

UNIVERSITY OF GOUR BANGA

**(Established under West Bengal Act XXVI of 2007) N.H.-34 (Near Rabindra Bhawan), P.O.: Mokdumpur, Dist.: Malda,
West Bengal, Pin-732 103**

CHOICE BASED CREDIT SYSTEM B.Sc. FOOD AND NUTRITION HONOURS

Course Structure

Scheme for CBCS in B.Sc. Honours Program- Food and Nutrition

ACADEMIC SEMESTERS	DISCIPLINE CORE (DC) (4+2=6)	DISCIPLINR SPECIFIC ELECTIVE (DSE) (4+2=6)	GENERIC ELECTIVE (GE) (4+2=6)	ABILITY ENHANCEMENT COMPULSORY (AEC) (2)	SKILL ENHANCEMENT COURSE (SEC) (2)	CREDITS	MARKS
SEM-I	DC 1: Human Physiology -I	-	GE-1	ENVS		20	200
	DC 2: Nutritional Importance of Foods	-	Nutritional Importance of Foods				
SEM-II	DC 3: Human Physiology – II	-	GE-2	Communicative English/ Bengali MIL		20	200
	DC 4: Physiology of Nutrition	-	Physiology of Nutrition				
SEM-III	DC 5: Biochemistry	-	GE-3 Nutrition and phases of Life			24	200
	DC 6 : Nutrition and phases of Life	-					
	DC 7: Therapeutic Diet – I	-					
SEM-IV	DC 8: Nutritional Assessment Programme	-	GE-4 Nutritional Assessment Programme			24	200
	DC 9 : Epidemilogy and Community Nutrition	-					
	DC 10: Therapeutic Diet – II	-					
SEM-V	DC 11. Food Microbiology	DSE-1: Human Pathology <u>OR</u> Therapeutic Nutrition and Critical Care	-		SEC-1	26	250
	DC 12: Medical Microbiology	DSE-2: Molecular Biology <u>OR</u> Biophysics and Bioinstrumentation	-				
SEM-VI	DC 13: Nutraceutical and Functional Food	DSE-3: Biostatistics and Bioinformatics <u>OR</u> Concept of Research and Health Management	-		SEC-2	26	250
	DC 14. Food Safety and Standard	DSE-4: Food Spoilage and Food Preservation <u>OR</u> Entrepreneurship and Small Catering Units	-				
TOTAL						140	1300

- Students pursuing DC in Food and Nutrition will have to opt for SEC and DSE in Food and Nutrition only
- GE subject must be different from DSC in Food and Nutrition (Botany / Chemistry/Zoology/Physiology)

Marks and Question type distribution for Food and Nutrition (Honours) course of studies

No. of Courses	Total Credit	Total Marks	Full Marks of Each Course	Internal Assessment (IA)		End Semester Examination (ESE)		
				Attendance (4%)	Cont. Evaluation (6%)	Theoretical		Practical
						Descriptive	MCQ	
DC 14 courses	14x6=84	14x50=700	50	4+6=10		25	nil	15
DSE 04 Courses	4x6=24	4x50=200	50	4+6=10		25	nil	15
GE 04 Courses	4x6=24	4x50=200	50	4+6=10		25	nil	15
SE 02 Courses	2x2=4	2x50=100	50	4+6=10		40	nil	nil
AEC-1 (ENVS)	1x2=2	1x50=50	50	10 project		nil	40	nil
AEC-2 Communicative Bengali/English	1x2=2	1x50=50	50	4+6=10		nil	40	nil
Grand Total	140	1300	-	-		-	-	-

- **DISCIPLINE CORE (DC)**
- **DISCIPLINE SPECIFIC ELECTIVE (DSE)**
- **GENERIC ELECTIVE (GE)**
- **SKILL ENHANCEMENT COURSE (SEC)**
- **ABILITY ENHANCEMENT COMPULSORY (AEC)**

DETAILED COURSE STRUCTURE DISCIPLINE CORE (DC)

YEAR 1

SEMESTER I

DC 1: Human Physiology-I (Theory) (Total Lectures 60)

DC2: Nutritional Importance of Foods (Theory) (Total Lectures 60)

SEMESTER II

DC 3: Human Physiology-II (Total Lectures 60)

DC 4: Physiology of Nutrition (Theory) (Total Lecture 60)

YEAR 2

SEMESTER III

DC 5: Biochemistry (Theory) (Total Lecture 60)

DC 6: Nutrition and phases of Life (Theory) (Total Lecture 60) DC 7: Therapeutic Diet – I (Theory) (Total Lecture 60)

SEMESTER IV

DC 8: Nutritional Assessment Programme (Theory) (60 Lectures)

DC 9: Epidemiology and Community Nutrition (Theory) (60 Lectures) DC 10: Therapeutic Diet – II (Theory) (60 Lectures)

YEAR 3

SEMESTER V

DC 11: Food Microbiology (Theory) (60 Lectures) DC 12: Medical Microbiology (Theory) (60 Lectures)

SEMESTER VI

DC 13: Nutraceutical and Functional Food (Theory) (Total Lectures 60) DC 14. Food Safety and Standard (Theory) (60 Lectures)

DISCIPLINE SPECIFIC ELECTIVE (DSE)

YEAR 3: SEMESTER V: DSE-1 and DSE-2, SEMESTER VI: DSE-3 and DSE-4 (Project)

(Any three from the following; One each for each DSE course)

DSE 1 : Human Pathology OR

Therapeutic Nutrition and Critical Care DSE 2 : Molecular Biology OR

Biophysics and Bioinstrumentation

DSE 3 : Biostatistics and Bioinformatics OR Concept of Research and Health Management

DSE 4 : Food Spoilage and Food Preservation OR Entrepreneurship and Small Catering Units

GENERIC ELECTIVES (GE)

YEAR 1: SEMESTER I: GE-1; SEMESTER II: GE-2 YEAR 2: SEMESTER III: GE- 3; SEMESTER IV: GE-4

(Any four from the following; One each for each GE course)

GE 1 : Nutritional Importance of Foods **GE 2 : Physiology of Nutrition**

GE 3 : Nutrition and phases of Life

GE 4 : Nutritional Assessment Programme

SKILL ENHANCEMENT COURSES (SEC)

YEAR 3: SEMESTER V: SE- 1, SEMESTER VI: SE-2

(Any two from the following; One each for each SE course)

SEC 1 : Technology of Fruits and Vegetables OR Environment Management and Public Health

SEC 2 : Rural Technology and Public Welfare OR Immunology, Toxicology