

**B.SC NUTRITION,FOOD SERVICE MANAGEMENT & DIETETICS PROGRAMME**  
**SCHEME OF LEARNING AND EVALUATION**  
**(For the students admitted in the academic year 2025 – 2026 & onwards)**  
**Outcome Based Curriculum Framework with CBCS**

Course Code	Course Title	Course Category	Course Type	Part Type	Lecture Hours	Tutorial Hours	Practical Hours	Course Credits	Max CA Marks	Max CE Marks	Total Marks
<b>SEMESTER - I</b>											
25LAT101	TAMIL-I	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAH101	HINDI-I	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAF101	FRENCH-I FRENCH CULTURE & COMMUNICATION - I	ELECTIVE	THEORY	1	5	1	0	3	25	75	100
25EU101	COMMUNICATIVE ENGLISH-I: INTERPERSONAL COMMUNICATION	CORE	THEORY	2	6	0	0	3	25	75	100
25NDU101	FOOD SCIENCE	CORE	THEORY	3	4	1	0	3	25	75	100
25NDU102	FOOD CHEMISTRY	CORE	THEORY	3	4	0	0	3	25	75	100
25NDU103	CHEMISTRY - I	CORE	THEORY	3	3	1	0	3	25	75	100
25NDU104	PRACTICAL - I FOOD SCIENCE (SKILL BASED)	CORE	PRACTICAL	3	0	0	3	2	40	60	100
25NDU209	PRACTICAL - III CHEMISTRY (SKILL BASED)	CORE	PRACTICAL	3	0	0	2	0	0	0	0
<b>SEMESTER - II</b>											
25LAT202	TAMIL-II	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAH202	HINDI-II	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAF202	FRENCH-II FRENCH CULTURE & COMMUNICATION - II	ELECTIVE	THEORY	1	5	1	0	3	25	75	100
25EU202	COMMUNICATIVE ENGLISH-II: ACADEMIC COMMUNICATION	CORE	THEORY	2	4	0	0	3	25	75	100
25NDU205	PRINCIPLES OF NUTRITION	CORE	THEORY	3	4	1	0	3	25	75	100
25NDU206	NUTRITION IN HEALTH	CORE	THEORY	3	4	0	0	3	25	75	100
25NDU207	CHEMISTRY II	CORE	THEORY	3	3	1	0	4	25	75	100
25NDU208	PRACTICAL II NUTRITION IN HEALTH (SKILL BASED)	CORE	PRACTICAL	3	0	0	3	2	40	60	100
25NDU209	PRACTICAL - III CHEMISTRY (SKILL BASED)	CORE	PRACTICAL	3	0	0	2	2	40	60	100
25AECU201	ABILITY ENHANCEMENT COMPULSORY COURSE-I: (VALUES, ETHICS, HEALTH & WELLNESS FOR HUMAN EXCELLENCE)	CORE	THEORY	4	0	2	0	2	100	0	100
25PSEU201	PROFESSIONAL SKILL ENHANCEMENT-I	CORE	THEORY	4	2	0	0	2	100	0	100
<b>SEMESTER - III</b>											
25LAT303	TAMIL-III	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAH303	HINDI-III	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAF303	FRENCH-III	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25EU303	COMMUNICATIVE ENGLISH-III: DEVELOPING ENGLISH LANGUAGE SKILLS THROUGH LITERATURE	CORE	THEORY	2	6	0	0	3	25	75	100
25NDU310	HUMAN PHYSIOLOGY	CORE	THEORY	3	4	1	2	3	25	75	100
25NDU311	FOOD PROCESSING	CORE	THEORY	3	4	1	0	3	25	75	100
25NDU312	MATHEMATICS (MA)	CORE	THEORY	3	3	1	0	4	25	75	100
25AECU302	ABILITY ENHANCEMENT COMPULSORY COURSE-II: ENVIRONMENTAL STUDIES & SUSTAINABLE DEVELOPMENT GOALS	CORE	THEORY	4	2	0	0	2	100	0	100
<b>SEMESTER - IV</b>											
25LAT404	TAMIL-IV	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25LAH404	HINDI-IV	ELECTIVE	THEORY	1	6	0	0	3	25	75	100

