

## 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.