GENERAL INFORMATION

ABBREVIATIONS USED IN THE CURRICULUM

L – Lecture
T - Tutorial
P - Practical
Cr – Credits
LO – Learning Objective
CO - Course Outcome
PO – Programme Outcome
PEO - Programme Education Objective
PSO – Programme Specific Outcome
HUM - Humanities (including Languages and others)
SCI - Basic Sciences (including Mathematics)
CSE – Computer Science Engineering
CUL - Cultural Education
CES – Centre for Environmental Studies
CIR-Corporate and Industrial Relationship

Course Outcome (CO) – Statements that describe what students are expected to know, and are able to do at the end of each course. These relate to the skills, knowledge and behavior that students acquire in their progress through the course.

Program Outcomes (POs) – Program Outcomes are statements that describe what students are expected to know and be able to do upon graduating from the Program. These relate to the skills, knowledge, attitude and behaviour that students acquire through the program. NBA has defined the Program Outcomes for each discipline.

PROGRAMME EDUCATION OBJECTIVE (PEO):

Food Science graduates will be able to:

PEO1: Confidently pursue higher studies and research

PEO2: Serve in core food industry, which leverages diverse food science domains including food chemistry, product development, safety & quality control.

PEO3: Become an entrepreneur confidently

PEO4: Perform well in applied nutrition fields including public health and clinical nutrition

PEO5: Contribute to the manpower requirement in this field so as to address societal & national needs

PROGRAM OUTCOME (PO):

1. Scientific Knowledge: Apply the knowledge of biological sciences as a basis for understanding the role of food and nutrients in health and diseases.

2. Design/development of solutions: Design solutions for health and nutritional problems and design products that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal and environmental considerations.

3. Environment and sustainability: Understand the impact of food processing and preservation solutions in societal and environmental contexts, and demonstrate the knowledge and need for sustainable development.
4. **Ethics:** Apply ethical principles and commit to professional ethics and responsibilities and norms of the nutrition and health care practice.

5. **Individual and team:** Function effectively as an individual, and as a member or leader in diverse teams, and in multidisciplinary settings.

6. **Communication:** Communicate effectively on nutritional and health burdens with the scientific community and with society at large, such as, being able to comprehend and write effective reports and design documentation, make effective presentations, and give and receive clear instructions.

7. **Life-long learning:** Recognize the need for, and have the preparation and ability to engage in independent and life-long learning in the broadest context of health care management.

**PSO FOR B.SC. FOOD SCIENCE AND NUTRITION**

**PSO1:** Understand the significance of diverse food groups in relation to health.

**PSO2:** Comprehend the association between nutrients with physiology, diseases and dietary solutions.

**PSO3:** Associate the theoretical knowledge and skills acquired to the food industry.

**PSO4:** Apply knowledge and technical skills in assessing, evaluating and providing health care solutions for individuals and communities.
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* Two Elective courses (A & B) are to be taken by each student, one each at the 5th and the 6th semesters, from the list of electives offered by the department.

** Free Electives - This will include courses offered by Faculty of Humanities and Social Sciences/Faculty Arts, Commerce and Media / Faculty of Management/Amrita Darshanam - (International Centre for Spiritual Studies).

*** Students undertaking and registering for a Live-in-Lab project, can be exempted from registering for an Elective course in the higher semester.

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