

FACULTY OF VOCATIONAL STUDIES

SYLLABUS OF

Bachelor of Vocation (Nutrition and Dietetics)

(Semester: I-II)

(Under Credit Based Continuous Evaluation Grading System)

(Session: 2025-26)



The Heritage Institution
KANYA MAHA VIDYALAYAJALANDHAR
(Autonomous)

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

Session: 2025-2026

PSO (1):- To gain basic knowledge of nutrients, balanced diet and food groups, strategies for food access, procurement, preparation and safety for individuals, study about therapeutic diets, develop the knowledge of sports nutrition, carbohydrate, fat and protein intake during exercise..

PSO (2):- To give knowledge about structure and function of human body and its systems.

PSO (3):- To provide knowledge about regulation of blood glucose in human body, the roles and responsibilities of diabetic educator and identify different health care system.

PSO (4): Able to provide nutrition counseling and education to individuals, groups and communities throughout the lifespan using a variety of communication strategies.

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)
SCHEME AND CURRICULUM OF EXAMINATION OF THREE-YEAR DEGREE PROGRAMME
Programme: Bachelor of Vocation (Nutrition and Dietetics)
Credit Based Continuous Evaluation Grading System (CBCEGS)
(Session: 2025-26)

Semester-I

Course Code	Course Title	Course Type	Hours Per Week L-T-P	Credits L-T-P	Total Credits	Marks				Examination time (inHours)
						Total	Th	P	CA	
BVNL-1421/ BVNL-1031/ BVNL-1431	Punjabi (Compulsory)/ ¹ Basic Punjabi/ ² Punjab History and Culture	C	4-0-0	4-0-0	4	100	70	-	30	3
BVNM-1102	Communication Skills in English-I	C	3-0-2	3-0-1	4	100	50	20	30	3+3
BVNL-1283	Nutrition and Immunity	S	4-0-0	4-0-0	4	100	70	-	30	3
BVNL-1284	Basic Food and Nutrition	S	4-0-0	4-0-0	4	100	70	-	30	3
BVNM-1285	Human Physiology	S	3-0-2	3-0-1	4	100	50	20	30	3 +3
BVNP-1286	Basic Food and Nutrition (Practical)	S	0-0-4	0-0-2	2	50	-	35	15	3
BVNF-1287	Industrial Visit (Practical)	S	0-0-4	0-0-2	2	50	-	50	-	3
USEP-0001	Entrepreneurship Mindset Level-I	SEC	0-0-4	0-0-2	2	50	-	50	-	-
VACF 1491	*Foundation Course	VAC	2-0-0	2-0-0	2	50	35	-	15	1
TOTAL CREDITS					28					

1. Special Paper in lieu of Punjabi (Compulsory)
2. Special Paper in lieu of Punjabi (Compulsory) (For those students who are not domicile of Punjab).
- 3.C- Compulsory
4. S-Skill Enhancement
5. VAC (Value Added Course)

***Grade points of these courses will not be included in the SGPA/CGPA of Semester/Programme.**

Session 2025-26

Bachelor of Vocation (Retail Management)/ Bachelor of Vocation (Management & Secretarial Practices)/ Bachelor of Vocation (Animation)/ Bachelor of Vocation (Textile Design & Apparel Technology)/ Bachelor of Vocation (Nutrition and Dietetics)/ Bachelor of Vocation (Beauty & Wellness)/ Bachelor of Vocation (Photography & Journalism)/ Bachelor of Vocation(Hospitality and Tourism)/ Bachelor of Vocation(Artificial Intelligence and Data Science)

Semester I

Punjabi (Compulsory)

COURSE CODE-BVRL/BVML/BVAL/BVTL/BVNL/BVBL/BVPL/BVHL/BVIL-1421

COURSE OUTCOMES

CO1: ਆਤਮਅਨਾਤਮ' ਪੁਸਤਕ ਦੇ ਕਵਿਤਾਭਾਗਨੂੰ ਪੜ੍ਹਾਉਣ ਦਾ ਮਨੋਰਥ ਵਿਦਿਆਰਥੀਆਂ ਅੰਦਰ ਕਵਿਤਾ ਪ੍ਰਤੀ ਦਿਲਚਸਪੀ, ਸੂਝ ਨੂੰ ਪੈਦਾਕਰਨਾ ਹੈ ਤਾਂਕਿ ਉਹ ਆਧੁਨਿਕ ਦੌਰ ਵਿਚ ਚੱਲ ਰਹੀਆਂ ਕਾਵਿਧਾਰਾਵਾਂ ਅਤੇ ਕਵੀਆਂ ਬਾਰੇ ਗਿਆਨ ਹਾਸਿਲ ਕਰ ਸਕਣ। ਇਸ ਦਾ ਮਨੋਰਥ ਕਵਿਤਾ ਦੀ ਵਿਆਖਿਆ, ਵਿਸ਼ਲੇਸ਼ਣ ਤੇ ਮੁਲਾਂਕਣ ਦੀ ਪ੍ਰਕਿਰਿਆ ਤੋਂ ਜਾਣੂ ਕਰਾਉਣਾ ਵੀ ਹੈ ਤਾਂਕਿ ਉਹ ਸਮਕਾਲੀ ਸਮਾਜ ਦੀਆਂ ਸਮੱਸਿਆਵਾਂ ਨੂੰ ਸਮਝ ਸਕਣ ਅਤੇ ਆਲੋਚਨਾਤਮਕ ਦ੍ਰਿਸ਼ਟੀ ਬਣਾ ਸਕਣ।

CO2: ਗਿਆਨਮਾਲਾ (ਵਿਗਿਆਨਕ ਤੇ ਸਮਾਜ ਵਿਗਿਆਨਕ ਲੇਖਾਂ ਦਾ ਸੰਗ੍ਰਹਿ) ਪੁਸਤਕ ਨੂੰ ਸਿਲੇਬਸ ਵਿਚ ਸ਼ਾਮਿਲ ਕਰ ਕੇ ਵਿਦਿਆਰਥੀਆਂ ਅੰਦਰ ਪੜ੍ਹਣ ਦੀ ਰੁਚੀ ਨੂੰ ਪੈਦਾਕਰਨਾ ਹੈ ਅਤੇ ਮੁੱਲਵਾਨ ਗਿਆਨ ਦੇਣਾ ਹੈ।

CO3: ਪੈਰੂਾ ਰਚਨਾ ਅਤੇ ਪੈਰੂਾ ਪੜ੍ਹ ਕੇ ਪ੍ਰਸ਼ਨਾਂ ਦੇ ਉਤਰ ਦੇਣ ਦਾ ਮਨੋਰਥ ਵਿਦਿਆਰਥੀਆਂ ਦੀ ਬੁੱਧੀ ਨੂੰ ਤੀਖਣ ਕਰਦਿਆਂ ਉਨਾਂ ਦੀ ਲਿਖਣ ਪ੍ਰਤਿਭਾ ਨੂੰ ਉਜਾਗਰ ਕਰਨਾ ਹੈ।

CO4: ਧੁਨੀ ਵਿਉਂਤ ਪੜ੍ਹਣ ਨਾਲ ਵਿਦਿਆਰਥੀ ਧੁਨੀਆਂ ਦੀ ਉਚਾਰਨ ਪ੍ਰਣਾਲੀ ਤੋਂ ਵਾਕਫ਼ ਹੋਣਗੇ।

Session 2025-26

Bachelor of Vocation (Retail Management)/ Bachelor of Vocation (Management & Secretarial Practices)/ Bachelor of Vocation (Animation) / Bachelor of Vocation (Textile Design & Apparel Technology)/ Bachelor of Vocation (Nutrition and Dietetics)/ Bachelor of Vocation (Beauty & Wellness)/ Bachelor of Vocation (Photography & Journalism)/ Bachelor of Vocation(Hospitality and Tourism)/ Bachelor of Vocation(Artificial Intelligence and Data Science)

Semester I

Punjabi (Compulsory)

COURSE CODE-BVRL/BVML/BVAL/BVTL/BVNL/BVBL/BVPL/BVHL/BVIL-1421

ਸਮਾਂ : 3 ਘੰਟੇ

Maximum Marks: 100

Theory : 70

CA: 30

ਪਾਠਕ੍ਰਮ ਅਤੇ ਪਾਠਪੁਸਤਕਾਂ

ਯੂਨਿਟ -I

ਆਤਮਅਨਾਤਮ(ਕਵਿਤਾਭਾਗ),(ਸੰਪ. ਸੁਹਿੰਦਰ ਬੀਰ ਅਤੇ ਵਰਿਆਮਸਿੰਘ ਸੰਧੂ) ਗੁਰੂ ਨਾਨਕ ਦੇਵ ਯੂਨੀਵਰਸਿਟੀ, ਅੰਮ੍ਰਿਤਸਰ। ਪ੍ਰੋ.ਪੂਰਨਸਿੰਘ, ਪ੍ਰੋ.ਮੋਹਨਸਿੰਘ, ਅੰਮ੍ਰਿਤਾਪ੍ਰੀਤਮ, ਜਗਤਾਰ, ਸੁਰਜੀਤਪਾਤਰ(ਕਵੀ ਪਾਠਕ੍ਰਮ ਦਾ ਹਿੱਸਾਹਨ)

(ਸਾਰ, ਵਿਸ਼ਵਾਵਸਤੂ) 08 ਅੰਕ

ਯੂਨਿਟ -II

ਗਿਆਨਮਾਲਾ(ਵਿਗਿਆਨਕ ਤੇ ਸਮਾਜਵਿਗਿਆਨਕ ਲੇਖਾਂਦਾ ਸੰਗ੍ਰਹਿ),(ਸੰਪਾ.ਡਾ. ਸਤਿੰਦਰਸਿੰਘ, ਪ੍ਰੋ.ਮਹਿੰਦਰਸਿੰਘਬਨਵੈਤ), ਗੁਰੂ ਨਾਨਕ ਦੇਵ ਯੂਨੀਵਰਸਿਟੀ, ਅੰਮ੍ਰਿਤਸਰ।

ਲੇਖ : ਭਰੂਣ ਹੱਤਿਆ ਦੇ ਦੋਸ਼ ਵਿਚ, ਵਾਤਾਵਰਣੀਪ੍ਰਦੂਸ਼ਣ ਅਤੇ ਮਨੁੱਖ, ਏਡਜ਼ : ਇਕਗੰਭੀਰ ਸੰਕਟ।

(ਸਾਰ, ਵਿਸ਼ਵਾ ਵਸਤੂ)08 ਅੰਕ

ਯੂਨਿਟ -III

(ੳ)ਪੈਰੂਾਰਚਨਾ

(ਅ)ਪੈਰੂਪੜ ਕੇ ਪ੍ਰਸ਼ਨਾਂ ਦੇ ਉਤਰ।

08 ਅੰਕ

ਯੂਨਿਟ -IV

(ੳ)ਪੰਜਾਬੀਧੁਨੀਵਿਉਂਤ : ਪਰਿਭਾਸ਼ਾ, ਉਚਾਰਨਅੰਗ

(ਅ)ਸਵਰ, ਵਿਅੰਜਨ

08 ਅੰਕ

ਅੰਕਵੰਡ ਅਤੇ ਪਰੀਖਿਅਕਲਈਹਦਾਇਤਾਂ

1. ਪ੍ਰਸ਼ਨਪੱਤਰ ਦੇ ਚਾਰ ਸੈਕਸ਼ਨਹੋਣਗੇ। ਸੈਕਸ਼ਨA-D ਤੱਕ ਦੇ ਪ੍ਰਸ਼ਨ ਯੂਨਿਟI-IV ਵਿਚੋਂ ਪੁੱਛੇ ਜਾਣਗੇ। ਹਰ ਸੈਕਸ਼ਨਵਿਚ ਦੋ ਪ੍ਰਸ਼ਨ ਪੁੱਛੇ ਜਾਣਗੇ।
2. ਵਿਦਿਆਰਥੀ ਨੇ ਕੁੱਲ ਪੰਜਪ੍ਰਸ਼ਨਕਰਨੇ ਹਨ। ਹਰ ਸੈਕਸ਼ਨਵਿਚੋਂਇਕਪ੍ਰਸ਼ਨਲਾਜ਼ਮੀ ਹੈ। ਪੰਜਵਾਂਪ੍ਰਸ਼ਨਕਿਸੇ ਵੀ ਸੈਕਸ਼ਨਵਿਚੋਂਕੀਤਾਜਾ ਸਕਦਾ ਹੈ।
3. ਹਰੇਕ ਪ੍ਰਸ਼ਨ ਦੇ 08 ਅੰਕਹਨ।
4. ਪੇਪਰ ਸੈੱਟਕਰਨਵਾਲਾਜੇਕਰਚਾਹੇ ਤਾਂਪ੍ਰਸ਼ਨਾਂ ਦੀ ਵੰਡਅੱਗੋਂਵੱਧਤੋਂਵੱਧਚਾਰ ਉਪ ਪ੍ਰਸ਼ਨਾਂ ਵਿਚਕਰ ਸਕਦਾ ਹੈ।

Session 2025-26

Bachelor of Vocation (Retail Management)/ Bachelor of Vocation (Management & Secretarial Practices)/ Bachelor of Vocation (Animation) / Bachelor of Vocation (Textile Design & Apparel Technology)/ Bachelor of Vocation (Nutrition and Dietetics)/ Bachelor of Vocation (Beauty & Wellness)/ Bachelor of Vocation (Photography & Journalism)/ Bachelor of Vocation (Hospitality and Tourism)/ Bachelor of Vocation (Artificial Intelligence and Data Science)

Semester I

BASIC PUNJABI

COURSE CODE-BVRL/BVML/BVAL/BVTL/BVNL/BVBL/BVPL/BVHL/BVIL-1031

Course outcomes

CO1: ਮੁੱਢਲੀ ਪੰਜਾਬੀ ਪੜ੍ਹਾਉਣ ਦਾ ਮਨੋਰਥ ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਪੰਜਾਬੀ ਭਾਸ਼ਾ ਨੂੰ ਸਿਖਾਉਣ ਦੀ ਪ੍ਰਕਿਰਿਆ ਵਿਚ ਪਾ ਕੇ ਇਕ ਹੋਰ ਭਾਸ਼ਾ ਸਿੱਖਣ ਦਾ ਮੌਕਾ ਪ੍ਰਦਾਨ ਕਰਨਾ ਹੈ।

CO2: ਇਸ ਵਿਦਿਆਰਥੀ ਨੂੰ ਬਾਰੀਕ ਬੀਨੀ ਨਾਲ ਭਾਸ਼ਾ ਦਾ ਅਧਿਐਨ ਕਰਵਾਇਆ ਜਾਵੇਗਾ।

CO3: ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਪੰਜਾਬੀ ਸ਼ਬਦ ਰਚਨਾ ਤੋਂ ਜਾਣੂ ਕਰਵਾਇਆ ਜਾਵੇਗਾ।

CO4: ਮੁੱਢਲੀ ਪੰਜਾਬੀ ਪੜ੍ਹਾਉਣ ਦਾ ਮਨੋਰਥ ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਨਿੱਤ ਵਰਤੋਂ ਦੀ ਪੰਜਾਬੀ ਸ਼ਬਦਾਵਲੀ ਬਾਰੇ ਦੱਸਣਾ ਹੈ।

CO5: ਮੁੱਢਲੀ ਪੰਜਾਬੀ ਪੜ੍ਹਾਉਣ ਦਾ ਮਨੋਰਥ ਵਿਦਿਆਰਥੀਆਂ ਦਾ ਸ਼ਬਦ ਘੇਰਾ ਵਿਸ਼ਾਲ ਕਰਨਾ ਹੈ।

CO6: ਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਪੰਜਾਬੀ ਵਿਚ ਹਫ਼ਤੇ ਦੇ ਸੱਤ ਦਿਨਾਂ ਦੇ ਨਾਂ, ਬਾਰਾਂ ਮਹੀਨਿਆਂ ਦੇ ਨਾਂ, ਰੁੱਤਾਂ ਦੇ ਨਾਂ, ਇਕੱਤੋਂ ਸੌ ਤੱਕ ਗਿਣਤੀ ਸ਼ਬਦਾਂ ਵਿਚ ਸਿਖਾਉਣਾ ਹੈ।

Bachelor of Vocation (Retail Management)/ Bachelor of Vocation (Management & Secretarial Practices)/ Bachelor of Vocation (Animation)/ Bachelor of Vocation (Textile Design & Apparel Technology)/ Bachelor of Vocation (Nutrition and Dietetics)/ Bachelor of Vocation (Beauty & Wellness)/ Bachelor of Vocation (Photography & Journalism)/ Bachelor of Vocation (Hospitality and Tourism)/ Bachelor of Vocation (Artificial Intelligence and Data Science)

**Semester I
BASIC PUNJABI**

COURSE CODE-BVRL/BVML/BVAL/BVTL/BVNL/BVBL/BVPL/BVHL/BVIL-1031

ਸਮਾਂ: 3 ਘੰਟੇ

Maximum Marks :100

Theory :70

CA :30

ਪਾਠਕ੍ਰਮ

ਯੂਨਿਟ-I

ਪੈਂਤੀਅੱਖਰੀ, ਅੱਖਰਕ੍ਰਮ, ਪੈਰਬਿੰਦੀਵਾਲੇ ਵਰਣ ਅਤੇ ਪੈਰਵਿਚਪੈਣਵਾਲੇ ਵਰਣ ਅਤੇ ਮਾਤਰਾਵਾਂ (ਮੁੱਢਲੀਜਾਣਪਛਾਣ) ਲਗਾਖਰ (ਬਿੰਦੀ, ਟਿੱਪੀ, ਅੱਧਕ) : ਪਛਾਣ ਅਤੇ ਵਰਤੋਂ ।

08ਅੰਕ

ਯੂਨਿਟ-II

ਪੰਜਾਬੀਸ਼ਬਦਬਣਤਰ : ਮੁੱਢਲੀਜਾਣਪਛਾਣ (ਸਾਧਾਰਨਸ਼ਬਦ, ਸੰਯੁਕਤ ਸ਼ਬਦ, ਮਿਸ਼ਰਤਸ਼ਬਦ, ਮੂਲ ਸ਼ਬਦ, ਅਗੇਤਰ ਅਤੇ ਪਿਛੇਤਰ)

08ਅੰਕ

ਯੂਨਿਟ-III

ਨਿੱਤਵਰਤੋਂ ਦੀ ਪੰਜਾਬੀਸ਼ਬਦਾਵਲੀ : ਬਾਜ਼ਾਰ, ਵਪਾਰ, ਰਿਸ਼ਤੇਨਾਤੇ, ਖੇਤੀ ਅਤੇ ਹੋਰਪੰਦਿਆਂਆਦਿਨਾਲ ਸੰਬੰਧਤ।

08 ਅੰਕ

ਯੂਨਿਟ-IV

ਹਫ਼ਤੇ ਦੇ ਸੱਤਦਿਨਾਂ ਦੇ ਨਾਂ, ਬਾਰ੍ਹਾਂਮਹੀਨਿਆਂ ਦੇ ਨਾਂ, ਰੁੱਤਾਂ ਦੇ ਨਾਂ, ਇੱਕਤੋਂ ਸੌ ਤੱਕਗਿਣਤੀਸ਼ਬਦਾਂਵਿਚ ।

08ਅੰਕ

ਅੰਕਵੰਡ ਅਤੇ ਪਰੀਖਿਅਕਲਈਹਦਾਇਤਾਂ

1. ਪ੍ਰਸ਼ਨਪੱਤਰ ਦੇ ਚਾਰ ਸੈਕਸ਼ਨਹੋਣਗੇ। ਸੈਕਸ਼ਨ A-D ਤੱਕ ਦੇ ਪ੍ਰਸ਼ਨ ਯੂਨਿਟ I-IV ਵਿਚੋਂ ਪੁੱਛੇ ਜਾਣਗੇ। ਹਰ ਸੈਕਸ਼ਨ ਵਿਚ ਦੋ ਪ੍ਰਸ਼ਨ ਪੁੱਛੇ ਜਾਣਗੇ।
2. ਵਿਦਿਆਰਥੀ ਨੇ ਕੁੱਲ ਪੰਜ ਪ੍ਰਸ਼ਨ ਕਰਨੇ ਹਨ। ਹਰ ਸੈਕਸ਼ਨ ਵਿਚੋਂ ਇਕ ਪ੍ਰਸ਼ਨ ਲਾਜ਼ਮੀ ਹੈ। ਪੰਜਵਾਂ ਪ੍ਰਸ਼ਨ ਕਿਸੇ ਵੀ ਸੈਕਸ਼ਨ ਵਿਚੋਂ ਕੀਤਾ ਜਾ ਸਕਦਾ ਹੈ।
3. ਹਰੇਕ ਪ੍ਰਸ਼ਨ ਦੇ 08 ਅੰਕ ਹਨ।
4. ਪੇਪਰ ਸੈੱਟ ਕਰਨ ਵਾਲਾ ਜੇਕਰ ਚਾਹੇ ਤਾਂ ਪ੍ਰਸ਼ਨਾਂ ਦੀ ਵੰਡ ਅੱਗੋਂ ਵੱਧ ਤੋਂ ਵੱਧ ਚਾਰ ਉਪ ਪ੍ਰਸ਼ਨਾਂ ਵਿਚਕਾਰ ਸਕਦਾ ਹੈ।

Bachelor of Vocation (Nutrition and Dietetics) Semester-I
Punjab History and Culture (From Earliest Times to C. 320) (Special paper in lieu of Punjabi Compulsory)
(For those students who are not domicile of Punjab)

Course Code: BVNL-1431

Session 2025-26

Total Marks-100

Theory-70

CA-30

Credit L-T-P: 4-0-0

Examination Time-3hours

Contact Hrs. -2Hrs/week

Instructions for the Paper Setter:

1. Question paper shall consist of four Units
2. Examiner shall set 8 questions in all by selecting **Two Questions** of equal marks from each Unit.
3. Candidates shall attempt **5 questions** in **600** words, by at least selecting **One Question** from each Unit and the **5th question** may be attempted from any of the **four Units**.
4. Each question will carry 14 marks

UNIT-I

1. Physical features of the Punjab
2. Sources of the ancient history of Punjab

UNIT-II

3. Harappan Civilization: social, economic and religious life of the Indus Valley People.
4. The Indo-Aryans: Original home

UNIT-III

5. Social, Religious and Economic life during Early Vedic Age.
6. Social, Religious and Economic life during Later Vedic Age.

