

<b>GANPAT UNIVERSITY</b>																
<b>CENTRE FOR HEALTH AND APPLIED SCIENCE (GUNI-CHAS)</b>																
<b>TEACHING AND EXAMINATION SCHEME</b>																
Program		Certificate	Branch	Health, Nutrition and Dietetics				Semester	II		Version	1.0.0.0				
Effective from		2021-22	Effective for batches admitted onwards				2021									
S. N	Subject Code	Subject Name	Theory / Practical	Teaching Scheme								Examination Scheme				
				Credit				Hours Per Week				Theory Marks		Internship Marks		Total Marks
				TH	TU	PR	Total	TH	TU	PR	Total	CE	SEE	CE	SEE	
1	CHND201L	Lab Work	Practical	-	-	4	4	-	-	08	08	-	-	80	120	200
2	CHND202I	Internship	Internship	-	-	-	16	-	-	32	32	-	-	160	240	400
		<b>Total</b>					<b>20</b>			<b>40</b>	<b>40</b>					<b>600</b>
<b>4 Month Internship</b>																

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Semester		II				Version		1.0.0.0			
Effective From Academic Year			2021-2022			Effective for the Batch Admitted In			2021		
Subject Code		CHND201L		Subject Name		Lab Work					
Teaching Scheme						Examination Scheme					
Per Week		Lecture		Practical	Total	Marks	CE	SEE	Total		
		Th	Tu	Pr							
Credit		-	-	4	4	Theory					
Hours		-	-	8	8	Practical	80	120	<b>200</b>		
<b>Pre-Requisites:</b>											
NIL											
<b>Course Outcomes:</b>											
CO1 Understand the working instructions in cooking											
CO2 Learn measuring and weighing dry ingredients and liquids for diet planing											
CO3 Acquire knowledge on basic microbiology practises and preparation of growth media											
CO4 Learn about the fundamentals of anatomical structures and physiology of human body											
CO5 Develop skills to conduct hygiene and sanitation practices in food preparation											
CO6 Plan a balanced menu through various stages and prepare dishes and beverages using cereals, pulses, fruits, vegetables, milk and milk products, egg, fish and meat.											
<b>Mapping of CO and PO</b>											
COs	PO -1	PO -2	PO -3	PO -4	PO -5	PO -6	PO -7	PSO-1	PSO-2	PSO-3	PSO-4
CO1	3	3	3	1	1	3	1	3	3	3	2
CO2	3	3	3	2	2	2	2	3	3	3	2
CO3	3	3	3	3	2	2	2	3	3	3	1
CO4	3	3	3	2	2	2	2	3	3	3	1
CO5	3	3	2	2	2	3	2	3	2	2	1
CO6	3	3	2	2	2	3	2	2	2	2	1
<b>Practical Syllabus:</b>											
1.	Estimation of calorific value of food										
2.	Computation of energy requirements on the basis of physical activity and adult consumption units.										
3.	Standardization of snacks and meals. Planning and preparation of balanced diets for the adults in family.										
4.	Working instructions in cooking laboratory.										
5.	Equipment, tools, weights and measures used in the kitchen.										
6.	Methods of measuring and weighing dry ingredients and liquids.										
7.	Preparation of dishes and beverages using cereals, pulses, fruits, vegetables, milk and milk products, egg, fish and meat.										
8.	Survey: Hygiene and Sanitation in kitchen , use of leftover foods.										
9.	Estimation of Haemoglobin by Sahli's Method										
10.	Microscopic study of different tissues, pancreas, stomach, small intestine, liver.										
11.	Preparation and sterilization of media for growth of microorganism										
12.	Isolation of bacteria by streak plate method, Serial dilution method										
13.	Identification of bacteria.										

14.	Introduction to the Basic Microbiology Laboratory Practices and Equipments
15.	Planning and preparation of balanced diet for adults, school going children, and preschool
16.	Planning and preparation of diets for pregnant and lactating women
17.	Planning and preparation of diets for special occasions - birthdays, festivals, packed lunches
18.	Planning and preparation of diets during selected disorders-typhoid, diarrhoea, constipation, hepatitis, hypertension, diabetes, over weight/obesity, under weight.
19.	Assessment of nutritional status of an individual/community using anthropometry.
20.	Assessment of nutritional status of an individual/community using dietary survey.
21.	Assessment of nutritional status of an individual/community using clinical signs and symptoms
22.	Planning, implementation and evaluation of nutrition education for specific target groups

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Effective From Academic Year			2021-2022		Effective for the Batch Admitted In			2021			
Subject Code	CHND202I		Subject Name		Internship (4 month)						
Teaching Scheme					Examination Scheme (Marks)						
Per Week	Lecture		Practical	Total	Marks	CE	SEE	Total			
	Th	Tu	Pr								
Credit	-	-	16	16	Theory	-	-	-			
Hours	-	-	32	32	Internship	160	240	400			
Pre-Requisites:											
NIL											
Course Outcomes:											
CO1 Understand the basic concept of food, nutrients their significance through various clients.											
CO2 Understand the in vivo effect of diet on metabolism, and excess of various nutrients.											
CO3 Learn the correlation between diet and diseases and plan a balanced menu for diseased conditions											
CO4 Acquire the skills to evaluate the causes, consequences and management of specific nutritional problems through hospital diet management.											
CO5 Developed the diet plan for therapeutic dietary interventions for individuals with different disease conditions											
Mapping of CO and PO											
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CO1	3	3	3	1	1	3	1	3	3	3	2
CO2	3	3	3	2	2	3	2	3	3	3	2
CO3	3	3	3	3	2	3	2	3	3	2	1
CO4	3	3	3	3	2	3	2	3	2	2	1
CO5	3	3	3	3	2	3	2	3	2	2	1