FATIMA COLLEGE

PROGRAMME OUTCOMES AND COURSE OUTCOMES

2022 – 2023

NAME OF THE PROGRAMME: M.Sc Human Nutrition and Nutraceutical   PROGRAMME 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.

Course Outcomes:

Course Code	Course Title	Course Outcomes
19PG1N1	Advanced Human Nutrition	CO1-Recall the functions of nutrients in human body. CO2- Explain the digestion, absorption, sources & requirements of different nutrients CO3-Compare the energy value of foods by using different calorimetry

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		CO4-Build the knowledge of nutrient and drug interrelationship CO5-Summarize the importance of fluid and electrolyte balance in human body
19PG1N2	Advanced Dietetics	CO1- Describe nutritional care process CO2-Recognize the nutritional needs of different stages of life cycle CO3-Explain medical nutritional management. CO4-Plan therapeutic interventions for traumatic conditions. CO5-Categorize meal planning for sports, sea and air travel.
19PG1N3	Applied Physiology	CO1: Describe the functions of blood and endocrine system CO2: Illustrate the anatomy and functions of circulatory system CO3: Identify the role of digestive and excretory systems CO4: Analyse the mechanism of musculoskeletal and respiratory systems CO5: Explain the structure and functions of nervous and reproductive systems
19PG1N4	Advanced Dietetics Lab	CO1: Discuss and prepare menu for normal life cycle CO2: Select appropriate supplementary foods for infants. CO3: Prepare modified diets for nutritional deficiency disorders. CO4:Categorizehospital diets.

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19PG1N5	Clinical Laboratory Techniques Lab	CO1: Trace the organic, inorganic and abnormal constituents of urine CO1: Interpret the quantitative analysis of urine CO2: Estimate the haematological examination CO3: Analyse the blood glucose and lipid profile CO4: Assess the serum constituents
19PGNEDC1	Nutrition & Dietetics	CO1: Define the different terms in nutrition and food. CO2: Classify the food and nutrients CO3: Describe the functions of macro and micro nutrients. CO4: Choose the food sources of micro and macronutrients CO5: Illustrate food pyramid and explain the food groups.
19PG2N6	Clinical Nutrition & Diet Therapy	CO1: Identify the characteristics of various disease conditions. CO2: Describe the medical nutritional management of different disease. CO3: Plan diets for degenerative diseases. CO4: Categorize the foods used in the treatment of diseases. CO5: Summarize the treatment strategies for food allergy and food intolerance.

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19PG2N7	Functional Foods and Nutraceuticals	CO1: Discuss and understand the concepts of functional foods. CO2: Identify the role of prebiotics, probiotics &synbiotics as functional ingredients.
19PG2N8	Research Methodology	Classify the types of research based on intent and methods Summarize the significance and formulation of research Categorize the sampling techniques
19PG2N9	Clinical Nutrition and Diet Therapy Lab	CO1: Demonstrate therapeutic diet for cardiovascular disorders. CO2: Associate the dietary principles for theplanning and preparation of diet for metabolic disorders CO3: Plan diets for the management of gastrointestinal diseases.
19PG2N10	Functional Foods and Nutraceutical Lab	CO1: Estimate the lycopene content in fruits. CO2: Compare the tannin content present in different foods .CO3: Identify the capsaicin content in foods CO4: Test for qualitative analysis of phenols,tannins and saponins in foods CO5: Determine the qualitative analysis of flavonoids, anthocyanin & phytosterols

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19PG3N11	Functional Foods & Nutraceuticals in Preventive Dietetics	CO1: Explain the role of functional foods and nutraceuticals in oral, gut and renal health. CO2: Describe the importance of functional foods in weight management and CVD.
19PG3N12	Community Nutrition	CO1: Associate Nutrition and National development CO2: Describe the strategies to overcome malnutrition CO3: Identify the Nutrition intervention programs and organization CO4: Analyze the National nutrition policy and Nutrition surveillance system
19PG3N13	Analytical Instrumentation	CO1: Explain the principle and instrumentation of chromatography Summarize the working procedure of electrophoresis CO2: Apply the principle, procedure and application of Photoelectric Colorimeters, Fluorimeters and Microbiological assays. CO3:Analyze the types of Spectrophotometry its principle, procedure and application. CO4: Explain the different types of pH isotopes, buffers and its application
19PG3NE1	Food Product Development and Sensory Evaluation	CO1: Explain the classification, characteristics and future trends in food product development CO2: Choose the different sensory tests employed for food evaluation

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19PG3NE2	Institutional Management	CO1: Outline the key areas of food service institutions.
		CO2: Discuss the theories and concepts of institutional management.
		CO3: Determine the scope and theories of personnel management.
19PG3N15	Techniques for Experimental Nutrition Lab	CO1: Explain the principles of analytical techniques
		CO2: Examine the amount of free fatty acid and peroxide values in fats and oil
		CO3: Choose the method of analyzing amount of antioxidant present in foods
19PG4N16	Food Microbiology	CO1: Discuss the basic concepts of food microbiology
		CO2: Analyze the contamination, spoilage and food preservation of foods
19PG4N17	Nutritional Biochemistry	CO1: Describe the structure of carbohydrates
		CO2: Discuss protein metabolism
		CO3: Compare the structure and metabolism of RNA & DNA
19PG4N18	Advanced Food Science and Processing Techniques	CO1: Identify the methods of harvesting & storage of vegetables and fruits
		CO2: Analyze the processing methods of milk & egg products
		Assess the processing & preservation methods of fleshy foods

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19PG4NE3	Food Safety and Quality Control	CO1: Define the concept of food safety and food laws.
		CO2: Plan the various quality assurance systems in food industries.
		CO3:Explain the toxicants in animal and plant foods.
19PG4NE4	Nutrition in Critical Care and Disasters	CO1: Explain nutritional screening, assessment and support system for critically ill
		CO2: Plan special nutrition therapy in critical illness - stress, burns, cardiovascular and kidney
		CO3: Examine the special nutrition therapy ingastrointestinal tract surgery and hepatic transplant
19PG4N19	Food Microbiology Lab	CO1: Describe the microbiological laboratory techniques
		CO2: Select the optimum sterilization and disinfection techniques
		CO3: Analyse the preparation and storage of culture media
19PG4N20	Nutrient Analysis Lab	CO1: Estimate the calories and moisture content present in foods.
		CO2: Explain the estimation of acidity and protein content in foods.
		CO3: Calculate the amount of fat present in Nuts and oilseeds.