

Syllabus For
B.Sc. in Human Nutrition
(B.Sc.-HN)
Academic Programme

Duration : 3 years

DURATION OF COURSE :

- B.Sc. in Human Nutrition course will be a full time course .
- Duration will be three years.
- This course shall be divided into three professional examinations namely B.Sc. in Human Nutrition (B.Sc.-HN) Part-I at the end of first academic year, B.Sc.-HN Part-II at the end of second academic year and B.Sc.-HN Part-III at the end of third academic year.

EXAMINATION :

- There shall be an annual university examination at the end of each academic year in the form of theory papers and practical examinations. The candidate shall be required to appear in every subject as specified in the course structure for each year.

Duration of Examination :

- Each theory paper shall be of three hours duration.

Scheme of Examination :**B.Sc. in Human Nutrition Part-I (First Year) University Examination**

S. No.	Subjects	Subject code	THEORY MARKS				PRACTICAL MARKS				Total marks
			Theory Paper	Internal Assessment	Total	Minimum marks	Practical	Internal Assessment	Total	Minimum Marks	
1	Basic Nutrition	BHN-101	80	20	100	50	80	20	100	50	200
2	Human Physiology	BHN-102	80	20	100	50	80	20	100	50	200
3	Nutritional Biochemistry	BHN-103	80	20	100	50	80	20	100	50	200
4	Family meal management	BHN-104	80	20	100	50	80	20	100	50	200
5.	On the job training								100	50	100
Grand Total											900

B.Sc. in Human Nutrition Part-II (Second Year) University Examination

S. No.	Subjects	Subject code	THEORY MARKS				PRACTICAL MARKS				Total marks
			Theory Paper	Internal Assessment	Total	Minimum marks	Practical	Internal Assessment	Total	Minimum Marks	
1	Basic Dietetics	BHN-201	80	20	100	50	80	20	100	50	200
2	Food Microbiology	BHN-202	80	20	100	50	80	20	100	50	200
3	Food Science	BHN-203	80	20	100	50	80	20	100	50	200
4	Personnel Management	BHN-204	80	20	100	50	80	20	100	50	200
5.	On the job training								100	50	100
Grand Total											900

B.Sc. in Human Nutrition Part-III (Third Year) University Examination

S. No.	Subjects	Subject code	THEORY MARKS				PRACTICAL MARKS				Total marks
			Theory Paper	Internal Assessment	Total	Minimum marks	Practical	Internal Assessment	Total	Minimum Marks	
1	Community Nutrition	BHN-301	80	20	100	50	80	20	100	50	200
2	Advanced Dietetics	BHN-302	80	20	100	50	80	20	100	50	200
3	Dietetics & Counseling	BHN-303	80	20	100	50	80	20	100	50	200
4.	Project Work								100	50	100
Grand Total											700

INTERNAL ASSESSMENT

- It will be for theory and practical both.
- It will be done through the whole year.
- Candidate must obtain at least 35% marks in theory and practicals separately in internal assessment to be eligible for the annual university examination.
- Internal assessment (Theory) will be done as follows :
 - a) Mid-term and term examinations = 10 marks
 - b) Assignments/Projects/Class test/Clinical Presentations = 05 marks
 - c) Attendance = 05 marks

Total = 20 marks

Internal assessment (Practical) will be done as follows :

- a) Laboratory manual = 10 marks
 - b) Day to day performance = 05 marks
 - c) Attendance = 05 marks
- Total = 20 marks**

CRITERIA FOR PASSING

- A candidate is declared to have passed University examination in a subject, if he/she secures 50% of the marks in theory and 50% in practicals separately. For computation of 50% marks in theory, the marks scored in the internal assessment (theory) shall be added to the University conducted written examination and for passing in practical the marks scored in University conducted practical examination and internal assessment (practical) shall be added together.

GRACE MARKS:

- If a candidate fails in one subject (theory only) in the annual University examination, five grace marks will be given to the candidate by the University before the declaration of result.
- Candidate failing in practical examination will be considered as failed.

