



Re-Accredited with 'A++' (CGPA 3.61) by NAAC (Cycle- IV)
College with Potential for Excellence (2004 - 2019)

101 - 150 Rank Band in India Ranking 2021 (NIRF)
Mary Land, Madurai - 625 018, Tamil Nadu.



## Fatima College (Autonomous), Madurai – 625018

2020 - 2021

## **CRITERION 1 - CURRICULAR ASPECTS**

1.1.1 Curricula developed and implemented have relevance to the local, national, regional and global developmental needs which is reflected in Programme outcomes (POs), Programme specific outcomes (PSOs) and Course Outcomes (COs), of the Programmes offered by the Institution.

NAME OF THE PROGRAMME: M.Sc. HUMAN NUTRITION AND NUTRACEUTICALS

COURSE CODE: PSNN

## **PROGRAMME OUTCOMES:**

**PO1:** Scientific knowledge in the thrust areas of Foods, Nutrition and Nutraceuticals.

**PO2:** Acquisition of skills in the qualitative and quantitative analysis of blood and urine and nutrient analysis of various foods.

**PO3:** Professional competence in planning normal and therapeutic diets and counselling.

**PO4:** Social responsibility by participating in community health programs.

**PO5:** Enterprising by developing innovative value added food products.





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## PROGRAMME SPECIFIC OUTCOMES:

**PSO1**: Advanced scientific knowledge in food, nutrition and nutraceuticals

**PSO2:** Professional competence in planning therapeutic diets and counselling

**PSO3:** Social responsibilities by participating in community health programmes

**PSO4:** Enterprising – by developing innovative value added food products

**PSO5:** Environmental concerns – by understanding the role of microbes in human health and diseases

**PSO6:** Acquisition of skills in analysing food components and blood constituents

**PSO7:** Desire for knowing more about nutraceuticals from familiar and unfamiliar foods

**PSO8:** Creative thinking in choosing the appropriate research design





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COURSE CODE	Course Title	NATURE OF THE COURSE (LOCAL/NATIONAL/ REGIONAL/GLOBAL)	Course Description	Course Outcomes
19PG1N1	Advanced Human Nutrition	Local/National/ Regional/	The course provides the knowledge on classification, functions, metabolism and deficiency of macro and micro nutrients and its interrelationship.	<ul> <li>CO 1: Recall the functions of nutrients in human body.</li> <li>CO 2: Explain the digestion, absorption, sources &amp; requirements of different nutrients</li> <li>CO 3: Compare the energy value of foods by using different calorimetry</li> <li>CO 4: Build the knowledge of nutrient and drug interrelationship</li> <li>CO 5: Summarize the importance of</li> </ul>





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				fluid and electrolyte balance in human body
19PG1N2	Advanced Dietetics	Local/National/ Regional/	The course explains the medical nutrition therapy for normal life cycle, common diseases, and special conditions like sports, space, deep sea and air travel.	<ul> <li>CO 1: The students will be able to Describe nutritional care process</li> <li>CO 2: Recognize the nutritional needs of different stages of life cycle</li> <li>CO 3: Explain medical nutritional management.</li> <li>CO 4: Plan therapeutic interventions for traumatic conditions.</li> <li>CO 5: Categorize meal planning for sports, sea and air travel.</li> </ul>
19PGNEDC1	Nutrition & Dietetics	Local/National/ Regional/	This course offers the scientific understanding of how	<b>CO 1:</b> Define the different terms in nutrition and food.





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			nutrition can impact the health of individuals and the role of diet in treatment of diseases.	CO 4:	Classify the food and nutrients  Describe the functions of macro and micro nutrients.  Choose the food sources of micro and macronutrients  Illustrate food pyramid and
19PG2N6	Clinical Nutrition	Local/National/	The course provides a	The st	explain the food groups.
19102110	& Diet Therapy	Regional	comprehensive knowledge required for the prevention and		Identify the characteristics of various disease conditions.
			treatment of various diseases	CO 2:	Describe the medical nutritional management of different disease.
				CO 3:	Plan diets for degenerative diseases.





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				CO 5:	Categorize the foods used in the treatment of diseases.  Summarize the treatment strategies for food allergy and food intolerance.
PG3NE1	Food Safety and Quality Control	Local/National/ Regional	To enable students  Develop approaches to identify food safety hazards in food processing  Apply preventive measures and control methods to minimize microbiological hazards and maintain quality of foods.	CO 2:	Define the concept of food safety and food laws.  Plan the various quality assurance systems in food industries.  Explain the toxicants in animal and plant foods.









			Identify the wide variety of parameters affecting food quality.  Develop quality control strategies	
19PG4N20	Advanced Food Science and Processing Techniques	Local/National/ Regional/	The course offers the understanding of processing techniques involved to transform raw ingredients into processed food products for human consumption.	CO 1: Explain the toxicants in animal and plant foods.
19PG4NE3	Food Safety and Quality Control	Local/National/ Regional	The course provides an outline on the standards, tools and	CO 1: Classify the food additives.  CO 2: Plan the various quality assurance systems in food





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		techniques to ensure		industries.
		safety and integrity of	CO 3:	Categorize the packaging
		foods in food		materials and properties.
		preparation and	CO 4.	Recognize and understand
		processing.	CO <del>1</del> .	nutrition labeling/ claims.