UNIT-IV

7. Teachings of Buddhism
8. Teachings of Jainism

Text books Recommended:

1. L. M Joshi (ed.), *History and Culture of the Punjab*, Art-I, Patiala, 1989 (3rd edition)
2. L.M. Joshi and Fauja Singh (ed.), *History of Punjab*, Vol.I, Patiala 1977.
3. Budha Parkash, *Glimpses of Ancient Punjab*, Patiala, 1983.
4. B.N. Sharma, *Life in Northern India*, Delhi. 1966.
5. Chopra, P.N., Puri, B.N., & Das, M.N. (1974). *A Social, Cultural & Economic History of India*, Vol. I, New Delhi: Macmillan India.

**BACHELOR OF VOCATION (RETAIL MANAGEMENT) / BACHELOR OF VOCATION
(ANIMATION)/ BACHELOR OF VOCATION (NUTRITION AND DIETECTICS)/ BACHELOR OF VOCATION
(BEAUTY AND WELLNESS) /BACHELOR OF VOCATION (ARTIFICIAL INTELLIGENCE AND DATA
SCIENCE)/ BACHELOR OF VOCATION (HOSPITALITY AND TOURISM)**

(Semester I)

Session 2025-26

COMMUNICATION SKILLS IN ENGLISH-I

(Theory)

Course Code: BVRM/BVAM/BVNM/BVBM/BVIM/BVHM-1102

COURSE OUTCOMES:

At the end of this course, the students will develop the following Skills:

CO 1: Reading skills that will facilitate them to become an efficient reader

CO 2: Through reading skills, the students will have an ability to have a comprehensive understanding of the ideas in the text and enhance their critical thinking

CO 3: Writing skills of students which will make them proficient enough to express ideas in clear and grammatically correct English

CO 4: The skill to use an appropriate style and format in writing letters (formal and informal) and resume,

memo, notices, agenda, minutes

**BACHELOR OF VOCATION (RETAIL MANAGEMENT) / BACHELOR OF VOCATION (ANIMATION)/
BACHELOR OF VOCATION (NUTRITION AND DIETETICS)/ BACHELOR OF VOCATION (BEAUTY
AND WELLNESS) /BACHELOR OF VOCATION (ARTIFICIAL INTELLIGENCE AND DATA
SCIENCE)/ BACHELOR OF VOCATION (HOSPITALITY AND TOURISM)**

(Semester I)

Session 2025-26

COMMUNICATION SKILLS IN ENGLISH-I

(Theory)

Course Code: Course Code: BVRM/BVAM/BVNM/BVBM/BVIM/BVHM -1102

Examination Time: 3 Hrs.

Total Marks: 100

Theory: 50

Practical: 20

CA: 30

Instructions for the paper setter and distribution of marks:

The question paper will consist of four sections. The candidate will have to attempt five questions in all selecting one from each section and the fifth question from any of the four sections. Each question will carry 10 marks. Each question can be sub divided into two parts. (10 x 5 = 50)

Unit I

Reading Skills: Reading Tactics and strategies; Reading purposes–kinds of purposes and associated comprehension; Reading for direct meanings.

Unit II

Reading for understanding concepts, details, coherence, logical progression and meanings of phrases/ expressions.

Activities:

- Comprehension questions in multiple choice format
- Short comprehension questions based on content and development of ideas

Unit III

Writing Skills: Guidelines for effective writing; writing styles for application, personal letter, official/ business letter.

Activities:

- Formatting personal and business letters.
- Organizing the details in a sequential order

Unit IV

Resume, memo, notices, agenda, minutes, Tips for effective blog writing

Activities:

- Converting a biographical note into a sequenced resume or vice-versa
- Ordering and sub-dividing the contents while making notes.
- Writing notices for circulation/boards
- Writing blogs

Recommended Books:

- 1) *Oxford Guide to Effective Writing and Speaking* by John Seely.
- 2) *Business Communication*, by Sinha, K.K. Galgotia Publishers, 2003.
- 3) *Business Communication* by Sethi, A and Adhikari, B., McGraw Hill Education 2009.
- 4) *Communication Skills* by Raman, M. & S. Sharma, OUP, New Delhi, India (2011)

**BACHELOR OF VOCATION (RETAIL MANAGEMENT) / BACHELOR OF VOCATION (ANIMATION)/
BACHELOR OF VOCATION (NUTRITION AND DIETECTICS)/ BACHELOR OF VOCATION (BEAUTY
AND WELLNESS) /BACHELOR OF VOCATION (ARTIFICIAL INTELLIGENCE AND DATA
SCIENCE)/ BACHELOR OF VOCATION (HOSPITALITY AND TOURISM)**

COMMUNICATION SKILLS IN ENGLISH-I
Course Code: BVRM/BVAM/BVNM/BVBM/BVIM/BVHM -1102
(Semester I)
Session 2025-26
PRACTICAL / ORAL TESTING

Time: 3 hours

Marks: 20

Course Contents:

- | | |
|---|------------|
| 1. Oral Presentation with/without audio visual aids | (10 Marks) |
| 2. Group Discussion | (05 Marks) |
| 3. Practical File form Syllabi | (05 Marks) |

Questions:

1. Oral Presentation will be of 5 to 7 minutes duration. (Topic can be given in advance or it can be of student's own choice). Use of audio-visual aids is desirable.
2. Group discussion comprising 8 to 10 students on a familiar topic. Time for each group will be 15 to 20 minutes.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)

(Session 2025-26)

Nutrition and Immunity (Theory)

COURSE CODE: BVNL-1283

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO1. To develop the knowledge about nutrition and its component, positive behavior and role of antioxidants.

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

CO3. To develop the knowledge about infections, role of nutraceuticals and functional foods.

CO4. Todevelop the knowledge about HIV, Tuberculosis, prebiotics, probiotics and food allergy.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)
Nutrition and Immunity
(Theory)
COURSE CODE: BVNL-1283
(Session: 2025-26)

Time: 3Hrs.

Max. Marks: 100
Theory Marks: 70
CA: 30

L-T-P
4-0-0

Instructions for the Paper Setter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section. Each Question Carry 14 marks.

Content

UNIT-I

- Meaning of Nutrition and Its Elements
- Positive Health Behaviors
- Role of antioxidants

UNIT-II

- Immune system: The defense mechanisms of the body.
- Role of nutrients in immune functions. Undernutrition causes and consequences.
- Infection: risk of infection, influence of infections on nutrition and susceptibility to infection.

UNIT-III

- Role of nutrients in prevention of risk of infections.
- Age related immune depression.
- Role of nutraceuticals and functional foods.

UNIT-IV

- Nutrition, HIV/AIDS and tuberculosis.
- Probiotics, Prebiotics and immunity
- Food allergy.
- Latest Health concerns.

References:

Handbook of Nutrition and Immunity by M.Eric Gershwin.
Textbook of Physiology - IGNOU

**Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)
(Session 2025-26)**

Basic Food and Nutrition

(Theory)

Course Code: BVNL-1284

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO (1) – To develop the knowledge about introduction to nutrition and storage methods of cereals, pulses, eggs, poultry, vegetables and fruit.

CO (2) – To distinguish between the different types of cooking methods-dry heat, moist heat, frying and microwave cooking.

CO (3) – To understand the knowledge about classification, functions and food sources,requirement, deficiencies of carbohydrates, proteins and fats.

CO (4) – To understand the knowledge about energy, food as a source ofenergy, the body need of energy.

**Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)
(Session 2025-26)**

Basic Food and Nutrition

(Theory)

Course Code: BVNL-1284

Time: 3 Hrs.

Max. Marks: 100

L-T-P

Theory Marks: 70

4-0-0

CA: 30

Instructions for the Paper Setter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting atleast one question from each section.
- The fifth question may be attempted from any Section. Each question Carry 14 marks.

Course Content:

Unit-I

Introduction to nutrition – Food as a source of nutrients, definition of nutrition, malnutrition, Importance of water in Nutrition.
Methods of enhancing nutritive value of food by fermentation, sprouting and supplementation, Fortification and enrichment.

Unit-II

Carbohydrates: 1. Composition 2. Classification 3. Functions 4. Food sources 5. Requirements and deficiencies.

Unit -III

Fats and oils: 1. Composition 2. Classification 3. Types of Fats 4. Food sources 5. Functions 6. Requirement and deficiencies

Protein: 1. Composition 2. Classification 3. Amino acids 4. Food sources 5. Function and Deficiencies

Unit -IV

Energy - Unit of energy, food as a source of energy, energy value of food, body need of energy. Factors affecting energy requirement.

Vitamin and Minerals

1. Classification 2. Units of measurements sources 3. Functions and Deficiency

ReferenceBooks:

1. Nutrition and Child Development by Dr. Rajwinder K. and Randhawa.
2. Nutrition & Dietetics by Khanna, K.
3. Therapeutic Nutrition by B. Srilakshmi.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)

(Session 2025-26)

Human Physiology

(Theory)

Course Code: BVNM-1285

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 and cardio-vascular system.

CO2. To develop the knowledge of physiology of digestive system and nervous system.

CO3. To develop the knowledge about respiratory system and renal system.

CO4. To develop the knowledge of structure and function of urinary system.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)

Human Physiology

Course Code: BVNM-1285

(Session 2025-26)

Time: 3 Hrs.

L-T-P

3-0-1

Max. Marks: 100

Theory Marks: 50

Practical Marks: 20

CA: 30

Instructions for the Paper Setter

- Eight questions of equal marks are to be set; two in each of the four Sections (A- D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section. The fifth question may be attempted from any Section. Each question Carry 10 marks.

UNIT-I

1. Review of cell structure and functions of inclusion bodies.

2. Cardio Vascular System:

Basic properties of the heart, cardiac output, blood pressure and factors affecting it and hypertension.

UNIT-II

3. Physiology of the digestive system:

Secretory and digestive function of the salivary glands, stomach, pancreas, liver and intestine.

Mechanism of absorption of carbohydrates, proteins and fats.

4. Physiology of nervous system

Structure and function of brain and spinal cord.

UNIT-III

5. Physiology of respiratory system

Knowledge of structure and function of respiratory organs.

6. Physiology of Kidneys:

Mechanism of urine formation and the role of the kidneys in water and electrolyte balance.

UNIT-IV

7. Physiology of endocrine glands:

Functions of the Thyroid, parathyroid, adrenal cortex, adrenal medulla, pancreas, pituitary glands and different syndromes resulting from modules.

8. Physiology of reproductive system

Knowledge of structure and function of male and female reproductive organs.

Menstrual cycle

Suggested Readings: -

1. Keele, C.A. and Neil, E. (1978). *Samson Wright's Applied Physiology*, Oxford University Press.
2. Tortora, G.J. and Anagnostakos, N.P. (1984). *Principles of Anatomy and Physiology*, harper and Row Publisher, New York.
3. Best, C.H. and Taylor, N.B. (1964). *The Living Body*, 4th ed. Asis Publishing House, Bombay.
4. Guyton, A.C. (1969). *Functions of the Human Body*, W.B. Saunders Co., Philadelphia.
5. Wilson, K.J.W. (1990). *Anatomy and Physiology in Health and Illness*, ELBS/Churchill Livingstone.
6. Vidhya Ratan. (1986). *Handbook of Human Physiology*, New Central Book Agency, Calcutta.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)
(Session 2025-26)

Human Physiology
(Practical)

COURSE CODE: BVNM-1285

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

- To develop the knowledge of different types of microscopes and their uses.
- To distinguish between the different blood groups.
- To understand the knowledge about the RBC, WBC, TLC, DLC and ESR.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)
(Session 2025-26)

Human Physiology
(Practical)

Course Code: BVNM-1285

Time: 3 Hrs.

Marks: 20

Note: Paper will be set on the spot by the examiner

Course Contents:

- Study of Bleeding Time
- Study of Clotting Time
- Analysis of Blood Groups
- To Prepare Blood Smear
- Measurement of pulse and blood pressure.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)

(Session 2025-26)

**BASIC FOOD AND NUTRITION
(Practical)**

COURSE CODE: BVNP-1286

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.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)

(Session 2025-2026)

BASIC FOOD AND NUTRITION

(Practical)

COURSECODE: BVNP-1286

L-T-P

0-0-2

Max. Marks: 50

Practical Marks: 35

CA: 15

Note: Paper will be set on the spot by the examiner

Course Contents:

- 1) Identification of different food stuffs, weight and measures and cooking terms.
- 2) Beverage-e.g., Hot and cold (Tea, Coffee, fruit and milk based, beverage) etc.
- 3) Prepare 5 dishes using following methods
 - (a) Boiling: Pulses, rice, soups, deserts etc.
 - (b) Shallow Frying: Pancakes, snacks, etc.
 - (c) Deep Frying: Sweet andsavory snacks, main dishes etc.
 - (d) Fermenting and Steaming: Idli, dosa, dhokla etc.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-I)

(Session 2025-26)

Industrial Visit

(Practical)

COURSE CODE: BVNF-1287

Time: 3 Hrs.

L-T-P

0-0-2

Max. Marks: 50

Practical Marks: 50

Students are require to visit Public Health Center / Hospital (Rural / Urban) and prepare a report.
Visit report will be evaluated by the college jury.

FOUNDATION COURSE

Course Title: Foundation Course

Nature of Course: Audit Course (Value Added)

Course Duration: 30 hours

Course intended for: Semester I students of undergraduate degree program so fall 25 streams.

Course Credits: 2

Course Code: VACF 1491

PURPOSE & AIM

This course has been designed to strengthen the intellectual foundation of all the new entrants in the college. One of the most common factors found in the students seeking admission in college after high school is the lack of an overall view of human history, knowledge of global issues, peaks of human intellect, social/political thinkers and inventors & discoverers who have impacted human life. For a student, the process of transition from school to college is full of apprehension and skepticism regarding adapting themselves to new system. The Foundation Program intends to bridge the gap between high school and college education and develop an intellectual readiness and base for acquiring higher education.

INSTRUCTIONAL OBJECTIVES

- To enable the students to realize their position in the whole saga of time and space
- To inculcate in the man appreciation of life, cultures and people across the globe
- To promote, in the students, an awareness of human intellectual history
- To make them responsible and humane world citizens so that they can carry forward the rich legacy of humanity

LEARNING OUTCOMES

After the completion of this Audit course, students will be able to

- Learn how past societies, systems, ideologies, governments, cultures and technologies were built, how they operated, and how they have changed
- Understand how the rich history of the world helps us to paint a detailed picture of where we are today

- Understand the Vedic theism, Upanishads Philosophy and doctrines of Jainism, Buddhism and Sikhism
- Acquire knowledge of women rights and courage to face day to day challenges
- Acknowledge the changes in society, religion and literature in the renaissance period and the importance of empathy and compassion for humanity
- Learn about the prominent Indians (Men and Women) who contributed significantly in freedom struggle, education, economic development and in the formation and evolution of our nation
- Understand meaning of race and how that concept has been used to justify exclusion, inequality, and violence throughout history and the origin of civil right movements to fight for equality, liberty and fraternity
- Critically evaluate the socio-political and economic issues at global level and its implications in the present
- Upgrade and enhance learning technological skills and striking a balance between technology and their well being
- Take pride in learning the saga of Indian Past Culture and Heritage
- Understand the rich legacy of KMV and its progressive endeavours

MODULE	TITLE	CONTACT HOURS
I	Introduction and Initial Assessment	2
II	The Human Story	3
III	<i>The Vedas</i> and the Indian Philosophy	2.5
IV	The Journey of Woman The Story and the Dream	2.5
V	Changing Paradigms in Society, Religion & Literature	2.5
VI	Makers of Modern India	2.5
VII	Racism: Story of the West	2.5
VIII	Modern World at a Glance: Political & Economic Perspective	2.5
IX	Technology Visa Vis Human Life	2.5
X	My Nation My Pride	2.5
XI	The KMV Experience	2.5
XII	Final Assessment, Feedback and Closure	2.5

EXAMINATION

- Total Marks: 50 (Final Exam: 35; Internal Assessment:15)**
- Final Exam: multiple choice quiz. Marks– 35; Time: 1hour
- Internal Assessment: 15 (Assessment: 5; Attendance: 10)
Comparative assessment questions (medium length) in the beginning and close of the program.
Marks: 5; Time: 0.5 hour each at the beginning and end.
- Total marks: 50 converted to grade for final result
- Grading system: 90% marks & above: A grade
80% - 89% marks: B grade
70% - 79% marks: C grade
60% - 69% marks: D grade
50% - 59% marks: E grade
Below 50% marks: F grade (Fail – must give the exam again)

SYLLABUS

Module 1 Being a Human: Introduction & Initial Assessment

- Introduction to the program
- Initial Assessment of the students through written answers to a couple of questions

Module 2 The Human Story

- Comprehensive overview of human intellectual growth right from the birth of human history
- The wisdom of the Ancients
- Dark Middle Ages
- Revolutionary Renaissance
- Progressive modern times
- Most momentous turning points, inventions and discoveries

Module 3 *The Vedas* and the Indian Philosophy

- Origin, teachings and significance of *The Vedas*
- Upnishads and Puranas
- Karma Theory of *The Bhagwad Gita*
- Maintenets of Buddhism & Jainism
- Teachings of Guru Granth Sahib

Module 4 Changing Paradigms in Society, Religion & Literature

- Renaissance: The Age of Rebirth
- Transformation in human thought
- Importance of humanism
- Geocentricism to heliocentricism
- Copernicus, Galileo, Columbus, Darwin and Saint Joan
- Empathy and Compassion

Module 5 Woman: A Journey through the Ages

- Status of women in pre-vedic times
- Women in ancient Greek and Roman civilizations
- Women in vedic and ancient India
- Status of women in the Muslim world
- Women in the modern world
- Crimes against women
- Women labour work force participation
- Women in politics
- Status of women - our dream

Module 6 Makers of Modern India

- Early engagement of foreigners with India
- Education: The first step to modernization
- Railways: The life line of India
- Raja Ram Mohan Roy, Gandhi, Nehru, Vivekanand, Sardar Patel etc.
- Indira Gandhi, Mother Teresa, Homi Bhabha etc.
- The Way Ahead

Module 7 Racism: Story of the West

- European beginnings of racism
- Racism in the USA – Jim Crow Laws
- Martin Luther King Jr. and the battle against racism
- Apartheid and Nelson Mandela
- Changing face of racism in the modern world

Module 8 Modern World at a Glance: Political & Economic Perspective

- Changing world order
- World War I & II
- UNO and The Common wealth
- Nuclear Powers; Terrorism
- Economic Scenario: IMF, World Bank

- International Regional Economic Integration

Module 9 Technology Visa Vis Human Life

- Impact of technology on modern life
- Technological gadgets and their role in our lives
- Technology and environment
- Consumerism and materialism
- Psychological and emotional consequences of technology
- Harmonizing technology with ethics and humaneness

Module 10 My Nation My Pride

- Indian Past Culture and Heritage
- Major Discoveries (Medicinal and Scientific)
- Vedic Age
- Prominent Achievements
- Art, Architecture and Literature

Module 11 The KMV Experience

- Rich Legacy of KMV
- Pioneering role in women emancipation and empowerment
- KMV Contribution in the Indian Freedom Struggle
- Moral, cultural and intellectual heritage of KMV
- Landmark achievements
- Innovative initiatives; international endeavours
- Vision, mission and focus
- Conduct guidelines for students

Module 12 Final Assessment, Feedback & Closure

- Final multiple choice quiz
- Assessment through the same questions asked in the beginning
- Feedback about the programme from the students
- Closure of the programme

PRESCRIBED READING

- The Human Story* published by Dawn Publications

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)
SCHEME AND CURRICULUM OF EXAMINATION OF THREE-YEAR DEGREE PROGRAMME
Programme: Bachelor of Vocation (Nutrition and Dietetics)
Credit Based Continuous Evaluation Grading System (CBCEGS)
(Session: 2025-2026)

Semester-II

Course Code	Course Title	Course Type	Hours Per Week L-T-P	Credits L-T-P	Total Credits	Marks				Examination time (inHours)
						Total	Th	P	CA	
BVNL-2421/ BVNL-2031/ BVNL-2431	Punjabi (Compulsory)/ ¹ Basic Punjabi/ ² Punjab History and Culture	C	4-0-0	4-0-0	4	100	70	-	30	3
BVNM 2102	Communication Skills in English-II	C	3-0-2	3-0-1	4	100	50	20	30	3+3
BVNM-2283	Nutritional Biochemistry	S	2-0-4	2-0-2	4	100	50	20	30	3+3
BVNM-2284	Kitchen Design and Hygiene	S	2-0-4	2-0-2	4	100	50	20	30	3+3
BVNM-2285	Food Preservation, Storage and Quality Control	S	2-0-4	2-0-2	4	100	50	20	30	3+3
BVNF-2286	Status Report of Industrial Visit	S	0-0-4	0-0-2	2	50	-	50	-	3
VACD-2161	*Drug Abuse and Ethical Education	VAC	4-0-0	4-0-0	4	100	70	-	30	3
TOTAL					26					

1. Special Paper in lieu of Punjabi (Compulsory)
2. Special Paper in lieu of Punjabi (Compulsory) (For those students who are not domicile of Punjab).
- 3.C- Compulsory
4. S-Skill Enhancement
5. VAC (Value Added Course)

***Grade points of these courses will not be included in the SGPA/CGPA of Semester/Programme.**

Session 2025-26

Bachelor of Vocation (Retail Management)/ Bachelor of Vocation (Management & Secretarial Practices)/ Bachelor of Vocation (Animation)/ Bachelor of Vocation (Textile Design & Apparel Technology)/ Bachelor of Vocation (Nutrition and Dietetics))/ Bachelor of Vocation (Beauty & Wellness)/ Bachelor of Vocation (Photography & Journalism)/ Bachelor of Vocation(Hospitality and Tourism)/ Bachelor of Vocation(Artificial Intelligence and Data Science)

Semester II

Punjabi (Compulsory)

