

## **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: 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