

Bachelor of Science in Nutrition and

Program Nam **Dietetics**

Course Name Basics of Human Physiology-I

Course Code RD3106

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about basic physiology of cells & tissues and their distribution in human body	2	Emp,S
CO2	students should be able to learn about digestive system and their disorders	2	Emp,S
CO3	students should be able to learn about circulatory system and its working	1	Emp,S
CO4	students should be able to learn about basic physiology of excretory system	2	Emp,S
CO5	students should be able to learn about the mechanism of respiratory system in the human body	2	Emp,S

Course Name **Fundamentals of Foods & Nutrition- I**

Course Code **ND3102**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Ent)/ None (Use , for more than
CO1	Students should be able to apply fundamental knowledge related to nutrition and RDA's	2	Emp,S
CO2	Students should be able to understand the functions and role of carbohydrates, their requirements and the effect of deficiency and excess	2	Emp,
CO3	Students should be able to understand the functions and role of proteins, their requirements and the effect of deficiency and excess	2	Emp,
CO4	Students should be able to understand the functions and role of lipids, their requirements and the effect of deficiency and excess	1	Emp,

CO5	Students should be able to analyze the role of various minerals and vitamins important in maintaining health.	2	Emp,
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Course Name **Basics of Human Physiology I Lab**
Course Code **RD3143**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Ent)/ None (Use , for more than
CO1	Students should be able to learn about microscopic studies of different human body systems.	2	Emp
CO2	Students should be able to learn about microscopic studies of different types of tissues.	2	S
CO3	Students should be able to learn about estimation of HB level in the human body.	1	S

Course Name **Biochemistry**
Course Code **ND 3105**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Ent)/ None (Use , for more than One)
CO1	Students should be able to understand the fundamentals of clinical biochemistry	2	Emp,
CO2	Students should be able to learn the various molecular aspects like, solution, acid, base, pH etc.	2	Emp,
CO3	Students should be able to learn the structure and functions related to carbohydrates, lipids and enzymes.	2	Emp,
CO4	Students should be able to learn the structure and functions of different nucleic acids.	2	Emp,
CO5	Students should be able to learn the role of different vitamins.	1	Emp,

Course Name **Food, Hygiene and Sanitation**
Course Code **ND 3104**



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Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the basic concept of health and health problems of developed and developing countries.	2	S
CO2	Students will learn about importance of water and various methods of cleaning for utensils and equipment's.	1	Emp,
CO3	Students should be able to learn about various types of diseases and their modes of spread.	2	S
CO4	Students should be able to learn about food spoilage, food poisoning and different types of toxins	2	S
CO5	Students should be able to learn about various national immunization programs and vaccine schedules. Students also learn about family welfare and planning.	2	S, Ent

Course Name **Fundamentals of Foods & Nutrition- I Lab**
Course Code **ND3141**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to estimate the calorific value, ash value and moisture content of food.	2	Emp,S
CO2	Students should be able to prepare the buffers and determine their pH value	2	S
CO3	Students should be able to identify carbohydrates, lipids, proteins and minerals quantitatively.	1	S

Course Name **Environmental Studies**
Course Code **CY3205**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to understand the issues related to the environment and their impact on human life.	2	Emp, S
CO2	Students should be able to understand on the solutions related to the environmental problems.	2	S
CO3	Students should be able to understand different components of the environment and their function and sustainable development.	2	S
CO4	Students should be able to comprehend the importance of ecosystem and biodiversity	2	Emp, S
CO5	Students should be able to correlate the human population growth and its trend to the environmental degradation and develop the awareness about his/her role towards environmental protection and prevention	2	Emp, S

Course Name **Biochemistry Lab**
Course Code **ND3144**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn the formation of different types of solutions	3	S, Emp
CO2	Students should be able to determine the acid value, iodine value and saponification value of fats to check their purity.	3	S, Emp
CO3	Students should be able to identify the various types of sugars.	3	S, Emp

