrates	2	PM	3. Estimation of acid, iodine & saponification value of fats	2	PM	5. Estimation of serum triglyceride and cholesterol	2	PM
	2. Quantitative estimation of Sugars	2		4. Estimation of blood Glucose	2		6. Estimation of plasma protein	2	
CC-4-Th	ADVANCED HUMAN PHYSIOLOGY								
	1. Lymphatic system	9	SM	3. Excretory system	8	SM	5. Reproductive system	10	SM
	2. Respiratory system	9		4. Other sense organs	12		6. Endocrine system	10	
CC-4-Pr	ADVANCED HUMAN PHYSIOLOGY PRACTICAL								
	1. Study of blood under microscope	2	SM	4. Determination of ESR	3	SM	6. Histology of epithelial, connective, muscular and nervous tissue	3	SM
	2. Estimation of haemoglobin	3		5. Effect of exercise on pulse rate and respiration	3		7. Identification of the prepared slides	3	
	3. RBC & WBC Count	3							

April-August

I Lecture Faculty:
PA: Pratyasha Agrawal
SM: Sangita Ghosh Majumdar
PM: Priyanka Mukherjee

CLINICAL NUTRITION AND DIETETICS (MAJOR)
ACADEMIC CALENDER 2020-2021

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

PA: Pratyasha Agrawal
PB: Pritha Banerjee
Lecture F: AB: Asmita Bhattacharjee
SH: Samiran Hota

December to March

CLINICAL NUTRITION AND DIETETICS (MAJOR)
ACADEMIC CALENDER 2020-2021

SEMESTER IV												
Paper	Topic	Lect.	SL Faculty	Topic	Lect.	SL Faculty	Topic	Lect.	SL Fa	Topic	Lect.	SL Faculty
	FOOD MICROBIOLOGY											
CC-8-Th	1. Introduction to microbiology and its relevance 2. Control of microorganisms	4	KKG	3. Microbiology of different foods-spoilage and contamination-	4	KKG	Microbial intoxications and infecti	4	KKG	7. Relevance	4	KKG
		4		4. Environmental microbiology	4		6. Beneficial effect of micro	4				
CC-8-Pr	FOOD MICROBIOLOGY (PRACTICAL)											
	1. Steam sterilization of laboratory glass ware	2	KKG	3. Inoculation and growth of microorg	2	KKG	5. Test for proper pasteurization of	2	KKG	7. Identificati	2	KKG
		2		4. Staining of organism and study of morphology of bacteria and fungi under light microscope.	2		6. Identification of bacteria in foods	2				
	2. Preparation of medium: a) Liquid b) Agar s											
CC-9-Th	FAMILY MEAL MANAGEMENT											
	1. Introduction to meal management	1	PA	3. Nutrition in pregnancy	4	PA	5. Nutrition during infancy	4		7. Nutrition o	2	PA
	2. Basic principles of meal planning	1		4. Nutrition during lactation	4		6. Nutrition during early chi	3				
CC-9-Pr	FAMILY MEAL MANAGEMENT (PRACTICAL)											
CC-10-Th	1. Elementary idea of weight and measure	2	PA	2. Planning and preparation of diet	6	PA	3. Planning and preparatio	6	PA	4. Preparatio	3	PA
	DIETETICS-I									5. Preparatio	6	
	1. Concept of diet therapy	1	PA	4. Nutrition and Infection	2	PA	7. Diet in disturbances of th	6	PA			
2. Routine hospital diets	1	5. obesity and leanness.		4	8. Diet in allergy		1					
3. Diet and drug interactions	2	6. Diet in gastritis and peptic ulcer		4								
CC-10-P	DIETETICS-I (PRACTICAL)											
	1. Planning and preparation of liquid diet, soft	6	PA	4. Planning and preparation of diet	9	PA						
	2. Planning and preparation peptic ulcer.	3										
3. Planning and preparation of low and medium	9											
SEC-B-4-1-Th	FOOD SAFETY & QUALITY CONTROL											
	1. The relationship of microorganisms to sanitation	3	SH	4. Food Adulteration	3	SH						
	2. Importance of personal hygiene of food handlers	4		5. Food Laws and Standards	4							
	3. Food Safety	3										

Faculty (SACT PA: Pratyasha Agrawal
KKG: Dr. Kuntal Kanti Goswami
al Lecture Fac SH: Samiran Hota

CLINICAL NUTRITION AND DIETETICS (MAJOR)

