SRI VENKATESWARA UNIVERSITY
DEPARTMENT OF HOME SCIENCE
CHOICE BASED CREDIT SYSTEM (C.B.C.S) SYLLABUS AND SCHEME OF EXAMINATION
(WITH EFFECT FROM THE ACADEMIC YEAR 2015 -2016)

B. Sc.CBCN

Course :B.Sc **Subject : Clinical Nutrition and Dietetic**

	SECOND YEAR								
Semester III	Part 1		Language 1	4	0	4	25	75	100
			Language 2	4	0	4	25	75	100
	SK/FC		Environmental Studies	1	2	2	25	25	50
			ICT	1	2	2	25	25	50
	Part 2	Paper CN 301	Family Nutrition	4	-	4	25	75	100
			Family Nutrition	-	3	2	-	50	50
		Paper CN 302	Biochemistry III	4	-	4	25	75	100
			Biochemistry III Practicals	-	3	2	-	50	50
		Paper CN 303	Chemistry-III	4	-	4	25	75	100
			Chemistry-III Practicals	-	3	2	-	50	50
			Total Marks	**22**	**13**	**30**			**750**

3-2-107

1st year – II Semester

Paper CN 201 - Introduction to Food Science

Theory: 4credits/week
practicals: 3hrs./week

Unit I	:	A) Foods-Definition and objectives in the study of foods. B) Relation to nutrition and function of foods. C) ICMR food group classification D) Cereals and millets-structure, composition and nutritive value, processing, use in variety of preparations, selections, nutritional aspects and cost.	(15credits)
Unit II	:	A) Pulses and legumes: Composition and nutritive value, production, selection and variety, storage and processing. B) Vegetables and fruits: Classification, nutritional aspect, pigments present, enzyme browning.	(10credits)
Unit III	:	A) Milk and Milk products: nutritive value, use in cookery B) Meat, fish, poultry and eggs: nutritive value, use in cookery C) Nuts and oils seeds: nutritive value, use in cookery D) Spices and condiments: nutritive value, use in cookery E) Beverages	(12credits)
Unit IV	:	A) Food preservation-methods, techniques, principles and their applications-high temperature, low temperature, removal of moisture, irradiation and preservatives. B) Multi purpose foods, dehydrated foods, frozen foods, ready mixers. C) Food spoilage D) Improving nutritional quality of foods: Germination, Fermentation, Supplementation, Substitution, Fortification and enrichment	(14credits)
Unit V	:	Food Sanitation and hygiene A) Control and inspection B) Planning and implementation of training program for health personal.	(9credits)

Practicals

	Credits
I Standardization of weights and measures of various food items.	1
2. Cereals and pulse preparation.	2
B) Vegetable preparation.	2
D) Breakfast and snack preparations.	2
E) Milk preparation	1
F) Soups	
G) Bakery preparation	1
H) Beverages	1
J) Egg, fish and meat preparations	2

REFERENCES

1. Bamji MS, Krishnaswamy K, Brahmam GNV (2009). Textbook of Human Nutrition, 3rd edition.Oxford and IBH Publishing Co. Pvt. Ltd.
2. Srilakshmi (2010). Food Science, 5th Edition. New Age International Ltd.
3. Wardlaw MG, Insel PM (2004). Perspectives in Nutrition, Sixth Edition, Mosby.

I year II Semester
Paper CN 201 – INTRODUCTION TO FOOD SCIENCE
Model Question Paper

Time: 3 hrs. Max. Marks: 75

Part-A

Answer any FIVE questions. 5x5=25

1. What are basic five food groups? How do you use the food guide.
2. Describe the preparation and advantages of parboiled rice.
3. What is enzymatic browning? What measures would you take to prevent it?
4. What are the natural toxins present in pulses?
5. Explain lathyrism.
6. What is the significance of spices in cooking.
7. Explain the composition of milk.
8. What are multipurpose foods and their importance.

Part-B

Answer any FIVE questions. 5x10=50

1. a) Describe the various types of milk and milk products available in the market.

   (Or)

   b) Milk is a complete food discuss.

2. a) Discuss the nutritive value of nuts and oil seeds.

   (Or)

   b) Write different uses of nuts and oil seeds.

3. a) Draw the diagram of egg and explain its role in cookery.

   (Or)

   b) Write about selection of fresh egg and discuss egg processing methods.

4. a) Describe various methods of preserving food.

   (Or)

   b) Discuss the internal and external factors effect on nutritive value of foods.

5. a) How do you alter the tenderness of meat?

   (Or)

   b) Write changes during while cooking of meat.