

J.D. BIRLA INSTITUTE
Department of Food Science & Nutrition Management
Post Graduate Diploma in Dietetics and Applied Nutrition (PGDDAN)

Programme Outcomes (PO)
Programme Specific Outcome (PSO)
Course Outcomes

Programme Outcomes (PO)

PO1: Scientific Knowledge: Utilize and apply knowledge from foundational sciences as a basis for understanding and assessing the role of food and nutrients in health and disease processes for the welfare of the community.

PO2: Development of Solutions & Problem Analysis: Design solutions for complex problems in health and wellness that meet the specific nutritional needs. Integrate scientific information, research, and critical thinking into evidence-based practice.

PO3: Effective Communication: Develop nonverbal and verbal communication to demonstrate professionalism, innovation of thought and ethical behavior in all areas of practice.

PO4: Individual & Team work: Function objectively as an individual and as a member in diverse teams.

PO5: Entrepreneurial Skills: Apply basic principles of entrepreneurship to dietetics practice.

Programme Specific Outcome (PSO)

PSO1: Understand the functions and sources of nutrients, role of nutrients in maintenance of good health.

PSO2: Understand the physiological processes, systems and functions as applicable to human nutrition.

PSO3: Implement strategies for food access, procurement, preparation, and safety that are relevant for the culture, age, literacy level, and socio-economic status of clients and groups.

PSO4: Utilize the principles of diet therapy for modification of normal diet for therapeutic purposes. Assessing and evaluating the nutritional status of individuals and communities and their response to nutrition intervention.

PSO5: Create, select and apply appropriate tools & techniques, resources and modern technology to nutrition solutions and practices.

Class/ Paper/Semester	Title	Course Outcome
1 st year PGDDAN-I	Human Physiology & Nutritional Biochemistry (PGDDAN 101)	CO1: Understand the normal physiological functions of body. CO2: Study basic metabolism, which regulate physiological function. CO3: Apprise intracellular communication system. CO4: Systematic knowledge of the metabolism of protein, carbohydrate & fat. CO5: Understand the enzyme system & integrated metabolism.
1 st year PGDDAN-I	Food Commodities & Food Science (PGDDAN 102)	CO1: Systematic knowledge of basic and applied food science. CO2: Enable students to become familiar with the quality and safety of food. CO3: Understanding the physio-chemical properties of food. CO4: Study the various reactions in a food. CO5: Understand the effect of processing on the nutritional profile of food.
1 st year PGDDAN-I	Medical Nutrition Therapy-I (PGDDAN 103)	CO1: Understand the relationship between diet and disease. CO2: Applying the principles of nutrition in daily life. CO3: Gain knowledge about role of nutrition in disease management. CO4: Provide nutritional advice and counselling for

		diet and lifestyle modifications. CO5: Plan diets to manage chronic and acute diseases.
1 st year PGDDAN-I	Human Nutrition-I (PGDDAN 104P)	CO1: Understand the body composition, basic principles of nutrients and its role in the body. CO2: Updated knowledge of the recent advances in the area of human nutrition. CO3: Preparation of nutritious meals specific to age, disease condition and nutritional status. CO4: Utilize the Nutrition Care Process to deliver balanced, safe and effective nutrition care. CO5: Provide culturally competent nutrition services for diverse individuals and communities using a variety of communication strategies.
1 st year PGDDAN-I	Project/ Term Paper (PGDDAN 105S)	CO1: Develop independent working skills. CO2: Identify current issues and trends in the field of food science and nutrition. CO3: Appraise knowledge regarding relevant and interesting topics in food and nutrition. CO4: Develop analytical skills and professional scientific writing. CO5: Appraise self-confidence.
1 st year PGDDAN-I	Seminar & Field Training (PGDDAN 106S)	CO1: Develop independent working skills. CO2: Appraise the ability in preparing scientific reports. CO3: Reinforcement of theoretical knowledge into various fields. CO4: Develop public speaking and presentation skills. CO5: Initiate entrepreneurial skills.
1 st year PGDDAN-II	Sports & Exercise Nutrition (PGDDAN 201)	CO1: Extensive understanding of anatomy, functionality and energy systems of the human body. CO2: Analyze the interaction between body composition, nutrient intake and performance. CO3: Well-versed with the role of physical activity, flexibility and mobility of the human body. CO4: Apply nutrition knowledge to improve the performance of a sportsperson. CO5: Understand the special nutritional requirements for physical activities related to sports and exercise.
1 st year PGDDAN-II	Medical Nutrition Therapy-II (PGDDAN 202)	CO1: Well-versed with the different disease conditions. CO2: Understand the principles involved in the modification of normal diet in various disease conditions. CO3: Understand & assess the role of diet in treatment of various diseases conditions. CO4: Aware of the recent advances in the area of clinical nutrition. CO5: Understand basic concepts of nutrigenetics and nutrigenomics.
1 st year PGDDAN-II	Community Nutrition & Hospital Management (PGDDAN 203P)	CO1: Assess the nutritional status of the community people. CO2: Appraisal of the different nutritional programmes. CO3: Descriptive idea regarding lifestyle diseases. CO4: Determine the nutrition assessment tools used in hospitals.

		CO5: Get the idea regarding Total Quality Management.
1 st year PGDDAN-II	Human Nutrition-II (PGDDAN 204P)	<p>CO1: Develop standards of dietary practice in consonance with advance in the field of diet therapy.</p> <p>CO2: Updated knowledge of the recent advances in the area of human nutrition.</p> <p>CO3: Preparation of nutritious meals specific to age, disease condition and nutritional status.</p> <p>CO4: Utilize the Nutrition Care Process to deliver balanced, safe and effective nutrition care.</p> <p>CO5: Well-versed with dietary management of various diseases of GIT, respiratory, circulatory system, neurological disorders etc.</p>
1 st year PGDDAN-II	Project/ Term Paper (PGDDAN 205S)	<p>CO1: Enhance the ability to plan, design and research new studies adhering to ethical guidelines.</p> <p>CO2: Improved problem-solving skills.</p> <p>CO3: Scrutinize a situation, apply critical thinking towards a conclusion and solution.</p> <p>CO4: Draw connections and inferences from collected data.</p> <p>CO5: Apply theoretic understanding to practical skills.</p>
1 st year PGDDAN-II	Internship Training (PGDDAN 206S)	<p>CO1: Reinforcement of theoretical knowledge into various fields.</p> <p>CO2: Ability to be a health and wellness professionals.</p> <p>CO3: Apply the knowledge for diet planning and counseling.</p> <p>CO4: Develop team and independent working skills and understand hierarchy of work.</p> <p>CO5: Initiate entrepreneurship venture.</p>