Course Name **Basics of Physiology-II**
Course Code **RD3206**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Student should be able to understand about the different mechanism of nervous system in human body	3	Emp,S
CO2	Student should be able to understand about physiology, structure and function of different sense organs.	2	Emp,S
CO3	Student should be able to understand about hormones and their role in human body.	3	Emp,S
CO4	Students should be able to understand about various physiology of male and female reproductive organs.	2	Emp,S
CO5	Students should be able to understand about the skeletal system of human body.	3	Emp,S

Course Name **Basics of Human Physiology-II Lab**
Course Code **RD3243**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn the microscopic view of various glands & reproductive organs.	2	S
CO2	Students should be able to learn the various test related to blood like RBC count, WBC count, coagulation time and blood grouping	4	Emp,S
CO3	Students should be able to learn to estimate blood pressure using sphygmomanometer and changes in pulse rate on exercise.	3	Emp,S

Course Name **Nutrition Through Life Cycle**
Course Code **ND3203**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Student should be able to understand about the basic steps of meal planning for different age groups with specific requirements.	2	Emp,S
CO2	Student should be able to understand about nutritional requirements during pregnancy, lactation and different stages of pregnancy.	2	Emp,S
CO3	Student should be able to understand about feeding patterns, nutritional related problems during and nutritional requirements during infancy and early childhood.	2	Emp,S
CO4	Students should be able to understand about importance of lunch and snacks for school going children	2	Emp,S
CO5	Students should be able to understand about care process of elderly people (geriatric nutrition)	2	S

Course Name **Nutritional Biochemistry**
Course Code **ND3206**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the distribution of fluids in the body, along with their water metabolism, regulation and biomedical significance of water.	2	Emp, S
CO2	Students should be able to learn about metabolic role of carbohydrates	3	Emp, S
CO3	Students should be able to learn about the metabolic role of lipids	3	Emp, S
CO4	Students should be able to learn about the metabolic role of proteins	2	Emp, S

CO5	Students should be able to acquire knowledge about the biological oxidation.	2	Emp, S
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Course Name **Fundamentals of Foods & Nutrition II**
Course Code **ND3205**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the importance and functions of macronutrients and micronutrients along with their deficiencies.	6	Emp,S
CO2	Students should be able to learn about classification, importance and food sources for various fat soluble and water-soluble vitamins.	6	S.Emp, Ent
CO3	Students should learn about food hygiene and sanitation. Various methods to control and prevent food from toxicants.	6	Emp,S, Ent
CO4	Students should learn about importance of macronutrients and micronutrients in sports.	5	Emp
CO5	Students should be able to learn about energy generating pathways along with BMR affecting factors.	5	Emp

Course Name **Disaster Preparedness and Management**
Course Code **CE3102**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Understand the basic concepts of disasters and its relationships with development.	2	Em
CO2	Understand the approaches of Disaster Risk Reduction (DRR) and the relationship between vulnerability, disasters, disaster prevention and risk reduction.	2	S
CO3	Understand the Medical and Psycho-Social Response to Disasters.	2	Em

CO4	Prevent and control Public Health consequences of Disasters.	2	Em
CO5	Awareness of Disaster Risk Management institutional processes in India.	2	Em

Course Name **Nutrition Through Life Cycle Lab**

Course Code **ND3242**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn the planning of various diets according to the age, sex and RDA's	6	Emp,S
CO2	Students should be able to learn the preparation and calculation of various diets plans.	6	S, Emp, Ent
CO3	Students should be able to learn the planning and preparation of weaning foods for infants and packed foods for school going children	6	Emp, S, Ent

Course Name **Nutritional Biochemistry Lab**

Course Code **ND3245**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about extraction of casein and calcium from milk sample.	3	Emp, S
CO2	Students should be able to learn about qualitative estimation of macromolecules such as proteins, fats and carbohydrates etc.	3	S
CO3	Students should be able to learn about estimation of ascorbic acid from citrus fruits.	3	Emp, S

