Learning Management System

Academic Year : 2023-2024   Institute/ Branch Name : Symbiosis Institute of Health Sciences   Programme Name : Master of Science in Nutrition And Dietetics

Color Code Description:

Global	National / Local	Regional / National

Sr.No.	GA No.	Graduate Attributes	PO No.	Programme Outcomes
1	GA1	Scholarship: research, inquiry and lifelong learning	PO1	Knowledge: Gain knowledge in the fields of nutrition and health care
2	GA1	Scholarship: research, inquiry and lifelong learning	PO2	Communication skills: Communicate effectively with experts and society at large. Should be able to present or document research outcomes.
3	GA2	Global citizenship: ethical, social and professional understanding	PO3	Team work: Function effectively as an individual or a member of a team or leader in diverse teams in multidisciplinary settings
4	GA1	Scholarship: research, inquiry and lifelong learning	PO4	Creative and critical thinking: Identify, formulate, review research literature and analyze complex nutrition and health care related problems reaching substantiated conclusions.
5	GA4	Employability: equipped with skills, attributes, leadership and entrepreneurial qualities that society needs; being capable of making a contribution to society through earning a living	PO5	Local challenges: To inculcate skills to perform routine nutrition and dietetics protocols and handling of instruments by hands-n experience from lab projects, field projects and internships.
6	GA4	Employability: equipped with skills, attributes, leadership and entrepreneurial qualities that society needs; being capable of making a contribution to society through earning a living	PO6	Regional challenges: To create employable manpower in health industry.
7	GA3	Eco-literate: sensitivity towards a sustainable environment	PO7	Global challenges: To create awareness about issues related to environment and sustainability, and human health.

Sr. No.	Semester	Institute Course Code	Catalog Course Code	Title	Course Outcome No	Course Outcome Statement	PO1	PO2	PO3	PO4	PO5	PO6	PO7
1	SEM I	401450101 - PP	T4726	Biostatistics	CO1	The student should be able to state the role of statistics in research	Strong-H	Moderate-M	Weak-L	Strong-H	Strong-H	Weak-L	Weak-L
1					CO2	The student should be able to explain concepts and methods of data analysis and interpretation	Strong-H	Strong-H	Weak-L	Weak-L	Strong-H	Weak-L	Weak-L
1					CO3	The student should be able to perform basic data analysis using statistical software	Moderate-M	Strong-H	Weak-L	Moderate-M	Strong-H	Weak-L	Weak-L
2	SEM I	401450102 - PP	T4739	Food Quality and Safety	CO1	Student should be able to demonstrate knowledge of core concepts of food safety and quality	Strong-H	Moderate-M	Moderate-M	Moderate-M	Weak-L	Weak-L	Moderate-M
2					CO2	Student should be able to understand the role of food law and enforcement bodies with respect to Indian and International standards.	Strong-H	Moderate-M	Weak-L	Weak-L	Weak-L	Moderate-M	Moderate-M
2					CO3	Student should be able to critically evaluate relevant scientific literature in food safety.	Strong-H	Moderate-M	Weak-L	Strong-H	Weak-L	Strong-H	Strong-H
3	SEM I	401450103 - PR	T4740	Nutrition through Life Cycle and Meal Management	CO1	Student should be able to understand various properties of food and principles of meal management.	Strong-H	Weak-L	Weak-L	Weak-L	Strong-H	Strong-H	Strong-H
3					CO2	Student should be able to apply techniques of food standardization and exchange list formulation of various foodstuffs.	Strong-H	Weak-L	Weak-L	Weak-L	Moderate-M	Moderate-M	Moderate-M
3					CO3	Student should be able to apply the knowledge of nutritional requirements in planning diets for different age groups and economic strata.	Strong-H	Weak-L	Weak-L	Moderate-M	Strong-H	Strong-H	Moderate-M

