

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 2016 -2017)

B. Sc. CBCN

Course :B.Sc

Subject : Clinical Nutrition and Dietetic

Semester	Part	Course Code	Course	No. of Hours		Credits	IA	ES	Total Marks (100)	
				T	P					
Semester II	Part 1		Language 1	4	-	4	25	75	100	
			Language 2	4	-	4	25	75	100	
	SK/FC		F.C-3 Information & Communication Technology (ICT) – 1	2	-	2	-	50	50	
			F.C-4 Communication and Soft Skills (CSS) - 1	2	-	2	-	50	50	
	Part 2	Paper CN 201	Introduction to food science	4	-	4	25	75	100	
			Introduction to food science	-	3	2	-	50	50	
		Paper CN 202	Biochemistry II	4	-	4	25	75	100	
			Biochemistry II Practicals	-	3	2	-	50	50	
		Paper CN 203	Chemistry II	4	-	4	25	75	100	
			Chemistry II Practicals	-	3	2	-	50	50	
				Total Marks	24	09	30	-	-	750

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.
- 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.
- 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
- 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
- Unit V : Food Sanitation and hygiene
A) Control and inspection
B) Planning and implementation of training program for health personal.

Practicals

I Standardization of weights and measures of various food items.

2. Cereals and pulse preparation.

B) Vegetable preparation.

D) Breakfast and snack preparations.

E) Milk preparation

F) Soups

G) Bakery preparation

H) Beverages

J) Egg, fish and meat preparations

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.
Each question carries 5 marks**

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 All FIVE questions.
Each question carries 10 marks**

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.