

CAUVERY COLLEGE FOR WOMEN (AUTONOMOUS)

NATIONALLY ACCREDITED (IHCYCLE) WITH “A” GRADE BY NAAC

ISO 9001:2015 Certified

TIRUCHIRAPPALLI

DEPARTMENT OF FOOD SERVICE MANAGEMENT AND DIETETICS



B.Sc., NUTRITION AND DIETETICS

SYLLABUS

2022-2023 and Onwards

CAUVERY COLLEGE FOR WOMEN (AUTONOMOUS)
DEPARTMENT OF FOOD SERVICE MANAGEMENT
AND DIETETICS

VISION

To strengthen and integrate academic excellence, ethical values and social responsibility to develop a healthy nation by imparting skill based knowledge, professional competency and entrepreneurial skills.

MISSION

- To have a breadth of knowledge across the subject areas of Nutrition and Dietetics.
- To professionally enrich the students for successful career in Academia, Industry and Research.
- To promote and inculcate self-reliance, social relevance, sound value system and code of professional practice among students.

PROGRAMME EDUCATIONAL OBJECTIVES (PEOs)

PEOs	Statements
PEO1	LEARNING ENVIRONMENT To facilitate value-based holistic and comprehensive learning by integrating innovative learning practices to match the highest quality standards and train the students to be effective leaders in their chosen fields.
PEO2	ACADEMIC EXCELLENCE To provide a conducive environment to unleash their hidden talents and to nurture the spirit of critical thinking and encourage them to achieve their goal.
PEO3	EMPLOYABILITY To equip students with the required skills in order to adapt to the changing global scenario and gain access to versatile career opportunities in multidisciplinary domains.
PEO4	PROFESSIONAL ETHICS AND SOCIAL RESPONSIBILITY To develop a sense of social responsibility by formulating ethics and equity to transform students into committed professionals with a strong attitude towards the development of the nation.
PEO5	GREEN SUSTAINABILITY To understand the impact of professional solutions in societal and environmental contexts and demonstrate the knowledge for an overall sustainable development.

PROGRAMME OUTCOMES FOR
B.Sc., NUTRITION AND DIETETICS PROGRAMME

PO NO	Programme Outcome On completion of B.Sc., Programme, the students will be able to
PO1	ACADEMIC EXCELLENCE AND COMPETENCE Elicit firm fundamental knowledge in theory as well as practical for coherent understanding of academic field to pursue multi and interdisciplinary science careers in future.
PO2	HOLISTIC AND SOCIAL APPROACH Create novel ideas related to the scientific research concepts through advanced technology and sensitivity towards sustainable environmental practices as well as social issues.
PO3	PROFESSIONAL ETHICS AND TEAM WORK Explore professional responsibility through project strategies, internships, field trip/industrial visits and mentorship programmes to transmit communication skills.
PO4	CRITICAL AND SCIENTIFIC THINKING Equip training skills in internships, research Projects to do higher studies in multidisciplinary path with higher level of specialization to become professionals of high-quality standards.
PO5	SOCIAL RESPONSIBILITY WITH ETHICAL VALUES Ensure ethical, social and moral values in the minds of learners and attain gender parity for building a healthy nation.

PROGRAMME SPECIFIC OUTCOMES FOR
B.Sc ., NUTRITION AND DIETETICS PROGRAMME`

PSO NO	Programme Specific Outcomes` Students of B.Sc., Nutrition & Dietetics will be able to	POs Addressed
PSO1	Apply the knowledge of food science, nutrition and dietetics to resolve the scientific issues and problems.	PO1
PSO2	Assess the nutritional status and recommend nutritional support and therapeutic care as sustainable approach for better health and prevention of diseases.	PO1, PO2
PSO3	Associate physiological, biochemical and microbiological parameters with health and diseases.	PO1
PSO4	Develop technical and human relation skills in relation to food services, demonstrate professional attributes required to manage the hospitality industry and to communicate effectively in the context of nutrition and dietetics.	PO3, PO4
PSO5	Demonstrate critical thinking skills and analytical abilities to identify and solve problems through internships and projects.	PO4, PO5

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M.Sc., FOOD SERVICE MANAGEMENT AND DIETETICS

Syllabus

2022-2023 Onwards

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DEPARTMENT OF FOOD SERVICE MANAGEMENT AND DIETETICS

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PEO1	LEARNING ENVIRONMENT To facilitate value-based holistic and comprehensive learning by integrating innovative learning practices to match the highest quality standards and train the students to be effective leaders in their chosen fields.
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PEO3	EMPLOYABILITY To equip students with the required skills in order to adapt to the changing global scenario and gain access to versatile career opportunities in multidisciplinary domains.
PEO4	PROFESSIONAL ETHICS AND SOCIAL RESPONSIBILITY To develop a sense of social responsibility by formulating ethics and equity to transform students into committed professionals with a strong attitude towards the development of the nation.
PEO5	GREEN SUSTAINABILITY To understand the impact of professional solutions in societal and environmental contexts and demonstrate the knowledge for an overall sustainable development.

PROGRAMME OUTCOMES FOR
M.Sc., FOOD SERVICE MANAGEMENT AND DIETETICS PROGRAMME

PO NO	On completion of M .Sc., Programme, the students will be able to
PO1	SCIENTIFIC MANAGEMENT AND CAREER OPPORTUNITIES Master the scientific and applied aspects of the subject for employment opportunities.
PO2	EXPLORE CREATIVITY AND INTELLIGENCE Employ novel ideas with conceptual thinking to secure self-discipline and independence to foster scientific attitude by exploration of science.
PO3	TEAM BUILDING AND SCIENTIFIC TEMPERAMENT Inculcate training, internships and team spirit with leadership skills through academic projects and transmit complex scientific and technical information and contribute to the scientific community.
PO4	INNOVATIVE LEARNING AND TECHNOLOGICAL ADVANCEMENT Perceive research in the specialized areas and to engage in life-long learning to keep pace with emerging trends in academics, research and technology.
PO5	PERSONALITY DEVELOPMENT WITH SOCIAL RESPONSIBILITY Achieve ethical, social and holistic values with social responsibility to develop a healthy life.

PROGRAMME SPECIFIC OUTCOMES FOR
M.Sc., FOOD SERVICE MANAGEMENT AND DIETETICS

PSO NO	The Students of M.Sc., Food Service Management & Dietetics will be able to	POs Addressed
PSO1	Analyze scientific concepts in the area of Nutrition, Food Service Management and Dietetics.	PO1
PSO2	Apply critical thinking, technical skills and collaborative approach in food and nutrition, dietetics and managerial practices.	PO2, PO3
PSO3	Develop core competency skills through experimental work, internship and projects to support actions that promote social development.	PO3, PO5
PSO4	Utilize local, national and global trends, emerging techniques and changes of legislation to enhance work performance.	PO4
PSO5	Establish entrepreneurial skills in designing innovative healthy food products and facility planning.	PO2, PO5