

Programme Type (UG/PG): UG/ B.Sc. /B.Sc. Hons./B.Sc. Hons with Research of Food Nutrition and Dietetics

| Semester I | | | | | | | | | | | | |
|-----------------|-------------|--|------------------|----------------|------------------------------|----|---------------------------|----------|-------|-------------------------|----------|-------|
| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact hrs/ week) | | Evaluation Scheme (Marks) | | | Minimum Passing (Marks) | | |
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML101 | Principles of Human Nutrition-I | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML102 | Human Anatomy & Physiology-I | Lecture | 3 | 3 | - | 60 | 40 | 100 | | 16 | 40 |
| IKS | FND42IKL101 | Holistic medicine and wellness | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| AEC | MGM54AEL104 | Functional Marathi | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| OE | OE-1 | *OE-1 University Basket | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| OE | OE-2 | *OE-2 University Basket | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| VEC | MGM21VEL101 | Environmental Studies | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| VSC | FND42VSP101 | Practical Techniques In Human Nutrition | Practical | 2 | | 4 | 30 | 20 | 50 | | 8 | 20 |
| SEC | FND42SEP101 | Nutrition Lab-I | Practical | 2 | | 4 | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MMP101 | Key Skills for Nutrition and Dietetics I | Practical | 1 | - | 2 | 30 | 20 | 50 | | 8 | 20 |
| CC | MGM85CCP107 | Cultural Activities | Practical | 2 | | 4 | 50 | - | 50 | 20 | - | 20 |
| Total | | | | 22 | 15 | 14 | 380 | 220 | 600 | 20 | 88 | 240 |

Note: Nature of Course: L- Lecture, P-Practical, S-Seminar, J-Project, I-Internship, D-Dissertation,

Course Category: MM-Major Mandatory, ME-Major Elective, MI-Minor, OE-Generic / Open electives, VSC-Vocational skill course, SEC-Skill Enhancement course, AEC-Ability Enhancement course, IKS-Indian Knowledge system, VEC-Value Education course, OJT-On Job Training / Internship / Apprenticeship, FP-Field project, CEP-Community engagement and service, CC-Co – curricular course, RM-Research methodology, RP-Research project

| Semester II | | | | | | | | | | | | |
|-----------------|-------------|--|------------------|----------------|------------------------------|----|---------------------------|----------|-------|-------------------------|----------|-------|
| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact hrs/ week) | | Evaluation Scheme (Marks) | | | Minimum Passing (Marks) | | |
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML103 | Principles of Human Nutrition-II | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML104 | Human Anatomy & Physiology-II | Lecture | 3 | 3 | - | 60 | 40 | 100 | | 16 | 40 |
| MI | Minor | *Minor University Basket | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| AEC | MGM54AEL102 | Functional English | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| OE | OE-3 | *OE-3 University Basket | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| OE | OE-4 | *OE-4 University Basket | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| VEC | MGM56VEL102 | Constitution of India | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| VSC | FND42VSP102 | Techniques In Dietetics and Nutritional Research | Practical | 2 | | 4 | 30 | 20 | 50 | | 8 | 20 |
| SEC | FND42SEP102 | Nutrition Lab-II | Practical | 2 | | 4 | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MMP102 | Key Skills for Nutrition and Dietetics II | Practical | 1 | - | 2 | 30 | 20 | 50 | | 8 | 20 |
| CC | MGM82CCP103 | Sports | Practical | 2 | | 4 | 50 | - | 50 | 20 | - | 20 |
| Total | | | | 22 | 15 | 14 | 380 | 220 | 600 | 20 | 88 | 240 |

