

1st March, 2022

J.D. BIRLA INSTITUTE
Department of Food Science & Nutrition Management (B.Sc)
CLASS TIMETABLE, SESSION 2021-2022

3rd Year (Non-CBCS syllabus)

DAY	1 st Period	2 nd Period	3 rd Period		4 th Period (1-2)	5 th Period (2-3)	6 th Period (3-4)
Time	9:30 to 10:30	10:30 to 11:30	11:30 to 12:30	12:30 to 1:00	1:00 to 2:00	2:00 to 3:00	3:00 to 4:00
Sunday	HOLIDAY						
Monday			Dietetics III (208)	Break	Food Service Management (312)		
Tuesday	Food Service Management Practical (FN Lab II)			Break	Food Service Management Practical (FN Lab II)		
Wednesday		Food Service Management (212)		Break	Diet Patient Counseling (FN Lab III)		
Thursday		Food Service Management (212)		Break	Dietetics III (FN Lab III)		
Friday	Dietetics III Practical (FN Lab III)			Break	Food Service Management (315)	Dietetics III (315)	
Saturday				Break	Grand Viva		

TEACHER ALLOTMENT

Subject	Teacher
Dietetics-III (FSNM 601)	Ms. Divya Mehta
Food Service Management (FSNM 602)	Dr. Uttiya Jana
Diet & Patient Counseling (FSNM 603P)	Ms. Sweata Rani Rai
Dietetics-III (FSNM 604P)	Ms. Sudeshna Pramanik
Food Service Management (FSNM 605P)	Ms. Uddalak Mitra

ASSIGNMENTS (MARCH, APRIL & MAY 2022)

Sl. No	Subject	Code	Assignment Details	Date of Submission
1.	Dietetics-III	FSNM 601	Preparation of brochure highlighting the different types of urinary calculi	March, 2022
			Report on market survey of commercially available enteral and parenteral formulas for cancer patients	April, 2022
			Q & A through Google form on Units 1,2 and 3	May, 2022
2.	Food Service Management	FSNM 602	Report(500 Words)” on different types of menu available in food industry	March, 2022
			Prepare a flow chart of any one processing of food commodity using HACCP principles	April, 2022
			Make a List of equipments and its importance used in food industry	May, 2022
3.	Diet & Patient Counseling	FSNM 603P	Info graph on Gastro Intestinal Diseases & medical Nutrition therapy	March, 2022
			Q & A through Google form on Units 1 & 2	April, 2022
			Case study presentation & analysis	May, 2022
4.	Dietetics-III	FSNM 604P	Prepare a report on planning a diet for a patients suffering from acute renal failure and chronic renal failure with hypertension	March, 2022
			Prepare a factsheet on diet for post-operative CABG patient	April, 2022
			Prepare a report on planning a diet for a post-menopausal patient with BMD T score of – 3 of lumbar spine	May, 2022
5.	Food Service Management	FSNM 605P	Report on planning of two balanced menus for breakfast and lunch for Industrial canteen	March, 2022
			Report on planning a packed lunch for office along with standard recipes for any two dishes	April, 2022
			Report on planning a balanced menu on any theme of your choice for 200 persons; to be served on a buffet. Present the menu card (in proper sequence) with the layout. Explain the layout	May, 2022