

Programme Specific Outcomes for Bachelor of Vocation (Nutrition, Exercise and Health)

Session: 2020-21

PSO (1):- To gain basic knowledge of nutrients.

PSO (2):- To gain knowledge about food preparation.

PSO (3):- To develop knowledge about carbohydrates, proteins, fat.

PSO (4):- To develop the knowledge of different food preparation methods.

PSO (5):- To demonstrate different asan to the students.

PSO (6):- Enable the students to have a proper knowledge about the benefits of posture of different asan.

PSO (7):- To give knowledge about structure and function of human body.

PSO (8):- To provide knowledge about regulation of blood glucose in human body and role of pancreas towards blood glucose level.

PSO (9): To develop the roles and responsibilities of diabetic educator also provide knowledge about first aid and different medical responses.

PSO (10):- To give knowledge about bio medical waste management their categories, color coding and types.

PSO (11): To identify different health care system and functions of hospitals and facilities provided by dietetics department.

PSO (12):- To develop the role and functions of diet assistant.

PSO (13): To develop the knowledge about balanced diet and food groups.

PSO (14): To enhance the knowledge of personnel hygiene of diet assistant. Teach them different aspects of healthy living.

PSO (15): To enhance the soft skills of communication of diet assistant.

PSO (16): Able to provide nutrition counseling and education to individuals, groups and communities throughout the lifespan using a variety of communication strategies.

PSO (17). Able to apply technical skills, knowledge of health behaviour , clinical judgement and decision making skills when assessing and evaluating the nutritional status of individuals and communities and their response to nutrition intervention.

PSO (18). Students can implement strategies for food access, procurement, preparation and safety for individuals, families and communities.

PSO (19). Apply food science knowledge to describe functions of ingredients in food.

B.Voc (Nutrition Exercise and Health) (Semester– I)

(Session 2020-2021)

INTRODUCTION TO PSYCHOLOGY (Theory)

COURSE CODE: BVNM-1284

COURSE OUTCOMES

- ☐ Upon Completion of this Course the student should be able to
- ☐ CO (1) – To enable them to understand the personality of an individual
- ☐ CO (2) – To gain knowledge about attention and intelligence of an individual
- ☐ CO (3) – To understand the emotions of an individual.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– I)
(Session 2020-2021)

INTRODUCTION TO PSYCHOLOGY (Practical)

COURSE CODE: BVNM-1284

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO (1) – to enable them to understand the personality of an individual.

CO (2) – To gain knowledge about attention and intelligence of an individual

CO (3) – To understand the emotions of an individual

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– I)
(Session 2020-2021)

BASIC FOOD AND NUTRITION (Theory)

COURSE CODE: BVNM-1285

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1:- To gain basic knowledge of nutrients.

CO2:- To gain knowledge about food preparation.

CO3:- To develop knowledge about carbohydrates, proteins, fat.

CO4:- To develop the knowledge of different food preparation methods.

CO5:- To develop the knowledge of food as source of energy and determine basal metabolism rate

B.Voc (Nutrition Exercise and Health) (Semester– I)

(Session 2020-2021)

BASIC FOODS AND NUTRITION (Practical)

COURSE CODE: BVNM- 1285

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

Co (1) – To identify the different food stuff, weight and measures and cooking.

CO (2) – To distinguish between different types of cooking methods.

CO (3) – To develop the knowledge about cleaning of kitchen equipment's, utensils, floor and cupboard.

B.Voc (Nutrition Exercise and Health) (Semester– I)
(Session: 2020-2021)
YOGA AND BODY FITNESS (Practical)
COURSE CODE: BVNP -1287

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO (1):- To demonstrate different asan to the students.

CO (2):- Enable the students to have a proper knowledge about the benefits of posture of different asan.

CO (3):- To make them understand the use of exercise in daily life.

B.Voc (Nutrition Exercise and Health) (Semester– I)

(Session: 2020-2021)

YOGA AND BODY FITNESS (Practical)

COURSE CODE: BVNP -1287

Course outcome:-

CO1. To understand different food groups

CO2. To get the knowledge of leaflet and pamphlet

CO3. To get the insight of various regional foods

B.Voc (Nutrition Exercise and Health) (Semester– I)
(Session: 2020-2021)

PROJECT-I

COURSE CODE: BVNP -1287

Course outcome:-

CO1. To understand different food groups

CO2. To get the knowledge of leaflet and pamphlet

CO3. To get the insight of various regional foods

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– II)

(Session: 2020-21)

DIABETES EDUCATION-I

(Theory)

COURSE CODE: BVNL -2283

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1:- To give knowledge about structure and function of human body.

