

PRACTICALS

FNP 555 CLINICAL NUTRITION AND DIETETICS II

Course outcome:

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

Dietary management as per the biochemical parameters. Planning and preparation of the diet for the following conditions ;

Liver damage

Chronic renal failure

Congestive heart failure

Hepatitis

Renal calculi

Hypertension

Cholecystitis

Glomerulonephritis

Phenylketonuria

Chronic pancreatitis

Atherosclerosis

Lactose intolerance

FNP 556 FOOD PRESERVATION

Course outcome:

- Describe different food preservation techniques by using different techniques in product formulation and also analysis of the food product for its quality standards and shelf-life.
 - List down main goal of this course is to provide students with fundamental knowledge of food preservation and shelf-life studies.
 - Describe technical approach to work in food industry through practical knowledge and problem solving approach
 - Prepare 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 (use of different techniques in product formulation and analysis of product for quality standards).
 - 2) Sun drying and dehydration-cereals, legumes, vegetable.
 - 3) Preservation with sugar-jams, jelly, preserves, etc.
 - 4) Preservation with salt, oil, vinegar-pickling.
 - 5) Preservation of foods using chemicals –tomato ketchup, squash.

FNP 557: PROJECT WORK AND DISSERTATION