SUPPLEMENTARY EXAMINATION:

- A candidate failing in a subject but securing at least 30% aggregate marks will be required to appear in the university examination after 3 months in that subject/ subjects while attending classes of next year. Those who secure less than 30% aggregate marks will be required to appear in all the subjects.

- If the candidate fails in supplementary examination his/her session will be shifted by one year. The candidate will have to take admission in the previous year and pay the tuition fee for the academic year. He/she will have to appear in all the subjects in the examination.
- Supplementary examination will be held not earlier than 3 months and later than 6 months from the date of annual University examination.

DIVISION:

- Candidate will be awarded division at the end of 3rd academic year as follows:
 - Distinction - 75% and above marks in any subject.
 - First division - 60% and above in the aggregate of marks of all subjects.
 - Second division- 50% or more but less than 60% in the aggregate of marks of all subjects.

DEGREE:

- The degree of B.Sc. in Human Nutrition course of the University shall be conferred on the candidates who have pursued the prescribed course of study for not less than three academic years and have passed examinations as prescribed under the relevant scheme.

COURSE OF STUDY

B.Sc. in Human Nutrition Part-I (First Year)

Sl.	Subjects	Teaching hours		
		Theory	Practicals	Total
1	Basic Nutrition	100	80	180
2	Human Physiology	100	80	180
3	Nutritional Biochemistry	100	80	180
4	Family meal management	100	80	180
5.	On the job training			160

B.Sc. in Human Nutrition Part-II (Second Year)

Sl.	Subjects	Teaching hours		
		Theory	Practicals	Total
1	Basic Dietetics	100	100	200
2	Food Microbiology	80	80	160
3	Food Science	80	80	160
4	Personnel Management	100	80	180
5.	On the job training			160

B.Sc. in Human Nutrition Part-III (Third Year)

Sl.	Subjects	Teaching hours		
		Theory	Practicals	Total
1	Community Nutrition	100	100	200
2	Advanced Dietetics	100	100	200
3	Dietetics & Counseling	100	100	200
4.	Practical work			160

B.Sc. in Human Nutrition (B.SC.-HN) First Year

BASIC NUTRITION

Subject Code : BHN-101

Min. Hrs - Theory : 100 hrs & Practical : 80 hrs.

THEORY

1. Introduction to nutrition -
Food as source of nutrients, functions of food, definition of nutrition, nutrients & energy, adequate, optimum & good nutrition, malnutrition.
2. Nutrition - Fitness, Athletics & Sports.
3. Food guide - Basic five food groups
How to use food guide (according to R.D.A.)
4. Interrelationship between nutrition & health : -
Visible symptoms of good health
5. Use of food in body - Digestion, Absorption, transport & utilization.
6. Role of fibres in human nutrition.
7. Carbohydrates : Functions, classification, food sources, storage in body.
8. Fats & oils : composition, saturated and unsaturated fatty acids, classification, food sources, function of fats.
9. Proteins - composition, sources, essential & non-essential amino acids, functions, Protein deficiency.
10. Water - as a nutrient, function, sources, requirement, water balance & effect of deficiency.
11. Minerals - macro & micronutrients. - functions, sources. Bioavailability and deficiency of Calcium, Iron, Iodine, Sodium & Potassium (in very brief)
12. Vitamins (water & fat soluble) - definition, classification & functions.
13. Effect of cooking & heat processing on the nutritive value of foods.
14. Processed supplementary foods.
15. Food sanitation in hygiene.