COURSE CODE-BVRL/BVML/BVAL/BVTL/BVNL/BVBL/BVPL/BVHL/BVIL -2421

COURSE OUTCOMES

- CO1:ਆਤਮਅਨਾਤਮ ਪੁਸਤਕ ਦੇ ਕਹਾਣੀਭਾਗ ਨੂੰ ਸਿਲੇਬਸ ਵਿਚਸ਼ਾਮਿਲਕਰ ਕੇ ਵਿਦਿਆਰਥੀਆਂਅੰਦਰਕਹਾਣੀਨੂੰ ਪੜ੍ਹਣ ਦੀ ਰੁਚੀ ਨੂੰ ਪੈਦਾਕਰਨਾ ਹੈ ਅਤੇ ਕਹਾਣੀਜਗਤਨਾਲਜੋੜਣਾ ਹੈ।
- CO2:ਗਿਆਨਮਾਲਾਪੁਸਤਕ ਨੂੰ ਸਿਲੇਬਸ ਵਿਚਸ਼ਾਮਿਲਕਰ ਕੇ ਵਿਦਿਆਰਥੀਆਂਅੰਦਰਪੜ੍ਹਣ ਦੀ ਰੁਚੀ ਨੂੰ ਪੈਦਾਕਰਨਾ ਹੈ।
- CO3:ਸੰਖੇਪ ਰਚਨਾਦਾਮਨੋਰਥਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਸਮੇਂ ਅਤੇ ਮਿਹਨਤ ਦੀ ਬੱਚਤਕਰਨਬਾਰੇ ਦੱਸਣਾ ਹੈ।
- CO4:ਸ਼ਬਦਸ਼੍ਰੇਣੀਆਂਨੂੰ ਪੜ੍ਹਾਉਣ ਦਾਮਨੋਰਥਵਿਦਿਆਰਥੀਆਂਅੰਦਰਪੰਜਾਬੀਭਾਸ਼ਾ ਦੀ ਅਮੀਰੀਦਾ ਅਤੇ ਬਾਰੀਕੀਆਂਨੂੰ ਸਮਝਣਲਈਵੱਖਰੇ -ਵੱਖਰੇ ਸਿਧਾਂਤਾਂਦਾਵਿਕਾਸ ਕਰਨਾ ਹੈ।
- CO5:ਮੁਹਾਵਰਿਆਂ ਦੀ ਵਰਤੋਂਨਾਲਗੱਲਬਾਤਵਿਚਪਰਪੱਕਤਾਆਉਂਦੀ ਹੈ। ਇਹਵਿਦਿਆਰਥੀਆਂ ਦੀ ਗੱਲਬਾਤਵਿਚਨਿਖਾਰਲਿਆਉਣ ਦਾਕੰਮਕਰਨਗੇ।

Session 2025-2026

Bachelor of Vocation (Retail Management)/ Bachelor of Vocation (Management & Secretarial Practices)/
Bachelor of Vocation (Animation)/ Bachelor of Vocation (Textile Design & Apparel Technology)/
Bachelor of Vocation (Nutrition and Dietetics)/ Bachelor of Vocation (Beauty & Wellness)/
Bachelor of Vocation (Photography & Journalism)/ Bachelor of Vocation (Hospitality and Tourism)/
Bachelor of Vocation (Artificial Intelligence and Data Science)

Semester II

Punjabi (Compulsory)

COURSE CODE-BVRL/BVML/BVAL/BVTL/BVNL/BVBL/BVPL/BVHL/BVIL -2421

ਸਮਾਂ : 3 ਘੰਟੇ

Maximum Marks : 100

Theory :70

CA :30

ਪਾਠਕ੍ਰਮ ਅਤੇ ਪਾਠਪੁਸਤਕਾਂ

ਯੂਨਿਟ-I

ਆਤਮਅਨਾਤਮ(ਕਹਾਣੀਭਾਗ),(ਸੰਪ. ਸੁਹਿੰਦਰ ਬੀਰ ਅਤੇ ਵਰਿਆਮਸਿੰਘ ਸੰਧੂ) ਗੁਰੂ ਨਾਨਕ ਦੇਵ
ਯੂਨੀਵਰਸਿਟੀ, ਅੰਮ੍ਰਿਤਸਰ।

ਪਠਾਣ ਦੀ ਧੀ, ਉਜਾੜ, ਮਾੜਾਬੰਦਾ, ਘੋਟਣਾ, ਦਲਦਲ(ਕਹਾਣੀਆਂਪਾਠਕ੍ਰਮ ਦਾ ਹਿੱਸਾਹਨ)

(ਵਿਸ਼ਾ-ਵਸਤੂ, ਸਾਰ)

08 ਅੰਕ

ਯੂਨਿਟ-II

ਗਿਆਨਮਾਲਾ(ਵਿਗਿਆਨਕ ਤੇ ਸਮਾਜਵਿਗਿਆਨਕ ਲੇਖਾਂਦਾ ਸੰਗ੍ਰਹਿ)(ਸੰਪ.ਡਾ. ਸਤਿੰਦਰਸਿੰਘ,
ਪ੍ਰੋ.ਮਹਿੰਦਰਸਿੰਘਬਨਵੈਤ), ਗੁਰੂ ਨਾਨਕ ਦੇਵ ਯੂਨੀਵਰਸਿਟੀ,ਅੰਮ੍ਰਿਤਸਰ, 2007

ਲੇਖ:ਸਾਹਿਤ ਤੇ ਲੋਕ ਸਾਹਿਤ, ਅੱਖਾਂ, ਕੰਪਿਊਟਰ ਅਤੇ ਇੰਟਰਨੈੱਟ।(ਪਾਠਕ੍ਰਮ ਦਾ ਹਿੱਸਾਹਨ)

(ਵਿਸ਼ਾ-ਵਸਤੂ, ਸਾਰ)

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ਯੂਨਿਟ-III

(ੳ) ਸ਼ਬਦਸ਼੍ਰੇਣੀਆਂ : ਨਾਂਵ, ਪੜਨਾਂਵ, ਕਿਰਿਆ, ਵਿਸ਼ੇਸ਼ਣ

(ਅ) ਸ਼ਬਦਸ਼੍ਰੇਣੀਆਂ: ਕਿਰਿਆਵਿਸ਼ੇਸ਼ਣ, ਸੰਬੰਧਕ, ਯੋਜਕ, ਵਿਸਮਿਕ

08 ਅੰਕ

ਯੂਨਿਟ-IV

(ੳ)ਸੰਖੇਪ ਰਚਨਾ

(ਅ) ਮੁਹਾਵਰੇ

08 ਅੰਕ

ਅੰਕਵੰਡ ਅਤੇ ਪਰੀਖਿਅਕਲਈਹਦਾਇਤਾਂ

1. ਪ੍ਰਸ਼ਨਪੱਤਰ ਦੇ ਚਾਰ ਸੈਕਸ਼ਨਹੋਣਗੇ। ਸੈਕਸ਼ਨ A-D ਤੱਕ ਦੇ ਪ੍ਰਸ਼ਨ ਯੂਨਿਟ I-IV ਵਿਚੋਂ ਪੁੱਛੇ ਜਾਣਗੇ। ਹਰ ਸੈਕਸ਼ਨ ਵਿਚ ਦੋ ਪ੍ਰਸ਼ਨ ਪੁੱਛੇ ਜਾਣਗੇ।
2. ਵਿਦਿਆਰਥੀ ਨੇ ਕੁੱਲ ਪੰਜਪ੍ਰਸ਼ਨਕਰਨੇ ਹਨ। ਹਰ ਸੈਕਸ਼ਨ ਵਿਚੋਂ ਇਕ ਪ੍ਰਸ਼ਨ ਲਾਜ਼ਮੀ ਹੈ। ਪੰਜਵਾਂ ਪ੍ਰਸ਼ਨ ਕਿਸੇ ਵੀ ਸੈਕਸ਼ਨ ਵਿਚੋਂ ਕੀਤਾ ਜਾ ਸਕਦਾ ਹੈ।
3. ਹਰੇਕ ਪ੍ਰਸ਼ਨ ਦੇ 08 ਅੰਕ ਹਨ।
4. ਪੇਪਰ ਸੈਂਟਕਰਨ ਵਾਲਾ ਜੇਕਰ ਚਾਹੇ ਤਾਂ ਪ੍ਰਸ਼ਨਾਂ ਦੀ ਵੰਡ ਅੱਗੋਂ ਵੱਧ ਤੋਂ ਵੱਧ ਚਾਰ ਉਪ ਪ੍ਰਸ਼ਨਾਂ ਵਿਚਕਾਰ ਸਕਦਾ ਹੈ।

Session 2025-2026

Bachelor of Vocation (Retail Management)/ Bachelor of Vocation (Management & Secretarial Practices)/
Bachelor of Vocation (Animation)/ Bachelor of Vocation (Textile Design & Apparel Technology)/
Bachelor of Vocation (Nutrition and Dietetics) / Bachelor of Vocation (Beauty & Wellness)/
Bachelor of Vocation (Photography & Journalism)/ Bachelor of Vocation (Hospitality and Tourism)/
Bachelor of Vocation (Artificial Intelligence and Data Science)

Semester II

BASIC PUNJABI

COURSE CODE-BVRL/BVML/BVAL/BVTL/BVNL/BVBL/BVPL/BVHL/BVIL-2031

Course outcomes

- CO1: ਮੁੱਢਲੀਪੰਜਾਬੀਪੜ੍ਹਾਉਣ ਦਾਮਨੋਰਥਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਪੰਜਾਬੀਭਾਸ਼ਾ ਨੂੰ ਸਿਖਾਉਣ ਦੀ ਪ੍ਰਕਿਰਿਆਵਿਚਪਾ ਕੇ ਇਕਹੋਰਭਾਸ਼ਾਸਿੱਖਣ ਦੇ ਮੌਕੇ ਪ੍ਰਦਾਨਕਰਨਾ ਹੈ। ਇਸ ਵਿਚਵਿਦਿਆਰਥੀ ਨੂੰ ਬਾਰੀਕਬੀਨੀਨਾਲਭਾਸ਼ਾਦਾਅਧਿਐਨਕਰਵਾਇਆਜਾਵੇਗਾ।
- CO2: ਵਿਦਿਆਰਥੀਆਂਨੂੰ ਪੰਜਾਬੀਸ਼ਬਦਰਚਨਾਤੋਂਜਾਣੂ ਕਰਵਾਇਆਜਾਵੇਗਾ।
- CO3: ਸ਼ਬਦਸ਼੍ਰੇਣੀਆਂਨੂੰ ਪੜ੍ਹਾਉਣ ਦਾਮਨੋਰਥਵਿਦਿਆਰਥੀਆਂਅੰਦਰਪੰਜਾਬੀਭਾਸ਼ਾ ਦੀ ਅਮੀਰੀਦਾ ਅਤੇ ਬਾਰੀਕੀਆਂਨੂੰ ਸਮਝਣਲਈਵੱਖਰੇ-ਵੱਖਰੇ ਸਿਧਾਂਤਾਂਦਾਵਿਕਾਸ ਕਰਨਾ ਹੈ।
- CO4: ਮੁੱਢਲੀਪੰਜਾਬੀਪੜ੍ਹਾਉਣ ਦਾਮਨੋਰਥਵਿਦਿਆਰਥੀਆਂਦਾਸ਼ਬਦ ਘੇਰਾ ਵਿਸ਼ਾਲਕਰਨਾ ਹੈ।
- CO5: ਵਿਦਿਆਰਥੀਵਾਕ ਦੀ ਪਰਿਭਾਸ਼ਾ ਅਤੇ ਇਸਦੀਬਣਤਰਤੋਂਜਾਣੂ ਹੋਣਗੇ ਅਤੇ ਭਾਸ਼ਾ ਤੇ ਪਕੜਮਜਬੂਤ ਹੋਵੇਗੀ।
- CO6: ਪੈਰ੍ਹਾਰਚਨਾ ਦਾ ਮਨੋਰਥਵਿਦਿਆਰਥੀਆਂ ਦੀ ਬੁੱਧੀ ਨੂੰ ਤੀਖਣਕਰਦਿਆਂ ਉਨ੍ਹਾਂ ਦੀ ਲਿਖਣਪ੍ਰਤਿਭਾ ਨੂੰ ਉਜਾਗਰਕਰਨਾ ਹੈ।
- CO7: ਸੰਖੇਪ ਰਚਨਾਕਰਨਨਾਲਵਿਦਿਆਰਥੀਆਪਣੀਗੱਲ ਨੂੰ ਸੰਖੇਪ ਵਿਚਕਹਿਣ ਦੀ ਜਾਚਸਿੱਖਣਗੇ ਅਤੇ ਇਹਦਿਮਾਗੀਕਸਰਤਵਿਚ ਸਹਾਈਹੋਵੇਗੀ।
- CO8: ਘਰੇਲੂ ਅਤੇ ਦਫ਼ਤਰੀਚਿੱਠੀਪੱਤਰਲਿਖਣਦਾਮਨੋਰਥਵਿਦਿਆਰਥੀਆਂ ਨੂੰ ਇਸ ਕਲਾਵਿਚਨਿਪੁੰਨਕਰਨਾ ਹੈ।
- CO9: ਮੁਹਾਵਰਿਆਂ ਦੀ ਵਰਤੋਂਨਾਲਗੱਲਬਾਤਵਿਚਪਰਪੱਕਤਾਆਉਂਦੀ ਹੈ। ਇਹਵਿਦਿਆਰਥੀਆਂ ਦੀ ਗੱਲਬਾਤਵਿਚਨਿਖਾਰਲਿਆਉਣ ਦਾਕੰਮਕਰਨਗੇ।

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Bachelor of Vocation (Photography & Journalism)/ Bachelor of Vocation (Hospitality and Tourism)/
Bachelor of Vocation (Artificial Intelligence and Data Science)

Semester II

BASIC PUNJABI(In lieu of Compulsory Punjabi)

COURSE CODE-BVRL/BVML/BVAL/BVTL/BVNL/BVBL/BVPL/BVHL/BVIL -2031

ਸਮਾਂ 3 ਘੰਟੇ

Maximum Marks : 100

Theory :70

CA :30

ਪਾਠਕ੍ਰਮ

ਯੂਨਿਟ-I

ਸ਼ਬਦ ਸ਼੍ਰੇਣੀਆਂ : ਪਛਾਣ ਅਤੇ ਵਰਤੋਂ (ਨਾਂਵ, ਪੜਨਾਂਵ, ਕਿਰਿਆ, ਵਿਸ਼ੇਸ਼ਣ, ਕਿਰਿਆਵਿਸ਼ੇਸ਼ਣ, ਸਬੰਧਕ, ਯੋਜਕ ਅਤੇ ਵਿਸਮਿਕ)

08 ਅੰਕ

ਯੂਨਿਟ-II

ਪੰਜਾਬੀਵਾਕਬਣਤਰ : ਮੁੱਢਲੀਜਾਣਪਛਾਣ

(ੳ) ਸਾਧਾਰਨਵਾਕ, ਸੰਯੁਕਤਵਾਕ ਅਤੇ ਮਿਸ਼ਰਤਵਾਕ (ਪਛਾਣ ਅਤੇ ਵਰਤੋਂ)

(ਅ) ਬਿਆਨੀਆਵਾਕ, ਪ੍ਰਸ਼ਨਵਾਚਕਵਾਕ ਅਤੇ ਹੁਕਮੀਵਾਕ (ਪਛਾਣ ਅਤੇ ਵਰਤੋਂ)

08 ਅੰਕ

ਯੂਨਿਟ-III

ਪੈਰਾਰਚਨਾ

ਅਖਾਣ (ਅਖਾਣਾਂ ਦੀ ਲਿਸਟਨਾਲਨੱਥੀ ਹੈ)

08 ਅੰਕ

ਯੂਨਿਟ-IV

ਚਿੱਠੀਪੱਤਰ (ਘਰੇਲੂ ਅਤੇ ਦਫ਼ਤਰੀ)

ਮੁਹਾਵਰੇ (ਮੁਹਾਵਰਿਆਂ ਦੀ ਲਿਸਟਨਾਲਨੱਥੀ ਹੈ)

08 ਅੰਕ

ਅੰਕਵੰਡ ਅਤੇ ਪਰੀਖਿਅਕਲਈਹਦਾਇਤਾਂ

1. ਪ੍ਰਸ਼ਨਪੱਤਰ ਦੇ ਚਾਰ ਸੈਕਸ਼ਨਹੋਣਗੇ। ਸੈਕਸ਼ਨ A-D ਤੱਕ ਦੇ ਪ੍ਰਸ਼ਨ ਯੂਨਿਟ I-IV ਵਿਚੋਂ ਪੁੱਛੇ ਜਾਣਗੇ। ਹਰ ਸੈਕਸ਼ਨ ਵਿਚ ਦੋ ਪ੍ਰਸ਼ਨ ਪੁੱਛੇ ਜਾਣਗੇ।
2. ਵਿਦਿਆਰਥੀ ਨੇ ਕੁੱਲ ਪੰਜ ਪ੍ਰਸ਼ਨ ਕਰਨੇ ਹਨ। ਹਰ ਸੈਕਸ਼ਨ ਵਿਚੋਂ ਇਕ ਪ੍ਰਸ਼ਨ ਲਾਜ਼ਮੀ ਹੈ। ਪੰਜਵਾਂ ਪ੍ਰਸ਼ਨ ਕਿਸੇ ਵੀ ਸੈਕਸ਼ਨ ਵਿਚੋਂ ਕੀਤਾ ਜਾ ਸਕਦਾ ਹੈ।
3. ਹਰੇਕ ਪ੍ਰਸ਼ਨ ਦੇ 08 ਅੰਕ ਹਨ।
4. ਪੇਪਰ ਸੈਂਟਰ ਨਵਾਲਾ ਜੇਕਰ ਚਾਹੇ ਤਾਂ ਪ੍ਰਸ਼ਨਾਂ ਦੀ ਵੰਡ ਅੱਗੋਂ ਵੱਧ ਤੋਂ ਵੱਧ ਚਾਰ ਉਪ ਪ੍ਰਸ਼ਨਾਂ ਵਿਚਕਾਰ ਸਕਦਾ ਹੈ। ਹੈ।

ਅਖਾਣ

ਉਦਮਅੱਗੋਲੱਛਮੀਪੱਖੇਅੱਗੋਪੱਣ , ਉਹਦਿਨਡੱਬਾਜਦੋਘੋੜੀਚੜ੍ਹਿਆਕੁੱਬਾ , ਉੱਚੀਦੁਕਾਨਫਿੱਕਾਪਕਵਾਨ , ਉਲਟੀਵਾੜਖੇਤਨੂੰਖਾਏ
, ਉੱਚਾਲੰਮਾਰਗੱਭਰੂਪੱਲੇਠੀਕਰੀਆਂ , ਅੱਖੀਵੇਖਕੇਮੱਖੀਨਹੀਂਨਿਗਲੀਜਾਂਦੀ , ਅੰਦਰਹੋਵੇਸੱਚਤਾਂਕੋਠੇਚੜ੍ਹਕੇਨੱਚ , ਆਪੇਮੈਰੱਜੀਪੁੱਜੀਆਪੇਮੇਰੇਬੱਚੇਜਿਉਣ
, ਆਪਕੁਚੱਜੀਵਿਹੜੇਨੂੰਦੇਸ਼ , ਅੰਨ੍ਹਾਵੰਡੇਰਿਉੜੀਆਮੁੜਮੁੜਆਪਣਿਆਂਨੂੰ , ਅਕਲਵੱਡੀਕੇਮੱਝ , ਅੰਨ੍ਹਿਆਂਵਿੱਚਕਾਣਾਰਾਜਾ
, ਆਪਣੀਪੀੜ੍ਹੀਹੇਠਸੇਟਾਫੇਰਨਾ , ਇਕਅਨਾਰਸੌਂਬਿਮਾਰ , ਇਕਹੱਥਨਾਲਤਾੜੀਨਹੀਂਵੱਜਦੀ , ਇੱਕਚੁੱਪਸੌਂਖਝੱਟਮੰਗਣੀਪੱਟਵਿਆਹ
, ਸਹਿਜਪੱਕੇਸੇਮੀਠਾਹੋਵੇਦਾਲਵਿੱਚਕਾਲਾਹੋਣਾਦਾਲਵਿੱਚਕਾਲਾਹੋਣਾ , ਸੱਦੀਨਾਬੁਲਾਈਮੈਂਲਾੜੇਦੀਤਾਈਂ
, ਸਵੈਭਰੋਸਾਵੱਡਾਤੇਸਾ , ਸੌਂਦਿਨਚੇਰਦੇਇਕਦਿਨਸਾਧਦਾ , ਸੱਪਦਾਬੱਚਾਸਪੇਲੀਆ , ਸੱਪਮਰਜਾਵੇਲਾਠੀਵੀਨਾਟੁੱਟੇ , ਸਾਈਆਂਕਿਤੇਵਧਾਈਆਂਕਿਤੇ
, ਹੰਕਾਰਿਆਸੇਮਾਰਿਆ , ਹਾਥੀਲੰਘਗਿਆਪੁਛਰਹਿਗਈ , ਕੁੱਛVਕੁVhਸਹਿਰਢੰਡੇਰਾ , ਕੋਲਿਆਂਦੀਦਲਾਲੀਵਿੱਚਮੂੰਹਕਾਲਾ , ਕਰਕੇਈਭਰੇਕੇਈ
, ਕਰਮਜੁਰੀਤੇਖਾਹਚੁਰੀ , ਖਵਾਜੇਦਾਗਵਾਹਡੱਡੂ , ਖੇਤੀਖਸਮਾਂਸੇਤੀ , ਖੁਹਪੁੱਟਦੇਨੂੰਖਾਤਾਤਿਆਰ , ਘਰਦਾਭੇਤੀਲੰਕਾਢਾਹੇ
, ਘਰਦੀਕੁੱਕੜੀਦਾਲਬਰਾਬਰ , ਚਿੰਤਾਚਿਖਾਬਰਾਬਰ , ਛੱਜਤਾਂਬੋਲੇਛਾਣਨੀਵੀਬੋਲੇ, ਛੋਟੀਮੂੰਹਵੱਡੀਗੱਲ , ਜਾਂਦੇਚੇਰਦੀਲੰਗੋਟੀਹੀਸਹੀ
, ਜਿਸਦੀਕੋਠੀਦਾਣੇਉਹਦੇਕਮਲੇਵੀਸਿਆਣੇ , ਜਿਹੜੇਗੱਜਦੇਨੇਉਹਵਰੁਦੇਨਹੀਂ , ਜਾਤਦੀਕੋਹੜਕਿਰਲੀਸ਼ਤੀਰਾਂਨੂੰਜੱਫੇ , ਝੱਟਮੰਗਣੀਪੱਟਵਿਆਹ
, ਦਾਲਵਿੱਚਕਾਲਾਹੋਣਾ , ਦਾਣੇਦਾਣੇਤੇਮੇਰ , ਨਾਲੇਚੇਰਨਾਲੇਚਤਰ , ਪੇਟਨਾਪਈਆਂਰੋਟੀਆਂਸਭੇਗੱਲਾਂਖੇਟੀਆਂ , ਬਿਨਾਂਗੇਇਆਂਮਾਂਵੀਦੁੱਧਨਹੀਂਦਿੰਦੀ
, ਬੁੱਢੀਘੋੜੀਲਾਲਗਮ , ਭੱਜਦਿਆਂਨੂੰਵਾਹਣਇੱਕੋਜਿਹੇ , ਭੱਜੀਆਂਬਾਹਾਂਗਲਨੂੰਆਉਂਦੀਆਂਨੇ , ਰਾਹਪਿਆਜਾਣੀਏਂਜਾਂਵਾਹਪਿਆਜਾਣੀਏ
, ਰਾਈਦਾਪਹਾੜਬਣਾਉਣਾ , ਰੱਸੀਸੜਗਈਵੱਟਨੂੰਗਿਆ

