

PSG College of Arts & Science, Coimbatore – 14.

Scheme of Learning and Evaluation

Programme: BSc Nutrition & Dietetics (Aided)

| Course Code | Course Title | Course Category | Course Type | Part Type | Semester | Credits |
|-------------|---|-----------------|-------------|-----------|----------|---------|
| 22LAT101N | Tamil-I | ELECTIVE | THEORY | 1 | 1 | 3 |
| 22LAH101N | Hindi-I | ELECTIVE | THEORY | 1 | 1 | 3 |
| 22LAF101N | French-I | ELECTIVE | THEORY | 1 | 1 | 3 |
| 22EU101N | Communicative English-I: Interpersonal Communication | CORE | THEORY | 2 | 1 | 3 |
| 22NDU101N | Major-Food Science | CORE | THEORY | 3 | 1 | 3 |
| 22NDU102N | Major-Food Chemistry | CORE | THEORY | 3 | 1 | 3 |
| 22NDU103N | Major-Food Science Practical(Skill Based) | CORE | PRACTICAL | 3 | 1 | 2 |
| 22NDU104N | Minor (Interdisciplinary course)– Chemistry I (CH) | CORE | THEORY | 3 | 1 | 3 |
| 22NDU209N | Minor(Interdisciplinary course)- Chemistry Practical (CH) | CORE | PRACTICAL | 3 | 1 | 0 |
| 22LAT202N | Tamil-II | ELECTIVE | THEORY | 1 | 2 | 3 |
| 22LAH202N | Hindi-II | ELECTIVE | THEORY | 1 | 2 | 3 |
| 22LAF202N | FRENCH - II - FRENCH LANGUAGE & CULTURE - II | ELECTIVE | THEORY | 1 | 2 | 3 |
| 22EU202N | Communicative English-II: Academic Communication | CORE | THEORY | 2 | 2 | 3 |
| 22NDU205N | Principles of Nutrition | CORE | THEORY | 3 | 2 | 3 |
| 22NDU206N | Nutrition in Health | CORE | THEORY | 3 | 2 | 3 |
| 22NDU207N | Nutrition in Health Practical(Skill Based) | CORE | PRACTICAL | 3 | 2 | 2 |
| 22NDU208N | Chemistry I & II (CH) | CORE | THEORY | 3 | 2 | 4 |
| 22NDU209N | Chemistry Practical | CORE | PRACTICAL | 3 | 2 | 2 |
| 23AECU201 | Ability Enhancement Compulsory Course-I: Values and Ethics for Human Excellence | CORE | THEORY | 4 | 2 | 2 |
| 22LAT303N | Tamil-III | ELECTIVE | THEORY | 1 | 3 | 3 |
| 22LAH303N | Hindi-III | ELECTIVE | THEORY | 1 | 3 | 3 |
| 22LAF303N | French-III | ELECTIVE | THEORY | 1 | 3 | 3 |
| 22EU303N | Communicative English-III: Developing English Language Skills Through Literature | CORE | THEORY | 2 | 3 | 3 |
| 22NDU310N | Major-Human Physiology | CORE | THEORY | 3 | 3 | 4 |
| 22NDU311N | Major-Food Processing | CORE | THEORY | 3 | 3 | 3 |
| 22NDU312N | Minor-Interdisciplinary Course- Mathematics(MA) | CORE | THEORY | 3 | 3 | 4 |
| 22AECU302 | Ability Enhancement Compulsory Course-II: Environmental Studies & Sustainable Development Goals | CORE | THEORY | 4 | 3 | 2 |
| 22LAT404N | Tamil-IV | ELECTIVE | THEORY | 1 | 4 | 3 |

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| 22LAH404N | Hindi-IV | ELECTIVE | THEORY | 1 | 4 | 3 |
| 22LAF404N | FRENCH - IV FRENCH & FRANCOPHONE LITERATURE & ADVANCED GRAMMAR-II | ELECTIVE | THEORY | 1 | 4 | 3 |
| 22EU404N | Communicative English-IV:English for Career | CORE | THEORY | 2 | 4 | 3 |
| 22NDU413N | Diet Therapy | CORE | THEORY | 3 | 4 | 4 |
| 22NDU414 | Basic Computer Science Practical (Skill Based) | CORE | PRACTICAL | 3 | 4 | 2 |
| 22NDU415N | Nutrition Practical(Skill Based) | CORE | PRACTICAL | 3 | 4 | 2 |
| 22NDU416N | Biochemistry | CORE | THEORY | 3 | 4 | 5 |
| 22SECU401 | Skill Enhancement Course-I:Information Security | CORE | THEORY | 4 | 4 | 2 |
| 22NDU517 | Major-Food Microbiology | CORE | THEORY | 3 | 5 | 4 |
| 22NDU518 | Major-Food Preservation | CORE | THEORY | 3 | 5 | 4 |
| 22NDU519 | Major-Institutional Food Management | CORE | THEORY | 3 | 5 | 4 |
| 22NDU520 | Major-Food Service Management Practical And Internship | CORE | PRACTICAL | 3 | 5 | 3 |
| 22NDU521 | Major-Food Processing Practical | CORE | PRACTICAL | 3 | 5 | 3 |
| 22NDU522A | Major Elective Course-I-Food Product Development & Packaging | CORE | THEORY | 3 | 5 | 4 |
| 22NDU523 | Dietetics Internship & Viva | CORE | PRACTICAL | 3 | 5 | 3 |
| 22SECU502 | Skill Enhancement Course-II:Indian Knowledge System [Computer based Test] | CORE | THEORY | 4 | 5 | 2 |
| 22NDU625 | Food Service Management | CORE | THEORY | 3 | 6 | 3 |
| 22NDU626 | Food Cost Control & Accountancy | CORE | THEORY | 3 | 6 | 3 |
| 22NDU627 | Community Nutrition | CORE | THEORY | 3 | 6 | 3 |
| 22NDU628 | Food Safety & Quality Control | CORE | THEORY | 3 | 6 | 3 |
| 22NDU629 | Functional Foods & Nutraceuticals | CORE | THEORY | 3 | 6 | 3 |
| 22NDU630A | Major Elective Course-II Performance Nutrition | CORE | THEORY | 3 | 6 | 4 |
| 22NDU631 | Biochemistry Practical | CORE | PRACTICAL | 3 | 6 | 2 |
| 22NDU632 | Project / Innovation / Startup | CORE | PROJECT | 3 | 6 | 6 |