Course Name **Indian Knowledge System**

Course Code **HU3201**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	The students will be able to understand the Indian Knowledge System such as historical development, sources and scope.	2	S
CO2	The students will be able to understand the vocabulary system of Indian knowledge system.	2	S
CO3	The students will be able to understand and apply the philosophical foundations and methods of IKS.	3	N
CO4	The students will be able to execute the case studies based on the Indian knowledge system.	3	N
CO5	The students will be able to understand the influence of Indian Knowledge System on world.	2	S

Course Name **Fundamental of Foods and Nutrition Lab II**
Course Code **ND3244**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should able to learn about rich sources nutrients price list, nutrition and labelling.	6	Emp,S
CO2	Students should be able to learn about use and care of kitchen equipment's.	6	S.Emp, Ent
CO3	Students should able to prepare recipes as good, moderate and poor along with sources of specific nutrients.	6	Emp,S, Ent

Course Name **Basic Dietetics- I**
Course Code **ND3301**




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Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the different tools, skills, ethics, and responsibilities of a dietitian as well as their work in different areas.	2	S
CO2	Students should be able to learn about Nutrition care process and its importance in medical nutrition therapy.	2	Emp
CO3	Students should be able to learn about different types of hospital diet and which type of diet is given to which patients.	2	Emp
CO4	Students should be able to learn about infections and its effects on the nutritional status of the body as well as about its nutritional intervention.	3	S
CO5	Students should be able to learn about various symptoms of gastrointestinal problems and how to manage them with dietary modification	3	Emp

Course Name **Food Science**
Course Code **ND3305**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the nutritional importance of cereals, also learn about various new technologies of baking used in cereal products making.	3	Emp, S
CO2	Students should be able to learn about the nutritional importance of legumes and various technologies used in processing legumes	3	Emp, S
CO3	Students should be able to learn about the nutritional importance of milk and milk products and various new technologies used in processing of milk and milk products.	2	Emp, S

CO4	Students should be able to learn about classification and new technologies of fruits & vegetables and their products	3	Emp, S
CO5	Students should be able to learn about various processing & preservation techniques of food.	3	Emp, S

Course Name **Food Science Lab**

Course Code **ND3341**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Ent)/ None (Use , for more than One)
CO1	Student should be able to learn about various cooking methods.	3	Emp, S
CO2	Student should be able to learn about physical & chemical properties of different food grains.	3	Emp, S
CO3	Student should be able to learn about processing & preservation techniques for different food products.	3	Emp, S, Ent

Course Name **Food Microbiology I**

Course Code **ND3303**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Ent)/ None (Use , for more than One)
CO1	Students should be able to learn about the history and the general characteristics of different classes of microorganisms. Beside the students will learn about the significance of microorganisms in food.	2	S
CO2	Students should be able to acquire knowledge about the growth curve of microorganisms even with the external and internal factors that affect the growth rate of microorganisms.	2	S
CO3	Students should be able to learn about the spoilage, contamination and prevention of cereals and cereals products.	2	Emp
CO4	Students should be able to learn about the spoilage, contamination and prevention of fruits & vegetables along with canned foods.	2	Emp

CO5	Students should be able to clear the concept about the environmental microbiology by studying the factors of environments such as air, water, soil and sewage.	2	Emp
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Course Name **Food Microbiology Lab I**

Course Code **ND3342**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn various equipment used in food microbiology lab etc.	3	S
CO2	Students should be able to learn about staining techniques for bacteria such as gram staining etc.	4	Emp
CO3	Students should be able to also learn about Cultivation and identification of important bacteria, mouldsetc	5	Emp

Course Name **Food Service Management I**

Course Code **ND3304**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the functions and classification of catering industry and various processing method which is used in catering industry	2	S
CO2	Students should be able to learn about the various types of floor planning and layouts for a good catering establishments and characteristics of typical food service facilities	3	S
CO3	Students should be able to learn about the catering equipment's and factors which involved in the selection and purchasing of equipment's.	3	Emp