ਮੁਹਾਵਰੇ

ਉਸਤਾਦੀਕਰਨੀ, ਉਂਗਲਕਰਨੀ, ਉੱਲੂਬਣਾਉਣਾ, ਉੱਚਾਸਾਹਨਾਕੱਢਣਾ, ਉੱਡਦੇਫਿਰਨਾ, ਉੱਘਸੁੱਘਮਿਲਣੀ, ਅੱਖਾਂਵਿਚਰੜਕਣਾ, ਅੱਗਲਾਉਣਾ, ਆਵਾਉਤਜਾਣਾ
, ਅਸਮਾਨਨੂੰਟਾਕੀਆਂਲਾਉਣਾ, ਅੱਖਾਂਵਿੱਚਲਾਲੀਉਤਰਨੀ, ਅਕਲਤੇਪਰਦਾਪੈਣਾ, ਈਨਮੰਨਣੀ, ਈਦਦਾਚੰਨਹੋਣਾ, ਇੱਟਨਾਲਇੱਟਖੜਕਾਉਣਾ, ਸਿਰਫਿਰਨਾ,
ਸਿਰਤੇਚੜ੍ਹਨਾ, ਸਬਰਦਾਘੁੱਟਭਰਨਾ, ਸਿਰਪੈਰਨਾਹੋਣਾ, ਹੱਥਧੋਕੇਪਿਛੋਪੈਣਾ, ਹੱਥੀਛਾਂਵਾਂਕਰਨੀਆਂ, ਹੱਡਭੰਨਣੇ, ਹੱਥਤੰਗਹੋਣਾ
, ਹੱਥਮਲਣਾ, ਹੱਥਪੈਰਮਾਰਨਾ, ਕੰਨੀਕਤਰਾਉਣਾ, ਕੰਨਤੇਜੁੰਨਾਸਰਕਣਾ, ਕੰਨਘੋਸਲਮਾਰਨੀ, ਖਾਨਾਖਰਾਬਹੋਣਾ, ਖਾਨਿਓਜਾਣਾ, ਗੁੱਡੀਚੜ੍ਹਨੀ, ਗਲਪੈਣਾ
, ਗੰਗਾਨਹਾਉਣਾ, ਚੜ੍ਹਮੱਚਣੀ, ਚੰਦਚਾੜ੍ਹਨਾ, ਚਾਦਰਵੇਖਕੇਪੈਰਪਸਾਰਨਾ, ਚਕਮਾਦੇਣਾ, ਛੱਕੋਛੜਾਉਣਾ, ਛਾਪਾਮਾਰਨਾ, ਛਿੱਲਲਾਉਣੀ, ਛਿੱਕੋਟੰਗਣਾ, ਜਾਨਤੇਖੇਡਣਾ,
ਜੁਬਾਨਕਰਨੀ, ਜਾਨਮਾਰਨਾ, ਜੰਗਲਵਿੱਚਮੰਗਲਹੋਣਾ, ਝੋਲੀਚੁੱਕਣਾ, ਝੱਟਟਪਾਉਣਾ, ਟੱਸਤੋਂਮੱਸਨਾਹੋਣਾ, ਟੰਗਅੜਾਉਣੀ, ਟਰਟਰਕਰਨਾ, ਟੇਢੀਖੀਰ,
ਟਕੇਵਰਗਾਜਵਾਬਦੇਣਾ, ਠਡੋਸਾਹਭਰਨਾ, ਠੁੰਗਾਮਾਰਨਾ, ਠੁਠਾਫੜਨਾ, ਠਣਠਣਗੋਪਾਲ, ਡਕਾਰਜਾਣਾ, ਡੁੱਬਮਰਨਾ, ਡਡੋਵਜਾਉਣਾ, ਢਿੱਡਵਿੱਚਰੱਖਣਾ,
ਢਿੱਡਵਿੱਚਚੁੱਹੇਨੱਚਣਾ, ਢਿੱਡੀਪੀੜਾਂਪੈਣੀਆਂ, ਵੇਰੀਵਾਹੁਣਾ, ਤੱਤੀਵਾਨਾਲੱਗਣੀ, ਤਰਲੇਲੈਣਾ, ਤੀਲੀਲਾਉਣੀ, ਤਾਰੇਤੇੜਨਾ, ਤਾੜੀਲਾਉਣੀ, ਬੁੱਕੀਵੜੇਪਕਾਉਣਾ,
ਥਰਥਰਕੱਬਣਾ, ਦਮਲੈਣਾ, ਦਿਲਖੱਟਾਹੋਣਾ, ਦੰਦਖੱਟੇਕਰਨੇ, ਦੀਵਾਗੁੱਲਕਰਨਾ, ਧੁੱਪਵਿੱਚਵਾਲਚਿੱਟੇਹੋਣਾ, ਧਰਮਨਿਭਾਉਣਾ, ਧੱਕਾਲੱਗਣਾ, ਧਰਨਾਮਾਰਨਾ,
ਧੁੰਮਾਂਪੈਜਾਣੀਆਂ, ਧੱਜੀਆਂਉਡਾਉਣੀਆਂ, ਨਹੁੰਮਾਸਦਾਰਿਸ਼ਤਾ, ਨੱਕਚਾੜ੍ਹਨਾ, ਨੱਕਰੱਖਣਾ, ਨੱਕਉੱਤੇਮੱਖੀਨਾਬਹਿਣਦੇਣਾ, ਨਜ਼ਰਸਵੱਲੀਹੋਣੀ, ਪੱਟੀਪੜ੍ਹਾਉਣੀ,
ਪਾਰਾਚੜ੍ਹਜਾਣਾ, ਪੈਰਜਮੀਨਤੇਨਾਲੱਗਣਾ, ਪੈਰਾਂਹੋਠੋਂਜਮੀਨਨਿਕਲਣਾ, ਪਾਣੀਸਿਰੋਲੰਘਣਾ, ਪੁੱਠੀਆਂਛਾਲਾਂਮਾਰਨੀਆਂ, ਪੈਰਾਂਤੇਪਾਣੀਨਾਪੈਣਦੇਣਾ, ਫੁੱਲਾਂਵਾਂਗਰੱਖਣਾ,
ਫੁੱਲੋਨਾਸਮਾਉਣਾ, ਫਸਲੀਬਟੇਰਾਂਹੋਣਾ, ਫੁਕਾਂਨਾਲਉਡਾਦੇਣਾ, ਬਾਜ਼ੀਲੈਜਾਣਾ, ਬੇੜਾਗਰਕਹੋਣਾ, ਬੇੜਾਪਾਰਕਰਨਾ, ਬੀੜਾਚੁੱਕਣਾ, ਬੇੜੀਆਂਵਿੱਚਵੱਟੋਪਾਉਣਾ,
ਬੀਜਨਾਸਕਰਨਾ, ਭਾਰਸਿਰੋਲਾਹੁਣਾ, ਭੁੱਖਲਹਿਜਾਣੀ, ਭੁੱਖੇਸ਼ੇਰਵਾਂਗਪੈਣਾ, ਭੂਤਸਵਾਰਹੋਣਾ, ਭੰਗਭੁੱਜਣੀ, ਮੱਖੀਆਂਮਾਰਨੀਆਂ, ਮਹੂੰਮਰੁੰਕਦੇਰਹਿਣਾ, ਮਾਤਪਾਦੇਣਾ,
ਮਾਰੋਮਾਰਕਰਨੀ, ਮਿਰਚਮਸਾਲਾਲਾਉਣਾ, ਮਿਰਚਾਂਲੱਗਣੀਆਂ, ਮੂੰਹਦੀਖਾਣਾ, ਮੋਰਚਾਮਾਰਨਾ, ਮਿੱਟੀਖਰਾਬਕਰਨੀ, ਯੱਬਲੀਆਂਮਾਰਨੀਆਂ, ਰਚਮਿਚਜਾਣਾ,
ਰਾਈਦਾਪਹਾੜਬਣਾਉਣਾ, ਰਾਤਦਿਨਇੱਕਕਰਨਾ, ਰਾਹਦਾਰੋੜਾਬਣਨਾ, ਰੰਗਬਦਲਣਾ, ਰੰਗਵਿੱਚਭੰਗਪਾਉਣਾ, ਲਹੂਨਾਲਹੱਥਰੰਗਣਾ, ਲਹੂਦੇਘੁੱਟਭਰਨਾ,
ਲੱਕਟੁੱਟਜਾਣਾ, ਲਾਹਪਾਹਕਰਨੀ, ਲਾਲਪੀਲਾਹੋਣਾ, ਲੂਣਹਰਾਮਕਰਨਾ, ਵੱਡਵੱਡਖਾਣਾ।

Bachelor of Vocation (Nutrition and Dietetics)
(Semester– II)
(Session 2025-2026)
Punjab History and Culture (From Earliest Times to C. 320)
(Special Paper in lieu of Punjabi compulsory)
Course Code: BVNL-2431

Course Outcomes:

After completing Semester II and course on Ancient History of Punjab, students of History will be able to identify and have a complete grasp on the sources & writings of Ancient History of Punjab

CO 1: Analyse the emergence of Mauryan, Gupta empires during the classical age in India

CO 2: To understand the various factors leading to rise and fall of empires and emergence of new dynasties and their Culture, society, administration , polity and religion specifically of Kushans and Vardhanas in the Punjab

CO 3: Students will be adept in constructing original historical argument based on primary source material research

CO 4: To have an insight on the existing Literature of this period and understand the past developments in the light of present scenario.

CO 5: To enable students to have thorough insight into the various forms/styles of Architecture and synthesis of Indo - Muslim Art and Architecture in Punjab

Bachelor of Vocation (Nutrition and Dietetics)
(Semester– II)
(Session 2025-2026)
Punjab History and Culture (From Earliest Times to C. 320)
(Special Paper in lieu of Punjabi compulsory)
Course Code: BVNL-2431

Examination Time – 3 hours

Credits L-T-P: 4-0-0

Contact Hrs. 2Hrs/Week

Instructions for the Paper Setter:

Total Marks - 100

Theory-70

CA-30

- 1. Question paper shall consist of four Units**
- 2. Examiner shall set 8 questions in all by selecting Two Questions of equal marks from each Unit.**
- 3. Candidates shall attempt 5 questions in 600 words, by at least selecting One Question from each Unit and the 5th question may be attempted from any of the four Units.**
- 4. Each question will carry 14 marks**

Unit-I

- 1.Alexander's Invasion's and Impact
- 2.Administration of Chandragupta Maurya and Ashoka.

Unit-II

- 3.The Kushans: Gandhar School of Art .
- 4.Gupta Empire: Golden period (Science , Art and Literature)

Unit-III

- 5.The Punjab under the Harshvardhana
- 6.Socio-cultural History of Punjab from 7th to 1000 A.D.

UNIT IV

- 7.Development of Languages and Education with Special reference to Taxila
- 8.Development to Art and Architecture

Suggested Readings

- 1.L. M Joshi (ed), *History and Culture of the Punjab*, Art-I, Punjabi University, Patiala, 1989 (3rd edition)
- 2.L.M. Joshi and Fauja Singh (ed.), *History of Punjab* , Vol.I, Punjabi University, Patiala, 1977.
- 3.Budha Parkash, *Glimpses of Ancient Punjab*, Patiala, 1983.
- 4.B.N. Sharma: *Life in Northern India*, Delhi. 1966.

BACHELOR OF VOCATION (RETAIL MANAGEMENT) / BACHELOR OF VOCATION (ANIMATION)/ BACHELOR OF VOCATION (NUTRITION AND DIETETICS)/ BACHELOR OF VOCATION (BEAUTY AND WELLNESS) /BACHELOR OF VOCATION (ARTIFICIAL INTELLIGENCE AND DATA SCIENCE)/ BACHELOR OF VOCATION (HOSPITALITY AND TOURISM)

(Semester II)

Session 2025-26

COMMUNICATION SKILLS IN ENGLISH-II

Course Code: BVRM/BVAM/BVNM/BVBM / BVIM/BVHM-2102

COURSE OUTCOMES

At the end of this course, the students will develop the following skills:

CO 1: Enhancement of listening skills with the help of listening exercises based on conversation, news and TV reports

CO 2: The ability of Note-Taking to be able to distinguish the main points from the supporting details and the irrelevant information from the relevant one

CO 3: Improvement of speaking skills enabling them to converse in a specific situation

CO 4: Acquisition of knowledge of phonetics which will help them in learning about correct pronunciation as well as effective speaking

**BACHELOR OF VOCATION (RETAIL MANAGEMENT) / BACHELOR OF VOCATION (ANIMATION)/ BACHELOR OF VOCATION (NUTRITION AND DIETECTICS)/ BACHELOR OF VOCATION (BEAUTY AND WELLNESS) /BACHELOR OF VOCATION (ARTIFICIAL INTELLIGENCE AND DATA SCIENCE)/ BACHELOR OF VOCATION (HOSPITALITY AND TOURISM)
(Semester II)**

**Session 2025-26
COMMUNICATION SKILLS IN ENGLISH-II
Course Code: BVRM/BVAM/BVNM/BVBM / BVIM/BVHM-2102**

**Time: 3 hours (Theory)
3 hours (Practical)**

**Max. Marks: 100
Theory: 50
Practical: 20
Continuous Assessment: 30**

Instructions for the paper setter and distribution of marks:

The question paper will consist of four sections. The candidate will have to attempt five questions in all selecting one from each section and the fifth question from any of the four sections. Each question will carry 10 marks. Each question can be sub divided into two parts. (10 x 5 = 50)

Unit I

Listening Skills: Barriers to listening; effective listening skills; feedback skills.

Activities: Listening exercises – Listening to conversation, News and TV reports

Unit II

Attending telephone calls; note taking and note making

Activities: Taking notes on a speech/lecture

Unit III

Speaking and Conversational Skills: Components of a meaningful and easy conversation, understanding the cue and making appropriate responses, forms of polite speech, asking and providing information on general topics

Activities: 1) Making conversation and taking turns

2) Oral description or explanation of a common object, situation or concept

Unit IV

The study of sounds of English, stress Situation based

Conversation in English Essentials of Spoken English

Activities: Giving Interviews

Recommended Books:

1. *Oxford Guide to Effective Writing and Speaking* by John Seely.
2. *Business Communication* by Sethi, A and Adhikari, B., McGraw Hill Education 2009.
3. *Communication Skills* by Raman, M. & S. Sharma, OUP, New Delhi, India (2011).
4. *A Course in Phonetics and Spoken English* by J. Sethi and P.V. Dhamija, Phi Learning.

**BACHELOR OF VOCATION (RETAIL MANAGEMENT) / BACHELOR OF VOCATION (ANIMATION)/ BACHELOR OF VOCATION (NUTRITION AND DIETETICS)/ BACHELOR OF VOCATION (BEAUTY AND WELLNESS) /BACHELOR OF VOCATION (ARTIFICIAL INTELLIGENCE AND DATA SCIENCE)/ BACHELOR OF VOCATION (HOSPITALITY AND TOURISM)
(Semester II)**

**Session 2025-26
COMMUNICATION SKILLS IN ENGLISH-II
Course Code: BVRM/BVAM/BVNM/BVBM / BVIM/BVHM-2102**

PRACTICAL / ORAL TESTING

Time: 3 hours

Marks: 20

Course Contents:

1. Oral Presentation with/without audio visual aids (10 Marks)
2. Group Discussion/ Mock Interview (05 Marks)
3. Listening to any recorded or live material and asking oral questions for listening comprehension (05 Marks)

Questions:

1. Oral Presentation will be of 5 to 7 minutes duration. (Topic can be given in advance or it can be of student's own choice). Use of audio-visual aids is desirable.
2. Group discussion comprising 8 to 10 students on a familiar topic. Time for each group will be 15 to 20 minutes.

Bachelor of Vocation (Nutrition and Dietetics) (Semester–II)

(Session: 2025-2026)

Nutritional Biochemistry

(Theory)

COURSE CODE: BVNM-2283

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO(1): To Understand the knowledge of Biochemistry and Metabolism, absorption, digestion of Carbohydrates.

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

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

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

Bachelor of Vocation (Nutrition and Dietetics) (Semester–II)

(Session: 2025-2026)

Nutritional Biochemistry

(Theory)

COURSECODE: BVNM-2283

Time:3 Hrs.

Max. Marks: 100

Theory Marks: 50

Practical Marks: 20

L-T-P

CA: 30

2-0-2

InstructionsforthePaperSetter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceedingfour).
- Candidates are required to attempt five questions, selecting atleast one question from each section.

□ The fifth question may be attempted from any Section.Each question Carry10 marks.

Content:

UNIT -I

- Biochemistry, its scope and importance in foods and nutrition.
- Carbohydrates: Digestion, absorption and metabolism of carbohydrates.
- Anaerobic and aerobic pathways, glycolysis, citric acid cycle, gluconeogenesis, pentose-phosphate pathway, glycogenesis, glycogenolysis, glucose transport, metabolism of lactate and pyruvate (in brief).

UNIT-II

- Fats and Lipids: Digestion, absorption and metabolism of fats and fatty acids, beta- oxidation of fatty acids, biosynthesis of fatty acids, energy yield from dietary fats, storage, mobilization of fat stores during exercise, production of ketone bodies and ketogenic diets, metabolism of phospholipids, glycolipids and cholesterol (in brief).
- Proteins: Digestion, absorption and metabolism (in brief).

UNIT-III

- Energy: BMR, Factors affecting BMR, energy requirements for physicalactivity, relative body weight and influence of physical exercise on changes inbody fat and body composition, utilization of energy by muscle tissue inrelation to exercise type, intensity and duration.
- Hormones: Classification, general mode of action, hormones of pituitary,thyroid, parathyroid, adrenals, reproductive glands and pancreas. Hormonaldisorders, counter regulatory hormones.

UNIT-IV

- Enzymes: Definition, classification, specificity of enzymes and factorsaffecting enzyme activity.
- Acid base balance: Concepts and disorders, pH, buffers, acidosis, alkalosis.
- Water and electrolyte balance.
- Biochemical functions of minerals and vitamins.
- Role of anti-nutrients and anti-oxidants in human health.

Suggested Readings:

1. Rao, K.R. (1986). Textbook of Biochemistry, III ed. Prentice Hall ofIndia Pvt. Ltd.ND-110001.
2. Murray, R.K. and Rodwell, V.W. (1988). Harper's Biochemistry 21st ed.Prentice Hall of Australia Pvt.Ltd.
3. Lehninger, A.L. (1987). Principles of Bio-Chemistry, CBS Publishers and Distribution.
4. Qrten, J.M. and Neuhans, O.W. (1982). Human Bio-Chemistry, TheC.V. Mosby Co., Toronto, .

Bachelor of Vocation (Nutrition and Dietetics) (Semester–II)
(Session: 2025-2026)
Nutritional Biochemistry
(Practical)
COURSE CODE: BVNM-2283

COURSE OUTCOMES

Upon Completion of this Course the students should be able to

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

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

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

Bachelor of Vocation (Nutrition and Dietetics) (Semester–II)
(Session: 2025-2026)
Nutritional Biochemistry
(Practical)
COURSE CODE: BVNM-2283

Practical Marks: 20

L-T-P

0-0-2

Course Content:

- Estimation of reducing sugars.
- Determination of pH in various foodstuffs.
- Estimation of cholesterol
- Estimation of blood glucose
- Estimation of glucose in urine

Bachelor of Vocation (Nutrition and Dietetics) (Semester-II)
(Session: 2025-26)

Kitchen Design and Hygiene
(Theory)

COURSECODE: BVNM-2284

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

- CO (1)** To understand about kitchen Design and its types.
- CO (2)** To develop the knowledge about Kitchen Equipment.
- CO (3)** To develop the knowledge about Dishwashing and Cleaning of Kitchen at Work.
- CO (4)** To develop the knowledge about Hygiene of Food.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-II)

(Session: 2025-26)

Kitchen Design and Hygiene

(Theory)

COURSECODE: BVNM-2284

Time: 3Hrs.

Max. Marks: 100

Theory Marks: 50

Practical Marks: 20

CA: 30

**L-T-P
2-0-2**

InstructionsforthePaperSetter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section. Each question Carry 10 marks.

Content:

UNIT-I

Kitchen Design:

- Types of kitchens -Galley, L-shape, U-shape and Broken U-shape
- Principles of planning
- Efficient work heights and space dimensions
- Lighting, Ventilation and Drainage
- Planning of efficient storage areas in the kitchen, safety and security of stores.

UNIT-II

Kitchen Equipment:

- Classification
- Selection and efficient use of equipment
- General characteristics and care of Aluminium, Iron, Stainless Steel, Tin, Copper, Brass and glass kitchenware
- Operation and Care of Toaster, Mixer Grinder- Juicer, Food Processor, Oven, Microwave Oven and Dishwasher

UNIT-III

Dishwashing and Cleaning of Kitchen & Service Area

- Process and Unit
- Use of Water, Detergent and Abrasive
- Sterilization
- Types of Disinfectants &, Sanitizers.

Safety at Work:

- Causes of Accident, Safety Procedure & Training.
- Safety in Food Procurement, Storage, Handling & Preparation.
- Control of Spoilage, Safety of Left Over Foods.

UNIT-IV

Hygiene of Food

- Handling food during Receiving, Storage, Cooking and Serving
- Personal Hygiene of Food Handlers - Dress, Grooming, Health & Habits.
- Waste product handling: Planning for waste disposal. Solid wastes and liquid wastes
- Control of infestation through rodent, flies & cockroaches
- Food adulteration laws and standard in India.

Reference Books:

- 1) *Mohini Sethi, Surjeet Malhan, Catering Management An Integrated Approach, New Age international (P) limited, New Delhi.*

Bachelor of Vocation (Nutrition and Dietetics) (Semester-II)

(Session: 2025-26)

**Kitchen Design and Hygiene
(Practical)**

COURSE CODE: BVNM-2284

COURSE OUTCOME:

Upon Completion of this Course the student should be able to

CO (1) To develop the knowledge about Planning different types of kitchens -Galley, L-shape, U-shape and Broken U-shape.

CO (2) To develop the knowledge about Daily and occasional cleaning of kitchen utensils.

CO (3) To develop the knowledge about Operation and Care of Refrigerator, Toaster, Mixer Grinder- Juicer, Food Processor, Oven, Microwave Oven and Dishwasher

Bachelor of Vocation (Nutrition and Dietetics) (Semester-II)

(Session: 2025-26)

Kitchen Design and Hygiene

(Practical)

COURSE CODE: BVNM-2284

L-T-P

0-0-2

Marks: 20

- Planning different types of kitchens -Galley, L-shape, U-shape and Broken U-shape
- Daily and occasional cleaning of kitchen utensils -Aluminium, Iron, Stainless Steel, Tin, Copper, Brass and glass
- Operation and Care of Refrigerator, Toaster, Mixer Grinder-Juicer, Food Processor, Oven
- Microwave Oven and Dishwasher
- Cleaning of Kitchen counter, floor and cupboards.