Semester III

| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact Hrs/ week) | | Evaluation Scheme (Marks) | | | Minimum Passing (Marks) | | |
|-----------------|-------------------------|---|------------------|----------------|------------------------------|-----------|---------------------------|------------|------------|-------------------------|-----------|------------|
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML201 | Nutrition through the life cycle- I | Lecture | 3 | 3 | - | 60 | 40 | 100 | - | 16 | 40 |
| MM | FND42MML202 | Food Safety Preservation and Legislation | Lecture | 2 | 2 | - | 30 | 20 | 50 | - | 08 | 20 |
| MM | FND42MML203 | Fundamentals of Food Science-I | Lecture | 2 | 2 | - | 30 | 20 | 50 | - | 08 | 20 |
| OE | OE-5 | *OE-5 University Basket | Lecture | 2 | 2 | - | 30 | 20 | 50 | - | 08 | 20 |
| MI | Minor | *Minor University Basket | Lecture | 3 | 3 | - | 60 | 40 | 100 | - | 16 | 40 |
| AEC | MGM54AEL103 | Functional Hindi | Lecture | 2 | 2 | - | 30 | 20 | 50 | - | 08 | 20 |
| MI | Minor | *Minor University Basket | Practical | 1 | - | 2 | 30 | 20 | 50 | - | 08 | 20 |
| VSC | FND42VSP201 | Practical of Nutrition through Life cycle | Practical | 2 | - | 4 | 30 | 20 | 50 | - | 08 | 20 |
| MM | FND42MMP201 | Practical of Food preservation | Practical | 1 | - | 2 | 30 | 20 | 50 | - | 08 | 20 |
| FP | FND42FPJ201 | Filed Project | Project | 2 | - | 4 | 50 | - | 50 | 20 | - | 20 |
| CC | MGM82CCP201 / 101 / 102 | Health and Wellness / National Cadet Crops / Yoga | Practical | 2 | - | 4 | 50 | - | 50 | 20 | - | 20 |
| Total | | | | 22 | 14 | 16 | 430 | 220 | 650 | 40 | 88 | 260 |

Semester IV

| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact Hrs/ week) | | Evaluation Scheme(Marks) | | | Minimum Passing(Marks) | | |
|-----------------|-----------------------------------|---|------------------|----------------|------------------------------|----|--------------------------|----------|-------|------------------------|----------|-------|
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML204 | Nutrition Diagnosis and intervention | Lecture | 2 | 2 | | 30 | 20 | 50 | - | 08 | 20 |
| MM | FND42MML205 | Nutrition through the life cycle II | Lecture | 3 | 3 | - | 60 | 40 | 100 | - | 16 | 40 |
| MM | FND42MML206 | Fundamentals of Food Science-II | Lecture | 2 | 2 | - | 30 | 20 | 50 | - | 08 | 20 |
| OE | OE-6 | *OE-6 University Basket | Lecture | 2 | 2 | - | 30 | 20 | 50 | - | 08 | 20 |
| MI | Minor | *Minor University Basket | Lecture | 3 | 3 | - | 60 | 40 | 100 | - | 16 | 40 |
| AEC | MGM54AEL203 | Communication Skill | Lecture | 2 | 2 | - | 30 | 20 | 50 | - | 08 | 20 |
| SEC | FND42SEP201 | Clinical Nutrition and Dietetics (Case Study) | Practical | 2 | - | 4 | 30 | 20 | 50 | - | 08 | 20 |
| MI | Minor | *Minor University Basket | Practical | 1 | - | 2 | 30 | 20 | 50 | - | 08 | 20 |
| MM | FND42MMP202 | Dietary Assessment Techniques for Dieticians | Practical | 1 | - | 2 | 30 | 20 | 50 | - | 08 | 20 |
| CEP | FND42CEP201 | Community Engagement Programme | Practical | 2 | - | 4 | 50 | - | 50 | 20 | - | 20 |
| CC | MGM82CCP104/ MGM73CCP105 / 106 | NSS / Fine Arts / Visual Arts | Practical | 2 | - | 4 | 50 | - | 50 | 20 | - | 20 |
| Total | | | | 22 | 14 | 16 | 430 | 220 | 650 | 40 | 88 | 260 |