CO4	Students should be able to learn about the principles of food preparation, food purchasing and how to store food for long time.	3	Emp
CO5	Students should be able to learn about the principles and objectives of menu planning which is very useful for any catering establishment.	4	Emp

Course Name **Food Service Management Lab I**

Course Code **ND3343**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the standardization techniques for different recipes.	5	S
CO2	Student should be able to gain knowledge about cost calculation for different standardized recipes.	3	S
CO3	Student should be able to gain knowledge about management techniques for catering establishment.	3	Emp

Course Name **United Nations Development Programme**

Course Code **HU3202**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students will learn about the Structure, Mission, Vision and Goals of UNDP	2	S
CO2	Equip the students with the knowledge of sustainable livelihoods for inclusive economic growth.	2	S
CO3	Students will learn and explore about the Human Development index to promote well being at all ages.	2	S
CO4	To impart better education on SDGs goals focusing on Gender Equality and Provide Access to Justice to All and Build Effective.	3	N

CO5	Students will develop knowledge regarding environment sustainability.	3	N
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Course Name **Basic Dietetics Lab I**
Course Code **ND3340**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn to plan various types of therapeutic diets used in hospitals.	6	Emp
CO2	Students should be able to learn to plan and prepare therapeutic diets for various basic diseases like Diarrhoea, constipation, peptic Ulcers and different types of Fevers.	6	Emp
CO3	Students should be able to learn to calculate RDA,s according to individual patients for various basic diseases like Diarrhoea, constipation, peptic Ulcers and different types of Fevers	3	Emp

Course Name **Basic Dietetics II**
Course Code **ND3401**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about different food allergens, how they cause allergy to sensitive people and their treatment.	2	Emp, S, Ent
CO2	Students should be able to learn about different types of renal disease and how we can prevent it by dietary intervention.	2	S, Emp, Ent
CO3	Students should be able to learn about different about different types of cardiovascular disease and how it can be prevented by dietary intervention	3	Emp, S, Ent

CO4	Students should be able to learn about different types of diabetes mellitus and its dietary intervention.	2	Emp, S, Ent
CO5	Students should be able to learn about different types of weight management diseases and how it can be prevented by dietary and lifestyle modification	2	Emp, S, Ent

Course Name **Basic Dietetics Lab II**

Course Code **ND3440**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to plan therapeutic diets for various basic diseases like Allergy, Diabetes, Renal Disease, CHD, Weight management	6	Emp, S, Ent
CO2	Students should be able to prepare therapeutic diets for various basic diseases like Allergy, Diabetes, Renal Disease, CHD, Weight management	6	S,Emp, Ent
CO3	Students should be able to calculate RDA,s according to individual patients for various basic diseases like Allergy, Diabetes, Renal Disease, CHD, Weight management	3	Emp, Ent,S

Course Name **Food Science I**

Course Code **ND3405**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the nutritional importance of cereals, also learn about various new technologies of baking used in cereal products making	2	S

CO2	Students should be able to learn about the nutritional importance of legumes and various technologies used in processing legumes	2	S
CO3	Students should be able to learn about the nutritional importance of milk and milk products and various new technologies used in processing of milk and milk products	2	Emp
CO4	Students should be able to learn about classification and new technologies of fruits & vegetables and their products	2	Emp
CO5	tudents should be able to learn about various processing & preservation techniques of food.	2	Emp

Course Name **Food Science I Lab**
Course Code **ND3444**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Student should be able to learn about various cooking methods.	2	Emp, S, Ent
CO2	Student should be able to learn about physical & chemical properties of different food grains.	2	Emp, S, Ent
CO3	Student should be able to learn about processing & preservation techniques for different food products.	2	Emp, S, Ent

Course Name **Food Service Management II Lab**
Course Code **ND3442**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the standardization techniques for different types of recipes at different occasions and to have inhouse training of quantity cooking.	6	Emp, S, Ent

CO2	Student should be able to gain knowledge about financial management for any catering establishment.	3	Emp, S, Ent
CO3	Students should be able to learn catering management in different establishments through visits.	3	Emp, S, Ent