PRACTICAL

1. Use and care of kitchen equipments.
2. Controlling techniques -
Weights and measures standard, household measures for raw and cooked food.
3. Food preparation and classifying recipes as good, moderate or poor, sources of specific nutrients, Amount of ingredients to be in standard recipe -
 - a) portion size -
 - b) Beverages - tea, coffee, cocoa, fruit juice, milk, milk shakes.
 - c) Cereals and flour mixtures - basic preparation & their nutritive value -
boiled rice and rice pulao, chapati, puri, paratha, sandwiches, pastas, pancakes, cookies & cakes.
4. Vegetables & fruits -
Simple salads, Dry vegetables, Curries, fruits preparation using fresh and dried stewed fruit, fruit salad
5. Mix and milk products
Porridges, Curds, paneer and their commonly made preparations, Milk based simple desserts and puddings, custard, kheer, ice cream
6. Meat - cuts of meat -
Meat preparations, Poultry, Fish, hard and soft cooked, poached, scrambled, fried omlette & egg-nogs.
7. Soups - Basic, clear and cream soups.
8. Snacks- Pakoras, cheese toast, upma, pohe, peanut, chikki, til & laddo

HUMAN PHYSIOLOGY

Subject Code : BHN-102

Min. Hrs - Theory : 100 hrs & Practical : 80 hrs.

THEORY

- 1. Cell** - Structure and function
- 2. Blood** - Blood cells, Haemoglobin, Blood groups, Coagulation Factors , Anaemia
- 3. Skeletal System** -Bones, joints & bone deformities in brief.
- 4. Cardiovascular system**
Heart rate, Cardiac cycle, cardiac output, blood pressure, hypertension, radial pulse.
- 5. Lymphatic system** -Lymph glands and its function, spleen -structure and functions.
- 6. Respiratory System** -Ventilation , Functions , Lungs volumes and capacities.
- 7. Gastrointestinal System** -Process of digestion in various parts.
- 8. Endocrinology**
List of Endocrine glands, Hormones : Their secretion and functions (in brief).
- 9. Excretion system** -Structure of nephron , Urine formation
- 10. Central Nervous System**
Parts, Sliding Filament Theory , Neuro Muscular Junction , Wallerian Degeneration,
Motor Nervous system - Upper motor neuron system & lower motor neuron system.
Sensory nervous system, Sympathetic Nervous system & Parasympathetic nervous system.
- 11. Skin** - Structure and functions
- 12. Reproductive system**
Structure and functions of male & female reproductive organs, menstruation, puberty, menopause, fertilization and development of fertilized ovum, placenta and its function.
- 13. Special senses**
Structure and function of eye and ear, common diseases of eye and ear (in brief)

PRACTICAL

1. Microscope and its use.
2. Microscopic appearance of prepared slide.
3. Identification of blood cells by study of peripheral blood smear.
4. Measurement of pulse and blood pressure.
5. Elicitation of Reflexes and jerks.
6. Estimation of haemoglobin, RBC, WBC, TLC, DLC and ESR.

NUTRITIONAL BIOCHEMISTRY

Subject Code : BHN-103

Min. Hrs - Theory : 100 hrs & Practical : 80 hrs.

THEORY

- 1. Basics of energy metabolism, nutrition & dietetics** -
Unit of measuring energy, calorific value of food, BMR & factors affecting it, SDA of food, calculation of energy requirement, balanced diet, nutrition in health & diseases (protein energy malnutrition).
- 2. Chemistry of carbohydrates & their related metabolism** -
Introduction, definition, classification, biomedical importance
Brief outline of metabolism :
Glycogenesis & glycogenolysis (in brief), Glycolysis, citric acid cycle & its significance, HMP shunt & Gluconeogenesis (in brief), regulation of blood glucose level.
- 3. Amino acids** - Definition, classification, essential & non essential amino acids.

