

PRACTICALS

FNP 556 CLINICAL NUTRITION AND DIETETICS II

Course outcome:

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

- CO 1. Explain dietary management for different chronic disorders based on biochemical parameters and activity like mild, moderate and sedentary.
- CO 2. Plan diet for various diseases by considering the biochemical parameters.
- CO 3. Prepare planned diet and sensory evaluating it.
- CO 4. Counsel the patients depending on their disease conditions.

- 1. Dietary management as per the biochemical parameters.
- 2. Planning and preparation of the diet for the following conditions: Hepatitis; Hepatic coma, Chronic pancreatitis; Chronic renal failure; Renal Glomerulonephritis; Atherosclerosis (fat restricted diet); hypercholesteremia; Hypertension; AIDS

FNP 557 FOOD PRESERVATION

Course outcome:

At the end of this course students will acquire the-

- CO 1. Skill to use different food preservation techniques by employing techniques in product formulation and also analysis of the food product for its quality standards and shelf-life.
- CO 2. Knowledge to understand main goal of this course is to provide students with fundamental knowledge of food preservation and shelf-life studies.
- CO 3. Skills to work in food industry through practical knowledge and problem solving approach
- CO 4. Skills in preparing different food products like jams, jelly, pickling, tomato ketchup and many more by following different preservation techniques like drying methods, preservation with sugar, salt, oil and chemicals.

- 1. Food preservation techniques (different methods and analysis of food products for quality standards).
- 2. Preservation of fruits and vegetables by various methods – pickling, high concentration, freezing
- 3. Sun drying and dehydration-cereals, legumes, vegetables, fruits.
- 4. Preservation with sugar-jams, jelly, preserves, etc.
- 5. Preservation with salt, oil, vinegar – pickling.
- 6. Preservation of foods using chemicals –tomato ketchup, squash.

FNP 558: PROJECT WORK /INTERNSHIP

Course Outcomes:

After successful completion of the course, students will be able to:

- CO 1. Carry out a research/data-based study - select a problem, frame the objectives, conduct literature review, tabulate, represent and interpret the results.
- CO 2. Collection samples/data/carry out questionnaire-based surveys in clinics/hospitals/ community
- CO 3. Apply research methodologies, techniques and tools to conduct lab/industry-based work
- CO 4. Write the dissertation, present and interpret the data scientifically.
- CO 5. Build up the capacity to carry out an independent research project.
- CO 6. Get skilled to be appointed based on work carried out.