Course Name **Food Service Management II**
Course Code **ND3403**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the management, principles of management and various techniques of effective management.	2	Emp, S, Ent
CO2	Students should be able to learn about the tools of management, work improvement, work simplification and various food cost control methods.	2	Emp, S, Ent
CO3	Students should be able to learn about financial management (costing, budgeting and accounting) and various food cost control methods.	2	Emp,S, Ent
CO4	Students should be able to learn about personnel management (staff employment, supervision, employee benefits and various method of selection).	2	Emp, S, Ent
CO5	Students should be able to learn about standardization of recipe and different format of standard recipe.	2	Emp, S, Ent

Course Name **Food Microbiology II**
Course Code **ND3404**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
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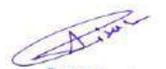
CO1	Students should be able to acquire knowledge about waste product handling by primary and secondary treatments even by biological treatments. Different types of food waste.	2	S
CO2	Students should be able to learn about various mycotoxins produced by different microorganisms, sources of infection, symptom and method of control.	4	S, Emp
CO3	Students should be able to learn about beneficial products made by microorganisms such as bread, alcoholic beverages, vinegar, pickled products etc.	2	Emp, S, Ent
CO4	Students should be able to learn about microbial growth curve and various microbial metabolites produced during growth pattern such as alcoholic beverages, bread and dairy products.	2	S
CO5	Students should be able to learn the various relevance of microbial standards for food safety such as Food agricultural organization(FAO), World health organization(WHO), The international commission on microbiological specifications for foods (ICMSF), etc.	2	Ent, Emp, S

Course Name **Food Microbiology II Lab**
Course Code **ND3443**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to prepare different culture media for microbes along with growth curve.	3	Emp, S
CO2	Students should be able to learn the enumeration of microorganisms from different spoil food samples/commodities etc.	3	S,Emp
CO3	Students should be able to learn to do various quality assessment test of milk and to learn morphological characteristics of microbes etc.	3	Emp, S

Course Name **Community Nutrition I Lab**




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Course Code **ND3540**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Student should be able to learn about anthropometric measurements and their measuring sites.	3	Emp
CO2	Student should be able to learn to create questionnaire for nutritional assessment of community people.	2	S,Emp
CO3	Student should be able to learn about different types of supplementary foods and their cooking techniques.	3	Emp,Ent,S

Course Name **Food Packaging Lab**

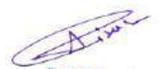
Course Code **ND3541**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about Identification of different types of packaging & packaging materials.	3	Emp
CO2	Students should be able to learn to perform non-destructive tests for glass containers etc.	2	S
CO3	Students should be able to learn about latest trends in packaging materials for different commodities	3	Emp

Course Name **Advance Dietetics I Lab**

Course Code **ND3542**




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Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to plan therapeutic diets for various advance diseases like burns, cancer, Inborn errors diseases and advance gastro diseases.	3	Emp, S, Ent
CO2	Students should be able to learn the preparation of therapeutic diets for various advance diseases like burns, cancer, Inborn errors diseases and advance gastro diseases.	2	Emp, S, Ent
CO3	Students should be able to learn to calculate RDA,s according to individual patients for various diseases like burns, cancer, Inborn errors diseases and advance gastro diseases.	3	Emp, S, Ent

Course Name **Community Nutrition I**
Course Code **ND3501**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about role of nutrition in maintaining health and solving various nutritional problems prevailing in India	3	Emp
CO2	Students should be able to learn about various forms of malnutrition in Indian community and how to overcome them in the society	2	S
CO3	Students should be able to learn about various nutritional disorders their preventions and positive outcomes	3	Emp
CO4	Students should be able to learn about various nutritional assessment techniques used in community	2	Emp, S, Ent
CO5	Students should be able to learn about indirect method of nutritional assessment used in community	3	S

