

SHRI SAKTHIKAILASSH WOMEN'S COLLEGE SALEM

DEPARTMENT OF NUTRITION &DIETETICS

PROGRAMME OUTCOME-UG

After completion of the program, the students will

- Develop entrepreneurial skills for self employment
- Function as centre for advanced research
- Evolve technologies for improving the food , nutrition and health scenario of the community
- Students will be able to interpret and apply nutrition concepts to evaluate and improve the nutritional health of individuals with medical conditions.
- Students will be able to integrate knowledge and skills in food and nutrition with professional issues affecting the nutrition and/or dietetics fields.
- Modify recipes and recipe proportions for individual, group dietary and volume production

PROGRAMME SPECIFIC OUTCOME

- They can able to become Dietitian/Nutritionist.
- Development of food technologist, food analyst, and an administrator
- Shall keep themselves abreast with the current trends to meet the food industry challenges.
- They can run health centers.
- Students will be able to apply management principles to evaluate human, physical and fiscal resources in organizations
- Students will be able to interpret and apply nutrition concepts to evaluate and improve the nutritional health of communities.

- Calculate and/or define of diets for health conditions addressed by health promotion/disease prevention activities or uncomplicated instances of chronic disease of the general population
- Explain health care policy and systems as related to food and nutrition health

CORE OUTCOME

S.No	Core Subjects	Out Come
1.	HP (Human Physiology)	They can learn about the human anatomy. They will become a Medical coder.
2.	FS (Food Science)	Analysis the classification, composition, nutritive value of foods
3.	NB (Nutritional Biochemistry)	Acquire the knowledge about the chemical, biochemical, physical, microbiological changes that occur in food.
4.	PN(Principles of Human Nutrition)	They can learn all proximate nutrients that present in food. They can also learn the absorptions, metabolisms of food in body.
5.	D&C (Dietetics and Counseling)	They can modified the patients diet and act as a Dietitian They can also work as a public health nutritionist, community dietitian, sports nutrition, consultant and etc,...
6.	NLC (Nutrition in Life Cycle)	They can learn all stages of human life style and their nutrition pattern
7.	FMB (Food Microbiology)	They can understand the microbial growth in foods and also learn

		about the benefits and problems of micro-organisms.
8.	ADC (Advanced Disease Conditions)	They can learn all disease condition in human body
	CORE PRACTICAL	
9.	Human Physiology	They can analysis the blood group, hemoglobin level, blood pressure, blood clotting time and also learn the specific organ function.
10.	Food science	Classify the vegetables and fruits & analyze the loss of nutrients during vegetable cooking.
11.	Clinical Nutrition and Food Analysis	They can learn the principles of nutrition and analyze the techniques
12.	Nutrition in Life Cycle and Dietetics	They can modified the portion size, types of diets in different age group peoples who suffer from specific disease conditions
13.	Assessment of Food Quality	They understood the standardized food items and find out the adulteration in food. They will become a Health Inspector