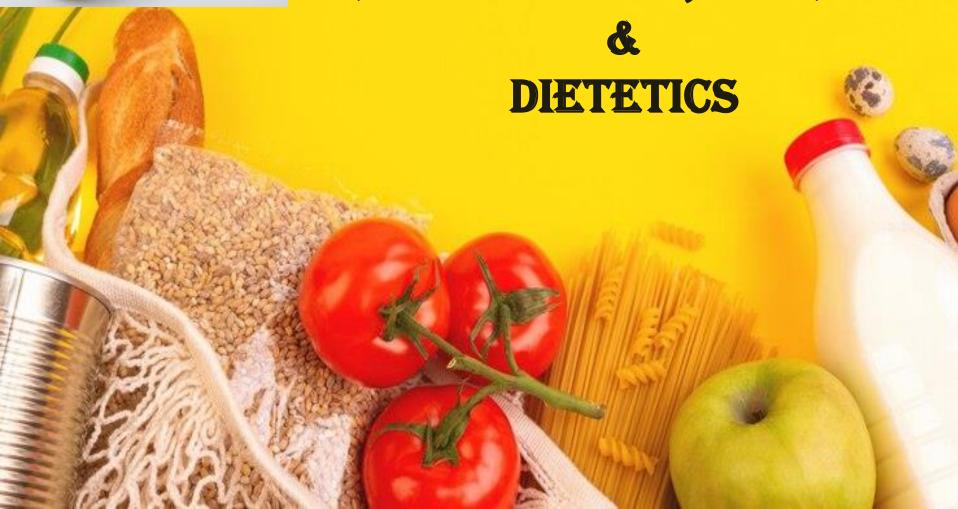


# T.Y.B.SC. ORIENTATION TO

BRANCH I: FOODS, NUTRITION





### **Food Science**

The science related to all activities pertaining to procuring, preparing, preserving and processing of food.



### **Nutrition**

 Science of interaction of nutrients and other substances in food in human body.

### Dietetics

Application of nutrition principles in a clinical set up.

#### FACULTY - FOODS, NUTRITION & DIETETICS



Ms. Jacqueline Colaco
Associate Professor



Mrs. Vibha Hasija Assistant. Professor H.O.D.





Ms. Fatima Kader
Assistant Professor



Dr Sheetal Joshi
Assistant Professor



**Dr. Minelly Rodrigues Assistant Professor** 

We also have Visiting faculty & Guest Lecturers

# T.Y. B.Sc. (HOME SCIENCE) BRANCH I : FOODS, NUTRITION AND DIETETICS SEMESTER V

Course Code	Title	Semester End Exam Total Marks	Periods/ Week/ Division/ Batch	Credits
USHSI501	Nutritional Biochemistry-I	100	3	2
USHSI502	Clinical Nutrition and Diet therapy	100	3	2
USHSI503	Food Microbiology and Preservation	100	3	2
USHSI504	Human Nutrition - Macronutrients	100	3	2
USHSI505	Community Health and Nutrition	100	3	2
USHSI506	Food Production and Service in Institutions	100	3	2
USHSIP501	Part A – Diet Therapy	50	4	2
USHSIP502	Part B – Food Analysis & Clinical Biochemistry-I	50	4	2
USHSIP503	Part A – Community Nutrition	50	4	2
USHSIP504	Part B – Applications of Food Production and Service	50	4	2
	Total	800	34	20

# T.Y.B.Sc. (HOME SCIENCE) BRANCH I: FOODS, NUTRITION AND DIETETICS SEMESTER- VI

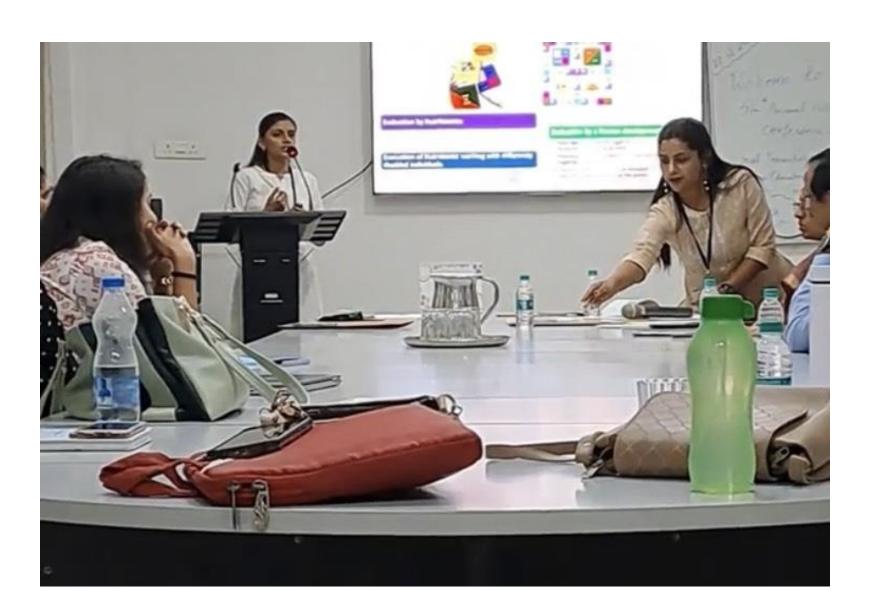
Course Code	Title	Semester End Exam Total Marks	Period/ Week/ Division/Ba tch	Credits
USHSI601	Nutritional Biochemistry –II	100	3	2
USHSI602	Clinical Nutrition and Diet therapy	100	3	2
USHSI603	Food Processing	100	3	2
USHSI604	Human Nutrition – Micronutrients and Functional foods	100	3	2
USHSI605	Nutritional Surveillance	100	3	2
USHSI606	Entrepreneurship in Food Nutrition	100	3	2
USHSIP601	Diet Therapy	50	4	2
USHSIP602	Food Analysis and Clinical Biochemistry- II	50	4	2
USHSIP603	Applied Nutrition	50	4	2
USHSIP604	Entrepreneurial Skill Development	50	4	2
	Total	800	34	20

# ACTIVITIES AND EVENTS

# $\frac{\text{NATIONAL CONFERENCE \& INDUSTRIAL VISIT}}{\underline{\text{AT}}} \\ \underline{\text{HYDERABAD}}$







# Entrepreneurship – Stalls put up by T.Y. B.Sc. Students during the workshop on "Cortisol stories"





#### Food Product Development

# Visit to All Saints Old Age Home - Mazgaon





## Applications of Food Production and Service (Practical) Students organized and managed - Food Service & Fun fair Activity





# Certificate courses conducted at T.Y.B.Sc. For students of FND

### MANDATORY

- 1. Lecture series on Basic Physiology
- Lecture series on Research Methodology & Statistics

#### **OPTION&L**

1. Nutrition in Exercise & Fitness (Value added course affiliated to U.O.M.)







**Nutrition Education** 



Hospital Dietician



**Private Clinic** 



Public Health Nutritionist



Nutrition policy maker



Human Nutrition Research



Health & Nutrition Writer



**Food Stylist** 

**Sports Nutritionist** 



Food Processing and quality control





Nutrition
Communication and
Apps



Nutraceuticals - R&D/ Marketing



Health kitchen/ Special Diet - Entrepreneur



Food Product Development & innovation



Wellness & Health activities/camps

