

**UNDERGRADUATE COURSE STRUCTURE**  
**B.Sc. (Hons) Food, Nutrition, and Dietetics**  
**BATCH 2024-28**

**SEMESTER I**

S.No	Type of Course	Code	Title of the Course	Contact Hours Per Week				Remarks
				L	T	P	C	
1	CC	FND101	Human Nutrition	2	1	1	4	CC-1
2	CC	FND102	Human Physiology 1	2	1	1	4	CC-2
3	MDC	BIT105	Renewable Energy Resources	2	0	1	3	MDC1
4	AEC	AEC101	Communicative English-I	2	1	0	3	AEC1
5	Minor	CHM104	Elementary Chemistry	3	0	1	4	Minor1
6	VAC	VAC101	Environmental Education-I	2	0	0	2	VAC1
<b>Semester Credits</b>							<b>20</b>	

**SEMESTER II**

7	CC	FND105	Basic Food Science	2	1	1	4	CC-3
8	CC	FND106	Human Physiology 2	2	1	1	4	CC-4
9	MDC	FND107	Food adulteration	2	0	1	3	MDC2
10	SEC	SEC174	Food Technology	1	0	1	2	SEC-1
11	VAC	VAC105	Community engagement and Social responsibility	1	0	1	2	VAC2
12	AEC	AEC102	Communicative English-II	2	1	0	3	AEC2
13	Minor	CHM108	Organo-physical chemistry	3	0	1	4	Minor2
<b>Semester Credits</b>							<b>22</b>	

**SEMESTER III**

14	CC	FND201	Nutritional biochemistry	2	1	1	4	CC-5
15	CC	FND202	Food Microbiology	2	1	1	4	CC-6
16	MDC			2	0	1	3	MDC3
17	Minor		To be chosen from a pool of minors	2	1	1	4	Minor3
18	AEC	AEC106	Professional communication skills				2	AEC3
19	SEC	SEC175	Mushroom Culture	1	0	1	2	SEC-2
20	VAC	VAC102	Human values and ethics	2	0	0	2	VAC3
<b>Semester Credits</b>							<b>21</b>	

**SEMESTER IV**

21	CC	FND205	Public Health Nutrition	2	1	1	4	CC-7
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22	CC	FND206	Nutrition for life span	2	1	1	4	CC-8
23	CC	FND207	Epidemiology	2	1	1	4	CC-9
24	SEC	SEC176	Dairy technology	1	0	1	2	SEC-3
25	Minor		To be chosen from a pool of minors	2	1	1	4	Minor4
26	VAC		To be chosen from subjects offered from University	2	0	0	2	VAC4
<b>Semester Credits</b>							<b>20</b>	
<b>SEMESTER V</b>								
27	CC	FND301	Elementary Dietetics	2	1	1	4	CC-10
28	CC	FND302	Diet therapy for lifestyle disorders	2	1	1	4	CC-11
29	CC	FND303	Sports Nutrition	2	1	1	4	CC-12
30	Minor		To be chosen from a pool of minors	2	1	1	4	Minor5
31	SEC	SEC177	Management and preservation of Food and beverage	1	0	1	2	SEC-4
31	INT		Internship	0	0	4	4	
<b>Semester Credits</b>							<b>22</b>	
<b>SEMESTER VI</b>								
32	CC	FND305	Nutraceuticals, functional food and nutrigenomics	2	1	1	4	CC-13
33	CC	FND306	Science of Bakery & confectionary	2	1	1	4	CC-14
34	CC	FND307	Space Nutrition	2	1	1	4	CC-15
35	Minor		To be chosen from a pool of minors	2	1	1	4	Minor6
36	SEC	SEC178	Therapeutic Food Product development	1	0	1	2	SEC-5
37	Project		Project Work on Food and nutrition	0	0	4	4	
<b>Semester Credits</b>							<b>22</b>	
<b>Total Credits of the Program after 3<sup>rd</sup> Year</b>							<b>127</b>	
<b>SEMESTER VII</b>								
38	CC	FND401	Food safety and quality control	2	1	1	4	CC-16
39	CC	FND402	Sports Nutrition	2	1	1	4	CC-17
40	CC	FND403	Food Processing and Technology	2	1	1	4	CC-18
41	CC (For With research)	FND404	Research Methodology for Food and nutrition&	3	1	0	4	CC-19 (Research)

			biostatistics (should start working on dissertation topic)					
42	CC (For Without research)	FND405	Modern techniques and bio instrumentation	3	1	0	4	CC-19(without Research)
43	Minor		To be chosen from a pool of minors	2	1	1	4	Minor7
<b>Total Semester Credit</b>							<b>20</b>	
<b>Semester VIII</b>								
44	CC	FND407	Space Nutrition	2	1	1	4	CC-20
45	CC (For Without research)	FND408	Drug food interaction	2	1	1	4	CC-21 (without Research)
46	CC (For Without Research)	FND409	Nutritional Pharmacology	2	1	1	4	CC-22(without Research)
47	Minor (For without research)		To be chosen from a pool of minors				4	Minor8
48	Minor(For With /without research)		To be chosen from a pool of minors				4	Minor8
49	Dissertation (For With research)		Dissertation on Food and nutrition	0	0	12	12	
<b>Total Semester Credit</b>							<b>20</b>	
<b>Total Credits of the Program after 4th Year</b>							<b>167</b>	

\*NOTE: With research is only allowed for Students ***who secure 75% marks and above in the first six semesters***

### **Minors to be offered by Department**

Semester	Course Code	Courses	L	T	P	C
1	FND104	Fundamentals of Food& Dietetics	2	1	1	4
2	FND108	Public health Nutrition	2	1	1	4
3	FND204	Basic metabolism of food	2	1	1	4
4	FND208	Nutrition for life span	2	1	1	4

5	FND304	Food Technology	2	1	1	4
6	FND308	Food safety and quality control	2	1	1	4
7	FND406	Introduction to nutraceuticals	2	1	1	4
8	FND410	Fundamentals of Diet therapy	2	1	1	4
	FND411	Elementary Dietetics				

**List of Multi-disciplinary courses to be offered by Department**

Semester	Course Code	Courses	L	T	P	C
1	FND103	Basic food science	2	0	1	3
2	FND107	Food adulteration	2	0	1	3
3	FND203	Basic metabolism of food	2	0	1	3