- 4. Chemistry of Proteins & their related metabolism -**
Introduction, definition, classification, biomedical importance
Metabolism :
Transformation, Decarboxylation, Ammonia formation & transport, Urea cycle.
- 5. Chemistry of Lipids & their related metabolism -**
Introduction, definition, classification, biomedical importance, essential fatty acids, identification of fats & oils (saponification no, acid no, iodine no, acetyl no, reichert-miesel no. etc.)
Brief out line of metabolism :
Beta oxidation of fatty acids, Ketosis, Cholesterol & it's clinical significance, Lipoproteins in the blood composition & their functions in brief, Atherosclerosis.
- 6. Enzymes -**
Introduction, definition, classification, coenzymes, isoenzymes, properties, factors affecting enzyme action, enzyme inhibition, diagnostic value of serum enzymes - Creatinine kinase, Alkaline phosphatase, Acid phosphatase, LDH, SGOT, SGPT, Amylase, Lipase, Carbonic anhydrase etc.
- 7. Acid base balance concepts & disorders -** pH, Buffers, Acidosis, Alkalosis
- 8. Hormones -**
Classification, general mode of action, hormones of Pituitary, Thyroid, Parathyroid, Adrenals, Reproductive Glands, Pancreas, hormonal disorders, counter regulatory hormones.
- 9. Vitamins -**
Water & fat soluble vitamins, sources, requirement, deficiency disorders & biochemical functions.
- 10. Water metabolism-**
Distribution of fluids in the body, ECF, ICF, Water metabolism, dehydration.
- 11. Hyperglycemia & hypoglycemia -**
Diabetes mellitus - definition, types, features, gestation diabetes mellitus , glucose tolerance test, glycosurias,
Hypoglycemia & its causes
- 12. Liver functions and their assessment -**
Based on -
a) Carbohydrate metabolism
b) Protein metabolism
c) Lipid Metabolism
d) Measurements of serum enzyme levels
e) Bile pigment metabolism : Jaundice - its types and their biochemical findings.
- 13. Renal functions tests -**
Various tests, GFR & clearance.
- 14. Tumor markers & their clinical applications -**
Including oncofetal antigens, CEA etc.
- 15. General concepts & functions of immunoglobulins**

PRACTICAL

1. Identification of carbohydrates (Qualitative Tests)
2. Identification of proteins (Qualitative Tests)
3. To study general properties of the enzyme Urease & Achromatic time of salivary amylase.
4. Estimation of glucose in urine by Benedict's methods
5. Urine analysis - normal & abnormal constituents of urine.
6. Blood glucose estimation.

FAMILY MEAL MANAGEMENT

Subject Code : BHN-104

Min. Hrs - Theory : 100 hrs & Practical : 80 hrs.

THEORY

1. Introduction to meal management - balanced diet, food groups & the planning of balanced diet.
2. Food guides for selecting adequate diet .
3. Diet therapy
4. Diet & stress in current scenario.
5. Meal planning for the family.
6. Indian meal patterns - vegetarian & non-vegetarian.
7. Food faddism & the faulty food habits.
8. Nutritive value of common Indian recipes.
9. Nutrition in pregnancy - Physiological stages of pregnancy, nutritional requirements. food selection, complication of pregnancy.
10. Nutrition during lactation - Physiology of lactation, nutritional requirements.
11. Nutrition during infancy - growth & development, nutritional requirements, breast feeding, infant formula, introduction of supplementary foods.
12. Nutrition during early childhood (Toddler/Preschool)- Growth & nutrient need, nutrition related problems, feeding patterns.
13. Nutrition of school children- Nutritional requirement, importance of snacks, school lunch.
14. Nutrition during adolescence - Growth & nutrient needs, food choices, eating habits, factor influencing needs.
15. Nutrition during adulthood - Nutritional requirements, feeding pattern.
16. Geriatric nutrition : Factors affecting food intake and nutrient use, nutrient needs, nutrition related problems.

PRACTICAL

Planning, preparation and nutritional evaluation of diets in relation to activity levels and physiological state.

1. Planning and preparation of a balanced diet for a pregnant woman.
2. Diet during complication of pregnancy.
3. Planning and preparation of a balanced diet for a lactating woman.
4. Preparation of weaning foods.
5. Planning and preparation of a balanced diet for pre-school child.
6. Balanced diet for school going child. Preparation of packed lunch.
7. Planning and preparation of a balanced diet for adolescence.
8. Planning of meals for adult belonging to different income group.
9. Planning meal for senior citizen.
10. Project work with proper diet plan based on survey.

