



J. D. BIRLA INSTITUTE

Department of Science

PROPOSED CURRICULUM FOR 3 YEAR B.SC (HONS) IN FOOD SCIENCE & NUTRITION MANAGEMENT

Subject Code	Subject	Th/ Pr	Marks
SEMESTER-I			
FSNM101C	Communication Skills & Personality Development	Theory	50
FSNM102	Introduction to Food & Nutrition	Theory	50
FSNM103	Human Physiology	Theory	100
FSNM104P	Human Physiology	Practical	50
FSNM105P	Culinary Science	Practical	50
FSNM106P	Maternal & Child Health	Practical	100
TOTAL			400
SEMESTER-II			
FSNM201	Public Health Nutrition	Theory	50
FSNM202	Food Chemistry	Theory	50
FSNM203	Food Microbiology	Theory	100
FSNM204P	Public Health Nutrition	Practical	50
FSNM205PC	Computer Fundamentals	Practical	50
FSNM206P	Food Microbiology	Practical	100
TOTAL			400
SEMESTER-III			
FSNM301C	Ethics & Environmental Studies	Theory	50
FSNM302	Dietetics-I	Theory	50
FSNM303	Food Preservation	Theory	100
FSNM304P	Food Preservation	Practical	50
FSNM305P	Dietetics-I	Practical	50
FSNM306P	Food Quality & Analysis	Practical	100
TOTAL			400
SEMESTER-IV			
FSNM401	Nutritional Biochemistry	Theory	50
FSNM402	Fundamentals of Bakery & Confectionary	Theory	50
FSNM403	Food Science	Theory	100
FSNM404P	Food Science-I	Practical	50
FSNM405PC	Seminar	Practical	50
FSNM406P	Nutritional Biochemistry	Practical	100
TOTAL			400
SEMESTER-V			
FSNM501	Dietetics-II	Theory	50
FSNM502	Food Processing & Packaging Operations	Theory	100
FSNM503P	Food Science-II	Practical	50
FSNM504P	Fundamentals of Bakery & Confectionary	Practical	50
FSNM505PC	Project / Term Paper	Practical	50
FSNM506P	Dietetics-II	Practical	100
FSNM507P	Food Design & Product Development	Practical	100
TOTAL			500
SEMESTER-VI			
FSNM601	Dietetics-III	Theory	50
FSNM602	Food Service Management	Theory	100
FSNM603P	Diet & Patient Councelling	Practical	50
FSNM604P	Dietetics-III	Practical	100
FSNM605P	Food Service Management	Practical	100
FSNM606PC	Internship	Practical	50
FSNM607PC	Grand Viva	Practical	50
TOTAL			500
GRAND TOTAL			2600