



**JAYOTI VIDYAPEETH WOMEN'S UNIVERSITY, JAIPUR**  
**ESTABLISHED BY GOVERNMENT OF RAJASTHAN**  
**UGC APPROVED | NAAC ACCREDITED**

**DEPARTMENT OF M. Sc N & D**  
**FACULTY OF EDUCATION & METHODOLOGY**

*Course Outcomes of M.Sc. in Nutrition and Dietetics (N&D)*

Course Code	Course Name	Course Outcomes
UF-BT-279	<b>Path physiology &amp; Metabolism in Disease</b>	<ol style="list-style-type: none"> <li>1. Explain the basic knowledge of Path physiology and metabolism in various diseases</li> <li>2. Describe and explain the normal function of the cells, tissues, organs and organ systems of the human body.</li> </ol>
UF-BT-277	<b>Nutritional Biochemistry</b>	<p>To enable students to</p> <ol style="list-style-type: none"> <li>1. Describe the major metabolic pathways involved in the metabolism of nutrients in the human body.</li> <li>2. Understand the principles of biochemical methods and be able to use them with appropriate instruction.</li> <li>3. Understand the basis of reactivity of biologically relevant molecules and their interactions.</li> </ol>
UF-BT-275	<b>Medical Nutrition Management</b>	<p>To enable the students to</p> <ol style="list-style-type: none"> <li>1. Become a Registered dietitian</li> <li>2. Individual counseling and defending a position on issues impacting the nutrition and dietetics profession</li> <li>3. Recognize the disease and prevention of the disease.</li> </ol>
UF-BT-274	<b>Medical Nutrition Management Lab</b>	Student will learn basics of all related streams of Medical Nutrition Management such as Planning of diet for overweight person, obese person, Preparation of one day diet for overweight person etc.
UF-BT-272	<b>Statistical Methods</b>	<p>The Course Outcome of this course is</p> <ol style="list-style-type: none"> <li>1. Understand the role of statistics and computer applications to conduct research studies.</li> <li>2. Apply statistical techniques to research data for analyzing.</li> <li>3. Interpreting the data meaningfully and differentiate between the qualitative and quantitative methods of analysis of data.</li> <li>4. Suitably apply data reduction strategies and illustrate data using various graphical methods.</li> </ol>

		<p>5. Use appropriate parametric and non-parametric statistical tests.</p> <p>6. Draw the conclusions and interpretations from the analysis of data using various statistical software's.</p>
<b>UF-BT-273</b>	<b>Statistical Methods Lab</b>	Student will learn basics of all related streams of Statistical methods such as calculations of mean, mode and median with various examples etc.
<b>UF-BT-276</b>	<b>Nutrition</b>	<p>To enable students to</p> <ol style="list-style-type: none"> <li>1. Better understanding on the physiological and metabolic functions of nutrients.</li> <li>2. Gain in-depth knowledge of the physiological and metabolic role of macronutrients, and their importance in human nutrition</li> </ol>
<b>SEC-001</b>	<b>Hands on Training Courses on-Fruits and Vegetable dehydration techniques</b>	Student will be skilled in this course for Fruits and Vegetable dehydration Techniques Student will learn about handling the dehydration machines and Unit; standardization of the process of dehydration; maintenance of hygiene and sanitization of plant; Documentation of Products.
<b>SEC-008</b>	<b>Hands on Training Courses on-Fruits and Vegetable dehydration techniques Lab</b>	
<b>UF-BT-286</b>	<b>Human Anatomy &amp; Physiology</b>	<p>To enable students to</p> <ol style="list-style-type: none"> <li>1. Explain the basic knowledge of human anatomy and physiology</li> <li>2. Describe and explain the normal function of the cells, tissues, organs and organ systems of the human body</li> </ol>
<b>UF-BT-287</b>	<b>Human Anatomy &amp; Physiology Lab</b>	<p>To enable students to</p> <ol style="list-style-type: none"> <li>1. Better understanding on the physiological and metabolic functions of nutrients.</li> <li>2. Gain in-depth knowledge of the physiological and metabolic role of micronutrients, fat soluble and water soluble vitamins, electrolytes and their importance in human nutrition</li> </ol>
<b>UF-BT-281</b>	<b>Advanced Nutrition</b>	<p>To enable students to</p> <ol style="list-style-type: none"> <li>1. Better understanding on the physiological and metabolic functions of nutrients.</li> <li>2. Gain in-depth knowledge of the physiological and metabolic role of micronutrients, fat soluble and water soluble vitamins, electrolytes and their importance in human nutrition</li> </ol>
<b>UF-BT-284</b>	<b>Diet Therapy</b>	<ol style="list-style-type: none"> <li>1. Know the metabolic condition of the life style related diseases.</li> <li>2. Explain the risk factors for degenerative diseases and toward the management of the several disease conditions</li> </ol>
<b>UF-BT-285</b>	<b>Diet Therapy Lab</b>	<ol style="list-style-type: none"> <li>1. Student will learn basics of all related streams of diet therapy practical approaches such as Planning of diet</li> </ol>

