

## ACADEMIC CALENDAR

### Department of Food and Nutrition

**Session: 2024-25**

#### ODD SEM

Semester	(Hons /General)	Syllabus Module/Unit	Topic	No. of lectures (Hours)	Teachers	Distribution	Project/ Student Seminar(if any)
1 <sup>st</sup> SEM	Major	FNTDSC101T : BASICS OF FOOD AND NUTRITION	<b>Introduction to Food and Nutrition Foods</b>	1 / hour/week	Soma Saha	SS 1 GC 1 MS 1	NO
			<b>Foods, Nutrients and Cooking of food Foods and their nutrient contents.</b>	1 / hour/week	GOPA CHATTERJEE		
			<b>Food energy and energy requirements</b>	1 / hour/week	MOUSALI SINHA		
			<b>Food adjuncts</b>		SOMA SAHA		
			<b>Food Adulteration and colorants</b>		MOUSALI SINHA		
		FNTDSC101P PRACTICAL	BASICS OF FOOD AND NUTRITION (PRACTICAL)	4 CLASSES PER WEEK	GC MS	GC 2 MS 2	NO

		<b>SEC FNTASE01</b>	<b>FUNDA MENTA L SKILS OF COMPU TER</b>	3 CLASSES PER WEEK	SS & MS	SS 2 MS 1	YES
	MINOR	FNTMIN1 01T: ELEMENT ARY FOOD AND NUTRITION	Introducti on to Food and Nutrition  Food and Nutrients Carbohyd rate, Protein, Fat  Functions of water and dietary fibre  Vitamins and Minerals, Food groups Basic food groups	2/ WEEK	GC	GC 2 MS 1	NO
3 <sup>RD</sup> SEM	MAJOR	FNTDSC303 T NUTRITION THROUGH	Basics of Meal Planning	1/WEEK  3 / week	MS  SS	GC 1 SS 1	

		LIFE SPAN (THEORY)	<p>Nutrition in Adults and Elderly</p> <p>Nutrition during Pregnancy:</p> <p>Nutrition during Lactation</p> <p>Nutrition during Infancy</p> <p>Nutrition for Children and Adolescents</p>		MS	MS 1	
					SS		NO
					MS		
					GC		
					GC		
		FNTDSC303 P NUTRITION THROUGH LIFE SPAN (PRACTICAL)	NUTRITION THROUGH LIFE SPAN (PRACTICAL)	4 PER WEEK	SS MS	SS 2 MS 2	NO
	MINOR	FNTMIN303T: ELEMENTARY COMMUNITY NUTRITION (THEORY)	<p>1. Introduction to Community: Concept. Concept of community nutrition, Community health: concept and factors affecting it.</p> <p>2. Nutritional Assessment : Concept and elementary idea on</p>	3 PER WEEK	MS	MS 2 GC 1	NO
					GC		

			<p>methods of assessment, Vital health statistics.</p> <p>3. Diet Survey: Principle, types</p> <p>4. Elementary idea on role of different international and national organization - FAO, WHO, ICMR, ICAR, CSIR, Role of voluntary health organizations in the improvement of Community health.</p> <p>5. Programmes for Improvement in Nutrition</p> <p>6. Nutrition Education: concept and methods</p>		<p>MS</p> <p>MS &amp; GC</p> <p>MS</p> <p>MS</p>		
5 <sup>th</sup> SEM	Major	FNTACOR11T	Nutrition management in				

			<p>1. stress, wound, surgery</p> <p>2. fever</p> <p>3. GI disease</p> <p>4. MALABSORPTION SYNDROME</p> <p>5. GALLSTONE AND PANCREATITIS</p> <p>6. Liver disease</p> <p>7. Renal disease</p> <p>8. allergy</p> <p>9. Neurological disease</p>	5 PER WEEK	<p>MP</p> <p>GC</p> <p>MP</p> <p>SS</p> <p>SS</p> <p>SS</p> <p>MP</p> <p>GC</p> <p>MP</p>	<p>SS2 MP 2</p> <p>GC 1</p>	
		FNTACOR1 1P	<p><b>PLANNING AND PREPARATION OF DIET IN</b></p> <p><b>PUD</b></p> <p><b>HEPATITIS</b></p> <p><b>FEVER</b></p> <p><b>ACUTE AND CHRONIC RENAL FAILURE</b></p>	4 PER WEEK	<p>SS</p> <p>SS</p> <p>GC</p> <p>GC</p>	<p>SS 2 GC2</p>	
		FNTACOR1 2T	<p><b>1. general introductory</b></p>		<p>DP</p>	<p>SS 2 DP 2</p>	

		FOOD MICROBIOLOGY	<b>on of microbes</b>  <b>2.growth kinetics</b>  <b>3.microbiology of food</b>  <b>4. microbial food spoilage</b>  <b>5.food fermentation</b>  <b>6. immunity system</b>	4 per week	DP  DP  SS  SS  ETENSON LECURE DR S DUTTA		
		FNTACOR1 2P	<b>FOOD MICROBIOLOGY PRACTICAL</b>	4 PER WEEK	DP	DP 4	
		FNTADSE01 T	<b>Sports nutrition</b>	4 per week	MP	MP 4	
		FNTADSE01 P	<b>Sports nutrition</b>	4 per week	MP E LECURE	MP 2	

		FNTADSE03 T	<b>FOOD BORNE DISEASE AND FOOD TOXICOLOGY</b>  <b>1.food borne disease</b>  <b>2. lactose intolerance</b>  <b>3.Mechanism of Food borne disease</b>  <b>4 Food safety</b>  <b>5. hygiene and sanitation</b>  <b>6. food safety management</b>  <b>7. toxic agent of food</b>	4 per week		DP 2 GC 1 MS 1	
		FNTADSE03 P	<b>FOOD BORNE DISEASE AND FOOD TOXICOLOGY PRACTICAL</b>	4 PER WEEK		DP 4	

	MINOR	FNTGDSE02 T	FOOD SAFETY AND FOOD PROCESSING	4 PER WEEK			
			FOOD ADDITIVES AND FOOD SAFETY		DP		
			FOOD SPOILAGE		DP		
			FOOD ADULTERANT		DP		
			FOOD LAWS		MS		
			FOOD PRESERVATION		DP		
			FOOD ADJACENT AND PRESERVED PRODUCT		MS		
		FNTGDSE02 P	FOOD SAFETY AND FOOD PROCESSING PRACTICAL	4 PER WEEK	SS	SS 4	