#	Sem	Code		Subject	CO	Description							
3					CO4	Student should be able to interpret the food labels and nutritive value of commonly consumed foods in markets.	Strong-H	Weak-L	Moderate-M	Strong-H	Weak-L	Strong-H	Moderate-M
4	SEM I	401450104 - PP	T4736	Nutritional Biochemistry	CO1	The student will be able to explain metabolism and its regulation.	Strong-H	Weak-L	Weak-L	Weak-L	Weak-L	Moderate-M	Moderate-M
4					CO2	The student will be able to analyse biochemical information available in literature and connect to various aspects of nutrition and metabolism.	Strong-H	Moderate-M	Weak-L	Moderate-M	Weak-L	Moderate-M	Moderate-M
5	SEM I	401450105 - PP	T4737	Physiology	CO1	Student should be able to describe the human body system and explain the physiology in different diseases.	Strong-H	Weak-L	Weak-L	Weak-L	Weak-L	Moderate-M	Moderate-M
5					CO2	Student should be able to illustrate the physiology of food intake and its regulation.	Strong-H	Weak-L	Weak-L	Moderate-M	Weak-L	Moderate-M	Moderate-M
5					CO3	Student should be able to use the knowledge of human physiology and relate it to the nutritional management for patient care and community health.	Strong-H	Moderate-M	Moderate-M	Strong-H	Weak-L	Strong-H	Strong-H
6	SEM I	0401450106 - PP	T4735	Principles of Human Nutrition	CO1	The student should be able to state and explain the roles, requirements, and interrelationships between nutrients.	Strong-H	Weak-L	Weak-L	Weak-L	Weak-L	Moderate-M	Strong-H
6					CO2	The student should be able to list and explain the principles of methods for estimating nutrient requirements.	Strong-H	Weak-L	Weak-L	Weak-L	Weak-L	Moderate-M	Moderate-M
6					CO3	The student should be able to apply the understanding of nutrients to human nutrient needs at different stages of the life cycle.	Moderate-M	Weak-L	Weak-L	Weak-L	Weak-L	Moderate-M	Moderate-M
6					CO4	The student should be able to relate the knowledge of nutrients to health and disease.	Moderate-M	Weak-L	Weak-L	Weak-L	Weak-L	Moderate-M	Moderate-M
7	SEM I	401450107 - PP	T4725	Research Methodology	CO1	The students should be able to critically evaluate different scientific research designs and methods.	Strong-H	Weak-L	Weak-L	Strong-H	Weak-L	Strong-H	Moderate-M
7					CO2	The students should be able to set up a research study.	Strong-H	Weak-L	Moderate-M	Strong-H	Strong-H	Strong-H	Weak-L
7					CO3	The students should be able to analyse, contrast, compare and review scientific literature.	Strong-H	Moderate-M	Weak-L	Strong-H	Weak-L	Strong-H	Weak-L
8	Sem II	0401450201 - PR	TH4284	Laboratory Technology-I	CO1	Student should be able to understand and gain expertise in food microbiology and clinical biochemistry experiments.	Strong-H	Moderate-M	Moderate-M	Strong-H	Moderate-M	Moderate-M	Strong-H
8					CO2	Student should be able to demonstrate an ability to record experimental data.	Strong-H	Strong-H	Strong-H	Moderate-M	Moderate-M	Moderate-M	Moderate-M
8					CO3	Student should be able to demonstrate an ability to record experimental data.	Strong-H	Strong-H	Strong-H	Strong-H	Strong-H	Strong-H	Strong-H
8					CO4	Student should be able to interpret the results obtained to reach a conclusion.	Moderate-M	Moderate-M	Moderate-M	Moderate-M	Moderate-M	Moderate-M	Strong-H
9	Sem II	0401450204 - PP	TH4199	Entrepreneurship in the Food Industry	CO1	To develop an entrepreneurial mindset	Strong-H	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
9					CO2	To understand the entrepreneurial process of a food venture	Strong-H	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H