		for DM patient, Preparation of planned diet for DM patient, Planning of diet for patient suffering from DM & pregnancy etc.
<b>UF-BT-282</b>	<b>Applied Food Science &amp; Product Modification</b>	<ol style="list-style-type: none"> <li>1. To enable students to 1.understanding of novel and innovative food sciences and emerging technologies</li> <li>2. Understanding and ability to apply these novel technologies and the underpinning science to preserve and control the nutritional, microbiological and functional properties of foods.</li> <li>3. Ability to apply and adapt novel technologies to real-life innovative products and processes</li> </ol>
<b>UF-BT-283</b>	<b>Applied Food Science &amp; Product Modification Lab</b>	Student will learn basics of all related streams of Applied Food Science & Product Modification such as Study of subjective and objective tests, Preparation and Performance of Triangle test Performa etc.
<b>SEC-002</b>	<b>Hands on Training Courses-Quality Analysis of Food Products</b>	Student will be skilled in this course for Quality Analysis of Food Products. Student will learn about handling all essential Techniques related to quality analysis of various food products.
<b>SEC-009</b>	<b>Hands on Training Courses-Quality Analysis of Food Products Lab</b>	
<b>UF-BT-288</b>	<b>Industrial Visit</b>	
<b>UMC-001</b>	<b>Women Rights &amp; Law</b>	The paper aims at creating awareness as to importance and role of women in society through the medium of law. It also focuses on women welfare laws.
<b>VAD-001</b>	<b>Cyber Security</b>	
<b>UMC-007</b>	<b>Community Development Activities</b>	
<b>ECA-001</b>	<b>Extra curriculum activities</b>	
<b>UF-BT-297</b>	<b>Pediatric and Geriatric Nutrition</b>	<p>To enable the students to</p> <ol style="list-style-type: none"> <li>1. Thorough knowledge on the nutritional requirements at various stages of child growth and development.</li> <li>2. Effective understanding of diet planning principles and nutritional facts for balanced and healthy diet during pregnancy, infancy and childhood stage.</li> <li>3. Gain knowledge on the aspects of aging and the importance of the nutritional requirements and dietary modification during old age.</li> </ol>
<b>UF-BT-294</b>	<b>Nutrition in Critical Care</b>	<p>To enable the students to</p> <ol style="list-style-type: none"> <li>1. Thorough knowledge on the nutritional requirements at various stages of child growth and development.</li> <li>2. Effective understanding of diet planning principles and nutritional facts for balanced and healthy diet during pregnancy, infancy and childhood stage.</li> </ol>

		3. Gain knowledge on the aspects of aging and the importance of the nutritional requirements and dietary modification during old age.
<b>UF-BT-295</b>	<b>Nutritional Management</b>	To enable students To 1. Apply the principles of diet for the management of metabolic diseases. 2. Use the nutrition care process for special conditions like allergy and burns. 3. Develop the dietary models for cancer and HIV
<b>UF-BT-296</b>	<b>Nutritional Management Lab</b>	Student will learn basics of all related streams of Nutritional Management
<b>UF-BT-291</b>	<b>Food Service Management</b>	To enable the students to 1. Implement safety and sanitation measures within the restaurant and food service industry. 2. The graduates are highly regarded by hospitals, food industries, food and pharmaceutical companies.
<b>SEC-003</b>	<b>Hands on Training Courses- Bakery Products</b>	Student will be skilled in this course for Bakery Products preparation Techniques Student will learn about handling the Bakery machines and Unit; standardization of the process of Bakery Products preparation; maintenance of hygiene and sanitization of plant; Documentation of Products.
<b>SEC-010</b>	<b>Hands on Training Courses- Bakery Products Lab</b>	
<b>UF-BT-299</b>	<b>Pre Dissertation Training (60 Days) (After II Sem during summer vacation)</b>	
<b>UF-BT-298</b>	<b>Dissertation</b>	
<b>UF-BT-292</b>	<b>Functional Foods and Nutraceuticals</b>	To enable the students to 1. To recognize the structure of the major bio-active food constituents that are being incorporated into functional foods 2. Physiological and functional basis of various photochemical compounds of natural as well as synthetic compounds
<b>UF-BT-290</b>	<b>Research Methodology</b>	The Course Outcome of this course is 1. Understand the methods and role of scientific approach to research. 2. Understand the various experimental designs, methods of sampling their analysis and data collection.
<b>UMC-003</b>	<b>Help Aid</b>	To provide the citizen responder with the knowledge and skills necessary in an emergency to help sustain life, reduce pain, and minimize the consequences of injury or sudden illness until professional medical help arrives.

<b>UMC-007</b>	<b>Community Development Activities</b>	
<b>ECA-001</b>	<b>Extra curriculum activities</b>	