

PRACTICALS

FNP 507 CLINICAL NUTRITION AND DIETETICS – I

Course outcome:

At the end of this course students will acquire the skills on-

- CO 1. Estimation of the constituents of urine by quantitative and qualitative analysis
- CO 2. Calculating the nutritional requirements of various diseases and abnormality.
- CO 3. Planning and preparing various therapeutic diets

- Quantitative test – Urine analysis – Creatinine, Urea, Sugar
- Dietary management for the following conditions: Fever; Diarrhea; Underweight; Obesity; Peptic ulcer, Constipation, Diabetes mellitus, Burns
- Maintaining a ready reckoner of samples prepared in the lab

FNP 508 COMMUNITY NUTRITION AND STATISTICS

Course outcome:

At the end of this course students will be able to-

- CO 1. Write down the different methods of nutritional status assessment.
- CO 2. Plan and conduct diet survey in a community
- CO 3. organize nutrition education programs in the community
- CO 4. Plan and prepare low cost menu for the community.
- CO 5. Apply statistical methods and interpret results.

1. Assessment of nutritional status in the community
2. Planning and conducting diet survey in a community (different age groups and socioeconomic status)
3. Planning and organizing nutrition education programs in the community
4. low cost menu planning
5. Processing of data – data entry using statistical package and formulation of tables
6. Application of statistical methods- frequency distribution table, mean, SD, t-test and chi-square
7. Interpretation of results and preparation of reports using different graphical and tabular presentation

FNP 509 DAIRY TECHNOLOGY

Course outcome:

At the end of this course students will acquire skills in-

- CO 1. Perform the basic milk platform tests and quality tests.
- CO 2. Determine the chemical constituents of the milk.
- CO 3. Prepare and analyze the quality of various dairy products.
- CO 4. Utilize the dairy by-products in development of new food products
- CO 5. Understand the working process of dairy industries.

1. Rapid tests for evaluation of milk quality- Clot on boiling test, alcohol test, alizarin alcohol test, phosphatase, acidity, turbidity
2. Chemical analysis of milk and determination of its components like fat, SNF, protein and TSS.
3. Preparation and quality evaluation of milk products: Heat desiccated/ Heat - acid coagulated milk products, cultured milk products, Fat rich products, Puddings/desserts.
4. By product utilization experiments (Whey and ghee residue)