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BEJOY NARAYAN MAHAVIDYALAYA

(GOVT. SPONSORED)

NAAC ACCREDITED

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Ref. No.

Date 01-08-2022

PROGRAMME TITLE: B.SC. IN NUTRITION (HONOURS) (CBCS)

Programme Outcomes (PO)

- **PO-1:** The course is an interdisciplinary programme with knowledge of human physiology, microbiology, biochemistry and their role in relation to food and health. It also provides a keen knowledge about foods and their proper uses in human health.
- **PO-2:** The programme provides in-depth understanding of the role of food under specific diseased conditions.
- **PO-3:** Students would have had multiple opportunities to learn the skills necessary for applying theoretical knowledge into practical life and enhance their soft skills and employability quotient.
- **PO-4:** The students get the opportunity to be interactive environmentally as well as socially.
- **PO-5:** The course helps to acquire the skills needed to establish the students economically.

Principal
Bejoy Narayan Mahavidyalaya
P.O.- Itachuna, Dt.- Hooghly.

Shalmali Chakraborty
01/08/2022

Head
Department of Nutrition
B.N. Mahavidyalaya,
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PROGRAMME SPECIFIC OUTCOMES (PSO)

PSO-1: The programme helps to understand the role of nutrition at various stages of life.

PSO-2: The programme helps to understand about nutrition and its implications under different diseased conditions.

PSO-3: The course shows how nutrition is important as an integral part in the development of a community and how nowadays Nutrition and lifestyle changes towards a better future society.

PSO-4: The course helps to understand the microbiology of food and how it affects the storage of food items.

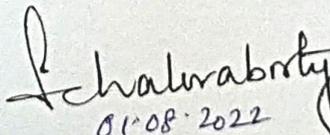
PSO-5: Outcome of the course also include better understanding of the biotechnological and genetic approach in food industries

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Course outcomes

Sl no	Name of the course	Course code	Course outcome
1	Nutritional physiology I	CC1	<p>CO-1: Learn the anatomical structures and physiology of different systems of human body.</p> <p>CO-2: Observe and examine the functions of various components of a body system under normal conditions.</p>
	Practical		<p>CO-1: Learn the basic pathological experiments of human body</p>
2	NUTRITIONAL ASPECT OF FOOD ITEMS	CC2	<p>CO-1: Gain knowledge on different nutrients in food</p> <p>CO-2: Understand the basic concepts behind food science and food preparation.</p> <p>CO-3: Gain an in-depth understanding on cooking</p>
	Practical		<p>CO-1: Apply scientific knowledge in assessing food products.</p> <p>CO-2: Have an in-depth knowledge on application of food science.</p>
3	Nutritional physiology II	CC3	<p>CO-1: Learn how the human body maintain the homeostasis</p> <p>CO-2: Observe and examine the functions of various components of a body system under normal conditions.</p>
	Practical		<p>CO-1: Know the body composition of organs and systems.</p> <p>CO-1: Learn the basic pathological experiments of human body</p>
4	Physiological aspect of nutrition	CC4	<p>CO-1: Understand the properties of various micro and macro food components.</p>


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			CO-2: Learn about the basic of nutrition and diet.
	Practical		CO-1: Apply the knowledge to monitor growth and development of children. CO-2: Assess the nutritional status. CO-3: Understand the deficiencies in-depth.
5	Nutritional biochemistry	CC5	CO-1: Learn about the building blocks of food. CO-2: Understand the metabolism of major food components. CO-3: Comprehend the Biochemical implications of foods components.
	Practical		CO-1: Utilize the laboratory techniques common to basic and applied food chemistry. CO-2: Analyze the principles behind the analytical technique of food products when presented with a practical problem. CO-3: Evaluate the chemical properties and reactions of various food components.
6	Nutrition: life cycle approach	CC6	CO-1: Understand the importance of nutrition in various stages of life. CO-2: Evaluate the nutritional status through the lifecycle. CO-3: Efficiently assess deficiencies.
	Practical		CO-1: Plan a balanced menu through various stages of life. CO-2: Assess the nutritional status.
7	Diet therapy I	CC7	CO-1: Understand the implication of diet under diseased conditions. CO-2: Prescribe individualized diets.

