

DEPARTMENT OF NUTRITION
B.Sc Nutrition and Public Health
Course Structure

Semester	Generic Code	Course code	Course Title	PPW	Credit	CIA	ESE	Passing minimum in	
								ESE	Aggregate
I	DSC1	NUT101	Nutritional Biochemistry I	4	4	30	70	28	40
	DSC1-Pr	NUT111	Nutritional Biochemistry –I Practicals	3	1	15	35	14	20
	AECC -1	AECC101	Environmental Science	2	2	15	35	14	20
II	DSC2	NUT 202	Nutritional Biochemistry II	4	4	30	70	28	40
	DSC2-Pr	NUT 212	Nutritional Biochemistry II - Practicals	3	1	15	35	14	20
	AECC - 2	AECC	Gender Studies	2	2	15	35	14	20
III	DSC3	NUT 303	Food Science and Preparation	4	4	30	70	28	40
	DSC3-Pr	NUT 313	Food Science and Preparation Practicals	3	1	15	35	14	20
	SEC1	SEC301	Communication/Professional skills	2	2	15	35	14	20
	SEC2	SEC302	Dept. Specific SEC – Food Preservation	2	2	15	35	14	20
IV	DSC4	NUT 404	Nutrition through Lifecycle	4	4	30	70	28	40

	DSC4-Pr	NUT 414	Nutrition through Lifecycle Practicals	3	1	15	35	14	20
	SEC3	SEC403	Leadership and Management skills/Human Values	2	2	15	35	14	20
	SEC4	SEC404	Dept. Specific SEC Food Preservation	2	2	15	35	14	20
V	DSE5A	NUT505 A	Therapeutic Nutrition	4	4	30	70	28	40
	DSE5A- Pr	NUT 515A	Therapeutic Nutrition Practical	3	1	15	35	14	20
	DSE5B	NUT505 B	Food Safety and Quality Control	4	4	30	70	28	40
	DSE5B- Pr	NUT515 B	Food Safety and Quality Control Practicals	3	1	15	35	14	20
	GE1	IDC501	Needful Nutrition	4	4	30	70	28	40
VI	DSE6A	NUT 606A	Public Health, Food Sanitation and Hygiene	4	4	30	70	28	40
	DSE6A- Pr	NUT 616A	Public Health Food Sanitation and Hygiene Practicals	3	1	15	35	14	20
	DSE6B	NUT606 B	Institutional Food Service Management	4	4	30	70	28	40
	DSE6B- Pr	NUT616 B	Institutional Food Service Management- Practicals	3	1	15	35	14	20

	AECC - 3*	AECC03	Capacity Building	2	2	15	35	14	20
	PR1/DSC 7	NUT 607	Project/ Core Paper/Online Course Instead of project the Dept Proposes to offer a CORE paper-Clinical Nutrition	6 - 4	4	15	35	14	20