

**J.D. BIRLA INSTITUTE**

Department of Food Science &amp; Nutrition Management

**PROPOSED NEW CURRICULUM UNDER NEP****B.Sc. (Hons.) Four Year (8-Semester) in Food Science & Nutrition Management****(Applicable from Session 2023-2024)**

Subject Code	Course Nomenclature	Details	Theory/ Practical	Marks	Credits
<b>SEMESTER-I</b>					
FSNM101	DSC	Introduction to Food & Nutrition	Theory	100	4
FSNM102	DSC	Culinary Skills	Practical	100	2
FSNM103	EDC	Human Physiology	Theory	100	4
FSNM104	IDC	Computer Theory & Applications	Practical	100	3
FSNM105	AEC	Communicative English	Theory	100	2
FSNM106	SEC	Bakery & Confectionery	Practical	100	3
FSNM107	VAC	Health & Wellness	Theory	100	4
<b>Total</b>				<b>700</b>	<b>22</b>
<b>SEMESTER-II</b>					
SNM201	DSC	Human Nutrition	Theory	100	4
FSNM202	DSC	Maternal & Child Health	Theory	100	4
FSNM203	DSC	Human Physiology	Practical	100	2
FSNM204	EDC	Food Microbiology	Theory	100	4
FSNM205	AEC	Creative Writing in Hindi/Bengali	Theory	100	2
FSNM206	SEC	Catering & Food Service Management	Practical	100	3
FSNM207	VAC	Ethics & Indian Culture	Theory	100	4
<b>Total</b>				<b>700</b>	<b>23</b>
<b>SEMESTER-III</b>					
FSNM301	DSC	Food Components	Theory	100	4
FSNM302	DSC	Food Science	Theory	100	4
FSNM303	DSC	Food Microbiology	Practical	100	2
FSNM304	EDC	Nutritional Biochemistry	Theory	100	4
FSNM305	IDC	Environmental Studies & Sustainability	Theory	100	3
FSNM306	AEC	Soft Skills & Personality Development	Theory	100	2
FSNM307	SEC	Food Auditing	Practical	100	3
<b>Total</b>				<b>700</b>	<b>22</b>
<b>SEMESTER-IV</b>					
FSNM401	DSC	Family Meal Planning	Theory	100	4
FSNM402	DSC	Fundamentals of Bakery & Confectionery	Theory	100	4
FSNM403	DSC	Family Meal Planning	Practical	100	2
FSNM404	DSC	Food Science	Practical	100	2
FSNM405	DSC	Nutritional Biochemistry	Practical	100	2
FSNM406	EDC	Term Paper & Seminar	-----	100	4
FSNM407	IDC	Innovation & Entrepreneurship	Theory	100	3
FSNM408	AEC	Academic Writing & Statistics	Theory	100	2
<b>Total</b>				<b>700</b>	<b>23</b>

SEMESTER-V					
FSNM501	DSC	Dietetics-I	Theory	100	4
FSNM502	DSC	Food Preservation	Theory	100	4
FSNM503	DSC	Public Health & Nutrition	Theory	100	4
FSNM504	DSC	Food Preservation	Practical	100	2
FSNM505	DSC	Public Health & Nutrition	Practical	100	2
FSNM506	EDC	Food Biotechnology	Theory	100	4
FSNM507		SUMMER INTERNSHIP (6-week)	-----	100	2
<b>Total</b>				<b>700</b>	<b>22</b>
SEMESTER-VI					
FSNM601	DSC	Dietetics-II	Theory	100	4
FSNM602	DSC	Food Quality Analysis	Theory	100	4
FSNM603	DSC	Food Service Management	Theory	100	4
FSNM604	DSC	Food Processing Operations	Theory	100	4
FSNM605	DSC	Dietetics-I	Practical	100	2
FSNM606	DSC	Food Quality Analysis	Practical	100	2
FSNM607	EDC	Sports Nutrition	Theory	100	4
<b>Total</b>				<b>700</b>	<b>24</b>
SEMESTER-VII					
FSNM701	DSC	Geriatric Nutrition	Theory	100	4
FSNM702	DSC	Food Packaging	Theory	100	4
FSNM703	DSC	Food Safety & Standards	Theory	100	4
FSNM704	DSC	Dietetics-II	Practical	100	2
FSNM705	DSC	Food Design & Product Development	Practical	100	2
FSNM706	EDC	Food Toxicology	Theory	100	4
<b>Total</b>				<b>600</b>	<b>20</b>
SEMESTER-VIII					
FSNM801	DSC	Diet & Patient Counseling	Theory	100	4
FSNM802	EDC	Field Visits & Survey	-----	100	4
FSNM803	<i>Any one from A or B</i>				
	A	DISSERTATION	-----	300	12
	B				
	B1	Nutraceuticals & Functional Food	Theory	100	4
	B2	Advanced Therapeutic Nutrition	Theory	100	4
	B3	Nutrigenomics	Theory	100	4
<b>Total</b>				<b>500</b>	<b>20</b>
<b>GRAND TOTAL</b>				<b>5300</b>	<b>176</b>
■ DSC: Discipline Specific Core ■ EDC: Extra Disciplinary Course ■ IDC: Inter Disciplinary Course ■ AEC: Ability Enhancement Course ■ SEC: Skill Enhancement Course ■ VAC: Value Added Course					

\*Tentative, subject to approval by Jadavpur University