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 SYSTEMB.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 Nutritional Importance of Foods**	**ENVS**		**20**	**200**
	DC 2: Nutritional Importance of Foods	-					
SEM-II	**DC 3: Human Physiology – II**	-	**GE-2 Physiology of Nutrition**	**Communicative English/ Bengali MIL**		**20**	**200**
	DC 4: 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 : Epidemiology 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)**
- **DISCIPLINR SPECIFIC ELECTIVE (DSE)**
- **GENERIC ELECTIVE (GE)**
- **SKILL ENHANCEMENT COURSE (SEC)**
- **ABILITY ENHANCEMENT COMPULSORY (AEC)**

DETAILED COURSE STRUCTUREDISCIPLINE 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) (60Lectures)

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 CareDSE 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 OREntrepreneurship 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 FoodsGE 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 ORImmunology, Toxicology