CO2:- To provide detail information about digestive system.

CO3:- To give brief introduction to diabetes.

CO4:- To provide knowledge about regulation of blood glucose in human body and role of pancreas towards blood glucose level.

CO5:- To develop the roles and responsibilities of diabetic educator also provide knowledge about first aid and different medical responses.

CO6:- To give knowledge about bio medical waste management their categories, color coding and types.

CO7:- To provide knowledge about standards for bio medical waste and bio medical waste treatment.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– II)

(Session: 2020-21)

ROLE OF DIET ASSISTANT-I

(Theory)

COURSE CODE: BVNL -2284

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1:- To identify different healthcare system and functions of hospitals and facilities provided by dietetics department.

CO2:- To develop the role and functions of diet assistant.

CO3:- To develop the knowledge about food and nutrition.

CO4:- To develop the knowledge about balanced diet and food groups.

CO5:- To enhance the knowledge of personnel hygiene of diet assistant. Teach them different aspects of healthy living.

CO6:- To enhance the soft skills of communication of diet assistant.

CO7:- To develop the knowledge about art of effective communication

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– II)

(Session: 2020-21)

ADVANCE NUTRITION

(Theory)

COURSE CODE: BVNM -2285

COURSE OUTCOMES:

Upon Completion of this Course the student should be able to

CO1:- To develop the knowledge to classify different functions and requirements of fat soluble vitamin and water soluble vitamin.

CO2:- To identify the bio-availability, requirement and deficiency of different vitamins.

CO3:- To develop the knowledge of food preservation, food spoilage and principle of food preservation.

CO4:- To develop the knowledge of food adulteration and standards, toxic effects of food adulteration.

CO5:- To develop the knowledge of food hygiene in purchasing, preparation, cooking and serving of food.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– II)

(Session: 2020-21)

ADVANCE NUTRITION

(Practical)

COURSE CODE: BVNL -2285

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1:- To develop knowledge about different nutrients.

CO2:- To develop knowledge about therapeutic diets.

CO3:- To enhance the cooking skills with absorbing more nutrients.

CO4:- To develop knowledge about different food group

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– II)

(Session: 2020-21)

ENTERPRENEURIAL DEVELOPMENT

(Practical)

COURSE CODE: BVNP -2286

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1:- To develop knowledge about Diet cal software.

CO2:- To develop knowledge about therapeutic diets.

CO3:- To develop knowledge about diet counseling.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– II)

(Session: 2020-21)

PROJECT- II

(Practical)

COURSE CODE: BVND -2287

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1:- To develop knowledge about genetically modified foods.

CO2:- To develop knowledge about different food groups.

CO3:- To develop knowledge about how to prepare recipes book.

B.Voc. Nutrition Exercise and Health (Semester– III)
(Session 2020-2021)

Human physiology (Theory)

COURSE CODE: BVNL-3281

COURSE OUTCOMES

Upon Completion of this Course the student should be able to:

- CO1. To develop the knowledge of cell structure and functions of inclusion bodies.
- CO2. To understand the elementary knowledge of structure and functions of cardiovascular system.
- CO3. To develop the knowledge of different types of endocrine glands and its functions.
- CO4. To develop the knowledge about digestive system and its structure, function, digestion and absorption of carbohydrates, proteins and fats.
- CO5. To develop the knowledge of structure and function of urinary system.
- CO6. To develop the knowledge of respiratory system and reproductive system.

Bachelor of Vocation Nutrition, Exercise and Health (Semester– III)
(Session 2020-2021)

Nutrition, Exercise and Immunity (Theory)

COURSE CODE: BVNL-3283

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1. To develop the knowledge about nutrition and its component.

CO2. To understand the elementary knowledge of immune system and role of nutrients in immune functions.

CO3. To develop the knowledge about infections.

CO4. To develop the knowledge about role of nutraceuticals and functional foods.

CO5. To develop the knowledge about HIV, Tuberculosis.

CO6. To develop the knowledge about prebiotics, probiotics and food allergy.

B.Voc(Nutrition Exercise and Health)(Semester– III)

(Session: 2020-21)

DIABETES EDUCATION-II

(Theory)

COURSE CODE: BVNM -3284

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1:- To give detail introduction to diabetes.

CO2:- To provide knowledge about types of Diabetes: Type I, Type II, Prediabetes, Gestational Diabetes, and Impaired Glucose Tolerance (IGT).

CO3:- To give knowledge about pathology of diabetes and complications of diabetes.

CO4:- To provide knowledge about hand care, foot care, eye care for diabetes patients.