| Third Year Semester V | | | | | | | | | | | | |
|-----------------------|-------------|---|------------------|----------------|------------------------------|----|---------------------------|----------|-------|-------------------------|----------|-------|
| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact hrs/ week) | | Evaluation Scheme (Marks) | | | Minimum Passing (Marks) | | |
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML301 | Sports Nutrition | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML302 | Nutritional Biochemistry | Lecture | 2 | 2 | - | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML303 | Medical Nutrition Therapy-I | Lecture | 3 | 3 | - | 60 | 40 | 100 | | 16 | 40 |
| ME | FND42MEL201 | Quality Food Products and Services | Lecture | 3 | 3 | - | 60 | 40 | 100 | | 16 | 40 |
| | FND42MEL202 | Entrepreneurship Development | | | | | | | | | | |
| MI | Minor | *Minor University Basket | Lecture | 3 | 3 | - | 60 | 40 | 100 | | 16 | 40 |
| VSC | FND42VSP301 | Principles & Methods of Food Preservation | Practical | 2 | | 4 | 30 | 20 | 50 | | 8 | 20 |
| MI | Minor | *Minor University Basket | Practical | 1 | - | 2 | 30 | 20 | 50 | | 8 | 20 |
| VSC | FND42VSP302 | MNT I Practical | Practical | 2 | - | 4 | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MMP301 | Practical on Biochemistry | Practical | 1 | - | 2 | 30 | 20 | 50 | | 8 | 20 |
| FP | FND42FPJ301 | Field Project | Practical | 2 | | 4 | 30 | 20 | 50 | | 8 | 20 |
| ME | FND42MEP201 | Quality of Food products | Practical | 1 | - | 2 | 30 | 20 | 50 | | 8 | 20 |
| | FND42MEP202 | Entrepreneurship Development | | | | | | | | | | |
| Total | | | | 22 | 13 | 18 | 420 | 280 | 700 | | 112 | 280 |

Semester VI

| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact hrs/ week) | | Evaluation Scheme (Marks) | | | Minimum Passing (Marks) | | |
|-----------------|-------------|---|------------------|----------------|------------------------------|----|---------------------------|----------|-------|-------------------------|----------|-------|
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML304 | New Era in Nutrition | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML305 | Food Microbiology | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML306 | Medical Nutrition Therapy-II | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| ME | FND42MEL203 | The Scientific Secrets of Deliciousness | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| | FND42MEL204 | Ayurvedic Diet Therapy | | | | | | | | | | |
| MI | Minor | *Minor University Basket | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| MI | Minor | *Minor University Basket | Practical | 2 | | 4 | 30 | 20 | 50 | | 8 | 20 |
| OJT | FND42JTP301 | On Job Training | Practical | 4 | | 8 | 60 | 40 | 100 | | 16 | 40 |
| MM | FND42MMP302 | Practical on Food Microbiology | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MMP303 | Medical Nutrition Therapy-II | Practical | 2 | | 4 | 30 | 20 | 50 | | 8 | 20 |
| ME | FND42MEP203 | The Scientific Secrets of Deliciousness | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| | FND42MEP204 | Ayurvedic Diet | | | | | | | | | | |
| | | | | 22 | 13 | 18 | 420 | 280 | 700 | | 112 | 280 |

| Semester VII | | | | | | | | | | | | |
|-----------------|--------------|---|------------------|----------------|-----------------------------|----|---------------------------|----------|-------|-------------------------|----------|-------|
| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact hrs/week) | | Evaluation Scheme (Marks) | | | Minimum Passing (Marks) | | |
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML401 | Medical Nutrition Therapy- III | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| MM | FND42MML402 | Family Meal Management | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| MM | FND42MML403 | Advance Nutrition & Functional Nutrition | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| MM | FND42MML404 | Gut Microbiology | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| ME | FND42M EL301 | Community Nutrition | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| | FND42M EL302 | Industrial Food Manufacture and Product Development | | | | | | | | | | |
| RM | FND42RML401 | Research Methodology | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| RM | FND42RMP401 | Research Methodology Lab | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| ME | FND42M EP301 | Community Nutrition Practical | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| | FND42M EP302 | Industrial Food Manufacture and Product Development Practical | | | | | | | | | | |
| MM | FND42MMP401 | Medical Nutrition Therapy- III Practical | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MMP402 | Family Meal Management Practical | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MMP403 | Advance Nutrition & Functional Nutrition Practical | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| | | | | 22 | 17 | 10 | 480 | 320 | 800 | | 128 | 320 |