Course Name **Food Packaging**
Course Code **ND3502**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about the concept, functions of packaging and packaging materials. The types of packaging materials used for different food commodities.	3	Emp
CO2	Students should be able to learn about the different types of modern packaging materials such as based based on aerosol, flexibe, semi flexibe and rigid packaging materials.	2	S
CO3	Students should be able to learn about the packaging of radiation based foods, its importance and applications in food packaging industries.	3	Emp
CO4	Students should be able to acquire knowledge about aseptic packaging along with different packaging materials used during heat processing techniques such as sterilization, pasteurization etc.	2	Emp, S, Ent
CO5	Students should be able to learn about packaging of finished food along with the labeling regulations.	3	S

Course Name **Advance Dietetics I**
Course Code **ND3503**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about different types of stress and its effect on human body. Students will learn the nutritional management in burn patients.	3	Emp, S, Ent



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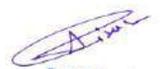
CO2	Students should be able to learn about different types of cancer, its metabolism, nutritional management and how we can prevent it .	2	Emp, S, Ent
CO3	Students should be able to learn about different about different types of small bowel diseases and how it can be prevented by dietary changes.	3	Emp,S
CO4	Students should be able to learn about different Malabsorption diseases and its nutritional management.	2	Emp, S
CO5	Students should be able to learn about different inborn error diseases and which food should be avoided in them.	3	S,Emp

Course Name **Fitness & Sports Nutrition**
Course Code **ND 3504**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about different types of concepts in terms of physical fitness.	3	Emp
CO2	Students should be able to learn about different fundamentals of sports nutrition and requirements of different nutrients.	2	S
CO3	Students should be able to learn about nutritional guideline for different categories of high performance sports.	3	Emp
CO4	Students should be able to learn about challenges faced in sports and nutrition and various strategies to overcome them.	2	S
CO5	Students should be able to learn about various dietary supplements and their use and abuse during sports training.	3	En, Emp

Course Name **Food Processing and Technology**
Course Code **ND3517**




Registrar
Quantum University

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn the applications and scope of Food Science and Technology along with the production status of India for different commodities.	3	Emp, S, Ent
CO2	Students should be able to learn about methods of preservation by heat and Temperature.	2	S,Emp
CO3	Students should be able to learn about various screening methods employed in food preservation industries along with size reduction processes.	3	Emp, S
CO4	Students should be able to be learn the applications of preservation by drying and non thermal methods. They will also learn the method of preservation by concentration and evaporation.	2	Emp, s
CO5	Students should be able to learn about various membrane technology to increase shelf life of product along with its advantages and limitations	3	S,Emp

Course Name **Holistic Wellness and Life Remedies**
Course Code **ND3519**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn the applications and scope of Food Science and Technology along with the production status of India for different commodities.	3	Emp, S, Ent
CO2	Students should be able to learn about methods of preservation by heat and Temperature.	2	S,Emp

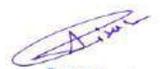
CO3	Students should be able to learn about various screening methods employed in food preservation industries along with size reduction processes.	3	Emp, S
CO4	Students should be able to be learn the applications of preservation by drying and non thermal methods. They will also learn the method of preservation by concentration and evaporation.	2	Emp, s
CO5	Students should be able to learn about various membrane technology to increase shelf life of product along with its advantages and limitations	3	S, Emp

Course Name **Human development during lifecycle**
Course Code **ND3520**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn the applications and scope of Food Science and Technology along with the production status of India for different commodities.	3	Emp, S, Ent
CO2	Students should be able to learn about methods of preservation by heat and Temperature.	2	S,Emp
CO3	Students should be able to learn about various screening methods employed in food preservation industries along with size reduction processes.	3	Emp, S
CO4	Students should be able to be learn the applications of preservation by drying and non thermal methods. They will also learn the method of preservation by concentration and evaporation.	2	Emp, s
CO5	Students should be able to learn about various membrane technology to increase shelf life of product along with its advantages and limitations	3	S, Emp