CO5:- To provide knowledge about initial assessment and reassessment of diabetic patients.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– III)

Diabetes Education -II (Practical)

COURSE CODE: BVNM -3284

(Session 2020-2021)

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1. To make them understand about Biochemical and Anthropometric assessment, Disease history and current status evaluation.

CO2. To develop the knowledge of diet counseling, diet and drug insulin management.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– III)
Food Science and Quality Control (Theory)
COURSE CODE: BVNM -3285
(Session 2020-2021)

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

- CO1. To knowledge about principal of food science.
- CO2. To develop the knowledge about starchy food, flours, fats and oils.
- CO3. To develop the knowledge about meat structure, egg, milk and milk products.
- CO4. To develop the knowledge about pulses, legumes, fruits and vegetables.
- CO5. To develop the knowledge about sampling procedure and sensory evaluation.
- CO6. To develop the knowledge about grading and marketing standards.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– III)
Food Science and Quality Control (Practical)
COURSE CODE: BVNM -3285
(Session 2020-2021)

COURSE OUTCOME

Upon Completion of this Course the student should be able to

CO1. To knowledge about evaluation of food grains.

CO2. To develop the knowledge about chemistry of cereals.

CO3. To develop the knowledge about chemistry of colloidal particles.

CO4. To develop the knowledge about food colours, preservation of food and new product development.

**Bachelor of Vocation (Nutrition Exercise and Health) (Semester– III)
(Session 2020-2021)**

**Community Nutrition (Theory)
COURSE CODE: BVNM -3286**

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1. To understand the factors affecting food consumption and malnutrition.

CO2. To gain knowledge about agricultural production and socio- economic and psychological factors related to malnutrition and family size and composition.

CO3. To understand the measures to overcome malnutrition and to apply basic principle of nutrition to improve the dietary practices of community.

CO4. To gain knowledge about economics of sanitation of food nutrition.

CO5. To understand the national and international organization engaged in food and nutrition activity.

CO6. To understand the role of voluntary agencies their state programmes community development and extension programmes.

CO7. To understand the principles of planning, executing and evaluating the nutrition education programme

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– III)
(Session 2020-2021)
Community Nutrition (Practical)
COURSE CODE: BVNM -3286

COURSE OUTCOME

Upon Completion of this Course the student should be able to

- CO1. To understand the planning and conducting nutrition education programmes.
- CO2. To develop the knowledge about standardization of cheap, nutritious recipes using food suitable for vulnerable groups.
- CO3. To enable them to conduct survey regarding vulnerable groups.
- CO4. To understand the preparation of teaching aids for imparting nutrition education programmes.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– III)
(Session 2020-2021)
Internship (Practical)
COURSE CODE: BVNP -3287

COURSE OUTCOME

- CO1:- To understand the importance of quality control and assurance
CO2:- To get understanding of various Food Acts
CO3:- To get the information about composition and structure of various food groups.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV)
(Session: 2020-21)
Diabetes Education -III (Theory)
COURSE CODE: BVNL -4281

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1:- To give detail introduction to diabetes.

CO2:- To provide knowledge about glucometer.

CO3:- To give knowledge about treatment plan for type I and II Diabetes.

CO4:- To provide knowledge about weight management for diabetes patients.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV)

(Session: 2020-21)

FOOD MICROBIOLOGY (Theory)

COURSE CODE: BVNL -4283

COURSE OUTCOME

Upon Completion of this Course the student should be able to

CO1. To knowledge about brief introduction to industrial hygiene, sanitation, public health.

CO2. To knowledge about types of disinfection and different surfaces and materials.

CO3. To knowledge about brief history of microbiology and sub disciplines of microbiology.

CO4. To develop the knowledge about harmful bacteria, methods of transmission and antimicrobiology agents: antibiotics, germicides.

CO5. To understand the knowledge about types of food spoilage and food preservation.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV)

SESSION 2020-21

Geriatric Aide (Theory)

COURSE CODE: BVNL -4284

COURSE OUTCOME

Upon Completion of this Course the student should be able to

CO1. To knowledge about functions of Geriatric Aide.

CO2. To knowledge about anatomy and functions of the following major body systems: respiratory, circulatory, musculoskeletal, nervous, and endocrine, digestive, sensory, renal system

CO3. To knowledge about methods to measure vital parameters like pulse, BP, Temperature, Respiration, Height and Weight of patient.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV)

Session 2020-2021

Nutritional Biochemistry (Theory)

COURSE CODE: BVNM -4285

Course Outcome:

CO (1): To Understand the knowledge of Classification and properties of bio molecules.