#	Sem	Code		Course	CO	Description							
9					CO3	To select appropriate business models for food venture creation	Moderate-M	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
9					CO4	To relate to practical aspects of launching and managing independent/franchisee food ventures	Moderate-M	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
9					CO5	To attain scalability in the business model	Strong-H	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
10	Sem II	0401450206 - PP	F0002	Food Systems	CO1	To familiarise students with the fundamentals food system.	Strong-H	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
10					CO2	To develop insights to food system in developing countries contexts.	Moderate-M	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
10					CO3	To critically appraise the impact of food production and consumption on environment and health	Strong-H	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
10					CO4	To analyse and map the drivers and tools of sustainable food systems and sustainable food system development.	Strong-H	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
11	Sem II	0401450207 - PP	T4746	Lifestyle Disease Management	CO1	The student will be able to evaluate different nutritional problems prevalent in the community and ways to recommend strategies.	Strong-H	Weak-L	Strong-H	Strong-H	Strong-H	Strong-H	Strong-H
11					CO2	The student will be able to discuss the role of nutrition in the lifestyle and behavioural management of various disorders.	Strong-H	Moderate-M	Moderate-M	Weak-L	Moderate-M	Strong-H	Strong-H
11					CO3	The student will be able to describe and analyze the factors that play a role in the shift to population health management and leverage points in the system for intervention.	Strong-H	Moderate-M	Moderate-M	Weak-L	Moderate-M	Strong-H	Strong-H
12	Sem II	0401450208 - PP	T4744	Nutrition Education and HealthPromotion	CO1	The student will be able to explain the importance of health and nutrition promotion.	Strong-H	Strong-H	Strong-H	Moderate-M	Weak-L	Moderate-M	Weak-L
12					CO2	The student will be able to analyse the efficiency of existing health promotional research and service.	Strong-H	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Weak-L
12					CO3	The student will be able to evaluate the continuing education needs of specialists in public health and the methods to address the nutrition issues for health professionals.	Strong-H	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Weak-L
12					CO4	The student will be able to work with support groups such as NGOs, Technical support groups, CSRs of various corporate, Government advisory groups.	Strong-H	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Weak-L
13	Sem II	0401450209 - PP	T4742	Nutritional Epidemiology	CO1	The student will be able to use epidemiologic concepts and methods to examine the nutritional aspects of health and disease in populations.	Strong-H	Weak-L	Moderate-M	Moderate-M	Weak-L	Strong-H	Strong-H
13					CO2	The student will be able to assess nutritional status, principles of precision, accuracy, and interpretation of results for individuals and populations.	Strong-H	Moderate-M	Moderate-M	Moderate-M	Strong-H	Moderate-M	Weak-L
13					CO3	The student will be able to critically evaluate the strengths and limitations of different methods of measuring diet and identify when specific dietary methods may be most appropriate.	Strong-H	Moderate-M	Moderate-M	Moderate-M	Strong-H	Moderate-M	Strong-H

#	Sem	Course Code		Course Name	CO	Course Outcome							
13					CO4	The student will be able to analyze the current state of epidemiological evidence for relationships of diet to the development of selected diseases.	Strong-H	Moderate-M	Moderate-M	Moderate-M	Strong-H	Moderate-M	Strong-H
13					CO5	The student will be able to critically evaluate nutritional epidemiology research publications.	Strong-H	Moderate-M	Moderate-M	Moderate-M	Strong-H	Moderate-M	Strong-H
14	Sem II	0401450210 - PP	T4745	Public Health Nutrition	CO1	The student will be able to evaluate different nutritional problems prevalent in the community and ways to recommend strategies.	Strong-H	Weak-L	Moderate-M	Strong-H	Strong-H	Weak-L	Weak-L
14					CO2	The student will be able to analyze community nutrition problems through acquiring knowledge of nutrition policies.	Strong-H	Weak-L	Moderate-M	Strong-H	Strong-H	Strong-H	Moderate-M
14					CO3	The student will be able to evaluate a community-based research project.	Strong-H	Weak-L	Moderate-M	Strong-H	Strong-H	Strong-H	Weak-L
15	SEM III	0401450311 - PP	T4754	Biostatistics - II	CO1	To understand advanced concepts of statistics used in public health	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H	Weak-L
15					CO2	To develop skills in basic data analysis and interpretation using a software	Weak-L	Moderate-M	Weak-L	Strong-H	Weak-L	Moderate-M	Strong-H
15					CO3	To equip learners with the core statistical knowledge from an application point of view and to derive inferences from data analysis	Strong-H	Moderate-M	Strong-H	Moderate-M	Moderate-M	Strong-H	Weak-L
16	Sem II	0401450212 - PP	T4768	Cell and Molecular Biology	CO1	The student will be able to explain topics of cell and molecular biology including molecular events that control growth, development and morphological characteristics of organisms.	Strong-H	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Moderate-M
16					CO2	The students will be able to critically evaluate relevant scientific literature in cell and molecular biology and demonstrate comprehension of the nature, scope and ethical issues through written and oral tasks.	Strong-H	Strong-H	Weak-L	Strong-H	Moderate-M	Moderate-M	Strong-H
16					CO3	The students will be able to communicate cell and molecular biology principles and data effectively to diverse audiences and in a variety of written and oral formats.	Strong-H	Strong-H	Weak-L	Strong-H	Moderate-M	Moderate-M	Moderate-M
16					CO4	The students will be able to work and learn effectively both independently and collaboratively.	Strong-H	Strong-H	Weak-L	Strong-H	Moderate-M	Moderate-M	Moderate-M
17	Sem II	0401450213 - PP	T4752	Genetics	CO1	The student will be able to explain the concepts of human genetics.	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Strong-H	Weak-L
17					CO2	The student will be able to state and explain the concepts of nutrient interactions with genes.	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Strong-H	Weak-L
17					CO3	The student will be able to discuss the concept of environment and gene interaction.	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Strong-H	Weak-L
17					CO4	The student will be able to evaluate relevant scientific literature in gene, nutrient and environmental interactions and understand its application in individualized diet prescription.	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Strong-H	Weak-L
18	Sem II	0401450214 - PP	T4747	Medical Nutrition Therapy - I	CO1	The student should be able to describe dietary requirements and relate it for optimization of health	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Moderate-M	Moderate-M
18					CO2	The student should be able to analyze the significance of nutrition in management of various life style diseases for better health and well being	Strong-H	Weak-L	Moderate-M	Strong-H	Weak-L	Strong-H	Strong-H