Bachelor of Vocation (Nutrition and Dietetics) (Semester–II)
Food Preservation, Storage and Quality Control
(Session: 2025-26)
(Theory)
COURSE CODE: BVNM-2285

COURSE OUTCOMES

Upon Completion of this Course the student should be able to

CO (1) To develop the knowledge about quality control and Food Adulteration.

CO (2) To develop the knowledge about Food laws and Regulation.

CO (3) To develop the knowledge about food standards and Sampling Procedure.

CO (4) To develop the knowledge about Sensory Panel and Market Survey of Processed Food.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-II)
Food Preservation, Storage and Quality Control

(Session: 2025-26)

(Theory)

COURSE CODE: BVNM-2285

Time: 3Hrs.

Max. Marks: 100

Theory Marks: 50

Practical Marks: 20

CA: 30

L-T-P

2-0-2

InstructionsforthePaperSetter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.Each question Carry10 marks.

Content:

UNIT-I

- Importance of quality control and assurance.
- Food adulteration: Common food adulterants, consumer awareness, domestic methods of Identification and prevention.

UNIT- II

- Food laws and regulations-prevention of Food Adulteration Act, Fruit ProductOrder, Agmark,
- Essential Commodity Act and Consumer protection and Bureauof Indian Standard, Codex Standards, Hazard analysis and critical control point.
- Sampling procedure.

UNIT- III

- Application of food standards, sampling and specifications for raw foods and food products for additives, preservatives, colouring matters, anti-oxidants, emulsifying and stabilizing agents.
- Various methods for the assessment of quality of different foods.

UNIT- IV

- Selection of sensory panel and sensory evaluation of food products.
- Grading and marketing standards, specifications of finished products.
- Market survey of processed foods for quality assurance.

ReferenceBooks:

1. Guide to Food Safety and Quality during Transportation: Controls, Standards Practices by John M. Ryan
Kindle Edition - 30 December2013.
2. International Standards for Food Safety, By Naomi Rees (Author), DavidWatson.
3. ISO 22000 Standard Procedures for Food Safety Management Systems by Bizmanuals
4. Food Safety Management: A Practical Guide for the Food Industry By Yasmine Moterjami, Kindle Edition.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-II)
FOOD PRESERVATION, STORAGE AND QUALITY CONTROL
(Session: 2025-26)
(Practical)

COURSE CODE: BVNM-2285

COURSE OUTCOMES

Upon Completion of

- To develop the knowledge about preparation and Storage of jams, jellies, pickles.
- To develop the knowledge about canning and bottling of fruits and vegetables.

Bachelor of Vocation (Nutrition and Dietetics) (Semester-II)
FOOD PRESERVATION, STORAGE AND QUALITY CONTROL

(Session: 2025-26)

(Practical)

COURSECODE: BVNM-2285

Practical Marks:20

Preparation and storage of:

- a. Squashes and syrups
- b. Jams and jellies
- c. Marmalades and preserves
- d. Ketchup/sauces and chutneys
- e. Pickles (with and without oil)
- f. Preparation of items utilizing cereals and legumes and their storage
- g. Demonstration of canning and bottling of fruits and vegetables.
- h. Visit to food industry.

Bachelor of Vocation (Nutrition and Dietetics)
(Semester-II)
Status Report of Industrial Visit
(Session: 2025-26)
(Practical)
COURSE CODE: BVNF-2286

Practical Marks: 50

Visit to Food Industry/Hotel/ Restaurant/Club/Cafe and prepare a report. Visit report will be Evaluated by the concerned college jury.

Programme

Bachelor of Arts (Honours) / Bachelor of Science (Honours) Medical / Bachelor of Science (Honours) Non-Medical / Bachelor of Science (Honours) Computer Science / Bachelor of Science (Honours) Economics / Bachelor of Commerce (Honours)/ Bachelor of Business Administration (Honours) / Bachelor of Arts (Honours) Journalism and Mass Communication / Bachelor of Science (Honours) Fashion Design / Bachelor of Science (Honours) Home Science / /Bachelor of Computer Application (Honours)/Bachelor of Science (Honours) Information Technology/ Bachelor of Science (Honours)Bio-Technology / Bachelor of Business Administration (Honours) Airlines and Airport Management/Bachelor of Science (Honours) Medical Laboratory Technology SEMESTER-II

Master of Commerce (FYIP)/ Master of Science (MATHEMATICS) (FYIP)/ Master of Arts (English) (FYIP)/ Master of Science (PHYSICS) (FYIP) SEMESTER-II

Bachelor of Vocation (Retail Management)/ Bachelor of Vocation (Animation)/ Bachelor of Vocation (Nutrition and Dietetics)/ Bachelor of Vocation (Beauty and Wellness)/ Bachelor of Vocation (Artificial Intelligence and Data Science)/ Bachelor of Vocation (Hospitality and Tourism) SEMESTER-II

SEMESTER II

Drug Abuse and Ethical Education

Value Added Audit Course

Session 2025-26

Course Code: VACD-2161

Time: 3 Hrs

Credits: L-T-P: 4-0-0

Contact Hours: 4Hours/Week

Max Marks: 100

Theory: 70

CA: 30

Instructions for the Paper Setter:

The question paper will consist of four Sections I, II, III and IV.

Section A: Compulsory Section: There will be 35 multiple Choice questions from unit IV and V. Each question shall carry 1 mark.. The student will attempt 30 questions out of 35 multiple choice questions (30x1=30)

Section B, C, D: 2 questions will be set in I, II & III unit of the syllabus. The candidates will attempt 1 question from each section. Fourth question can be attempted from any unit (I-III Unit).Each question shall carry 10 marks (10x4=40)

UNIT-I

Meaning of Drug Abuse: Meaning, Nature, Types and Extent of Drug Abuse in India and Punjab.

Consequences of Drug Abuse for:

Individual: Education, Employment, Income.

Family: Violence.

Society: Crime, Social Disorganization

Prevention of Drug abuse: Role of family: Parent child relationship, Family support, Supervision, Shaping values, Active Scrutiny.

UNIT-II

School: Counselling, Teacher as role-model. Parent – teacher – Health Professional Coordination, Random testing on students

Media: Restraint on advertisements of drugs, advertisements on bad effects of drugs, Publicity and media, Campaigns against drug abuse, Educational and awareness program

Legislation: NDPs act, Statutory warnings, Policing of Borders, Checking Supply/ Smuggling of Drugs, Strict enforcement of laws, Time bound trials

UNIT-III

Management of Drug Abuse

Medical management: Medication for treatment and to withdrawal effects.

Psychiatric Management: Counseling, Behavioral and Cognitive therapy. **Social**

Management: Family, Group therapy and Environmental Intervention.

UNIT-IV

Understanding the Self:

Character building: Self awareness; Self growth; Self Control; Self Discipline; Character and Destiny

Generation gap: Relation with peer group; siblings and elders

UNIT-V

Social Responsibility:

Opposite Sex Relations

Globalization and IT Boom- Advantages and Disadvantages

FACULTY OF VOCATIONAL STUDIES

SYLLABUS OF

Bachelor of Vocation (Nutrition and Dietetics)

(Semester: III-IV)

(Under Credit Based Continuous Evaluation Grading System)

(Session: 2025-26)



**The Heritage Institution
KANYA MAHA VIDYALAYAJALANDHAR
(Autonomous)**

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)
SCHEME AND CURRICULUM OF EXAMINATION OF THREE YEAR DEGREE PROGRAMME
Programme: Bachelor of Vocation (Nutrition and Dietetics)
Credit Based Continuous Evaluation Grading System (CBCEGS)
(Session 2025-26)

Semester-III										
Course Code	Course Title	Course Type	Hours Per Week L-T-P	Credits L-T-P	Total Credits	Marks				Examination time (in Hours)
						Total	Th	P	CA	
BVNL- 3101	Soft Skills and Communication	C	4-0-0	4-0-0	4	100	70	-	30	3
BVNM - 3282	Meal Management	S	2-0-4	2-0-2	4	100	50	20	30	3+3
BVNM-3283	Food Microbiology	S	2-0-4	2-0-2	4	100	50	20	30	3+3
BVNM- 3284	Diabetes Education-I	S	2-0-4	2-0-2	4	100	50	20	30	3+3
BVNM-3285	Technology in Nutrition and Dietetics	C	2-0-4	2-0-2	4	100	40	30	30	3+3
BVNI - 3286	Internship and Report Writing	S	0-0-12	0-0-6	6	100	-	100	-	3
VACG-3532	*Gender Sensitization	VAC	2-0-0	2-0-0	2	50	35	-	15	1
TOTAL CREDITS					28					

C- Compulsory Course
S- Skill Enhancement
VAC: Value Added Course

***Grade points of these courses will not be included in the SGPA/CGPA of Semester/Programme.**

BACHELOR OF VOCATION (NUTRITION AND DIETETICS)
(Semester III)
Session: 2025-26

Soft Skills and Communication
(THEORY)

COURSE CODE: BVNL-3101

COURSE OUTCOMES

At the end of this course, students will be able to:

CO1: improve their basic reading skills

CO2:enrich their vocabulary, and usage of new words

CO3:get better insight into the usage of Standard English, grammar, effective sentence skills and organise ideas for paragraph writing/letter writing

CO4:learn the skills of team building, team work, time management and communication with others

BACHELOR OF VOCATION (NUTRITION AND DIETETICS)
(Semester III)

Session: 2025-26

Soft Skills and Communication
(THEORY)

COURSE CODE: BVNL-3101

Max. Marks: 100

Theory: 70

Time: 3 Hours

Continuous Assessment: 30

6 Lectures/per week

Instructions for the paper setter and distribution of marks:

The question paper will consist of four sections. The candidate will have to attempt five questions in all selecting one from each section and the fifth question from any of the four sections. Two questions from each unit will be set in each section. Each question will carry 14 marks.

(14 x 5 = 70)

Unit I

1. Basic reading skills
2. Reading comprehension

Unit II

3. Basic sentence formation
4. Vocabulary building

Unit III

5. Basic writing skills
6. Basic composition:
 - a) Paragraph writing

- b) Letter writing
 - (i) Formal
 - (ii) Informal

- c) Notice/ Memo

Unit IV

7. Goal setting, team building, team work, time management thinking and reasoning and communication with others.

Recommended Books:

1. *The Student's Companion* by Wilfred D. Best.
2. *Business Communication*, by Sinha, K.K. Galgotia Publishers, 2003.

Bachelor of Vocation (Nutrition and Dietetics)

(Session 2025-26)

Meal Management

(Theory)

COURSE CODE: BVNM-3282

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 and Dietetics) (Semester– III)
Meal Management
(Theory)
COURSE CODE: BVNM -3282
(Session 2025-26)

Time: 3 Hrs.

L-T-P
2-0-2

Max. Marks: 100
Theory Marks: 50
Practical Marks: 20
CA: 30

Instructions for the Paper Setter

- Eight questions of equal marks are to be set, two in each of the four Sections (A- D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting atleast one question from each section.
- The fifth question may be attempted from any Section. Each Question Carry 10 marks.

COURSE CONTENT:

Unit-I

- Balanced diet: Concept of Balanced Diet, Food Groups, Exchange Lists.
- || Definition and Objectives of RDA, RDA for different age groups. (ICMR). Calorie consumption units in planning meals for a family.

Unit-II

- || Meal planning: Introduction and Principles of Meal planning.
- Nutritional requirement for adult male & female, Sedentary, moderate & heavy worker.

Unit-III

- Physiological changes and nutritional requirement during pregnancy and lactation.
- || Physiological changes during old age and meeting their nutritional requirements.

Unit- IV

- || Growth development, food habits and nutritional requirement of preschoolers, school going children & adolescent boy and girl.
- . Growth & development and nutritional requirement during infancy breast feeding/vs bottle feeding and weaning.

References:

1. Guthrie, Hele, Andrews, Intoductory Nutrition, 6th Ed, St. Louts, Times Mirror/MosbyCollege:1988
2. Mudambi S.R. M.V. Rajgopal. Fundamental of Foods & Nutrition (2nd ed.) WilayEasternLtd.1990.
3. Swaminathan S: Advanced Text Book on Foods Nutrition, Vol. I, II (2nd ed.Revised&enlarged)B.app C-1985
4. Willson, EVAD Principles of Nutrition 4th Ed, New York John Willey&Sons.1979.

Bachelor of Vocation (Nutrition and Dietetics) (Semester– III)

Session: 2025-2026

**MEAL
MANAGEMENT
(Practical)**

COURSE CODE: BVNM-3282

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 and Dietetics) (Semester– III)

Session: 2025-2026

MEAL MANAGEMENT

(Practical)

COURSE CODE: BVNM- 3282

Time:3 Hours

Max.Marks:20

Note:

- Paper will be set on the spot by the examiner
- || Planning of diet
- Cooking of 2 dishes from the diet plan
- Viva
- || Files

1. Cook following dishes for different meals. Standardize portion size and calculate their nutritive value.

|| Breakfast dishes- Stuffed Paranthas, Pancakes, Poha, Dalia etc.

Lunch & Dinner dishes- Main Dishes- Dal, Channa, Rajmah, Koftas etc., Rice- Pulaos, Paneer dishes, Side dishes, Dry. Vegetables, Stuffed Vegetables etc. Dessert - Puddings, Kheer etc. Salads, Soups etc.

|| Evening Sweet & Salty snacks - at least 5 each.

2. Plan balanced diet for the following age groups calculating calories, protein, one important vitamin and mineral as per requirement for the given age group.

- (a) Infancy-Weaning foods
- (b) Pre-schooler
- (c) Schoolgoing child.
- (d) Adolescent girl and boy
- (e) Adult male and female (sedentary moderate and heavy worker)
- (f) Pregnant and lactating Women.

Bachelor of Vocation (Nutrition and Dietetics) (Semester– III)
(Session 2025-26)

Food Microbiology
(Theory)

COURSE CODE: BVNM-3283

COURSE OUTCOMES

CO1: Understand the fundamental concepts of microbiology, including the morphology and characteristics of various microorganisms (bacteria, fungi, viruses, protozoa, algae), and recognize their roles and relevance in everyday life.

CO2: Analyze the factors affecting microbial growth and methods of microbial control, including environmental influences such as pH, temperature, oxygen, and water activity.

CO3: Evaluate the microbiology of various food products, identify sources and types of spoilage and contamination, and understand the microbial standards essential for ensuring food safety.

CO4: Describe the roles of microorganisms in environmental and food contexts, including beneficial applications like fermentation, as well as their potential to cause infections, intoxications, and contamination through various environmental and biological agents.

Bachelor of Vocation (Nutrition and Dietetics) (Semester– III)
(Session: 2025-26)

Food Microbiology

(Theory)

COURSE CODE: BVNM-3283

Time:3Hrs.

L-T-P

2-0-2

TheoryMarks: 50

Practical Marks:20

CA: 30

Instructions for the Paper Setter

Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four). Each question carries 10 marks.

Candidates are required to attempt five questions, selecting at least one question from each section.

The fifth question may be attempted from any Section.

COURSE CONTENT

Unit I

1. Introduction to microbiology and its relevance to everyday life. General Morphology of microorganism general characteristics of bacteria, fungi, virus, protozoa, algae.
2. Control and Growth of microorganism growth curve, effects of environmental factors on growth of Microorganism-Ph. Water activity, oxygen availability, temp and others.

Unit II

1. Microbiology of different foods: Spoilage and contamination, sources, types, effect on the following:
 - i. Cereal and cereal products
 - ii. Sugar and salt
 - iii. Vegetables and fruits
 - iv. Meat and meat products
 - v. Fish, egg and poultry
 - vi. Milk and milk products
 - vii. Canned foods.

Unit III

Environmental microbiology:

- (a) Water and water borne diseases
- (b) Air and air borne diseases
- (c) Soil and soil borne disease
- (d) Sewage and diseases
2. Other agent of contamination humans , domestic animals, vermins, birds, hormones, antibiotics, chemical and metal contamination.
3. Relevance of Micro Biological standards for food safety.

Unit IV

1. Beneficial effect of microorganisms. Fermented foods: Bread, malt beverages. Role of microorganisms in fermented milk products: Butter and cheese etc.
2. Microbial in toxications and infections sources of contamination of foods, toxin production and physiological organism-Symptoms and methods of control.

Suggested readings:

1. Frailer ,W.C., "Food Microbiology", **4th Ed .1988 McGraw Hill, New York**
2. Kawata ,K. " Environmental Sanitation in India " ,1963, Lucknow Publ . House
3. Pelezer ,H.J. and Rober ,D., "Microbiology " , **2nd Ed . 1968, McGraw Hill, New York**
4. Banwart , G.T. "Basic Food Microbiology " , 1987 CBS Publ., New Delhi
5. Jay ,J.H., " Modern Microbiology", CBS Publ., New Delhi
6. Joshua ,A.K "Microbiology " popular Book Depo, Madras 1988
7. Carpenter , "Microbiology " -W.B Saunders Co., London
8. West wood and Harger , " Food Service in institution " , 1966 , John Wiley and sons, intcorporation , New York,London.
9. Simith and Water , " Introductory Food Services " , McGraw Hill Book Co. , New York, 1975
10. Salie , A.J , " Fundamentals Principals of Bacteriology " McGraw Hill Book Co.
11. Vash Pal Bedi , " Social And Preventive Medicine " -**Arma Ram & Co. Delhi**
12. Mackmill AND Mac Carney "Handbook of Practical Bacteriology " , William and Wilkins Company , Baltimore.

Bachelor of Vocation (Nutrition and Dietetics) (Semester– III)

(Session: 2025-26)

Food Microbiology

(Practical)

COURSE CODE: BVNM-3283

CO1:

Demonstrate the ability to use basic microbiological tools and techniques, such as aseptic handling, staining, and microscopic observation, to identify the morphology of bacteria, fungi, and other microorganisms.

CO2:

Apply appropriate methods to culture, isolate, and enumerate microorganisms from food, water, air, and soil samples, and assess microbial growth under various environmental conditions.

CO3:

Detect microbial contamination and spoilage in different food samples (e.g., milk, meat, vegetables), and differentiate between types of spoilage using culture and biochemical techniques.

CO4:

Evaluate the effectiveness of sterilization, disinfection, and preservation techniques in controlling microbial growth and maintaining food safety and hygiene.

Bachelor of Vocation (Nutrition and Dietetics) (Semester– III)

(Session: 2025-26)

Food Microbiology

(Practical)

COURSE CODE: BVNM-3283

Time:3Hrs.

Practical Marks: 20

Note : Instructions for Practical Exam :

1. Entire theory paper will be covered for practical.
2. Practical Paper will be set on the spot.

References:

1. Frazier, W.C., Food Microbiology. 4th Ed, 2006. McGrawHill, New York.
2. Black burn , Food Spoilage Microorganism.

Bachelor of Vocation (Nutrition and Dietetics)
(Semester– III)
(Session: 2025-26)
DIABETES EDUCATION-I
(Theory)
COURSE CODE: BVNM -3284

Upon Completion of this Course the student should be able to

CO1:- To provide knowledge about types of Diabetes: Type I, Type II, Prediabetes, Gestational Diabetes, and Impaired Glucose Tolerance (IGT).

CO2:- To give knowledge about pathology of diabetes and complications of diabetes.

CO3:- To give knowledge about Investigation used for diagnosis of diabetes.

CO4:- To provide knowledge about hand care, foot care, eye care for diabetes patients, initial assessment and reassessment of diabetic patients.

Bachelor of Vocation (NUTRITION AND DIETETICS)

(Semester– III)

Diabetes Education -I

(Theory)

COURSE CODE: BVNM -3284

(Session 2025-26)

Time: 3Hrs.

Max.Marks: 100

Theory Marks: 50

L-T-P

2-0-2

Practical Marks: 20

CA: 30

Instructions for the Paper Setter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section. Each Question Carry 10 marks.

Content

UNIT -I

Diabetes overview:

Definition of Diabetes, Types of Diabetes: Type I, Type II, Prediabetes, Gestational Diabetes, Impaired Glucose Tolerance (IGT)

Risk factors for diabetes: Primary and Secondary factors

UNIT -II

Pathology of diabetes:

Causes and Symptoms of Diabetes

Complication of Diabetes:

Nephropathy, Neuropathy, Retinopathy, Diabetic Coma, Insulin Shock etc.

UNIT- III

Investigation used for diagnosis of diabetes:

GTT, FBG, PPBG, RBG, HbA1c, Urine Micral, Ketones test, Lipid Profile,

Insulin and its types, syringe and pen injection types/ parts, usage techniques and safety measures while using insulin injections.

Hypoglycaemia: Definition, complications, treatment and its management

UNIT -IV

Special care for diabetic patients: Hand care, Foot care, Eyes care and Weight management

Initial assessment of diabetic patients: Biochemical and Anthropometric assessment.

Disease history and current status evaluation, Reassessment of diabetic patients and follow ups: Diet counselling, Diet and Drug Insulin management

References:

1. Guthrie, Hele, Andrews, Intoductory Nutrition, 6th Ed, St.Louts, Times Mirror/MosbyCollege:1988

2. Mudambi S.R. M.V. Rajgopal. Fundamental of Foods & Nutrition (2nded.) Wilay Eastern Ltd.1990.

3. Swaminathan S: Advanced Text Book on Foods Nutrition, Vol. I, II(2nded. Revised& enlarged) .

Bachelor of Vocation (NUTRITION AND DIETETICS)

(Semester– III)

Diabetes Education -I

(Practical)

COURSE CODE: BVNM -3284

(Session 2025-26)

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 AND DIETETICS)

Semester III

**Diabetes Education –I
(Practical)**

**COURSE CODE: BVNM-3284
(Session 2025-26)**

Time:3 Hrs.

Marks:20

CONTENT:

NOTE: Students have to visit healthcare institutions and clinical attachments.

- Biochemical and Anthropometric assessment, Disease history and current status evaluation
- Diet counselling, Diet and Drug Insulin management.

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

(Session: 2025-2026)

Internship and Report Writing

(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 and Dietetics) (Semester–
III) (Session: 2025-2026)
Internship and Report Writing
(Practical)
COURSE CODE: BVNI -3286**

Time: 3Hours

L-T-P

0-0-6

Max.Marks: 100

- Internship of any of the multi specialty Hospital for a min. period of 30 days as diabetic educator.