CO (2): To Understand the concept of Intermediary Metabolism of Carbohydrates, Proteins and lipids

CO (3): To review the knowledge of Enzymes, Hormones and Inborn errors of metabolism

CO (4): to Understand the Concept of Vitamins, Minerals and Antioxidants

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV)

Session 2020-2021

Nutritional Biochemistry (Practical)

COURSE CODE: BVNM -4285

Course Outcome:

CO (1): To knowledge about Qualitative analysis of monosaccharide, disaccharide and polysaccharide.

CO (2): To knowledge about Quantitative estimation of glucose.

CO (3): To knowledge about test the reaction of protein fats and carbohydrate in bread, milk and egg.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV)

Session: 2020-2021

MEAL MANAGEMENT (THEORY)

COURSE CODE: BVNM -4286

COURSE OUTCOME

Upon Completion of this Course the student should be able to

CO (1): To understand the concept of recommended dietary allowances, food groups, exchange list and balanced diet.

CO (2): To discuss principal of meal planning and nutritional requirements of men and women with different conditions

CO (3): To get the insight of the concept growth and development of preschooler, school going children and adolescent boys and girls.

CO (4): To understand the nutritional requirement during infancy

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV)
SESSION: 2020-21

MEAL MANAGEMENT (Practical)

COURSE CODE: BVNM-4286

COURSE OUTCOME

CO (1): To understand the concept of Standardize Proportion Size.

CO (2): To discuss meal planning and nutritional requirements of men and women with different conditions

CO (3): To get the insight of the concept growth and development of preschooler, school going children and adolescent boys and girls.

CO (4): To understand the nutritional requirement during infancy with their Calculations.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– IV)

(Session: 2020-21)

INTERNSHIP

(Practical)

COURSE CODE: BVNI -4287

COURSE OUTCOMES:

CO1. To understand about roles and responsibilities of diabetes educator

CO2. To get the concept of first aid and emergency medical response.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– V)
(Session 2020-2021)
Fundamentals of Dietetics (Theory)
COURSE CODE: BVNL -5281

COURSE OUTCOMES

- (CO)1.To gain the knowledge about Indian dietetic association and its membership.
- (CO)2. To gain insight into objectives and concept of therapeutic diet.
- (CO)3. To develop adaptations of normal diets into therapeutic diets.
- (CO)4. To understand the concept about hospital dietary department and patient education.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester– V)
(Session 2020-2021)

Duty Manager (Theory)
Course code: BVNL -5283

Course outcomes:

- (CO)1.To gain the knowledge about health care and referral system of India.
- (CO)2. To gain insight into objectives and concept of Quality in health care service.
- (CO)3. To develop the knowledge about fundamentals of accounting.
- (CO)4. To understand the concept about fire safety, security , hand hygiene , grooming, biomedical waste management and hospital management system.

**Bachelor of Vocation (Nutrition Exercise and Health) (Semester– V)
(Session 2020-2021)**

Introduction to Sports Nutrition (Theory)

Course code: BVNL -5284

Course outcomes:

CO1. To develop the knowledge about concept of sports Nutrition .

CO2. To understand the knowledge about carbohydrate , fat and protein intake during exercise.

CO3. To develop the knowledge about concept of energy balance and energy requirement in athletic performance.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)

(Session :2020-21)

Extension education and AV Aids (Theory)

COURSE CODE: BVNM-5286

Course outcomes:

- (CO)1. To understand the knowledge about communication skills and its functions.
- (CO)2. To gain the knowledge about audio visual Aids.
- (CO)3. To develop the knowledge about programme planning.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)

(Session :2020-21)

Extension education and AV Aids (Practical)

COURSE CODE: BVNM-5286

Course Outcomes:

(CO)1. To enable them to make posters, templates , flashcards, pamphlets and PowerPoint presentation.

(CO)2. To gain the knowledge about how to prepare lesson plan.

(CO)3. To gain the knowledge about field visits and imparting extension education to rural people.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)

(Session :2020-21)

Food service management (Theory)

Course code: BVNM -5287

COURSE OUTCOMES :

CO1. To gain in depth knowledge of food service management .

CO 2. To understand basic managerial skills.

CO3. To develop the knowledge about meal planning in institution , menu types and standardization of common food preparation.

CO4. To understand the knowledge about management, organization and communication process and method.

CO5. To develop the knowledge about personnel management, methods of recruitment, welfare provision for employees- health, safety and recreation.

CO6. To understand the knowledge about types of equipment, kitchen unit, storage units, serving units and dishwashing.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)
(Session :2020-21)

Food service management (Practical)
COURSE CODE: BVNM-5287

Course outcomes:

CO1. To develop the knowledge about standardization and cost calculation of recipes.

