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