

## CREDIT TABLE 5 YEAR INTEGRATED COURSE IN FOOD SCIENCE AND DIETETICS

Semester	I	II	III	IV	V	VI	VII	VIII	IX	X	Total
Credit	22	21	22	22	23	20	23	23	24	20	<b>220</b>

SEMESTER 1	Course Name	L	T	P	C
1	Food Chemistry & Biomolecules	2	0	0	2
2	Human Anatomy & Physiology for Nutrition I	3	0	0	3
3	Food Science Laboratory I (Food Chemistry laboratory)	0	0	2	3
4	Basics of Nutrition & Dietary Guidelines	3	0	0	3
5	Food Science Laboratory II (Anatomy and Physiology and Biomolecules laboratory)	0	0	4	2
6	UFP- I Any of the Six Courses Communication I: Think Through Reading and Writing (AEC)	2	0	0	2
7	UFP - II Any of the Six Courses Humanities and Art Appreciation (VAC/IKS)	3	0	0	3
8	University Elective	2	0	0	2
9	University Elective	2	0	0	2
	<b>Total Credits</b>	<b>22</b>			

<b>SEMESTER 2</b>	<b>Course Name</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
1	Food Processing & Preservation I	2	0	0	2
2	Human Anatomy & Physiology for nutrition II	3	0	0	3
3	Food Science Laboratory III (Food Processing and Preservation lab)	0	0	4	2
4	Food Microbiology	3	0	0	3
5	Food Science Laboratory IV (Food Microbiology Laboratory)	0	0	2	2
6	UFP - III Any of the Six Courses Environmental and Climate Change (VAC/IKS)	3	0	0	3
7	UFP - IV Data Any of the Six Courses Science (SEC)	3	0	0	3
8	University Electives	3	0	0	3
	<b>Total Credits</b>	<b>21</b>			

<b>SEMESTER 3</b>	<b>Course Name</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
1	Food Processing & Preservation II	3	0	0	3
2	Macronutrient Metabolism	2	0	0	2
3	Dietetics I: Diet Planning & Counselling Skills	0	0	4	2
4	Food Science Laboratory V (Food Processing & Preservation II and Macronutrient Metabolism – Practical Laboratory)	0	0	4	2
5	Food Science Laboratory VI (Dietetics I: Diet Planning, Counselling Skills, and Applied Nutrition – Practical Laboratory)	3	0	0	3
6	UFP IV Writing and Communication	2	0	2	2
7	UFP - V Data Science (SEC)	2	0	0	2
8	University Elective	2	0	0	2
9	University Elective	2	0	0	2
10	Institutional Internship	0	0	0	2
	<b>Total Credits</b>	<b>22</b>			

<b>SEMESTER 4</b>	<b>Course Name</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
1	Food Safety, Hygiene & HACCP	3	0	0	3
2	Bioinstrumentation, Biostatistics & Biophysics	3	0	0	3
3	Food Science Laboratory VII (Bioinstrumentation, Biostatistics & Biophysics Laboratory)	0	0	4	2
4	Clinical Nutrition	3	0	0	3
5	Food Science Laboratory VIII (Clinical dietetics)	0	0	4	2
6	University Elective	2	0	0	2
7	University Elective	3	0	0	3
8	Mini Research Project	0	0	8	4
<b>Total Credits</b>		<b>22</b>			

<b>SEMESTER 5</b>	<b>Course Name</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
1	Bioinformatics	1	0	1	2
2	Food Regulations and standards	3	0	0	3
3	Community & Public Health Nutrition	0	0	6	3
4	Community Nutrition fieldwork	0	0	2	2
5	Food Science Laboratory IX (Food regulations and Standards Laboratory)	0	0	2	2
6	Food Product Development & Entrepreneurship	3	0	0	3
7	Scientific Enquiry and Research Methodology	1	0	0	1
8	University Elective	3	0	0	3
9	Industrial Internship	0	4	0	4
<b>Total Credits</b>		<b>23</b>			

<b>SEMESTER 6</b>	<b>Course Name</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
1	Advanced Food Technology	3	0	0	3
2	Nutritional Biochemistry & Clinical Biomarkers	3	0	0	3
3	Sports & Fitness Nutrition	3	0	0	3
4	Digital tools in nutrition	2	0	0	2
5	Food Science Laboratory X (Digital tools in Nutrition)	0	0	4	2
6	Food Science Laboratory XI (Advanced Food Technology Laboratory)	0	0	6	3
7	University Elective	2	0	0	2
8	University Elective	2	0	0	2
<b>Total Credits</b>		<b>20</b>			

<b>SEMESTER 7</b>	<b>Course Name</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
1	Medical Nutrition Therapy	3	0	0	3
2	Functional Foods & Nutraceuticals	2	0	0	2
3	Food Safety Risk Assessment & Audit	2	0	0	2
4	Food Science Laboratory XI (Functional food and nutraceuticals Laboratory)	0	0	4	2
5	Food Science Laboratory XII (Applied Medical Nutrition, Functional Foods & Food Safety – Practical Laboratory)	0	0	2	1
6	Review of Literature	0	0	4	2
7	Honors Research project	0	0	10	5
8	University Elective	3	0	0	3
9	KHOJ WINTER SCHOOL (Allied Courses)	0	0	6	3
<b>Total Credits</b>		<b>23</b>			

<b>SEMESTER 8</b>	<b>Course Name</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
1	Advanced Therapeutic Dietetics	3	0	0	3
2	Food Systems, Policy & Health Economics	2	0	2	3
3	Precision Health	0	0	6	3
4	Food adulteration	3	0	0	3
5	Food Science Laboratory XIII (Therapeutics and Precision health lab)	0	0	4	2
6	Food Science Laboratory XIV (Food adulteration laboratory)	3	0	0	3
7	Discussion Seminar	0	0	4	2
8	University Elective	3	0	0	2
9	University Elective	2	0	0	2
<b>Total Credits</b>		<b>23</b>			

<b>SEMESTER 9</b>					
1	Food engineering	3	0	0	3
2	Food packaging	3	0	0	3
3	Food Toxicology and Safety	0	0	6	3
4	Baking and Confectionary Technology	3	0	0	3
5	CAPSTONE PROJECT	0	3	0	3
6	Food Engineering and Packaging Lab (Food Science Laboratory XV)	3	0	0	3
7	Food toxicology laboratory	0	0	6	3
8	University Elective	3	0	0	3
	24				

<b>SEMESTER 10</b>	<b>Course Name</b>	<b>L</b>	<b>T</b>	<b>P</b>	<b>C</b>
	Dissertation/ Research Project/ On-the- Job Training	0	0	40	20
<b>Total Credits</b>		20			