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25LAF404	FRENCH-IV	ELECTIVE	THEORY	1	6	0	0	3	25	75	100
25EU404	COMMUNICATIVE ENGLISH-IV: ENGLISH FOR CAREER	CORE	THEORY	2	4	0	0	3	25	75	100
25NDU413	DIET THERAPY	CORE	THEORY	3	3	1	2	4	25	75	100
25NDU414	BIOCHEMISTRY	CORE	THEORY	3	4	1	0	5	25	75	100
25NDU415	PRACTICAL IV (BASIC COMPUTER SCIENCE PRACTICAL) [SKILL BASED]	CORE	PRACTICAL	3	0	0	2	2	100	0	100
25NDU416	PRACTICAL V - (NUTRITION PRACTICAL) [SKILL BASED]	CORE	THEORY	3	0	0	3	2	40	60	100
25SECU401	SKILL ENHANCEMENT COURSE-I: INFORMATION SECURITY	CORE	THEORY	4	2	0	0	2	100	0	100
25PSEU402	PROFESSIONAL SKILL ENHANCEMENT-II	CORE	THEORY	4	2	0	0	2	100	0	100
<b>SEMESTER - V</b>											
25NDU517A	MAJOR ELECTIVE COURSE I - FOOD PRODUCT DEVELOPMENT & PACKAGING	ELECTIVE	THEORY	3	4	1	0	4	25	75	100
25NDU517B	MAJOR ELECTIVE COURSE I -BAKERY AND CONFECTIONERY	ELECTIVE	THEORY	3	4	1	0	4	25	75	100
25NDU518	FOOD MICROBIOLOGY	CORE	THEORY	3	4	1	2	4	25	75	100
25NDU519	FOOD PRESERVATION	CORE	THEORY	3	3	1	0	4	25	75	100
25NDU520	INSTITUTIONAL FOOD MANAGEMENT	CORE	THEORY	3	4	1	0	4	25	75	100
25NDU521	PRACTICAL VI - (FOOD SERVICE MANAGEMENT PRACTICAL & INTERNSHIP) [SKILL BASED]	CORE	PRACTICAL	3	0	0	4	3	100	0	100
25NDU522	PRACTICAL VII - (FOOD PROCESSING PRACTICAL) [SKILL BASED]	CORE	PRACTICAL	3	0	0	3	3	100	0	100
25NDU523	DIETETICS INTERNSHIP & VIVA	CORE	TRAINING	3	0	0	0	3	100	0	100
25NDU524	TRANS DISCIPLINARY COURSE	ELECTIVE	THEORY	3	2	0	0	2	100	0	100
25SECU502	SKILL ENHANCEMENT COURSE-II: INDIAN KNOWLEDGE SYSTEM [COMPUTER BASED TEST]	CORE	THEORY	4	0	0	0	2	0	100	100
<b>SEMESTER - VI</b>											
25NDU625A	MAJOR ELECTIVE COURSE II - PERFORMANCE NUTRITION	ELECTIVE	THEORY	3	3	0	2	4	25	75	100
25NDU625B	MAJOR ELECTIVE COURSE II - NUTRITION & MENTAL HEALTH	ELECTIVE	THEORY	3	3	0	2	4	25	75	100
25NDU626	FOOD SERVICE MANAGEMENT	CORE	THEORY	3	3	1	0	3	25	75	100
25NDU627	FOOD COST CONTROL AND ACCOUNTANCY	CORE	THEORY	3	3	1	0	3	25	75	100
25NDU628	COMMUNITY NUTRITION	CORE	THEORY	3	3	1	0	3	25	75	100
25NDU629	FOOD SAFETY AND QUALITY CONTROL	CORE	THEORY	3	3	1	0	3	25	75	100
25NDU630	FUNCTIONAL FOODS AND NUTRACEUTICALS	CORE	THEORY	3	3	1	0	3	25	75	100
25NDU631	PRACTICAL VIII- BIOCHEMISTRY (Skill Based)	CORE	PRACTICAL	3	0	0	3	2	40	60	100
25NDU632	PROJECT/INNOVATION/STARTUP	CORE	PROJECT	3	0	0	0	4	40	60	100
25PCSUNDU	PROFESSIONAL COMPETENCY SKILL PRECISION NUTRITION	CORE	THEORY	4	2	0	0	2	100	0	100