



# Fatima College

(Autonomous)

*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**

**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.

### 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



# Fatima College

(Autonomous)

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.



**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

COURSE CODE	COURSE TITLE	COURSE OUTCOMES
19PG1N1	Advanced Human Nutrition	<ul style="list-style-type: none"><li>❖ Recall the functions of nutrients in human body.</li><li>❖ Explain the digestion, absorption, sources &amp; requirements of different nutrients</li><li>❖ Compare the energy value of foods by using different calorimetry</li><li>❖ Build the knowledge of nutrient and drug interrelationship</li><li>❖ 5.Summarize the importance of fluid and electrolyte balance in human body</li></ul>



# Fatima College

(Autonomous)

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.



19PG1N2	Advanced Dietetics	<ul style="list-style-type: none"><li>❖ The students will be able to Describe nutritional care process</li><li>❖ Recognize the nutritional needs of different stages of life cycle</li><li>❖ Explain medical nutritional management.</li><li>❖ Plan therapeutic interventions for traumatic conditions.</li><li>❖ Categorize meal planning for sports, sea and air travel.</li></ul>
19PGNEDC1	Nutrition & Dietetics	<ul style="list-style-type: none"><li>❖ Define the different terms in nutrition and food.</li><li>❖ Classify the food and nutrients</li><li>❖ Describe the functions of macro and micro nutrients.</li><li>❖ Choose the food sources of micro and macronutrients</li><li>❖ Illustrate food pyramid and explain the food groups.</li></ul>
19PG2N6	Clinical Nutrition & Diet Therapy	<ul style="list-style-type: none"><li>❖ The students will be able to</li><li>❖ Identify the characteristics of various disease conditions.</li><li>❖ Describe the medical nutritional management of different disease.</li><li>❖ Plan diets for degenerative diseases.</li></ul>



# Fatima College

(Autonomous)

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.



		<ul style="list-style-type: none"><li>❖ Categorize the foods used in the treatment of diseases.</li><li>❖ Summarize the treatment strategies for food allergy and food intolerance.</li></ul>
PG3NE1	Food Safety and Quality Control	<ul style="list-style-type: none"><li>❖ Define the concept of food safety and food laws.</li><li>❖ Plan the various quality assurance systems in food industries.</li><li>❖ Explain the toxicants in animal and plant foods.</li></ul>
19PG4N20	Advanced Food Science and Processing Techniques	<ul style="list-style-type: none"><li>❖ Explain the toxicants in animal and plant foods.</li></ul>
19PG4NE3	Food Safety and Quality Control	<ul style="list-style-type: none"><li>❖ Classify the food additives.</li><li>❖ Plan the various quality assurance systems in food industries.</li><li>❖ Categorize the packaging materials and properties.</li><li>❖ Recognize and understand nutrition labeling/ claims.</li></ul>