ON THE JOB TRAINING

Min. Hrs - 160 hrs.

1. The students of first year shall do the survey of patients suffering from various diseases and shall plan appropriate diet for them.
2. They shall maintain logbook of patients and their diets.
3. At the end of academic year their logbooks will be evaluated by the faculty concerned.

B.Sc. in Human Nutrition (B.SC.-HN) Second Year

BASIC DIETETICS

Subject Code : BHN-201

Min. Hrs - Theory : 100 hrs & Practical : 100 hrs.

THEORY

1. Role of dietitian : The hospital & community.
2. Basic concepts of diet therapy.
3. Principles of diet therapy & therapeutic nutrition for changing needs.
4. Adaptation of normal diet for changing needs.
5. Routine hospital diets - Regular diet, light diet, full liquid and tube feeding.
6. Modification of diet - Febrile conditions, infections and surgical conditions.
7. Diets for gastro - intestinal disorders, constipation, diarrhoea, peptic ulcer.
8. Diet for renal diseases - Nephritis, Nephrotic syndrome and renal failure.
9. Diet for obesity and cardiovascular disorders.
10. Diet for Diabetes mellitus.
11. Diet & nutrition in kidney diseases.
12. Nutrition in cancer.
13. Nutrition in Immune system dysfunction, AIDS & Allergy.
14. Nutrition support in metabolic disorders.
15. Nutrition in burns and surgery.
16. Nutrition - Addictive behaviour in anorexia, nervosa, bulimia & alcoholism.
17. Nutrient drug interaction.
18. Feeding the patients - Psychology of feeding the patient, assessment of patient needs.
19. Feeding infants & children - problems in feeding children in hospitals.
20. Nutrition & diet clinics - Patients checkup and dietary counseling, educating the patient and follow up .

PRACTICAL

1. Standardization of common food preparations.
2. Planning, preparation and calculation of following diets :
 - a) Normal diet.
 - b) Liquid diet
 - c) Soft diet
 - d) High and low caloric diet
 - e) Bland diet for peptic ulcer
 - f) Diet for Viral hepatitis and cirrhosis
 - g) Diet for Diabetes mellitus
 - h) Diet for Hypertension and Atherosclerosis
 - i) Diet for Nephritis and Nephrotic syndrome
3. Low and medium cost diets for P.E.M., Anemia & vitamin A deficiency.

FOOD MICROBIOLOGY

Subject Code : BHN-202

Min. Hrs - Theory : 80 hrs & Practical : 80 hrs.

THEORY

1. Introduction of microbiology and its relevance to everyday life. General characteristics of bacteria, fungi, virus, protozoa, and algae .
2. Growth of microorganisms: Growth curve, effect of environmental factors in growth of microorganism - pH , water activity , oxygen availability, temperature and others.
3. Microbiology of deficient food: Spoilage. contamination sources, types, effect on the following :
 - a. Cereal and cereal products
 - b. Sugar and sugar products.
 - c. Vegetables and fruits
 - d. Meat and meat products.
 - e. Fish, egg and poultry, Milk and milk products
 - g. Canned foods.
4. Environmental microbiology:
 - a. Water and water borne diseases.
 - b. Air and air borne diseases.
 - c. Soil and soil borne diseases.
 - d. Sewage and diseases.
5. Beneficial effect of microorganisms.
6. Relevance of microbial standards for food safety.
7. Waste product handling : -
 - a. Planning for waste disposal.
 - b. Solid wastes and liquid wastes.
8. Microbial intoxication and infections: Sources of contamination of food, toxin production and physiological action, sources of infection of food by pathogenic organisms, symptoms and method of control.
9. Relevance of microbiology standards for food safety.

PRACTICAL

1. Study of equipments in a microbiology lab.
2. Preparation of laboratory media and special media, cultivation of bacteria, yeasts and moulds.
3. Staining of bacteria: gram-staining.
4. Cultivation and identifications of important molds and yeast in food items.
5. Demonstration of available rapid methods and diagnostic kits used in identification of microorganisms or their products.
6. Visits (at least two) to food processing units or any other organization dealing with advanced methods in food microbiology.