19	Sem II	0401450211 - PR	T4748	Medical Nutrition TherapyPractical - I	CO1	The student should be able to construct dietary interventions and dietary guidelines based on nutritional knowledge in health and disease management	Strong-H	Weak-L	Weak-L	Strong-H	Strong-H	Strong-H	Strong-H
19					CO2	The student should be able to critically analyze the dietary requiements and design therapeutic diet plans for patients suffering from various medical conditions	Strong-H	Moderate-M	Weak-L	Strong-H	Weak-L	Strong-H	Moderate-M
20	Sem II	0401450216 - PP	T4751	Nutrition Care Process	CO1	The student will be able to interpret the nutrition care process model.	Strong-H	Moderate-M	Moderate-M	Strong-H	Strong-H	Strong-H	Weak-L
20					CO2	The student will be able to systematically solve case studies based on the nutrition care process model.	Strong-H	Weak-L	Weak-L	Strong-H	Strong-H	Strong-H	Weak-L
21	Sem II	0401450215 - PP	T4749	Nutrition Education and Counselling	CO1	The student will be able to demonstrate skills for nutrition education and counselling.	Strong-H	Strong-H	Moderate-M	Moderate-M	Moderate-M	Strong-H	Strong-H
21					CO2	The student will be able to critically analyze the patient responses for nutrition counselling.	Strong-H	Strong-H	Strong-H	Strong-H	Strong-H	Moderate-M	Weak-L
21					CO3	The student will be able to formulate patient- centred- effective counselling strategies.	Strong-H	Strong-H	Strong-H	Strong-H	Strong-H	Moderate-M	Strong-H
22	Sem II	0401450214 - PP	TH4166	Sports Physiology and Nutrition	CO1	The students will be able to develop professional skills to provide nutritional guidance as a sports nutritionist to athletes and sports related personnel.	Strong-H	Weak-L	Weak-L	Strong-H	Moderate-M	Strong-H	Moderate-M
22					CO2	The student will be able to interpret knowledge of role of nutrients in sports and exercise.	Strong-H	Moderate-M	Moderate-M	Weak-L	Weak-L	Strong-H	Weak-L
	Sem II	401450219-PP	TH4172	Food Legislations and Policies-I	CO1	To familiarise students with the food laws and regulations.	Strong-H	Moderate-M	Moderate-M	Weak-L	Moderate-M	Strong-H	Strong-H
					CO2	To enable students to understand the regulatory processes.	Moderate-M	Moderate-M	Strong-H	Strong-H	Weak-L	Strong-H	Strong-H
					CO3	To recognize the critical role of laws and regulations play in ensuring food safety and in fostering a healthy food industry	Moderate-M	Weak-L	Moderate-M	Strong-H	Strong-H	Strong-H	Strong-H
					CO4	To comprehend issues in regulation of food.	Moderate-M	Weak-L	Moderate-M	Weak-L	Strong-H	Strong-H	Strong-H
	Sem II	0401450220-PP	TH4171	Food Chemistry & Rheology	CO1	To study and demonstrate knowledge of core concepts of food chemistry	Moderate-M	Weak-L	Weak-L	Strong-H	Strong-H	Strong-H	Strong-H
					CO2	To examine the effect of various rheological properties of food in commercial food production.	Weak-L	Moderate-M	Strong-H	Strong-H	Moderate-M	Weak-L	Weak-L
					CO3	To critically evaluate relevant scientific literature in food chemistry and rheology to demonstrate comprehension of its scope and relevance in food based operations.	Moderate-M	Weak-L	Strong-H	Strong-H	Strong-H	Moderate-M	Weak-L
	Sem II	0401450221-PR	TH4165	Food Processing and Preservation-Practicals	CO1	To study and demonstrate knowledge of core concepts of food processing and preservation.	Moderate-M	Moderate-M	Strong-H	Strong-H	Weak-L	Moderate-M	Weak-L
					CO2	To examine and assess the effect of various processing parameters on commercial food production and food preservation	Moderate-M	Moderate-M	Weak-L	Strong-H	Strong-H	Weak-L	Weak-L
					CO3	To critically evaluate relevant scientific literature in food processing and demonstrate comprehension of its scope and relevance in food processing and manufacturing.	Strong-H	Strong-H	Strong-H	Moderate-M	Weak-L	Weak-L	Moderate-M

