

BHARATHIAR UNIVERSITY , COIMBATORE
B.Sc. FOOD SCIENCE AND NUTRITION WITH COMPUTER APPLICATIONS
SCHEME OF EXAMINATION - CBCS PATTERN (AFFILIATED COLLEGES)
For the students admitted during the academic year 2010 – 2011 batch onwards

Part	Study Components	Course title	Ins. hrs/ week	Examinations			Credit	
				Dur.Hrs.	CIA	Marks		Total Marks
	Semester I							
I	Language – I		6	3	25	75	100	4
II	English – I		6	3	25	75	100	4
III	Core Paper I - Principles of Nutrition		4	3	25	75	100	4
	Core Paper II - Basics of Computer Science in Nutrition		3	3	25	75	100	4
	Core Practical I Basics of Computer Science in Nutrition		3	3	20	30	50	2
	Allied A : Chemistry I		4	3	20	55	75	3
	Allied Practical		2	-	-	-	-	-
IV	Environmental Studies #		2	-	-	50	50	2
	Semester II							
I	Language – II		6	3	25	75	100	4
II	English – II		6	3	25	75	100	4
III	Core Paper III - Food Science		3	3	25	75	100	4
	Core Practical II Food Science Practical		3	3	20	30	50	2
	Core Paper IV Human Physiology		4	3	25	75	100	4
	Allied A : Chemistry II		4	3	20	55	75	3
	Allied Practical (Chemistry)		2	3	20	30	50	2
IV	Value Education – Human Rights #		2	3	-	50	50	2
	Semester III							
I	Language – III		6	3	25	75	100	4
II	English – III		6	3	25	75	100	4
III	Core Paper V - Family Meal Management		4	3	25	75	100	4
	Core Practical III - Computer Applications in Family Meal Management		2	3	20	30	50	2
	Allied B: Paper I – Bio-Chemistry - I		3	3	20	55	75	3
	Allied Practical - Bio-Chemistry		2	-	-	-	-	-
IV	Skill based Subject I – Clinical Nutrition		3	3	20	55	75	3
	Tamil @ / Advanced Tamil# (OR) Non-major elective - I (Yoga for Human Excellence)# / Women's Rights#		2	3	50	50	50	2

Semester IV							
I	Language – IV	6	3	25	75	100	4
II	English – IV	6	3	25	75	100	4
III	Core Paper VI Dietetics	4	3	25	75	100	4
	Core Practical – IV Computer Applications in Dietetics	3	3	20	30	50	2
	Allied B : Paper II – Bio – Chemistry - II	4	3	20	55	75	3
	Allied Practical - Bio – Chemistry	2	3	20	30	50	2
IV	Skill based Subject 2 - Life style and chronic diseases	3	3	20	55	75	3
	Tamil @ /Advanced Tamil # (OR) Non-major elective -II (General Awareness #)	2	3	50		50	2
Semester V							
III	Core Paper VII Food Microbiology	6	3	25	75	100	4
	Core Paper VIII Quantity Food Service and Physical Facilities	5	3	25	75	100	4
	Core Paper IX Community Nutrition	5	3	25	75	100	4
	Practical V - Nutrition Practical	3	3	20	30	50	2
	Practical VI : Computerised Database Management in Nutrition	3	3	20	30	50	2
	Elective 1	3	3	20	55	75	3
IV	Skill based Subject 3 Hospital Food service	3	3	20	55	75	3
Semester VI							
III	Core Paper X – Food Service Management - Theory Practical	5 2	3 3	20 10	55 15	100	4
	Core Paper XI – Post Harvest Technology	6	3	25	75	100	4
	Elective – II	6	3	20	55	75	3
	Elective – III	5	3	20	55	75	3
	Practical VII : Food Preservation and Quality Control	3	3	30	45	75	3
IV	Skill Based Subject 4 - Health and Fitness	3	3	20	55	75	3
	Skill Based Subject 5 Dietary Internship report and viva	-	-	-	-	50**	2
V	Extension Activities @	-	-	50	-	50	2
	Total					3500	140

** One month internship in Dietary Department in the summer vacation after II year of study. For Viva : 10 marks & report : 40 marks.

@ No University Examinations. Only Continuous Internal Assessment (CIA)

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List of Elective papers (Colleges can choose any one of the paper as electives)		
Elective – I	A	Bakery *
	B	Nutrition in Emergencies
Elective – II	A	Food Preservation
	B	Food Hygiene Sanitation
Elective - III	A	Food Quality Control
	B	Food Packaging

* Training in Bakery for 15 days in semester break of V Semester compulsory to earn the 3 credits.
Minimum ten practical exercises per paper per semester

Note : The syllabi for the above papers be the same as prescribed for the academic year 2008-09.