| Semester VIII | | | | | | | | | | | | |
|-----------------|--------------|---|------------------|----------------|-----------------------------|----|---------------------------|----------|-------|-------------------------|----------|-------|
| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact hrs/week) | | Evaluation Scheme (Marks) | | | Minimum Passing (Marks) | | |
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML405 | Public Health Nutrition | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| MM | FND42MML406 | Effective Clinical case solving Report | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| MM | FND42MML407 | Science Behind Trending Diets | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| MM | FND42MML408 | Artificial Intelligence and Technology Tools in Nutrition | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| ME | FND42M EL303 | Diet counselling and Patient Care | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| | FND42M EL304 | Food Sanitation and Hygiene | | | | | | | | | | |
| OJT | FND42JTP401 | On Job Training | Training | 4 | | 8 | 60 | 40 | 100 | | 16 | 40 |
| ME | FND42MEP303 | Diet counselling and Patient Care | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| | FND42MEP304 | Food Sanitation and Hygiene | | | | | | | | | | |
| MM | FND42MMP404 | Public Health Nutrition Practical | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MMP405 | Case study of hospital internship | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MMP406 | Seminar (Case Presentation) | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| | | | | 22 | 14 | 16 | 450 | 300 | 750 | | 120 | 300 |

Level 6.0 Four year UG Honours Degree in major and minor (44+44+44+44) = 176 credits

First Year- Semester VII Honors with Research

| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact hrs/ week) | | Evaluation Scheme (Marks) | | | Minimum Passing (Marks) | | |
|-----------------|-------------|--|------------------|----------------|------------------------------|-----------|---------------------------|------------|------------|-------------------------|------------|------------|
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML401 | Bioethics regulatory & quality control I | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| MM | FND42MML402 | Biostatistics I | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML403 | Subject based case studies I | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML404 | Bioinformatics I | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| ME | FND42MEL301 | Evolutionary application I | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| | FND42MEL302 | Science Communication I | | | | | | | | | | |
| RM | FND42RML401 | Research Methodology | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| RM | FND42RMP402 | Research Methodology Lab | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| ME | FND42MEP301 | Evolutionary application Lab I | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| | FND42MEP302 | Science Communication Lab I | | | | | | | | | | |
| MM | FND42MMP401 | Subject based case studies seminar I | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| RP | FND42RPP401 | Research Project I | Practical | 4 | | 8 | 60 | 40 | 100 | | 16 | 40 |
| | | | | 22 | 15 | 14 | 420 | 280 | 700 | | 112 | 280 |

First Year- Semester VIII Honors with Research

| Course Category | Course Code | Course Title | Nature of Course | No. of Credits | Teaching (Contact hrs/week) | | Evaluation Scheme (Marks) | | | Minimum Passing (Marks) | | |
|-----------------|-------------|---|------------------|----------------|-----------------------------|-----------|---------------------------|------------|------------|-------------------------|------------|------------|
| | | | | | L | P | Internal | External | Total | Internal | External | Total |
| MM | FND42MML405 | Bioethics regulatory & quality control II | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| MM | FND42MML406 | Biostatistics II | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML407 | Subject based case studies II | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| MM | FND42MML408 | Bioinformatics II | Lecture | 2 | 2 | | 30 | 20 | 50 | | 8 | 20 |
| ME | FND42MEL302 | Evolutionary application II | Lecture | 3 | 3 | | 60 | 40 | 100 | | 16 | 40 |
| | FND42MEL304 | Science Communication II | | | | | | | | | | |
| ME | FND42MEP303 | Evolutionary application Lab II | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| | FND42MEP304 | Science Communication Lab II | | | | | | | | | | |
| MM | FND42MMP402 | Subject based case studies seminar II | Practical | 1 | | 2 | 30 | 20 | 50 | | 8 | 20 |
| RP | FND42RPP402 | Research Project II | Practical | 8 | | 16 | 120 | 80 | 200 | | 32 | 80 |
| | | | | 22 | 12 | 20 | 390 | 260 | 650 | | 104 | 260 |

Level 6.0 Four year UG Honours with research Degree in major and minor (44+44+44+44) = 176 credits

***[Students who secure 75% marks and above in the first six semesters and wish to undertake research at the undergraduate level can choose a research stream in the fourth year.]**