**BHARATHIAR UNIVERSITY: COIMBATORE 641 046**

**B.Sc., FOOD SCIENCE AND NUTRITION Revised Curriculum**

*(For the students admitted during the academic year 2022– 23 onwards)*

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| **Course code** | **Title of the Course** | **Credit** | **HOURS** | **Hours** | **Maximum Marks** |
| **Theory** | **Practical** | **CIA** | **ESE** | **Total Marks** |
| **FIRST SEMESTER** |  |  |  |  |  |  |  |
| **I** | Language – I | 4 | 6 | 3 | - | 50 | 50 | 100 |
| **II** | English – I | 4 | 6 | 3 | - | 50 | 50 | 100 |
| **III** | Core paper – I Food Science | 4 | 4 | 3 | - | 50 | 50 | 100 |
|  | Core paper – II Chemistry of Foods | 4 | 3 | 3 | - | 50 | 50 | 100 |
|  | Core practical – I Food SciencePractical | 2 | 3 | - | 3 | 25 | 25 | 50 |
|  | Allied A: Chemistry I | 3 | 4 | 3 | - | 30 | 45 | 75 |
|  | Allied Practical – Chemistry | - | 2 | - | - | - | - | - |
| **IV** | Environmental Studies # | 2 | 2 | 3 | - | - | 50 | 50 |
| **Total** | **23** | **30** | **18** | **3** | **255** | **320** | **575** |
| **SECOND SEMESTER** |  |  |  |  |  |  |  |
| **I** | Language – II | 4 | 6 | 3 | - | 50 | 50 | 100 |
| **II** | English – II | 2 | 3 | 3 | - | 25 | 25 | 50 |
|  | Language Proficiency for Employability  | 2 | 3 | - | - | 25 | 25 | 50\*\*\* |
| [http://kb.naanmudhalvan.in/Special:Filepath/Cambridge\_Course\_Details.pdf](http://kb.naanmudhalvan.in/Special%3AFilepath/Cambridge_Course_Details.pdf) |
| **III** | Core paper – III Human Physiology | 4 | 4 | 3 | - | 50 | 50 | 100 |
|  | Core practical – II HumanPhysiology Practical | 2 | 2 | - | 3 | 25 | 25 | 50 |
|  | Core paper – IV Principles ofNutrition | 4 | 4 | 3 | - | 50 | 50 | 100 |
|  | Allied A: Chemistry II | 3 | 4 | 3 | - | 30 | 45 | 75 |
|  | Allied Practical – Chemistry | 2 | 2 | - | 3 | 25 | 25 | 50 |
| **IV** | Value Education – Human Rights# | 2 | 2 | 3 | - | - | 50 | 50 |
| **Total** | **25** | **30** | **18** | **6** | **280** | **345** | **625** |
| **THIRD SEMESTER** |  |  |  |  |  |  |  |
| **I** | Language – III | 4 | 6 | 3 | - | 50 | 50 | 100 |
| **II** | English – III | 4 | 6 | 3 | - | 50 | 50 | 100 |
| **III** | Core paper – V Nutrition in Health | 4 | 5 | 3 | - | 50 | 50 | 100 |
|  | Core practical – III Family MealManagement | 2 | 3 | - | 3 | 25 |  | 50 |
|  | Allied B: Bio Chemistry I | 3 | 3 | 3 | - | 30 | 45 | 75 |
|  | Allied Practical - Bio Chemistry | - | 2 | - | - | - | - | - |
| **IV** | Skill based subject 1- Textile Scienceand Basic sewing | 3 | 3 | 3 | - | 30 | 45 | 75 |
|  | Tamil @/Advanced Tamil# (OR) Non-major elective - 1(Yoga for Human Excellence)#/Women’s Rights# | 2 | 2 | 3 | - | - | 50 | 50 |
|  | NM: Digital Skills for Employability | 2 | - | - | - | 25 | 75 | 100 |
| **Total** | **24** | **30** | **18** | **3** | **260** | **390** | **650** |