FOOD SCIENCE

Subject Code : BHN-203

Min. Hrs - Theory : 80 hrs & Practical : 80 hrs.

THEORY

1. Cereal- Structure and composition, Nutritional value, Processing- Milling, polishing, parboiling, flaking, parching, roasting, use in variety of preparations selection, storage and care, breakfast cereals.
2. Pulses: composition and nutritional value, processing, soaking, germination.
3. Cooking and fermentations: Toxic constituents of pulses, Lathyrism.
4. Nuts and oil seeds: Nutritive value , importance & classification.
5. Milk and milk products: Composition of milk, properties and effect of heat, nutritional importance, milk processing, milk products.
6. Flesh foods- selection, storage, uses and nutritional aspects of meat, fish and poultry, spoilage of fish.
7. Fruits and vegetables: Classifications, composition and importance in human nutrition storage, cooking of vegetables, changes during cooking, effect of heat, acid and alkali.
8. Sugar and Sugar products
 - (a) Form of sugar and liquid sweetness.
 - (b) Caramelization, Hydrolysis, Crystallization
 - (c) Indian confectionery
9. Beverages: Coffee, tea, and cocoa, processing composition and preparation, spices and condiments, types and composition.
10. Fats and oils: Types, role of fat in cookery.
11. Egg - composition & classification of egg & egg products, its nutritive value.
12. Baking - Types of bake products & its nutritive value.
13. Role of spices in food science - Importance , composition & classification.

PRATICAL

1. Detection of toxins and adulterants of some of the common foods.
2. Preparation of some confectionary products.
3. Preparations of some traditional, fermented and other products.
4. Preparation of soyabean products and their acceptability test.
5. Survey of marketed processed and labeling of processed food items.
6. Nutritional value & criteria of food selection in Indian diet according to ICMR.
7. Visit to confectionaries.

PERSONNEL MANAGEMENT

Subject Code : BHN-204

Min. Hrs - Theory : 100 hrs & Practical : 80 hrs.

THEORY

1. Organization and management:
 - a) Definition and types of organization.
 - b) Definition- functions and tools of management.
 - c) Technique of effective management and its application to food preparation and science.
2. Food material management:
 - a) Meaning, definition, and importance.
 - b) Food selection, purchasing, receiving and storeroom management.

- c) Control in relation to the above operations (material planning, budgeting, material identification, modification and standardization, inventory control, store keeping, definition, objectives, functions, factors underlying successful storekeeping, duties and responsibilities of a storekeeper, purchasing, organization, principle, procedure, systems and quality control).
3. Personnel Management: Recruitment, selection and training of personalities, work standards, productivity, supervision, performance appraisal and motivation incentives for effective performances.
4. Labour policies and legislation: (Personnel policies related to salaries, other emoluments, allowances, leave, uniform and other prize benefit, laws and organization)- Laws affecting food service institution to study the following: (hospital, flight kitchen, hotel, restaurant, canteen, Industrial) -
 - a. Organization
 - b. Physical plan and layout.
 - c. Food and silver equipment
 - d. Sanitation and hygiene.

PRACTICAL

Visit and appraisal of any two medical organization.

1. Work simplification: food preparation, Calculating work unit, time norms etc.
2. Costing, accounting, budgeting, purchase.
3. Storekeeping: Listing and management of food items in the store.
4. Personnel recruitment: Preparations of a project and report making.
5. Maintenance of the clothing for persons and staff involved in kitchen area.
6. Prepare an inventory for evaluating staffs personal hygiene.

ON THE JOB TRAINING

Min. Hrs - 160 hrs.

1. The students of first year shall do the survey of patients suffering from various diseases and shall plan appropriate diet for them.
2. They shall maintain logbook of patients and their diets.
3. At the end of academic year their logbooks will be evaluated by the faculty concerned.