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			<p>CO-3: In-depth knowledge on hospital diets</p> <p>CO-4: Understand the correlation between diet and diseases.</p>
	Practical		<p>CO-1: Plan a diet chart under normal conditions.</p> <p>CO-2: Plan a balanced menu for diseased conditions.</p>
8	NUTRITIONAL ASSESSMENT AND NUTRITION PROGRAMME	CC8	<p>CO-1: Evaluate the major global issues related to Food and Nutrition board.</p> <p>CO-2: Learn how to educate the community about nutrition and health education</p> <p>CO-3: Understand different nutrition programme and their implication for the development of the community</p> <p>CO-4: Generate wellness and healthy lifestyle adoption in community and throughout the country.</p>
	Practical		<p>CO-1: Develop skills to conduct simple nutrition assessments to determine risk for under nutrition and over nutrition.</p> <p>CO-2: In depth knowledge about the ideal body measurements and determination of disease</p>
9	Community nutrition and epidemiology	CC9	<p>CO-1: Understand the role of nutrition at community level.</p> <p>CO-2: Learn about disease in global scale</p> <p>CO-3: Learn about managing wastes and pollution control</p> <p>CO-4: Evaluation of drinking water</p>
	Practical		<p>CO-1: Evaluation of wholesomeness of water</p>

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			<p>CO-2: Assessment of the state of health of population living in different corner of the community by visiting different homes.</p>
10	Diet therapy II	CC10	<p>CO-1: Understand diet under hospital conditions.</p> <p>CO-2: Understand the correlation between diet and diseases.</p>
	Practical		<p>CO-1: Provide adequate nutrition for special diseased conditions.</p>
11	FOOD MICROBIOLOGY AND FOOD BORNE DISEASE	CC11	<p>CO-1: Understand the interaction between microorganisms and food.</p> <p>CO-2: Explain the significance of microorganisms in food</p> <p>CO-3: Describe the disease characteristics of food borne and water borne microorganisms.</p>
	Practical		<p>CO-1: Learn basic laboratory process of microbiology</p> <p>CO-2: Knowledge about the basic reactions of microorganisms</p> <p>CO-3: Differentiate various microorganisms.</p>
12	MEDICAL MICROBIOLOGY AND PATHOLOGY	CC12	<p>CO-1: Learn about pathogenic bacteria and viruses and diseases caused by them</p> <p>CO-2: Knowledge about natural micro flora of human body</p>
	Practical		<p>CO-1: Assessment of microorganisms in spoiled food and water</p> <p>CO-2: Evaluate the antibiotic properties of microorganisms</p>
13	NUTRACEUTICAL AND FUNCTIONAL FOOD	CC13	<p>CO-1: Understand the role of nutraceuticals.</p> <p>CO-2: Explain the significance of foods</p>

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			to provide immunity in human body CO-3: Gain in-depth knowledge on the relationship between nutrition and food biotechnology
	Practical		CO-1: better understanding and Formation of article about the significance of foods against different disease condition
14	FOOD SAFETY AND FOOD STANDARD	CC14	CO-1: Gain in-depth knowledge on various quality control measures of food products. CO-2: Importance of food specification and food – label with reference to various food additives. CO-3: The implications of adulteration of food and the toxic effects of adulteration. CO-4: Gain in-depth knowledge on various food laws.
	Practical		CO-1: Assess the adulterants present in the food samples.
15	THERAPEUTIC NUTRITION AND CRITICAL CARE	DSE1	CO-1: Provide adequate nutrition for special diseased conditions. CO-2: Understand about critical care for patients
	Practical		CO-1: Understanding the work process in dietary department. CO-2: Plan diets and counsel patients effectively. CO-3: Hand on training in different processes of food technology.
16	MOLECULAR BIOLOGY	DSE2	CO-1: Understanding about DNA, RNA and nuclic acids In depth knowledge about formation of

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			these important molecules in the body. CO-2: Visit to rural area for the glimpse of individualism.
	Practical		CO-1: Gain knowledge about different instruments needed in the research laboratory CO-2: Basic fundamentals of DNA and RNA
17	BIOSTATISTICS AND BIOINFORMATICS	DSE3	CO-1: Introduction to bioinformatics and statistics in the world of nutrition CO-2: Knowledge about different storage data bases of genetic formula
	Practical		CO-1: Knowledge of data interpretation CO-2: Evaluation of bioinformatics approach for structural identification of protein and other genetic material
18	FOOD SPOILAGE AND FOOD PRESERVATION	DSE4	CO-1: Understand the importance of food preservation. CO-2: Educate public on the importance of food preservation. CO-3: In depth knowledge about food spoilage
	Practical		CO-1: Knowledge about food sanitation and hygiene by visiting food industries CO-2: In depth knowledge about food processing techniques
19	TECHNOLOGY OF FRUITS AND VEGETABLES	SEC1	CO-1: Understand the importance of fruits and vegetables CO-2: Knowledge about different processing techniques and preservation processes of raw and processed fruits and vegetables and their products
20	IMMUNOLOGY, TOXICOLOGY AND	SEC2	CO-1: Understand the basic of immune

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	PUBLIC HEALTH		system of human body CO-2: Learn about different toxic agents CO-3: In depth knowledge about toxic reacts in human body and their control
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