CO2. To enhance the supervising quality of a student in which they have to plan cafeteria and calculate its cost.

CO3. To gain the knowledge about market survey of food service equipment.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)
(Session :2020-21)

Diet Therapy and Applied Nutrition (Theory)
COURSE CODE: BVNM-5288

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1. To knowledge about principles of therapeutic diets.

CO2. To develop the knowledge about diet in metabolic and chronic disorder – diabetes ,
gout, cardiovascular disease.

CO3. To develop the knowledge about nutrition and cancer.

CO4. To develop the knowledge about AIDS and skin disease.

CO5. To develop the knowledge about Drug – Nutrient interaction.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)

(Session :2020-21)

Diet therapy and applied nutrition (Practical)

COURSE CODE: BVNM-5288

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1. To develop the knowledge about planning, preparation and serving diets for all the conditions.

CO2. To develop knowledge functioning of hospital in patient care and to plan diet for different patients.

CO3. To develop the knowledge of preparing innovative recipes for therapeutic conditions such as diabetes, hypertension.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)

(Session :2020-21)

CAFETERIA (Practical)

COURSE CODE: BVNP-5289

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1. To knowledge about preparation of recipes suitable for cafeteria.

CO2. To develop the knowledge about standardization and cost calculation of recipes selected for cafeteria.

CO3. To enhance the supervising quality of a student in which they have to plan cafeteria and calculate its cost.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –VI)

(Session :2020-21)

NUTRITION AND FITNESS

COURSE CODE: BVNL-6281

COURSE OUTCOMES

COURSE OUTCOME

Upon completion of this course the student should be able to

CO (1)- To Understand the basic concept of fitness and its assessment.

CO (2)- To understand the role of nutrition in fitness.

CO (3)- To understand the nutritional guidelines for fitness and nutritional supplements.

CO (4)- To understand the importance of physical activity.

CO (5)- To understand the assessment, etiology and complications of overweight and obesity.

CO (6)- To understand the concept of fad diets.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –VI)

(Session :2020-21)

FOOD SAFETY

COURSE CODE: BVNL-6283

COURSE OUTCOME

Upon completion of this course the student should be able to

CO (1)- To Understand the concept of food safety and hygiene.

CO (2)- To understand the concept of food borne illness and food hazards.

CO (3)- To understand the food laws and regulations (National as well as International).

CO (4)- To understand the design and implementation of food safety management system such as ISO, HACCP.

CO (5)- To understand the concept of food safety management.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –VI)

Session: 2020-21

Paediatric Nutrition Theory)

COURSE CODE: BVNL -6284

COURSE OUTCOME

Upon completion of this course the student should be able to

CO (1)- To Understand the concept of anthropometric measurements.

CO (2)- To understand the concept of Childhood obesity; Underweight and Under nutrition .

CO (3)- To understand the Nutritional screening and nutritional status assessment of the critically ill.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –VI)

Session: 2020-21

THERAPEUTIC NUTRITION (Theory)

COURSE CODE: BVNM -6284

COURSE OUTCOMES

- 1.To gain insight into objectives and concept of therapeutic diet.
- 2.To develop adaptations of normal diets into therapeutic diets.
- 3.To understand the concept of therapeutic nutrition in different diseases infections and fevers.
- 4.To gain knowledge of dietary modifications and management techniques.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –VI)

Session: 2020-21

THERAPEUTIC NUTRITION (Practical)

COURSE CODE: BVNM -6284

COURSE OUTCOMES

1. To develop therapeutic diets according to special requirements of nutrients.
2. To calculate the nutritive value of diets.
3. To study the nutritive value of diets given in different diseases.
4. To develop entrepreneurship skills in students.
5. To encourage the students to set up a diet clinic

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –VI)

Session: 2020-21

QUANTITY FOOD PRODUCTION AND SERVICE

COURSE CODE: BVNM -6285

COURSE OUTCOME:

CO (1). To understand about different food services.

CO (2). To get the concept of menu planning and importance of personal hygiene of food handlers.

CO (3). To discuss about food management, food purchasing and preparation of different foods.

CO (4). To understand the effective use of leftover food, food production system and effect of cooking method on nutritional quality of food.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester– VI)

SESSION: 2020-21

QUANTITY FOOD

PRODUCTION & SERVICE

(PRACTICAL)

COURSE CODE: BVNM-6285

COURSE OUTCOME:

CO 1: To prepare them for event management.

CO 2: To give hands on training for commercial cooking

CO 3: To make them clear about the nutritive calculations of various recipes.