B.Sc. in Human Nutrition (B.SC.-HN) Third Year

COMMUNITY NUTRITION

Subject Code : BHN-301

Min. Hrs - Theory : 100 hrs & Practical : 100 hrs.

THEORY

1. Nutrition and health in National development.
2. Malnutrition- meaning. factors contributing to malnutrition, over nutrition.
3. Nutritional disorders- Epidemiology, clinical features, prevention and dietary treatment for Protein Energy malnutrition, nutritional anaemias & vitmain deficiency disorders .
4. Methods of assessing nutritional status:
 - a) Sampling techniques , Identifications of risk groups,
 - b) Direct assessment - Diet surveys, anthropometric, clinical and biochemical estimation.
 - c) Indirect assessment- Food balance sheet, ecological parameters and vital statistics.
5. Improvement of nutrition of a community:

- a) Modern methods of improvement or nutritional quality of food, food fortification, enrichment and nutrient supplementations.
 - b) Nutrition education themes and messages in nutrition and health, Antenatal and postnatal care.
6. Nutritional and infection relationship : Immunization and its importance, Food borne infection and intoxication diseases, foods involved, methods of prevention, Infestation of food borne diseases , Outbreak, Prevention signs and control of infection.
 7. National and International agencies in uplifting the nutritional status -WHO, UNICEF, CARE, ICMR, ICAR, CSIR, CFTRI. Various nutrition related welfare programmes, ICDS, SLP, MOM, and others (in brief).
 8. Community nutrition programme planning - Identification of problem, analysis of causes, resources constraints, selection of interventions, setting a strategy, implementations and evaluation of the programme.

PRACTICAL

1. Diet and nutrition surveys:
 - (a) Identification of vulnerable and risk groups.
 - (b) Diet survey for breast-feeding and weaning practices of specific groups.
 - (c) Use of anthropometric measurement in children.
2. Preparation of visual aids.
3. Field visit to
 - (a) Observe the working of nutrition and health oriented programmes (survey based result).
 - (b) Hospitals to observe nutritional deficiencies.

ADVANCED DIETETICS

Subject Code : BHN-302

Min. Hrs - Theory : 100 hrs & Practical : 100 hrs.

THEORY

1. Concept of Diet therapy : growth and source of dietetics, purpose and principles of therapeutic diets, modification of normal diet, classification of therapeutic diets.
2. Role of Dietician : Definition of nutritional care, interpersonal relationship with patient, planning and implementary dietary care, Team approach to nutritional care.
3. Routine hospital diets: Preoperative and postoperative diets, study and review of hospital diet. Basic concepts and methods of -
 - (a) Oral feeding
 - (b) Tube feeding
 - (c) Parental nutrition
 - (d) Intravenous feeding.
4. Diet in surgical conditions, burns and cancer.
5. Obesity and leanness- causes, complication and health effects, dietary treatment and other recommendation.
6. Diet in fever and infections- Types- metabolism in fever, general dietary consideration diet in influenza, typhoid fever, recurrent malaria and Tuberculosis .
7. Diet in gastritis, peptic ulcer- symptoms, clinical findings, treatment, dietary modification, adequate nutrition, amount of food, and intervals of feeding, Chemically

- and mechanically irrigating foods, four stage diet (Liquid, soft, convalescent, liberalized diet).
8. Diet in disturbances of small intestine and color.
 - Diarrhoea- (child and adult)- classification, modification of diet , fibre, residue. fluids & nutritional adequacy.
 - Constipation- flatulence - dietary considerations.
 - Ulcerative colitis (adults)- symptoms, dietary treatment.
 - Spruce, coeliac disease- disaccharide intolerance, dietary treatment.
 9. Diet in diseases of the liver, gall bladder and pancreas,
 - a) Etiology, symptoms and dietary treatment in - Jaundice, hepatitis, cirrhosis and hepatic coma.
 - b) Role of alcohol in liver diseases.
 - c) Dietary treatment in cholecystitis, cholelithiasis and pancreatitis.
 10. Gout- Nature and occurrence of uric acid, causes, symptoms and diet.
 11. Diet in allergy and skin disturbances: Definition, classification, manifestations, common food allergies and test and dieteric treatment.
 12. Diet in Diabetes mellitus:
 - a) Incidence and predisposing factors.
 - b) Symptoms-types and tests for detection.
 - c) Metabolism in diabetes
 - d) Dietary treatment & meal management
 - e) Hypoglycemic agent, insulin and its types.
 - f) Complication of diabetes.
 13. Diet in Renal diseases:

Basic renal function, symptoms and dietary treatment in acute and chronic glomerulonephritis, Nephrosis, renal failure, dialysis. urinary calculi-causes & treatment, acid and alkali producing and neutral foods and dietary treatment.
 14. Diet in Cardiovascular diseases:

Role of nutrition in cardiac efficiency, incidence of Atherosclerosis, dietary principles, Hyperlipidenmia, Hypertension- causes and dietary treatment, Sodium restricted diet, level of sodium restriction, sources of sodium, danger of severe sodium restriction.

PRACTICAL

1. Planning, preparations and calculations of diets with modified-
 - (a) Consistency
 - (b) Fibre and residue
 - (c) Diet for Diarrhoea and constipation
 - (d) Diet for peptic ulcer.
 - (e) Diet tor liver disease.
2. Planning, preparation and calculation of diets in fever and infections.
3. Planning, preparation and calculation of diets for insulin dependent Diabetes mellitus, Planning, snacks. deserts and beverages for diabetes.
4. Planning. preparation and calculation of diet in cardiovascular diseases.
5. Planning, preparations and calculation of diet in Kidney failure , Kidney transplant, Renal complication & Kidney stones.
6. Planning, preparations and calculation of diet in Cancer, Trauma (burns) & Surgery.

DIETETICS AND COUNSELLING

Subject Code : BHN-303

Min. Hrs - Theory : 100 hrs & Practical : 100 hrs.

THEORY

1. Practical consideration in giving dietary advice and counselling -
 - a) Factors affecting and individual food choice.
 - b) Communication of dietary advice
 - c) Consideration of behaviour modification
 - d) Motivation.
2. Counselling and educating patient
 - a) Introduction to nutrition counselling
 - b) Determining the role of nutrition counsellor
 - c) Responsibilities of the nutrition counsellor
 - d) Practitioner v/s client managed care
 - e) Conceptualizing entrepreneur skills and behaviour
 - f) Communication and negotiation skills.
3. Teaching aids used by dietitians- charts, leaflets, posters etc., preparation of teaching material for patients suffering from Digestive disorders, Hypertension, Diabetes, Atherosclerosis & Hepatitis and cirrhosis.
4. Computer application
 - a) Use of computers by dietitian
 - b) Dietary computations
 - c) Dietetic management
 - d) Education/ training
 - e) Information storage
 - f) Administrations
 - g) Research
5. Computer application
 - a) Execution of software packages
 - b) Straight line, frequency table, bar diagram, pie chart, Preparation of dietary charts for patients
 - c) Statistical computation- mean, median, standard deviation, conclusion and regression test.

PRACTICAL

1. Project planning for any one disease.
2. Computer application for different diseases.
3. Submitting computed data.
4. Preparations of teaching aids in the field of nutrition.
5. Preparation of case history of a patient and feeding of information in the hard disc.

PROJECT WORK

Min. Hrs.-160 Hrs

1. Basic concepts of project planning
 - a) Defining objectives- Need, problem, project, feasibility, planning, formulation. - .
Identifying resources
 - b) Methods/approaches, Project Appraisal- Project Format
2. Guideline for project writing
 - Title of the project
 - Name of the person
 - Duration of the project, type of project.
 - Aims and objectives - summary of the proposed project
 - Project information, location, people and personnel involved.
 - Working/methodology
 - Evaluation
 - Writing and reporting

