

**SYLLABUS FOR  
B.Sc. CLINICAL NUTRITION AND DIETETICS  
w.e.f 2013-14**

**SEMESTER – V**

Sr. No.	Course No	Paper Title	Exam Duration	Maximum Marks		
				Ext.	Int.	Total
1	301	Food Service Management - II	3Hrs	40	10	50
2	302	Dietetics – II	3Hrs	40	10	50
		<b>Lab. – I**</b>				

**SEMESTER – VI**

S. No	Course No	Paper Title	Exam Duration	Maximum Marks		
				Ext.	Int.	Total
1	303	Community Nutrition	3Hrs	40	10	50
2	304	Personnel Management & Financial Management	3Hrs	40	10	50
3	305	Lab. – I**	3Hrs	50**		50**
4	306	Lab. – II**	3Hrs	50**		50**

\* Internal Assessment

\*\* The practical examination will be conducted at the end of VIth Semester consisting of Vth and VI semester both of 50 marks for each semester.

**B.Sc. CLINICAL NUTRITION AND DIETETICS**  
**SEMESTER - V**  
**PAPER - I**  
**Food Service Management – II**

**Paper: 301**

Maximum Marks: 40  
Internal Assessment: 10  
Duration of Exam. : 3 Hrs.

**INSTRUCTIONS FOR THE EXAMINER:** The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

**INSTRUCTIONS FOR THE CANDIDATES:** The candidate will attempt five questions in all, selecting two questions from each unit and one compulsory question.

**UNIT – I**

1. Organization and Management
  - Definition and types of organization
  - Definition , Principles and functions of catering management
2. Tools of Management
  - Organization Chart
  - Communiation
3. Management of Resources
  - Money, Space, Materials, Equipments, Staff, Time, Energy Procedures.

**UNIT – II**

4. Food Management
  - Characteristics of food
  - Quality, quantitative aspect of quality
  - Sensory qualities
  - Nutritional qualities
  - Food recommended for use in canteens, Lunch rooms & Kiosks.
5. Food Purchasing
  - Food buyer
  - Purchasing activity
  - Buying Food
6. Receiving & storage of food
  - Receiving
  - Storage
7. Food Production
  - Food production system
  - Food production process
  - Effective use of left over.

**B.Sc. CLINICAL NUTRITION AND DIETETICS**  
**SEMESTER - V**  
**PAPER - II**  
**DIETETICS – II**

**Paper: 302**

Maximum Marks: 40  
Internal Assessment: 10  
Duration of Exam: 3 Hrs.

**INSTRUCTIONS FOR THE EXAMINER:** The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

**INSTRUCTIONS FOR THE CANDIDATES:** The candidate will attempt five questions in all, selecting two questions from each unit and one compulsory question.

**UNIT – I**

1. Role of Dietitian
2. Diet Therapy: Routine hospital diet, Regular diet, Light diet, Soft Diet, Full liquid diet.
3. Diet in fevers and infections – Typhoid, Malaria and Tuberculosis.
4. Diet in gastro intestinal disorders: Diarrhea, Constipation, Peptic ulcer

**UNIT – I**

5. Diet in Diabetes mellitus – Classification, predisposing factors, Diagnosis, Dietary management.
6. Diet in Cardiovascular diseases – Dietary management in Atherosclerosis and hypertension.
7. Diet in diseases of liver and gall bladder.
8. Diet in Renal diseases
  - Dietary Management in Glomerulonephritis
  - Acute and chronic renal failure.

**B.Sc. CLINICAL NUTRITION AND DIETETICS**  
**SEMESTER - VI**  
**PAPER - I**  
**COMMUNITY NUTRITION**

**Paper: 303**

Maximum Marks: 40  
Internal Assessment: 10  
Duration of Exam. : 3 Hrs.

**INSTRUCTIONS FOR THE EXAMINER:** The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

**INSTRUCTIONS FOR THE CANDIDATES:** The candidate will attempt five questions in all, selecting two questions from each unit and one compulsory question.

**UNIT – I**

1. Concept of Community Nutrition
2. Nutritional problems confronting our country
  - Causes of mal nutrition in India
3. Methods of assessment of nutritional status
4. Malnutrition & Infection.

**UNIT – I**

5. National and International agencies in community nutrition  
ICDS, SNP, AMP, WHO, UNICEF, NIN, CFTRI
6. Nutrition Education:
  - Importance of nutrition education
  - Nutrition education methods: - Posters, Charts, Audio visual aids, lectures
7. Strategies to combat Nutritional problems –
  - Fortification, supplementation
  - Immunization Programme
8. Breast Feeding and its advantages:
  - Weaning foods
  - Importance of correct and timely weaning

**B.Sc. CLINICAL NUTRITION AND DIETETICS**  
**SEMESTER - VI**  
**PAPER - II**  
**PERSONNEL MANAGEMENT**  
**&**  
**FINANCIAL MANAGEMENT**

**Paper: 304**

Maximum Marks: 40  
Internal Assessment: 10  
Duration of Exam. : 3 Hrs.

**INSTRUCTIONS FOR THE EXAMINER:** The examiner will set nine questions in all, selecting four questions from each unit and one compulsory objective type question.

**INSTRUCTIONS FOR THE CANDIDATES:** The candidate will attempt five questions in all, selecting two questions from each unit and one compulsory question.

**UNIT – I**

1. Personnel Management:
  - Development of Policies
  - Personnel Policies
2. Recruitment, selection and Induction
3. Employees facilities and benefits:
  - Physical needs, physiological needs and socio –psychological needs
  - Welfare schemes in India
4. Training and development

**UNIT – II**

5. Financial management: Definition and scope.
6. Cost concept and cost control:
  - Food Cost Control
  - Factors responsible for losses
  - Methods of controlling food cost
7. Pricing:
  - Methods of pricing
  - Factors affecting pricing
  - Pricing decisions
8. Book keeping and Accounting:
  - Book keeping
  - System of Book keeping
  - Book of Accounts.

**B.Sc. CLINICAL NUTRITION AND DIETETICS  
SEMESTER - VI**

**LAB-I\*\***

**M. Marks: 50 + 50  
Duration of Exam: 3 + 3 Hrs  
Two sessions**

**Paper: 305**

1. Planning and preparation of diet in fever
2. Planning and preparation of diet in constipation and peptic ulcer
3. Planning and preparation of diet in hypertension
4. Planning and preparation of diet for Insulin dependent diabetes mellitus
5. Planning and preparation of diet in kidney failure.

**LAB-II\*\***

**Paper: 306**

**LAB-II**

1. Preparation of visual aids – Charts, posters, models etc.
2. Use of anthropometric measurement in children.
3. Preparation of low cost recipes
4. Planning a cycle menu
5. Visit to: Hospital to observe nutritional deficiencies.