Bachelor of Vocation (Nutrition and Dietetics)
(Semester– III) (Session: 2025-2026)
GENDER SENSITIZATION PROGRAMME
2025-26

Course Title: GENDER SENSITIZATION PROGRAMME

Nature of Course: Audit Course (Value Added)

Course Duration: 30 hours

Course intended for: Semester III students of the undergraduate degree program.

The program has been designed to instill the value of gender equality among students, enabling them to identify areas of gender discrimination, raise their voices against it, and work towards creating a gender-neutral society.

Objectives of the Course:

1. To sensitize students about gender rights, gender roles and relations.
2. To make students aware and capable of realizing their true potential.
3. To ensure equal participation of men and women in all economic, social and political processes.
4. To develop a gender perspective to transform the mindset of society.

Learning Outcomes:

On successful completion of this course, students will be able to

- develop ways to address gender inequalities and promote gender justice
- understand the difference between sex and gender and cultural norms ascribed to boys/men and girls/women.
- evaluate the impact of socially defined gender roles on economic and political participation.
- analyze social problems using a gender lens.
- learn the constitutional provisions and laws relating to gender rights.
- understand the importance of comprehensive access to healthcare for all women
- defend themselves against potential attacks and adversities using self-defense techniques.
- engage themselves in critical self-reflection and work for social transformation.

CURRICULUM

Course Code: VACG 3532

Total contact hours: 30

MODULE	TITLE	HOURS
1	Introduction to Gender Sensitization	4 Hrs.
2	Workshop in Self-Defense Techniques	12Hrs.

3 I	Cultural Roles and Gender Sensitivity	2 Hrs.
3 II	Gender Dimensions in Economic Participation and Wage Gap	2 Hrs.
3 III	Gender Rights: Constitutional Rights & Legal Rights	2 Hrs.
3IV	Social Problems and Issues: Gender Perspective with focus on Indian Society	2 Hrs.
3 V	Gender Issues and the Health Care System	2 Hrs.
3 VI	Gender and Political Participation	2 Hrs.
4	Final Assessment Feedback and Closure	2 Hrs.

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)
SCHEME AND CURRICULUM OF EXAMINATION OF THREE YEAR DEGREE PROGRAMME
Programme: Bachelor of Vocation (Nutrition and Dietetics)
Credit Based Continuous Evaluation Grading System (CBCEGS)
(Session 2025-2026)

Semester-IV									
Course Code	Course Title	Course Type	Hours Per Week L-T-P	Credits	Marks				Examination time (in Hours)
					Total	Th	P	CA	
BVNL- 4281	Diabetes Education- II	S	4-0-0	4	100	70	-	30	3
BVNL- 4102	Soft Skills and Communication	C	4-0-0	4	100	70	-	30	3
BVNL- 4283	Food Toxicology and Drug Nutrient Interaction	C	4-0-0	4	100	70	-	30	3
BVNM- 4284	Food Science	S	2-0-4	4	100	50	20	30	3+3
BVNM- 4285	Institutional Food Service and Personnel Management	S	2-0-4	4	100	50	20	30	3+3
BVNI – 4286	Internship and Report Writing	S	0-0-6	3	75	-	75	-	3
VACE – 4221	*Environmental Studies (Compulsory)	VAC	2-0-0	2	50	35	-	15	3
VACM - 4502	*Moral Education	C	2-0-0	2	50	35	-	15	1
TOTAL CREDITS					27				

C- Compulsory Course

S-Skill Enhancement

***VAC-Value Added Course**

*Grade points of these courses will not be included in the SGPA/CGPA of Semester/Programme.

Bachelor of Vocation (Nutrition and Dietetics) (Semester– IV)
(Session: 2025-2026)
Diabetes Education -II (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 and Dietetics) (Semester– IV)
(Session: 2025-2026)
Diabetes Education -II (Theory)
COURSE CODE: BVNL -4281

Time:3 Hrs.

Max.Marks:100

TheoryMarks:70

CA:30

L-T-P
4-0-0

Instructions for the Paper Setter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section. Each question carries 14 marks.
- The fifth question may be attempted from any Section.

CONTENTS

UNIT-I

1. Glucometer: History, Equipment attachments, Calibration, Invasive and non-invasive Technique, Characteristics, Method of Usage, Safety measures while using glucometer.
2. CGMS –Continuous Glucose monitor and Insulin Pump.
2. Infection control and prevention at the insulin injection site, Diabetic Foot Care,

UNIT-II

3. Professional behavior of diabetes educator, patient dealing, effective communication
4. Treatment plan for type 1 diabetes
5. Recent Advancement /Scope in Diabetes Management

UNIT-III

5. Treatment plan for type 2 diabetes
6. Treatment plan for gestational diabetes

UNIT-IV

7. Diabetes awareness campaigning: weight management, diet management, regular Checkups, lifestyle modification
8. Patient's rights

References:

1. Guthrie, Hele, Andrews, Introductory Nutrition, 6th Ed, St. Louis, Times Mirror/Mosby College: 1988
2. Mudambi S.R. M.V. Rajgopal. Fundamental of Foods & Nutrition (2nd ed.) Wilay Eastern Ltd. 1990.
3. Swaminathan S: Advanced Text Book on Foods Nutrition, Vol. I, II (2nd ed. Revised & enlarged) B. app C-1985
4. Willson, EVAD Principles of Nutrition 4th Ed, New York John Willey & Sons. 1979

**BACHELOR OF VOCATION (NUTRITION AND DIETETICS)
SEMESTER-IV**

**Soft Skills and Communication
(THEORY)**

COURSE CODE: BVNL-4102

COURSE OUTCOMES

At the end of this course, students will be able to:

CO1: identify problems and be equipped with problem solving skills and learn techniques to write reports/notes

CO2: imbibe skills of constructive feedback

CO3: develop conversational skills and work ethics

CO4: imbibe and practise presentation skills and public speaking

BACHELOR OF VOCATION (NUTRITION AND DIETETICS)
(Semester-IV)

Session-2025-26

Soft Skills and Communication

Course Code: BVNL - 4102

Max. Marks: 100

Theory: 70

Continuous Assessment: 30

Time: 3 Hours

6 Lectures/per week

Instructions for the paper setter and distribution of marks:

The question paper will consist of four sections. The candidate will have to attempt five questions in all selecting one from each section and the fifth question from any of the four sections. Two questions from each unit will be set in each section. Each question will carry 14 marks.

(14 x 5 = 70)

Unit I

1. Problem solving
2. Report Writing and Note Taking

Unit II

3. Constructive feedback
4. Project Management

Unit III

5. Conversational Skills
6. Work ethics

Unit IV

7. Presentation Skills (Team presentations and Individual presentations)
8. Etiquettes for public speaking

Recommended Books:

1. *Business Communication*, by Sinha, K.K. Galgotia Publishers, 2003.

Bachelor of Vocation (Nutrition and Dietetics) Sem -IV

Food Toxicology and Drug Nutrient Interaction

SESSION: 2025-2026

Course Code: BVNL-4283

Course Outcomes:

CO1:

Understand the types, sources, and health impacts of natural and chemical food toxins including microbial, fungal, and seafood toxins, and evaluate preventive and detoxification strategies.

CO2:

Analyze the impact of chemical contaminants such as pesticides, heavy metals, radioactive materials, and packaging substances on food safety and human health.

CO3:

Assess the effects of drug-nutrient interactions on human metabolism, including drug-induced malnutrition, gastrointestinal disorders, and metabolic complications associated with clinical nutrition.

CO4:

Demonstrate knowledge of the interactions between herbal supplements, alcohol, and drugs, and apply digital tools and counseling strategies for the effective management of nutrient-drug interactions in healthcare.

Bachelor of Vocation (Nutrition and Dietetics) Sem -IV

Food Toxicology and Drug Nutrient Interaction

SESSION: 2025-2026

Course Code: BVNL-4283

Time:3Hrs.

Max.Marks: 100

TheoryMarks: 70

L-T-P

CA: 30

4-0-0

Instructions for the Paper Setter

Eight questions of equal marks are to be set, two in each of the four Sections (A-D).

Questions of Sections A-D should be set from Units I-IV of the syllabus respectively.

Questions may be subdivided into parts (not exceeding four). Each question carries 14 marks.

Candidates are required to attempt five questions, selecting at least one question from each section.

The fifth question may be attempted from any Section.

UNIT-I

Introduction and significance of food toxicology. Types, causative agents, symptoms and preventive measures of food poisoning. Natural food toxins. Anti-nutritional factors, fungal and seafood toxins, goitrogens and carcinogens, their harmful effects and methods of removal. Concept of microbial toxins and food intoxication. Sources of food contamination, effect on health, preventive measures and methods of inactivation/destruction.

UNIT-II

- Chemical toxins-pesticides, metallic and radioactive materials in food, residual effects, preventive measures, methods of removal.
- Food packaging material and potential contaminants.
- Hazards of plastic packaging during storage and transportation and their effect on Health.
- Drug interactions: Basic concepts. Types and mechanism of various drugs and their interaction with nutrients.

UNIT-III

- Biopharmaceuticals of orally ingested drugs. Relationship of drug therapy with intake, absorption and utilization of nutrients. Monitoring nutritional status in drug regimens.
- Drug induced malnutrition. Nutrients commonly affected by drugs. Drug related gastrointestinal and metabolic disorders.
- Obesity and appetite suppressant drugs. Drug induced metabolic alterations in patients receiving parental and enteral nutrition.

UNIT-IV

- Herbal and dietary supplements and their interaction with drugs.
- Effect of alcohol consumption on nutrients.
- Dietary counseling to prevent food drug interactions.
- Computer applications in management of nutrient drug interaction.

□ Drug nutrient interaction and Joint Commission for Health Care Organizations.

Reference:

- Nutritional Toxicology Volume 2 (Nutrition : Basic and Applied Science) Kindle Edition by John N. Hathcock (Author, Editor)
- Handbook of Drug-Nutrient Interactions. New York, NY: Humana Press, ISBN: 978-1-60327-363-3 2nd edition

Bachelor of Vocation (Nutrition and Dietetics) Sem -IV

Food Science

SESSION: 2025-2026

Course Code: BVNM-4284

CO1:

Understand the structure, composition, and nutritional significance of cereals, millets, and cereal products, and evaluate the effects of processing and cooking techniques such as milling, parboiling, dextrinization, and gelatinization on their nutritive value.

CO2:

Analyze the composition, nutritional value, and processing of pulses, legumes, nuts, and meat substitutes like soya and TVP, including the identification and management of associated toxic substances.

CO3:

Demonstrate knowledge of the classification, composition, and nutritive value of milk and milk products, eggs, vegetables, fruits, fats, and oils in the context of a balanced diet.

CO4:

Apply principles of food selection, purchase, and storage to ensure the quality, safety, and nutritional retention of perishable and non-perishable foods such as dairy, eggs, meat, fruits, vegetables, fats, and oils.

Bachelor of Vocation (Nutrition and Dietetics) Sem -IV

Food Science

SESSION: 2025-2026

Course Code: BVNM-4284

Time:3Hrs.

Max.Marks: 100

TheoryMarks: 50

Practical Marks: 20

CA: 30

L-T-P

2-0-2

Instructions for the Paper Setter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four). Each question carries 10 marks.
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section.

Unit- I

1. Cereal and cereal products: Cereals and millets, breakfast cereals, cereal products. Microscopic structure of various starch granules-nutritive value of rice, wheat and locally available millets. Processing of cereals, milling, parboiling, effect of processing and cooking on the nutritive value of cereals, dextrinization, gelatinisation, gluten formation.

UNIT-II

2. Pulses, legumes and nuts: Production (in brief), selection and variety, composition – nutritive Value of grams, dals, processing, use in a variety of preparations, some common nuts, meat substitutes – soya products, textured vegetable protein (TVP) and cost. Toxic substance – lathyrus sativus, goitrogens, Aspergillus flavours.

UNIT-III

3. Milk and milk products – composition, classification, nutritive value.
Eggs – structure, composition, nutritive value.
Vegetables and fruits: composition, classification, nutritive value.
Fats and oil: composition, classification, nutritive value.

UNIT-IV

4. Selection, purchase and storage of food:-
a. Milk and milk products
b. Eggs
c. Meat and fish
d. Vegetables and fruits
e. Fats and oil

References:

1. Charley, Helen, 1970 "Food Science" – John Wiley & Sons, New York
2. Griswold C., R.H. "The Experimental Study of Foods". Houghton Mifflin Co, Boston

3. Hughes, O. "Introductory Foods", Macmillan & Co, New York
4. Panand Palamer, "Food Theory and Application", John Wiley and Sons, New York.
5. Swaminathan, M " Food Science and Experimental Foods", Ganesh & Co, Madras.
6. Brain A. Fox and Allan G. Cameron, 1989, "Food Science, Nutrition and Health",
5th Edition, Edward Arnold.
7. Mudambi S.R. and S.M. Rao, "Food Science", Wiley Eastern LTD, New Delhi,
Bangalore, Bombay, Calcutta, Madras, Hyderabad
8. Devis, B " Food Commodities-Heinman Professional Publishing, Great Britain

Bachelor of Vocation (Nutrition and Dietetics) Sem -IV

Food Science

SESSION: 2025-2026

Course Code: BVNM-4284

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 and Dietetics) Sem -IV

Food Science

SESSION: 2025-2026

Course Code: BVNM-4284

Time: 3Hrs.

Marks: 20

Contents:

- Evaluation of Food grains for their physical appearance
- Evaluation of milk sample
- Preservation of food
- New product development
- Market survey of processed foods for quality assurance.

Bachelor of Vocation (Nutrition and Dietetics) Sem -IV
Institutional Food Service and Personnel Management

SESSION: 2025-2026
Course Code: BVNM-4285

Course Outcomes:

CO1:

Identify and differentiate between various types of food service institutions and service styles, and demonstrate the ability to plan and design effective menus suitable for different food service settings.

CO2:

Apply basic principles of layout and floor planning to design efficient food service areas, incorporating key management functions and tools for effective operation.

CO3:

Understand the fundamentals of food material management, including selection, purchase, storage, budgeting, inventory control, and standardization to ensure cost-effective and quality food service.

CO4:

Describe the objectives and practices of storekeeping in food service operations, including purchasing systems, quality control measures, and the responsibilities of storekeeping personnel for efficient resource management.

Bachelor of Vocation (Nutrition and Dietetics) Sem -IV
Institutional Food Service and Personnel Management

SESSION: 2025-2026
Course Code: BVNM-4285

Time:3Hrs

Max.Marks: 100
TheoryMarks: 50
Practical Marks: 20
CA: 30

L-T-P
2-0-2

Instructions for the Paper Setter

Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four). Each question carries 10 marks.

Candidates are required to attempt five questions, selecting at least one question from each section.

The fifth question may be attempted from any Section.

Unit –I

Types of food service institutions. Styles of food services.
Planning, writing, types and preparation of menu and menu cards. Menu display.

Unit-II

Floor planning and layout
Principles, functions and tools of management.

Unit-III

Food material management: Meaning definition and importance. Selection, purchase and storage of food. Control in relation to these operations (material planning, budgeting, material standardization, inventory control).

Unit-IV

Store keeping: Definition, objectives, functions, factors underlying successful storekeeping, duties and responsibilities of a storekeeper, purchasing, organization, principles, procedure, systems and quality control.

Suggested Readings:

1. Bora, P.M. (1982). Food administration in India. A study of an Indian State.
2. Boella, M.J. (1974). Personnel management in the hotel and catering industry. 1st ed. Bassie and Jenhis, London.
3. Kiesan, J. (1986). Controlling, analyzing costs in food service operations. 2nd ed. MacMillan Publishing Company.
4. Kumar, H.L. (1986). Personnel management in the hotel and catering industry. Metropolitan Book Co., Delhi.
5. Minor, L.J. and Cichy, R.F. (1984). Food service systems management. Avi Publishing

Co., Connecticut.

6. Sethi, M. and Malhan, S. (1987). Catering management-an integrated approach. Wiley Eastern Ltd.

Bachelor of Vocation (Nutrition and Dietetics) Sem -IV
Institutional Food Service and Personnel Management
SESSION: 2025-2026
Course Code: BVNM-4285

C01:

Demonstrate the ability to standardize recipes for snacks and meals based on portion size and cost considerations, ensuring consistency and cost-effectiveness in food production.

C02:

Design and prepare various types of menu cards suited to different occasions and food service formats, reflecting appropriate menu planning principles.

C03:

Perform practical skills in food service operations including table setting, tray service, and organized service of high tea and meals for groups, maintaining hygiene and hospitality standards.

C04:

Plan and execute the preparation and service of packed meals and special occasion diets, and gain exposure to real-world food service practices through field visits to food service institutions.

Bachelor of Vocation (Nutrition and Dietetics) Sem -IV
Institutional Food Service and Personnel Management

SESSION: 2025-2026
Course Code: BVNM-4285

Time:3Hrs.

Marks: 20

- Standardization of recipes of snacks and a meal for portion and cost.
- Preparation of various types of menu cards.
- Table setting, tray service of tea and snacks of tea and snacks for 25 persons.
- Serving high tea to 20 persons and a meal to 10 persons.
- Preparation and service of packed lunch.
- Planning and preparation of diets for special occasion's birthdays and festivals.
- Visit to any two food service institutions (Hospitals, flight kitchen, hotel, restaurant, canteen, industry).

Bachelor of Vocation (Nutrition and Dietetics) (Semester– IV)
(Session: 2025-2026)
Internship and Report Writing
(Practical)
COURSE CODE: BVNI -4286

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 and Dietetics) (Semester– IV)
(Semester– IV)
(Session: 2025-2026)
Internship and Report Writing
(Practical)
COURSE CODE: BVNI -4286

Time: 3Hours
L-T-P
0-0-3

Max.Marks: 75
Practical: 75

- Internship of any of the multi specialty Hospital for a min. period of 30 days as diabeticeducator.

Bachelor of Vocation (Nutrition and Dietetics) (Semester– IV)
(Semester– IV)
(Session: 2025-2026)
Course Code: VACE-4221
Course Title: Environmental Studies

COURSE OUTCOMES:

After passing this course, students will be able to:

- CO1. Understand the concept and need of environmental education and role of an individual in conservation of natural resources.
- CO2. Learn about role of major Eco system and their conservation and Develop desirable attitude, value and respect for protection of Biodiversity.
- CO3. Learn about the control measure of pollution and solid waste management and climate change and global warming.
- CO4. Knowledge regarding welfare programmes and Human rights and understand the role of different agencies in the protection of environment

**Bachelor of Vocation (Nutrition and Dietetics) (Semester– IV)
(Semester– IV)
(Session: 2025-2026)**

**Course Code: VACE-4221
Course Title: Environmental Studies
(Theory)**

**Time: 3 Hrs.
Credit: 2-0-0**

**Max. Marks: 50
Theory: 35
CA: 15**

Instructions for the Paper Setter:

Eight questions of equal marks (7 marks) are to be set, two in each out of the four Sections (A-D). Questions may be subdivided into parts (not exceeding four). Candidates are required to attempt five questions, selecting at least one question from each Section. The fifth question may be attempted from any Section.

Unit I

1. The multidisciplinary nature of environmental studies

- Definition, scope and importance, Need for public awareness

2. Natural resources and associated problems.

- (a) Forest resources: Use and over-exploitation, deforestation, case studies. Timber extraction, mining, dams and their effects on forests and tribal people.
- (b) Water resources: Use and over-utilization of surface and ground water, floods, drought, conflicts over water, dams-benefits and problems.
- (c) Mineral resources: Use and exploitation, environmental effects of extracting and using mineral resources, case studies.
- (d) Food resources: World food problems, changes caused by agriculture and overgrazing, effects of modern agriculture, fertilizer-pesticide problems, water logging, salinity, case studies.
- (e) Energy resources: Growing energy needs, renewable and non-renewable energy sources, use of alternate energy sources, case studies.
- (f) Land resources: Land as a resource, land degradation, man induced landslides, soil erosion and desertification.
 - Role of an individual in conservation of natural resources.
 - Equitable use of resources for sustainable lifestyles.

Unit II

3. Ecosystems

- Concept of an ecosystem
- Structure and function of an ecosystem
- Producers, consumers and decomposers
- Energy flow in the ecosystem
- Ecological succession
- Food chains, food webs and ecological pyramids
- Introduction, types, characteristic features, structure and function of the following ecosystem: Forest ecosystem, Grassland ecosystem, Desert ecosystem, Aquatic ecosystems (ponds, streams, lakes, rivers, ocean estuaries)

4. Biodiversity and its conservation

- Introduction – Definition: genetic, species and ecosystem diversity
- Biogeographical classification of India
- Value of biodiversity: consumptive use, productive use, social, ethical aesthetic and option values
- Biodiversity at global, national and local levels
- India as a mega-diversity nation
- Hot-spots of biodiversity
- Threats to biodiversity: habitat loss, poaching of wildlife, man wildlife conflicts
- Endangered and endemic species of India
- Conservation of biodiversity: *In-situ* and *Ex-situ* conservation of biodiversity

Unit III

5. Environmental Pollution

- Definition, causes, effects and control measures of Air pollution, Water pollution, Soil pollution, Marine pollution, Noise pollution, Thermal pollution, Nuclear pollution
- Solid waste management: Causes, effects and control measures of urban and industrial wastes.
- Role of an individual in prevention of pollution
- Pollution case studies
- Disaster management: floods, earthquake, cyclone and landslides

6. Social Issues and the Environment

- From unsustainable to sustainable development
- Urban problems and related to energy
- Water conservation, rain water harvesting, watershed management
- Resettlement and rehabilitation of people; its problems and concerns. Case studies.
- Environmental ethics: Issues and possible solutions
- Climate change, global warming, acid rain, ozone layer depletion, nuclear accidents and holocaust. Case studies.
- Wasteland reclamation
- Consumerism and waste products
- Public awareness

Unit IV

7. Human Population and the Environment

- Population growth, variation among nations
- Population explosion – Family Welfare Programmes
- Environment and human health
- Human Rights
- Value Education
- HIV / AIDS
- Women and Child Welfare
- Role of Information Technology in Environment and Human Health

8. Introduction to Environmental Laws, Environmental Audit and Impact Assessment

- a. Constitutional provisions- Article 48A
- b. Article 51A(g) and other derived environmental rights
- c. Environmental Protection Act, 1986
- d. Air (Prevention and Control of Pollution) Act, 1981
- e. Water (Prevention and control of Pollution) Act, 1974
- f. Wildlife Protection Act
- g. Forest Conservation Act
- h. Issues involved in enforcement of environmental legislation
- i. Environmental risk assessment Pollution control and management
- j. Waste Management- Concept of 3R (Reduce, Recycle and Reuse)
- k. Ecolabeling /Ecomark scheme

References:

1. Bharucha, E. 2005. Textbook of Environmental Studies, Universities Press, Hyderabad.
2. Down to Earth, Centre for Science and Environment, New Delhi.
3. Heywood, V.H. & Waston, R.T. 1995. Global Biodiversity Assessment, Cambridge House, Delhi.
4. Joseph, K. & Nagendran, R. 2004. Essentials of Environmental Studies, Pearson Education (Singapore) Pte. Ltd., Delhi.
5. Kaushik, A. & Kaushik, C.P. 2004. Perspective in Environmental Studies, New Age International (P) Ltd, New Delhi.
6. Rajagopalan, R. 2011. Environmental Studies from Crisis to Cure. Oxford University Press, New Delhi.
7. Sharma, J. P., Sharma. N.K. & Yadav, N.S. 2005. Comprehensive Environmental Studies, Laxmi Publications, New Delhi.
8. Sharma, P. D. 2009. Ecology and Environment, Rastogi Publications, Meerut.
9. State of India's Environment 2018 by Centre for Sciences and Environment, New Delhi
10. Subramanian, V. 2002. A Text Book in Environmental Sciences, Narosa Publishing House, New Delhi.

