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 oftables
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: RECENT TRENDS IN FOOD TECHNOLOGY

Course outcome:

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

CO 1. Different methods of evaluation of different packaging materials

CO 2. Applying nano particles in food industry

CO 3. Thermal processing (Canning)

CO 4. Shelf life study experiments on various food products.

CO 5. Working process of food industries.

1. Evaluation of different packaging materials
2. Applications / synthesis of Nanoparticles
3. Thermal processing – sterilizing tomato juice in bottles
4. Shelf life extension experiments
5. Industrial visits to food processing units