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|  | **FOURTH SEMESTER** |
| **I** | Language – IV | 4 | 6 | 3 | - | 50 | 50 | 100 |
| **II** | English – IV | 4 | 6 | 3 | - | 50 | 50 | 100 |
| **III** | Core Paper VI – Clinical Nutrition and Dietetics | 4 | 5 | 3 | - | 50 | 50 | 100 |
|  | Core Practical – IV Dietetics Practical | 2 | 3 | - | 3 | 25 | 25 | 50 |
|  | Allied B: Paper II-Bio-Chemistry –II | 3 | 4 | 3 | - | 30 | 45 | 75 |
|  | Allied Practical – Bio-Chemistry | 2 | 2 | - | 3 | 25 | 25 | 50 |
| **IV** | Skill based Subject 2 - Interior Design | 2 | 2 | 3 | - | 25 | 25 | 50 |
|  | NAAN MUTHALVAN-Digital Skills for Employability – Office Fundamentals  | 2 | 1 | - | - | 25 | 25 | 50\*\*\* |
| [http://kb.naanmudhalvan.in/Special:Filepath/Microsoft\_Course\_Details.xlsx](http://kb.naanmudhalvan.in/Special%3AFilepath/Microsoft_Course_Details.xlsx) |
|  | Tamil @/Advanced Tamil#(OR) Non-major elective –II ( General Awareness) | 2 | 2 | 3 | - | - | 50 | 50 |
| **Total** | **25** | **30** | **18** | **6** | **305** | **320** | **625** |
| **Semester V** |  |  |  |  |  |  |  |
| **III** | Core Paper VII Food Microbiology | 4 | 6 | 3 | - | 50 | 50 | 100 |
|  | Core Paper VIII Post Harvest Technology | 4 | 5 | 3 | - | 50 | 50 | 100 |
|  | Core Paper IX Community Nutrition | 4 | 5 | 3 | - | 50 | 50 | 100 |
|  | Practical V- Nutrition Practical | 2 | 3 | - | 3 | 25 | 25 | 50 |
|  | Practical VI - Computerized Database Management In Home Science | 2 | 3 | - | 3 | 25 | 25 | 50 |
|  | Elective I | 3 | 5 | 3 | - | 30 | 45 | 75 |
|  | Skill based Subject 3- Food Safety And Quality Control | 2 | 3 | 3 | - | 25 | 25 | 50 |
|  | NM: Advanced Technology for Employability in Life Science | 2 | - | - | - | 25 | 75 | 100 |
| **Total** | **23** | **30** | **15** | **6** | **280** | **245**  | **625** |
| **Semester VI** |  |  |  |  |  |  |  |
| **III** | Core Paper X – Food Service Management | 4 | 6 | 3 | - | 50 |  50 | 100 |
|  | Core Paper XI – Food Preservation and Processing | 4 | 6 | 3 | - | 50 |   50 | 100 |
|  | Elective – II | 3 | 6 | 3 | - | 30 | 45 | 75 |
|  | Elective – III | 3 | 6 | 3 | - | 30 | 45 | 75 |
|  | Practical VII: Food Preservation and Quality Control | 3 | 3 | - | 3 | 30 |  45 | 75 |
| **IV** | Skill Based Subject 4- Health, Fitness and sports nutrition |  3 | 3 | 3 | - | 30 |  45 | 75 |
|  | Skill Based Subject 5- Dietary Internship report and viva | 2 | - | - | - | 50 | - | 50\*\* |
|  | Employment readiness – Naan muthalvan scheme | - | - | - | - | - | - | - |
| **V** | Extension Activities@ | 2 | - | - | - | 50 | - | 50 |
|  | **Total** | **24** | **30** | **15** | **3** | **320** | **280** | **600** |
|  | **Grand Total** | **144** | **180** | **129** | **27** | **1660** | **2040** | **3700** |

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

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

 \*\*\*English II University examination will be conducted for 50 marks(As per existing pattern of Examination) and it will be converted to 25 marks.

\*\*\*Naan muthalvan – skill course – external 25 marks will be assessed by industry and internal will be conducted by the respective course teacher.

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| **List of Elective papers (Colleges can choose any one of the paper as electives)** |
| Elective-I | **A** | Bakery \* |
|  | **B** | Food Product Development and Entrepreneurship |
| Elective-II | **A** | Quality Food Service and Physical Facilities |
|  | **B** | Human Development |
| Elective-III | **A** | Family Resource Management |
|  | **B** | Food Packaging |

# \*Training in a Bakery for 15 days in semester break of V semester compulsory to earn 3 credits.

# Minimum ten practical exercises per paper per semester

U**nit VI, included all the papers, will not come under question paper setting**

Add on courses to be undertaken by the students in V and VI semesters (2 credits allotted)

1. Food Processing Techniques III Semester

2. Marketing strategies / Diet counseling V Semester