FACULTY OF VOCATIONAL STUDIES
SYLLABUS OF
Bachelor of Vocation
(Nutrition, Exercise And Health) Semester : V-VI
Credit Based Continuous Evaluation Grading System (CBCEGS)
(Session 2025-2026)



The Heritage Institution
KANYA MAHA VIDYALAYAJALANDHAR
(Autonomous)

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)
SCHEME AND CURRICULUM OF EXAMINATION OF THREE YEAR DEGREE PROGRAMME
Programme: Bachelor of Vocation (Nutrition, Exercise And Health)
Credit Based Continuous Evaluation Grading System (CBCEGS)
(Session 2025-2026)

Semester-V										
Course Code	Course Title	Course Type	Hours Per Week L-T-P	Credits L-T-P	Total Credits	Marks				Examination time (in Hours)
						Total	Th	P	CA	
BVNM-5101	Soft Skills and Communication	C	4-0-0	4-0-0	4	100	50	30	20	3+3
BVNL-5282	Fundamentals of Dietetics	S	2-0-0	2-0-0	2	50	40	-	10	3
BVNL-5283	Duty Manager	S	4-0-0	4-0-0	3	75	60	-	15	3
BVNL-5284	Introduction to Sports Nutrition	C	4-0-0	4-0-0	4	100	80	-	20	3
BVNM-5125	Internet Applications	S	1-0-2	1-0-1	2	50	25	15	10	3+3
BVNM-5286	Extension Education and AV Aids	C	2-0-2	2-0-1	3	75	40	20	15	3+3
BVNM-5287	Food Service Management	S	2-0-4	2-0-2	4	100	60	20	20	3+3
BVNM-5288	Diet Therapy and Applied Nutrition	S	2-0-4	2-0-2	4	100	60	20	20	3+3
BVNP-5289	Cafeteria	C	0-0-4	0-0-2	2	50	-	40	10	3
SECI-5541	*Innovation, Entrepreneurship and Creative Thinking	C	2-0-0	2-0-0	2	50	40	-	10	3
TOTAL CREDITS				30						

C- Compulsory Course

S-Skill Enhancement

***Grade points of these courses will not be included in the SGPA/CGPA of Semester/Programme.**

Soft Skills and Communication (THEORY)

COURSE CODE: BVTL/ BVHM-5101

COURSE OUTCOMES

At the end of this course, students will be able to:

CO1: learn techniques to organise ideas for email writing and handling responses

CO2: identify problems and be equipped with problem solving skills

CO3: imbibe non-verbal communication skills and practice leadership skills

CO4: develop the ability to communicate through situational dialogues and telephonic conversations

Soft Skills and Communication
(THEORY)

COURSE CODE: BVNM/ BVHM-5101

Time: 3 Hours

Max. Marks: 100

Theory: 50

Practical: 30

Continuous Assessment: 20

Instructions for the paper setter and distribution of marks:

The question paper will consist of four sections. Two questions will be set from each unit of syllabus. The candidate will have to attempt five questions in all selecting one from each section and the fifth question from any of the four sections. The questions may have sub-parts. Each question will carry 10 marks. (5 x 10 = 50)

Unit I

1. Telephone etiquette
2. E-mail etiquette

Unit II

3. Overcoming barriers in communication
4. Situational dialogues

Unit III

5. Body language: Non-verbal communication
6. Leadership and Communication

Unit IV

7. Handling Social Media
8. Evaluate and apply communication to gain efficiency

Prescribed readings:

1. *Business Communication*, by Sinha, K.K. Galgotia Publishers, 2003.

Soft Skills and Communication
COURSE CODE: BVNM/ BVHM-5101

PRACTICAL EXAMINATION

Examination Time: 3 hours

Marks: 30

Course Contents:

1. Dialogue Delivery
2. Making PPT slides from the syllabus
3. Email-Writing

Bachelor of Vocation (Nutrition, Exercise and Health)
(Semester –V)
(Session 2025-26)
Fundamentals of Dietetics
(Theory)
Course code: BVNL -5282

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 2025-26)
Fundamentals of Dietetics
(Theory)
Course code: BVNL -5282

Time: 3Hrs.
L-T-P
2-0-0

Max.Marks:50
TheoryMarks:40
CA:10

INSTRUCTIONS FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set, two in each of the four sections (A-D). Questions of sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any section. Each question carries 8 Marks.

Unit I

Indian dietetic association: History of dietetics origin of the association, membership and registration Board.

Unit II

Dietician: Definition, Qualification, classification, responsibilities, Code of Ethics and Obligations, Dietician in India (Present Status). Dietetics: classification of foods & preparation of normal diets Principles in formulation of therapeutics diets and classification and factors to be considered for therapeutic diets.

Unit -III

Regular hospital Diet and Types: Standard hospital diets suitable for general, maternal, child and specialty hospital and modification of normal diets in consistence and nutrients.

Unit IV

Hospital dietary department: its role in patient care, organization of the dietary department and role of health team members in patient care.

Dietary Prescriptions: Patient education, counseling at dietary clinics and follow up.

REFERENCES:

- Anderson L., M. V. Dibble, P. R. Turkki, H. S. Mitchell and H. J. Rynbergen Nutrition in Health and Disease, 17th ed., J. B. Lippincott Co., Philadelphia, 1982.
- Antia F. P.: Clinical Dietetics and Nutrition, 3rd ed., Oxford University, Press, Delhi, Reprinted in 1989.
- Bennion M.: Clinical Nutrition, Harper and Row Pub. New York, 1979.
- Frances, D. E. M.: Diets for sick children, Blackwell Scientific, Publications, 1974.
- Hui, Y. H.: Human Nutrition and Diet Therapy, Wadsworth Health ScL Divs. 1983.
- Karran, S. J. and K. G. M. M. Alberti (ed): Practical Nutrition Support, John Wiley and Sons. Inc. N. Y. 1980.

Bachelor of Vocation (Nutrition, Exercise and Health)
(Semester –V)
(Session 2025-26)
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 2025-26)
Duty Manager
(Theory)
Course Code: BVNL -5283

Time:3Hrs.
L-T-P
4-0-0

Max.Marks:100
Theory Marks:80
CA:20

Instructions for the Paper Setter

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section. Each question carries 16 Marks.

CONTENTS:

Unit -I

Health disease and well being.
Referral system of India.

Health care system: Primary , secondary and tertiary system
Program and national health policy .
Personnel management

Unit -II

Quality in health care service and medical quality :Various standards about NABH ,Quality control and quality assurance ,Patient behaviour and psychology .
Safety and first aid.

Unit- III

Infection control and prevention :Understanding the concept of hand hygiene, Develop techniques of self grooming and maintenance .
Fundamentals of accounting : basic principles of accounting ,how to conduct analysis of financial statements , common size and ratio analysis.

Unit -IV

Hospital administration work rules: Turn around time (TAT), external and internal audit process with respect to various disciplines such as NABH.
Fire safety and security: emergency codes, how to use fire extinguisher
Biomedical waste management:

Hospital management system: various characteristic of hospital management system , basic functioning of hospital management system , maintain database of patients and visitors.

References:

Bennion M.: Clinical Nutrition, Harper and Row Pub. New York, 1979.

Frances, D. E. M.: Diets for sick children, Blackwell Scientific, Publications, 1974.

Hui, Y. H.: Human Nutrition and Diet Therapy, Wadsworth Health ScLDivs. 1983.

Karran, S. J. and K. G. M. M. Alberti (ed): Practical Nutritionsl Support, John Wiley and Sons. Inc. N. Y. 1980

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester-V)
(Session: 2025-26)

Introduction to Sports Nutrition
(Theory)

COURSE CODE: BVNL-5284

Course outcomes:

- CO1. To develop the knowledge about concept of sports nutrition, carbohydrate , fat and protein intake during exercise.
- CO2. To develop the knowledge about concept of energy balance and energy requirement in athletic performance.
- CO3. To understand the knowledge about use of Nutritional supplements.
- CO4. To understand the knowledge about nutrient periodization, meal timing and hydration among athletes.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester-V)
(Session: 2025-26)

Introduction to Sports Nutrition
(Theory)

COURSE CODE: BVNL-5284

Time: 3Hrs.
L-T-P
4-0-0

Max.Marks:100
TheoryMarks:80
CA:20

Instructions for the Paper Setter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section. Each question carries 16 Marks.

CONTENT:

UNIT-I

Macronutrient need of team sport athletes:

Carbohydrate Intake and performance: Type and function of Carbohydrate and its utilisation in the body; Type, timing and quantity of carbohydrate intake in training; Food sources from different types of carbohydrate; Pre, during and post event/training intake

Fat Intake and performance: Function of fat and its utilisation in the body; Intensity of training impacting fat utilisation; Type, timing and Quantity of fat intake in training; sources of fat; pre, during and post event/training intake,

Protein Intake and performance: Type and Quality of protein and its utilisation in the body; Specific role of amino acids for performance; sources of protein; pre, during and post event/training intake

UNIT-II

Macronutrients and Energy balance

Energy balance concept for athletic performance: Contribution of macronutrients to Energy; Factors affecting energy expenditure (age, gender, ethnicity, level of training, training intensity, type of sport and phase of training); Energy balance; Consequences of Energy imbalance in performance.

Contribution of Resting metabolic Rate, Thermic effect of food and Exercise and Non-exercise activity thermogenesis (NEAT) towards energy expenditure

UNIT-III

Use of Nutritional supplements

Macro nutrient supplements: Pure protein (eg; whey, casein, egg albumen, soy protein, pea protein) & protein bars and weight gainers

Amino acid supplement: Glutamine, Arginine

Carbohydrate supplement &EFA,s: Glycerol, Meal replacement powders, ready to drink protein shakes (RTD),

Sports drink & sports gels

Micronutrient supplements:

Benefits, mechanism and application of:

Vitamins: ergogenic role of vitamin B complex vitamins, vitamin B12, Folic acid, vitamin D supplements, multivitamin supplements

Mineral supplement: Magnesium, iron supplements, electrolyte replacement drinks,

Antioxidant vitamin & mineral supplements

UNIT-IV

Nutrient periodization, meal timing and hydration among athletes

Nutrient periodization and Meal timing: Importance of periodisation and meal timing

Related to the type of training; Importance of timing of carbohydrate intake; Type of carbohydrates and proteins beneficial for maximum refueling post exercise sessions; Gender differences in carbohydrate, protein and fat refueling strategies.

Dehydration: Causes; Symptoms and its effects on cardiovascular system and muscle metabolism.

Hydration strategies: Beverage composition and formulation (isotonic, hypotonic and hypertonic); Only fluid versus fuelling with other macronutrients and electrolytes for exercise benefits; Factors that influence fluid intake; Gastric emptying and absorption of fluids; Beverage palatability and fluid intake.

References:

Sports nutrition by Nancy clark, MS, RD.

Health education and sports nutrition by Dr. Lalita ishwarnpunnya

Sports Nutrition: A handbook for professionals by christinekarpinski , PhD,RD,CSS.

Bachelor of Vocation (Nutrition Exercise and Health)

(Semester-V)

Session: 2025-26

Internet Applications

Course code: BVNM- 5125

Course Outcomes:

After successful completion of this course, students will be able to:

CO1: understand working of internet, services it offers

CO2: communicate via email effectively and manage email accounts efficiently

Bachelor of Vocation (Nutrition, Exercise and Health)
(Semester-V)
(Session: 2025-26)
Internet Applications
Course Code: BVNM- 5125

Time: 3 Hours
L-T-P: 1-0-1

Maximum Marks:50
Theory:25,
Practical:15
CA-10

Instructions for the Paper Setter

Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four). Candidates are required to attempt five questions, selecting at least one question from each section. The fifth question may be attempted from any Section

Course Contents

UNIT –I

Introduction to Internet & its working, Business use of Internet, Services offered by Internet

UNIT-II

Introduction to email, Advantages and disadvantages, structure of email message, working with email (sending and receiving messages), Managing email (creating new folder, deleting messages, forwarding messages, filtering messages)

UNIT-III

World wide web (www): Introduction, working and web browsing, DNS & IP addressing

UNIT-IV

Search engine: Introduction, Components and working of search engine.

Bachelor of Vocation (Nutrition, Exercise and Health)
(Semester-V)
(Session: 2025-26)
Internet Applications
Course Code: BVNM- 5125

(Practical)

Instruction to the Practical Examiner: Paper will be set on the spot by the examiner based on the content in the syllabus.

Books Recommended:

1. Windows Based Computer Courses, Rachhpal Singh & Gurvinder Singh.
2. Information Technology, Hardeep Singh & Anshuman Sharma.
3. Office Complete, BPB Publications.

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)
(Session: 2025-26)
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 understand the knowledge about Selection of channel and feedback in communication.
- (CO)3. To gain the knowledge about audio visual Aids.
- (CO)4. To develop the knowledge about programme planning.

**Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)
(Session: 2025-26)**

**Extension Education and AV Aids
(Theory)**

COURSE CODE: BVNM-5286

**Time:3 Hrs.
L-T-P**

2-0-1

**Max.Marks:50
TheoryMarks:30
Practical: 20
CA:15**

Instructions for the Paper Setter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section. Each question carries 8 Marks.

UNIT-I

Communication-definition, importance process model, scope, function and problem in communication.

Selection of channel and teaching tools. **UNIT-II**
Feedback in communication.

UNIT-III

Audio-visual Aids – Meaning, types, choice planning and selecting theme, layout and design. Brief introduction of commonly used aids, posters, charts, flipcharts, exhibition, power- point presentation, bulletin, puppet, drama & talks, power-point presentation.

UNIT-IV

Programme planning – meaning and principles.
Development & plan of work, importance format & elements, selection of subject matter

Reference Book :-

1. Education and Communication for development by O.P. Dhama and O.P. Bhatnagar

Bachelor of Vocation (Nutrition, Exercise and Health)
(Semester –V)
(Session: 2025-26)
Extension Education and AV Aids
(Practical)
COURSE CODE: BVNM-5286

Course Outcome:

- (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: 2025-26)
Extension Education and AV Aids
(Practical)

COURSE CODE: BVNM-5286

Time:3hours

Marks:20

Note: - Paper will be set on the spot by the examiner.

1. Preparation of Visual Aid. Posters, charts, flash cards, pamphlets, power-point presentation.
2. Prepare a lesson plan on any subject matter to impart knowledge to the rural people.
3. Field visit to imparting extension education to rural people, submit the report that will be judged by the external examiner.

Bachelor of Vocation (Nutrition, Exercise and Health)
(Semester –V)
(Session 2025-26)

Food Service Management
(Theory)

Course Code: BVNM 5287

COURSE OUTCOME:

CO1. To gain in depth knowledge of food service management and managerial skills.

CO2. To understand the knowledge about management, organization, Catering Management and Human Resource Management.

CO3. To understand the knowledge about financial Management, Legal Aspects and Space Organization.

CO4. To understand the knowledge about Equipment, Time and Energy Management, Purchase and store room management.

**Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)
(Session 2025-26)**

**FOOD SERVICE MANAGEMENT
(Theory)**

Course code: BVNM -5287

**Time:3 Hrs.
L-T-P
2-0-2**

**Max.Marks:100
Theory Marks:60
CA:20**

Instructions for the Paper Setter

- Eight questions of equal marks are to be set; two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section. Each question carries 12 Marks.

CONTENTS:

Unit I:

Introduction to Food Service Systems and catering industry: Evolution of the food service industry. Types of Services as affected by changes in the environment.

Hospital food service as a specialty–

Characteristics, rates and services of the food production.

Types of food service units – Canteens, Hostels, Hospitals and Restaurants. Role of kitchen Dietitian.

Principles of Institutional food Management: Management functions

Management tools: Tangible, Intangible tools

Unit II:

Organizations – Types of organizations and characteristics. Organizational charts.

Catering Management – Definition, Principles and Functions.

Human Resource Management: Employment procedures: Recruitment Selection, Induction, Employee Benefits, Job description, Job specifications, Job evaluation, and Personnel appraisal. Training and Development

Unit III:

Financial Management: Elements of Financial management, Budget Systems and accounting, Budget preparation, Cost concept, cost control and pricing.

Legal Aspects: Labor Laws, Welfare policies and schemes for employees

Space Organization: Space requirements for kitchen and service areas, Types of Kitchens, Layout of service areas

Unit IV:

Equipment: Types of equipment, Selection of equipment, Maintenance of equipment.

Time and Energy Management: Importance of time and energy management, Types of energy,

Measures for utilization and conservation

Purchase and store room management – Purchase systems, specifications, food requisition and inventory systems, Record keeping

REFERENCES:

1. Ronald kinton and victor cesarani (1992), 'The theory of Catering', Bulter and Tanner Ltd., France and London.
2. Mohini sethi and surjeet Mohan (1993), catering management-An integrated approach, second edition, wiley esteem limited, New Delhi.
3. Food Service in Institutions – Wood
4. Food Service in Institutions – West, Bessin, Brooks.
5. Handbook of Food Preparations – A.M. Home Economics Association.

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

Session: 2025-26

(Session: 2025-26)

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: 2025-26

FOOD SERVICE MANAGEMENT

(Practical)

Course Code: BVNM-5287

Time:3 Hrs.

Max.Marks:20

CONTENT:

Market survey of Food service equipment.

Layout analysis of Kitchens of different food service Institutions.

Standardizing recipes for 100 servings/ persons

Cost analysis of menus in

-College canteen

-Hostel mess

-Hospitals (private, charitable, govt.)

Cafeteria (To be evaluated internally by a committee of three teachers)

**Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)
(Session 2025-26)**

**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 Drug – Nutrient interaction and principles of therapeutic diets.

CO2. To develop the knowledge about Gastro intestinal diseases and Liver disease.

CO3. To develop the knowledge about diet in metabolic and chronic disorder – gout, cardiovascular disease.

CO4. To develop the knowledge about AIDS and skin disease, nutrition and cancer and obesity.

**Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)
(Session 2025-26)**

**Diet Therapy and Applied Nutrition
(Theory)**

Course Code: BVNM 5288

Time: 3 Hrs.

L-T-P

2-0-2

Max. Marks: 100

Theory Marks: 60

CA: 20

Practical: 20

Instructions for the Paper Setter

- Eight questions of equal marks are to be set, two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).
- Candidates are required to attempt five questions, selecting at least one question from each section.
- The fifth question may be attempted from any Section. Each question carries 12 Marks.

UNIT -I

Drug – Nutrient interaction.

1. Principles of therapeutic diets.

Introduction – Intravenous feeding, soft, liquid and post operative feedings.

Diets in Fever and Infections–Types, metabolism in fevers, general dietary considerations.

Diet in Typhoid, Tuberculosis Calories: Under nutrition, over nutrition.

UNIT-II

Gastro intestinal diseases – Peptic ulcer spastic and stomic constipation, diarrhoeas, Ulcerative colitis–symptoms and dietary treatment, Sprue-coeliac diseases, Lactose intolerancedietarytreatment

Liver disease – jaundice, cirrhosis and hepatic coma, gall bladder disease (cholecystites and chololithesis,and pancreatitis)

Kidney disease – Nephritis, nephrotic syndrome acute and chronic renal failure, Urinary calculi kidney failure and Dialysis

UNIT-III

Chronic disorder like gout.

Cardiovascular disease – Hypertension and heart disease (Artherosclerosis, Hyperlipidemia)

Elimination diets in allergy.

UNIT-IV

Obesity and its management

Nutrition and Cancer.

Nutrition and AIDS and skin diseases.

Books Recommended:

- (i) Davidson and Passmor – Human Nutrition and Dietetics.
- (ii) Whole and Good Heart – Modern Nutrition in Health and Disease.
- (iii) Cooper, Barber and Micholl – Nutrition in health and disease.
- (iv) Anita – Nutrition in health and disease

Bachelor of Vocation (Nutrition, Exercise and Health) (Semester –V)
(Session: 2025-26)

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: 2025-26)

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

Time:3 hours

Marks:20

As related to theory planning preparation and serving diets for all the conditions mentioned in the theory keeping in mind the economic, regional and cultural factors. Family nutrition counseling.

Innovation of at least 2 recepies for therapeutic conditions e.g. diabetes, hypertension etc.

As related to theory planning preparation and serving diets for all the conditions mentioned in the theory keeping in mind the economic, regional and cultural factors. Family nutrition counseling.

Innovation of at least 2 recepies for therapeutic conditions e.g. diabetes, hypertension etc.

Bachelor of Vocation Nutrition, Exercise and Health (Semester –V)
(Session: 2025-26)
Cafeteria (Practical)
COURSE CODE: BVNP-5289

Course Outcome:

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 –V)
(Session: 2025-26)
Cafeteria (Practical)
COURSE CODE: BVNP-5289

Time:3 hours

Max. Marks:50

L-T-P

CA: 10

0-0-2

INSTRUCTION FOR THE PAPER SETTER: There will be eight questions in all.
Question no. One will be compulsory: students will attempt five questions in all.

CONTENTS

1. Bulk Cooking for at least 25 persons.
2. Students have to cook min. 4 dishes.
3. The cooking should be Theme based.

**Bachelor of Vocation (Nutrition, Exercise and Health) (Semester-V)
(Session: 2025-26)**

INNOVATION, ENTREPRENEURSHIP AND CREATIVE THINKING

Course Title: Innovation, Entrepreneurship And Creative Thinking

Nature of Course: Audit Course (Value-added)

Course Duration: 30 hours

Course intended for: Semester V students of undergraduate degree programme of-

B.A. (Pass Course) B.A. (JMC)

B.Sc. (Medical)

B.Sc. (Non-Medical)

B.Sc. (Computer Science)

B.Sc. (Agriculture)

B.Sc. (Economics)

B.Sc. (Home Science)

B.Sc. (Fashion Designing)

B.Voc. (Animation)

B.Voc. (Retail Management)

B.Voc. (Management & Secretarial Practices) B.Voc. (Textile Design & Apparel Technology)

B.Voc. (Nutrition, Exercise & Health)

B.Voc. (Beauty & Wellness)

B.Voc. (Hospitality and Tourism)

B.Voc. (Artificial Intelligence & Data Science)

Course Credits: 2 (For credit based continuous evaluation grading system) Course Code: SECI-5541

Objectives of the Course:

It is a distinctive and innovative programme structured to prepare the students professionally for meaningful social engagement by setting new patterns and possibilities for employment generation through innovations and entrepreneurship. The purpose of the course is to help students acquire necessary knowledge and skills required for carrying out innovative and entrepreneurial activities, and to develop the ability of analyzing and understanding business situations.