Course Name **Internship Evaluation**
Course Code **ND3543**




Registrar
Quantum University

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn the applications and scope of Food Science and Technology along with the production status of India for different commodities.	3	Emp, S, Ent
CO2	Students should be able to learn about methods of preservation by heat and Temperature.	2	S,Emp
CO3	Students should be able to learn about various screening methods employed in food preservation industries along with size reduction processes.	3	Emp, S
CO4	Students should be able to be learn the applications of preservation by drying and non thermal methods. They will also learn the method of preservation by concentration and evaporation.	2	Emp, s
CO5	Students should be able to learn about various membrane technology to increase shelf life of product along with its advantages and limitations	3	S, Emp

Course Name **Community Nutrition II**

Course Code **ND3601**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about role of nutrition in maintaining health and solving various nutritional problems prevailing in India	2	Emp
CO2	Students should be able to learn about the relationship between infection and nutrition also about how infection leads to malnutrition at community level	3	S

CO3	Students should be able to learn about various national nutrition program working for the betterment of society	3	S
CO4	Students should be able to learn about various national and international agencies with their mission and functions for the community	3	En
CO5	Students should be able to learn about how any nutrition program is planned, formulated, implemented and evaluated	2	None

Course Name **Community Nutrition II Lab**
Course Code **ND3640**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Student should be able to learn about low nutrition rich recipes for community health	2	Emp
CO2	Student should be able to gain knowledge about nutritional assessment of different age groups.	2	S
CO3	Student should be able to learn about use and evaluation of audio visual aids	2	S

Course Name **Product Development and Sensory Evaluation**
Course Code **ND3602**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to do sensory evaluation of foods and instruments test for sensory attributes like color, texture and odor.	2	Emp
CO2	Students should be able to learn about designing of new product development, phases of new product develop development and role of sensory evaluation in consumer product acceptance.	2	S

CO3	Students should be able to learn consumer behavior, factors influencing product acceptance and purchasing trends.	2	S
CO4	Students should be able to learn about market place changes in processed foods and application of market strategy.	2	En
CO5	Students should be able to learn about special food processing technologies and novel food ingredients. Advantages and disadvantages of different technologies.	1	None

Product Development and Sensory Evaluation

Course Name **Lab**
Course Code **ND3641**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Student should be able to learn to analyzed different sensory quality attributes of the products.	2	Emp
CO2	Student should be able to learn to develop new product, its standardization, acceptability studies etc.	2	S
CO3	Student should be able to learn the market survey of different types of convenience foods and analysis of food labeling parameters	2	S

Course Name **Advance Dietetics II**
Course Code **ND3603**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about different types of surgery and HIV infection and its effect on human body along with its nutritional management.	2	Emp

CO2	Students should be able to learn about different functions of gall bladder and pancreas, nutritional management in these diseases and how we can prevent it	2	S
CO3	Students should be able to learn about different nature and metabolism of Uric acid and its disease. Students will also learn about drug nutrient interaction and its affects.	2	S
CO4	Students should be able to learn about different liver diseases and its nutritional management.	2	Ent
CO5	Students should be able to learn about different additive behavior diseases and how it can be controlled.	1	None

Course Name **Advance Dietetics II Lab**
Course Code **ND3642**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Student should be able to plan therapeutic diets for various advance diseases like Surgery, AIDS, Liver, Gall Bladder, Pancreas, Eating disorder etc	2	Emp
CO2	Student should be able to prepare therapeutic diets for various advance diseases like Surgery, AIDS, Liver, Gall Bladder, Pancreas, Eating disorder etc	2	S
CO3	Students should be able to learn to calculate RDA,s according to individual patients for variousdiseases like Surgery, AIDS, Liver, Gall Bladder, Pancreas, Eating disorder etc	2	S

Course Name **Food Preservation & Bakery**
Course Code **ND3617**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
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CO1	Student should be able to learn the applications and scope of Food Science and Technology along with the production status of India for different commodities.	2	Emp
CO2	Student should be able to learn about principles and methods of food preservation, by the use of chemical preservatives.	2	S
CO3	Student should be able to learn about bakery industry and its scope in the Indian economy. Students will also learn about preparation of pastry, biscuit and cakes.	2	S
CO4	Student should be able to learn about methods of preservation by heat and Temperature.	2	Ent
CO5	Student should be able to learn the applications of preservation by drying, non thermal methods, concentration and evaporation.	1	None