ACADEMIC CALENDER 2020-2021

SEMESTER V

Paper	Topic	Lect.	SL Faculty	Topic	Lect.	Faculty	Topic	Lect.	SL Faculty
CC-11-Th	DIETETICS-II								
	1. Diet in surgical c	8	PA	3. Diet in	3	PA	5. Diet in ren	2	PA
	2. Diet in diseases	4		4. Diet in c	3		6. Gout	1	
CC-11-Pr	DIETETICS-II (PRACTICAL)								
	Planning and preparation of diet for influenza, cancer, jaundice, viral hepatitis, cirrhosis of liver, hypertension, atherosclerosis, Diabetes mellitus, nephritis, nephritic syndrome.	30	PA						
CC-12-Th	QUANTITY FOOD PRODUCTION & SERVICE								
	1. Aims and objecti	1	SS	3. Menu pl	2	SS	5. Beverag	2	SS
	2. Different food an	2		4. Types o	2		6. Staff org	2	
CC-12-P	QUANTITY FOOD PRODUCTION & SERVICE (PRACTICAL)								

**December to
March**

1. Rice preparation			2. Wheat p		3. Pulse pr		
4. Vegetable prepa	1	SS	5. Fish anc	1	SS	6. Salad	1
7. Snacks			8. Sweets			9. Sauces	
10. Entrees			11. Vegeta				

DSE-A-5 CLINICAL ASSESSMENT AND COUNSELING OF PATIENT

1. Introduction to te	1		4. Introduc	1		7. Nutritior	1	
2. Role of dietician	1	PL	5. Nutritior	2	PL	8. Nutritior	2	PL
3. Role of dietician	1		6. Nutritior	2		9. Nutritior	1	

DSE-A-5-2- CLINICAL ASSESSMENT AND COUNSELING OF PATIENT (PRACTICAL)

1. Detailed study of	2		4. Result a	2	PL		
2. Evaluation of the	2	PL	5. File sub				
3. Counseling and i	2						

DSE-B-5-1 FOOD SERVICE EQUIPMENT AND LAYOUT

1. Introduction to b	1		4. Planning	1			
2. Basic concept, s	1	SS	5. Manage	1	SS		
3. Kitchen design e	1						

DSE-B-5-1 FOOD SERVICE EQUIPMENT AND LAYOUT (PRACTICAL)

1. Table setting, na			3. Service			5. Tray ser	
2. Setting up the re	1	SS	4. Laying f	1	SS	6. Order ta	1
7. Up keep and cle							SS

PA: Pratyasha Agrawal

Special Le SS: Swarup saha

PL: Dt. Priyangee Lahiry

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SEMESTER VI

Paper	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty	Topic	Lect.	Faculty
	ENTREPRENEURSHIP DEVELOPMENT														
CC-13-Th	1. Definition of Entrepreneurs	5	KDG	3. Entrepreneurship	5	KDG	4. Project Report:	5	KDG	5. Human Resource Management	5	KDG			
	2. Evolution of Entrepreneurs	5								6. Statutory provisions	5				
CC-14-Th	COMMUNITY NUTRITION														
	1. Concept of Community Nutrition	2	PA	3. Nutrition and health in national context	2	PA	5. Nutrition and health in national context	1	PA	7. Indirect costs of malnutrition	2	PA	9. Regional malnutrition	2	PA
	2. Nutrition and health in national context	2		4. Nutrition and health in national context	2		6. Biochemical basis of nutrition	2		8. Audio visual aids	1		10. Recent trends in nutrition	1	
CC-14-Pr	COMMUNITY NUTRITION (PRACTICAL)														
	On job training at a N.G.O. like CINI CHE		RS	DURATION	13	RS									
DSE-A-6-4-Th	ASSESSMENT OF NUTRITIONAL STATUS IN COMMUNITY														
	1. Nutritional assessment of individuals	2	PA	4. Nutrition and health in national context	2	PA									
	2. Diet survey	2													
	3. Clinical Signs	2													
DSE-A-6-4-P	ASSESSMENT OF NUTRITIONAL STATUS IN COMMUNITY (PRACTICAL)														
	1. Anthropometric measurements	1	PA	4. Anthropometric measurements	1	PA									
	2. Growth chart	1		5. Clinical signs	1										
	3. Comparison with norms and standards	2		6. Estimation of nutritional status	2										
DSE-B-6-3-Th	BAKERY SCIENCE														
	1. Introduction and scope of bakery science	2	SS	4. Raw materials	2	SS	7. Bread ingredients	3	SS						
	2. Common bakery terms	2		5. Role of ingredients	3		8. Knowledge of bakery science	2							
	3. Flours	2		6. Bread making	3		9. Preparation of bakery products	2							
DSE-B-6-3-P	BAKERY SCIENCE (PRACTICAL)														
	1. Preparation of breads, cookies, cakes	3	SS	2. Visit to a bakery		SS									

April-August

PA: Pratyasha Agrawal
KDG: Dr. Keya Das Ghosh
RS: Ritushree Sen

al Lecture Faculty: SS: Swarup saha