Learning Outcomes:

On successful completion of this course, students will be able to:

- assess and analyze entrepreneurship as a career choice,
- develop creative and innovative skills,
- analyse the business environment in order to identify business opportunities,
- consider the legal and financial conditions for starting a business venture,
- explain the importance of marketing and management in small businesses venture,

- develop a business idea into a comprehensive and highly scalable businessmodel,
- design a successful business plan and launch their product or service in themarket
- understand personal creativity, identify what are the creative tools and improve their

creative problem-solving skills.

CURRICULUM

Course Code:SECI5541

Course Credits: 2

Total contact hours:30

Module	Title	Hours
I	Introduction to Entrepreneurship	3 Hrs
II	Creativity & Innovation	3 Hrs
III	Entrepreneurial Competencies	3 Hrs
IV	Management Skills & Functions	3 Hrs
V	Business Opportunity Identification & Market Analysis	3 Hrs
VI	Business Plan Preparation	3 Hrs
VII	Business Model Canvas	3 Hrs
VIII	Start-Up Financing & Launching	3 Hrs
IX	Workshop on Design Thinking	4 Hrs
X	Final Assessment Feedback and Closure	2 Hrs

- Total Marks: 25 (Final Exam: 20; Internal Assessment:5)
- Final Exam: Multiple Choice Questions: Marks- 20; Time: 1hour
- Internal Assessment: 5 (Assessment: 3;Attendance:2)

A comprehensive multiple-choice quiz at the close of the programme. Marks: 3;

Time: 0.5 hour (30 minutes).

- Total marks: 25 converted to grade for finalresult.

KANYA MAHA VIDYALAYA, JALANDHAR (AUTONOMOUS)
SCHEME AND CURRICULUM OF EXAMINATION OF THREE YEAR DEGREE PROGRAMME
Programme: Bachelor of Vocation (Nutrition, Exercise & Health)
Credit Based Continuous Evaluation Grading System (CBCEGS)
(Session 2025-2026)

Semester-VI									
Course Code	Course Title	Course Type	Hours Per Week L-T-P	Credits	Marks				Examination time (in Hours)
					Total	Th	P	CA	
BVNL- 6281	Nutrition and Fitness	S	4-0-0	4	100	80	-	20	3
BVNL- 6282	Food Safety	S	4-0-0	4	100	80	-	20	3
BVNL-6283	Pediatric Nutrition	C	4-0-0	4	100	80	-	20	3
BVNM-6104	Soft Skills and Communication	C	4-0-0	4	100	50	30	20	3+3
BVNM-6285	Therapeutic Nutrition	S	2-0-4	4	100	60	20	20	3+3
BVNM- 6286	Quantity Food Production	S	2-0-4	4	100	60	20	20	3+3
BVNM-6127	Database Concepts	S	1-0-2	2	50	25	15	10	3+3
BVNI-6288	Internship and Report Writing	C	0-0-8	4	100	-	100	-	3
TOTAL CREDITS				30					

C- Compulsory Course
S-Skill Enhancement

***Grade points of these courses will not be included in the SGPA/CGPA of Semester/Programme.**

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

(Session: 2025-26)

Nutrition and Fitness

(Theory)

COURSE CODE: BVNL -6281

COURSE OUTCOME

Upon completion of this course the student should be able to

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

CO (2)- To understand the role of nutrition in fitness nutritional guidelines for fitness and nutritional supplements.

CO (3)- To understand the importance of physical activity.

CO (4)- To understand the assessment, etiology and complications of overweight and obesity and concept of fad diets.

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

(Session: 2025-26)

Nutrition and Fitness

(Theory)

COURSE CODE: BVNL -6281

Time:3Hours

Max.Marks:100

L-T-P

Theory:80

4-0-0

CA:20

INSTRUCTION FOR THE PAPER SETTER:

□ Eight questions of equal marks are to be set; two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).

□ Candidates are required to attempt five questions, selecting at least one question from each section. Each question carries 16 marks.

□ The fifth question may be attempted from any Section.

Content:

Unit-I

Understanding Fitness

- Definition of fitness, health and related terms
- Assessment of fitness
- Approaches for keeping fit

Unit-II

Importance of nutrition

- Role of nutrition in fitness
- Nutritional guidelines for health and fitness
- Nutritional Supplements

Unit-III

Importance of Physical activity

- Importance and benefits of physical activity
- Physical Activity- Frequency, Intensity, Time and type with examples
- Physical Activity Guidelines and physical activity pyramid

Unit-IV

Weight Management

- Assessment, etiology, health complications of overweight and obesity
- Diet and exercise for weight management
- Fad diets
- Principles of planning weight reducing diets.

RECOMMENDED READINGS-

- Wardlaw, Smith, Contemporary Nutrition: A Functional Approach 2nd Ed.2012. McGrawHill.
- Williams Melvin, Nutrition for health, fitness and sports.2004. Mc GrawHill.
- Joshi AS ,Nutrition and Dietetics 2010.Tata Mc GrawHill

Bachelor of Vocation (Nutrition, Exercise & Health) (Semester– VI)
(Session: 2025-26)

Food Safety
(Theory)

COURSE CODE: BVNL -6282

COURSE OUTCOME

Upon completion of this course the student should be able to

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

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

CO (3)- To understand the design and implementation of food safety management system such as ISO, HACCP and Safety concerns in food packaging.

CO (4)- To understand the food laws and regulations (National as well as International) and recent concerns in food safety.

Bachelor of Vocation (Nutrition, Exercise & Health) (Semester– VI)
(Session: 2025-26)

Food Safety
(Theory)

COURSE CODE: BVNL -6282

Time:3 Hours

Max.Marks:100

L-T-P
4-0-0

Theory:80
CA:20

INSTRUCTION FOR THE PAPER SETTER:

|| Eight questions of equal marks are to be set; two in each of the four Sections (A-D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).

|| Candidates are required to attempt five questions, selecting at least one question from each section. Each question carry 16 marks.

|| The fifth question may be attempted from any Section.

Content:

UNIT-I

- Introduction to Food Safety: Definition, Types of hazards and their impact on health , biological, chemical, physical hazards and their control measures. Factors affecting food safety ,Hygiene.
- Food handling, Purchasing and Receiving Safe Food.
- Food-Important points to be observed for receiving various foods.
- Sanitary procedures while preparing, cooking and holding food, Safety of left over foods ,Food Storage -Guidelines for storage of foods at various temperatures,Storage of Specific Foods.

Unit-II

- Food Borne Illness and Food Hazards
- Food Borne illnesses caused by Bacteria ,Virus and Parasites .Natural Toxicants in foods,Chemicals,Antibiotics,Hormones and Metal Contamination

Unit-III

- Food Safety Management; Basic Concept, Prerequisites-GHP's, GMP's, and SSOP's, HACCP ,ISO Series ,TQM-Concept and need for quality ,Components of TQM, Kaizen. Risk Analysis, Accreditation and Auditing.
- Safety concerns in food packaging: Principles in the development of safe and protective packaging, Product labelling, Nutritional Labelling and safety assessment of food packaging materials.

Unit-IV

- Food Laws and Standards : Indian Food Regime ,Global Scenario ,Other laws and standard related to food ,FPO,PFA,FSSAI,AGMARK,BIS,GRAS and permissible limits for chemical preservatives .
- Recent concerns in food safety: New and Emerging Pathogens. Genetically modified foods/Transgenic/ Organic foods. Newer approaches to food safety.

References:

Text books

- First Aid, CPR and AED, 5th ed. (2006). A. Thygerson, B. Gulli& J.R. Krohmer. Jones & Bartlett. ISBN: 0763742090

Suggested Books:

- Food Science & Nutrition-RodaySunetra, Oxford University Press
- Ali, Inteaz, Food Quality Assurance
- Hester and Harrison, Food Safety and Food Quality

Web Links:

- [https:// www.hanoverhornets.org/wp-content/uploads/2017/01/nutritionnotes-2.pdf](https://www.hanoverhornets.org/wp-content/uploads/2017/01/nutritionnotes-2.pdf)
- <https://download.nos.org/srsec321newE/321-E-Lesson-4.pdf>
- <https://testbook.com/blog/nutrition-and-deficiency-static-gk-notes-pdf-3/>
- <https://www.wasatch.edu/cms/lib/UT01000315/Centricity/.../exsci%20lecture%20notes.pdf>
- <https://academic.oup.com/nutritionreviews/article-pdf/45/.../nutritionreviews45-0319.pdf>

Bachelor of Vocation (Nutrition, Exercise & Health) (Semester– VI)
(Session: 2025-26)
(Theory)
Pediatric Nutrition

COURSE CODE: BVNL-6283

COURSE OUTCOME

Upon completion of this course the student should be able to

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

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

CO (3)- To gain the knowledge about Gastrointestinal Disease in Children.

CO (3)- To understand the Nutritional Requirements, Diet for later childhood and adolescent, and Inborn errors of Metabolism.

Bachelor of Vocation (Nutrition, Exercise & Health) (Semester– VI)
(Session: 2025-26)
(Theory)
Pediatric Nutrition

COURSE CODE: BVNL -6283

Time:3Hours

Max.Marks:100
Theory: 80

L-T-P
4-0-0

CA:20

INSTRUCTION FOR THE PAPER SETTER:

□ Eight questions of equal marks are to be set; two in each of the four Sections (A- D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).

□ Candidates are required to attempt five questions, selecting at least one question from each section. Each question carries 16 marks.

|| The fifth question may be attempted from any Section.

Contents:

Unit –I

- Paediatric nutrition. Paediatric nutrition assessment: Anthropometric measurements, Biochemical parameters, clinical and dietary data.
- Measuring, recording and plotting growth
- Normal nutrition for infants – requirements, importance of breast feeding, bottle feeding, commercial formulas, weaning foods, other family foods, physiology and care of the preterm infant.
- Nutritional considerations for LBW children and children with developmental disabilities. Nutrition in childhood; Growth and development; nutrient needs
- Assessment of nutritional status of children. Providing an adequate diet-Factors affecting food intake.

Unit -II

- Feeding the preschool child, the school-aged child.
- Nutritional concerns
- Childhood obesity; Underweight and Undernutrition- short term and long-term consequences in brief, Failure to thrive.
- Growth faltering and detection Mineral and vitamin deficiencies.
- Dental caries
- Allergies
- Attention-deficit hyperactivity disorder
- Neurological disease in children, e.g. epilepsy (ketogenic diets)
- Pulmonary disease in children, cystic fibrosis.

Unit –III

Children and Gastrointestinal Disease

- Celiac disease
- Colitis
- Constipation
- Crohn's disease
- Esophagitis
- Gall bladder diseases
- Gastrointestinal bleeding
- Gastroparesis
- GERD, gastroesophageal reflux disease
- Irritable bowel syndrome
- Inflammatory bowel disease
- Liver disease
- Pancreatic diseases
- Peptic ulcers
- Short bowel syndrome

Unit -IV

- Nutritional Requirements- Water, Energy proteins, carbohydrate, Fats, Minerals, Vitamins
- Diet for later childhood and adolescent
- Nutrition Values of Indian Foods, Recipes.
- Complementary foods
- Inborn errors of Metabolism, Chronic Illness, Surgery, critically ill child.

References:

- Pediatric Nutrition by Suraj Gupta
- Nutrition and child development by KEE;izabeth
- Infant, child and adolescent Nutrition by Judy More.

BACHELOR OF VOCATION (NUTRITION, EXERCISE & HEALTH)
(Semester-VI)
Session-2025-26

Soft Skills and Communication
Course Code: BVNM-6104

COURSE OUTCOMES

At the end of this course, students will be able to:

CO1: enhance interpersonal skills

CO2: develop the ability to write job application and resume as well as develop the ability to provide good customer service

CO3: learn the technique of video conferencing

CO4: practise group discussion and develop interview skills

BACHELOR OF VOCATION (NUTRITION, EXERCISE & HEALTH)
(Semester-VI)
Session-2025-26

Soft Skills and Communication
Course Code: BVNM-6104

Time: 3 hours (Theory)
3 hours (Practical)

Max. Marks: 100
Theory: 50
Practical: 30
CA: 20

Instructions for the paper setters and distribution of marks:

The question paper will consist of four sections. Two questions will be set from each unit of syllabus. The candidate will have to attempt five questions in all selecting one from each section and the fifth question from any of the four sections. Each question will carry 10 marks. (5 x 10 = 50)

Unit I

1. Interpersonal Skills

Unit II

2. Service excellence in medical setup
3. Job application and Resume Writing

Unit III

4. Video Conferencing

Unit IV

5. Group Discussion
6. Interview Skills

Recommended Books:

2. *Business Communication*, by Sinha, K.K. Galgotia Publishers, 2003.

BACHELOR OF VOCATION (NUTRITION, EXERCISE & HEALTH)
(Semester-VI)
Session-2025-26

Soft Skills and Communication
Course Code: BVNM-6104

PRACTICAL EXAMINATION

Examination Time: 3 hours

Marks: 30

Course Contents:

1. Interview Skills
2. Group Discussion
3. Public speaking

Bachelor of Vocation (Nutrition, Exercise & Health) (Semester-VI

(Session: 2025-26)

Therapeutic Nutrition

(Theory)

COURSE CODE: BVNM -6285

Course Outcomes:

1. To gain insight into objectives and concept of therapeutic Diets
2. To develop adaptations of normal diets into therapeutic.
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 & Health) (Semester-VI)
(Session: 2025-26)
Therapeutic Nutrition
(Theory)

COURSE CODE: BVNM -6285

Time:3 Hours

Max. Marks: 100

Theory:60

Practical:20

CA:20

L-T-P

2-0-2

INSTRUCTION FOR THE PAPER SETTER:

□ Eight questions of equal marks are to be set; two in each of the four Sections (A- D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four).

□ Candidates are required to attempt five questions, selecting at least one question from each section. Each question carries 12 marks.

|| The fifth question may be attempted from any Section.

Content:

Unit-I

- Basic concept of Therapeutic diet - meaning, importance, objectives, Therapeutic adaptations of the normal diet.
- Nutrient and drug interaction. Effect of drug therapy on intake, absorption and utilization of nutrients.

Unit-II

- Nutrition in Diabetes Mellitus-Type 2: etiology, symptoms metabolic changes, lifestyle modification, Dietary management, Hypoglycemic agents, Medication, Insulin therapy, Acute Complication of diabetes.
- Nutrition in obesity - assessment of obesity, Hazards of obesity, etiology, nutritional management and other approaches. Brief knowledge of Dash Diet.
- Food Allergy - Causes, symptoms & dietary management.

Unit -III

- Critical care Nutritional screening and nutritional status assessment of the critically ill.
- Nutritional support system and other life - saving measures for the critically ill.
- || Enteral and parenteral nutrition support. Role of immune enhancer, conditionally essential nutrients, Immune suppressants, and special diets in critical care

- | | Complications of nutritional support system including re-feeding syndrome and rehabilitation diets.

Unit -IV

- Enteral nutrition: Various sites for enteral nutrition. In brief, discussion on Ryles tube and its care. Types of feeds, advantages and disadvantages of home-based feed.
- | Commercial formula feed – incorporation of easily digestible food. Requirement of nutrients according to problems e.g. renal, respiratory etc. Total parental nutrition. The importance of TPN Long term effect of its use Site of TPN and its care Composition.

Reference books

1. Food and Nutrition –by Dr.M.Swaminathan
2. Text book of Nutrition & Dietetics – by Khanna & others.

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

(Session: 2025-26)

Therapeutic Nutrition

(Practical)

COURSE CODE: BVNM -6285

Course Outcome

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 & Health) (Semester–VI)

(Session: 2025-26)

Therapeutic Nutrition

(Practical)

COURSE CODE: BVNM -6285

Marks: 20

Note: Paper will be set on the spot by the examiner.

1. Prepare following therapeutic recipes and calculate their nutritive value.
 - a. Prepare 5 recipes of liquid and soft diet.
 - b. Prepare 5 high protein and high energy recipes.
 - c. Prepare 5 high carbohydrate, moderate protein & low fat recipes.
 - d. Prepare 5 high fiber and low glycemic index recipes.
 - e. Prepare 5 low sodium, low fat and high fiber diet.

2. Plan and calculate nutritive value of diet for the following diseases.
Typhoid, Diarrhea, Constipation, Jaundice, peptic ulcer, Diabetes, Hypertension, atherosclerosis, renal disease and obesity.

3. Students are required to run Diet Clinics in the college.

Bachelor of Vocation (Nutrition, Exercise & Health) (Semester– VI)
(Session: 2025-26)
QUANTITY FOOD PRODUCTION
(Theory)

COURSE CODE: BVNM-6286

COURSE OUTCOME:

- CO1. To understand the concept of different food services
- CO2. To have the knowledge about meal planning, importance of personal hygiene of food handlers, standardisation of recipes and event planning and cost control in a catering establishment.
- CO3. To gain knowledge about characteristics of food, food production and food management at different stages in food establishment.
- CO4. To learn about planning of service area, controlling of infestations and waste product handling.

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

SESSION: 2025-26

QUANTITY FOOD PRODUCTION

(THEORY)

COURSE CODE: BVNM-6286

Time:3 Hours

L-T-P

2-0-2

Max.Marks:100

Theory:60

Practical:20

CA:20

INSTRUCTION FOR THE PAPER SETTER:

- Eight questions of equal marks are to be set; two in each of the four Sections (A- D). Questions of Sections A-D should be set from Units I-IV of the syllabus respectively. Questions may be subdivided into parts (not exceeding four). Each question carries 12 marks.
- Candidates are required to attempt five questions, selecting at least one question from each Section.
- The fifth question may be attempted from any Section.

COURSE CONTENT:

UNIT- I

- Aims and objectives of different food service and beverage outlets (a) Hospitality industry, (b) institutional/welfare.
- ▪ Food and Beverage service methods Table service Assisted service Self service- Types Single pointservice Specialized service.

UNIT- II

- Menu Planning- importance, factors, construction writing and display.
- Importance of personal hygiene of food handler – clothes, personality, health, attitude towards customers.
- ▪ Cost Control- Standardization and portion size of recipe-calculating cost of dish, meal and event. Methods of calculation - Gross profit ratio food cost ratio. Methods of controlling cost.

UNIT- III

- Characteristics of Food- Quality in food service, Quantitative, sensory and nutritional quality. Food Management- Food Purchasing, receiving, storage, handling and preparation.
- Food production – Food production system, food production process, effect of cooking methods on the nutritional quality of foods. Some large quantity cooking technique, Effective use of leftover, holding techniques.

UNIT-IV

- Waste product handling: Planning for waste disposal. Solid wastes and liquid wastes Control of Infestation - rodent, flies, cockroaches control, use of pesticides.
- Service Areas- Planning of service area, Table sizes and decor of service area.

References:

1. Mohini Sethi, Surjeet Malhan, Catering Management An Integrated Approach. New Age International (P) Limited Publisher Jalandhar.
2. Mohini Sethi, Surjeet Malhan –Institutional food management.

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

SESSION: 2025-26

QUANTITY FOOD PRODUCTION

(PRACTICAL)

COURSE CODE: BVNM-6286

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.

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

SESSION: 2025-26

QUANTITY FOOD PRODUCTION

(PRACTICAL)

COURSE CODE: BVNM-6286

Time:3 Hours

Max.Marks:20

Note: Paper will be set on the spot by the examiner.

- 1) Standardization and cost calculation of snacks&meals.
- 2) Preparation of High Teas/Lunches/Dinners for special occasions.
 - Kitty party
 - New Year
- 3) Holi/Diwali
- 4) Lohri
- 5) Anniversary
- 6) Birthday
- 7) Picnic
- 3) Arrange one small party
- 4) Daily and occasional cleaning of kitchen equipment's, utensils, counters, floor and cupboards.

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

SESSION: 2025-26

Database Concepts

BVNM-6127

Time: 3 Hours

L-T-P:

1-0-1

Maximum Marks: 50

Theory: 25

Practical: 15

CA- 10

Instructions for the Paper Setters: - Eight questions of equal marks (5 marks each) are to be set, two in each of the four Sections (A-D). Questions may be subdivided into parts (not exceeding four). Candidates are required to attempt five questions, selecting at least one question from each Section. The fifth question may be attempted from any Section.

Unit - I

Database Management System (DBMS): Meaning and need of a database, Advantages, Limitations of databases, Applications of Database, Meaning and need of DBMS, Database Components: Tables, Rows, Columns, Attributes, Queries, Record, Primary Key, Foreign Key, Creation and Relationship between tables.

Unit - II

MS ACCESS Database Basics: Databases, Records · Fields, data types, Introduction into Microsoft Access, Starting Up Microsoft Access, creating New, and Opening Existing Databases, creating a database using a wizard, creating a database without using a wizard.

Unit - III

Tables - What they are and how they work, create a table from scratch in Design view, Primary Keys, Switching Views, Entering Data, Manipulating Data, Linking multiple tables together.

Unit - IV

Forms -What they are and how they work. Reports - What they are and how they work. Creating a Report Using a Wizard.

Instructions for the practical examiner: -

Practical examination is to be based on topics covered in the syllabus.

Practical exam is to be set on the spot by the practical examiner.

Suggested readings: -

Access 2016 Bible, by Michael Alexander and Richard Kusleika, Wiley

MS ACCESS 2013 PLAIN & SIMPLE by Andrew Co

Bachelor of Vocation (Nutrition Exercise and Health) (Semester VI)
(Session: 2025-2026)

Internship and Report Writing
(Practical)

COURSE CODE: BVNI 6288

COURSE OUTCOME:

CO1. To understand about roles and responsibilities of dietitians and diet assistant.

CO2. To get the concept of patient dealing and counseling.

Bachelor of Vocation (Nutrition Exercise and Health) (Semester VI)
(Session: 2025-2026)

Internship and Report Writing
(Practical)

COURSE CODE: BVNI- 6288

Time: 3 Hours
L-T-P
0-0-3

Max.Marks:100
Practical: 100

- Internship of any of the multi specialty Hospital for a min. period of 30 days as Dietician.