Course Name **Biostatistics & Research Methodology**
Course Code **RD3617**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Ent)/ None (Use , for more than One)
CO1	Students should be able to understand Research process and the application of statistics in nutrition.		S
CO2	Students should be able to learn, identifying research problem, framing objectives, setting hypothesis & research design, testing hypothesis, reviewing literature.		Emp,
CO3	Students should be able to understand and implement Historical research, content analysis, causal-comparative research		En,s
CO4	Students should be able to develop a good observational scale		S , En
CO5	Students should be able to apply various statistical measurements for research data management and analysis.		S,En

Course Name **Fundamentals of Statistics**
Course Code **ND 3618**



Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Ent)/ None (Use , for more than One)
CO1	Students will be able to learn about introduction of statistics and its presentation.	2	Emp
CO2	Students will be able to learn about measures of central tendency.	2	S
CO3	Students will be able to learn about measures of dispersion	2	S
CO4	Students will be able to learn about correlation and regression	2	Ent
CO5	Students will be able to learn about probability.	1	S

Course Name **Holistic Wellness and Life Remedies**

Course Code **ND3619**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Ent)/ None (Use , for more than One)
CO1	Students will be able to learn about importance of holistic health.	2	Emp
CO2	Students will be able to learn about herbs used in Indian Tradition.	2	S
CO3	Students will be able to learn about different types of functional foods.	2	S
CO4	Students will be able to learn about different types of prebiotics and probiotics.	2	Ent
CO5	Students will be able to learn about different phytochemicals and antioxidants.	2	S

Course Name **Food Safety and Quality Control**

Course Code **ND3620**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students will learn about the different types of food hazards and their impact on human health.	2	Emp
CO2	Students will learn about the food borne illnesses caused by bacteria, virus and parasites and naturally occurring toxicants in plant foods.	2	S
CO3	Students will learn about different types of adulteration in food products.	2	S
CO4	Students will learn about basic concept of food safety management and nutritional labeling and safety assessment of food packaging materials.	2	Ent
CO5	Students will learn about various food laws and standards and newer approaches to food safety.	2	Emp

Course Name **Health Psychology**
Course Code **ND 3621**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students will be able to learn about need of Health psychology and its various perspectives.	2	Emp
CO2	Students will be able to learn about stress management and different relaxation techniques.	2	S
CO3	Student will be able to learn about Psychological dimensions and management of chronic illness.	2	S
CO4	Students will be able to learn about creativeness in thinking and problem solving and also learn about decision making strategies.	2	Ent

CO5	Student will be able to learn about stages of memory, models & theory of information processing and important factors that affects forgetting.	2	Emp
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Course Name **Health care and Hospital Administration**
Course Code **ND3622**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to learn about hospital management.	3	Emp
CO2	Students should be able to learn about the concepts of Food & Nutrition.	2	S
CO3	Students should be able to learn about the concepts of modern hospitality management.	3	Emp, S
CO4	Students should be able to learn about housekeeping methods in hospitals	2	Emp, S, Ent
CO5	Students should be able to learn about healthcare and medical tourism.	3	S, En

Course Name **Resource Management & Extension Education**
Course Code **ND 3623**

Unit-wise Course Outcome	Descriptions	BL Level	Employability (Emp)/ Skill(S)/ Entrepreneurship (Emt)/ None (Use , for more than One)
CO1	Students should be able to understand the role of communication in education training and learning industry.	3	Emp
CO2	Student will learn about the resource management and resource conversation.	2	S
CO3	Student will learn about planning, supervision, controlling, organizing, evaluation.	3	Emp, S

CO4	Students will be learning about the extension education and developing program for different community.	2	Emp, S, Ent
CO5	Students will learn about the extension communication and education	3	S, En