

Syllabus Frame work

(UG - B.Sc. Home Science – Food Service Management and Dietetics)

Paper No	FC/Core Allied	Paper Title	Lect. /Lab Hrs	Credits	CA	SE	Max Marks
1	Core	Food science	6	4	25	75	100
LI	Core	Microbiology	6	4	25	75	100
L	Allied	Chemistry	6	5	25	75	100
LII	Core	Human physiology	6	4	25	75	100
IV	Core	Microbiology Practical	6	2	40	60	100
LI	Allied	Chemistry (theory)	4	3	25	75	100
11	Allied	Chemistry (practical)	2	4	40	60	100
V	Core	Family Meal Management	6	4	25	75	100
VI	Core	Nutrition -1	6	4	25	75	100
LII	Allied	Biochemistry	2	5	25	75	100
VII	Core	Diet therapy	6	4	25	75	100
VIII	Core	Nutrition and Dietetics Practical	6	4	40	60	100
IV	Allied	Community Nutrition	6	5	25	75	100
IX	Core	Human development -1	6	4	25	75	100
X	Core	Food service Management -1	6	4	25	75	100
XI	Core	Nutrition –II	6	4	25	75	100
XII	Core	Sports Nutrition	6	4	25	75	100
L	Core Elective	Fundamentals of textiles	6	5	25	75	100
XIII	Core	Principles of resource management	6	4	25	75	100
XIV	Core	Food Service Management -11	6	4	25	75	100
XV	Core	Principles of Interior decoration	6	4	25	75	100
LI	Core Elective	Health psychology	6	5	25	75	100
LII	Core elective	Human development -11	6	5	25	75	100