	Sem	Code	ID	Course	CO	Description							
	Sem II	0401450222-PP	TH4170	Food Product Development & Consumer studies	CO1	To study and demonstrate knowledge of core concepts of food product development, Complexities/intricacies governing the development of food product.	Moderate-M	Strong-H	Strong-H	Strong-H	Weak-L	Weak-L	Moderate-M
					CO2	To apply experimental design techniques in product design, optimisation and product formulation.	Moderate-M	Strong-H	Strong-H	Strong-H	Weak-L	Weak-L	Weak-L
					CO3	To study and demonstrate techniques involved in sensory sciences relevant to food product development.	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Weak-L	Weak-L
					CO4	To understand the concept of development of a new product and prepare new products based on special dietary requirements, functionality, convenience and improvisation of existing traditional Indian foods	Moderate-M	Weak-L	Moderate-M	Moderate-M	Strong-H	Strong-H	Strong-H
					CO5	To critically evaluate relevant scientific literature in food product development and consumer studies to demonstrate comprehension of its scope and relevance in food based operations.	Moderate-M	Weak-L	Moderate-M	Strong-H	Moderate-M	Moderate-M	Strong-H
	Sem II	0401450223-PP	TH4168	Industrial Hygeine and Sanitation Governance	CO1	To enable the student to develop multidisciplinary understanding about management and maintenance of the food safety systems and utilize it at industrial setting.	Moderate-M	Weak-L	Weak-L	Moderate-M	Strong-H	Strong-H	Strong-H
					CO2	To enable the student to acquire knowledge and skills on criteria of food safety, quality and hygiene, and develop appropriate plans/models.	Moderate-M	Weak-L	Weak-L	Moderate-M	Strong-H	Strong-H	Strong-H
					CO3	To familiarize the student with legal aspects of national and international food trade and related governance norms.	Moderate-M	Weak-L	Weak-L	Strong-H	Strong-H	Strong-H	Strong-H
	Sem II	0401450224-PP	TH4178	Epidemiology & Food Safety	CO1	To orient students to the concepts of epidemiology of food safety	Strong-H	Strong-H	Moderate-M	Strong-H	Moderate-M	Weak-L	Weak-L
					CO2	To enable students to associate food safety to different indicators of health and disease	Strong-H	Moderate-M	Strong-H	Strong-H	Weak-L	Weak-L	Moderate-M
					CO3	To provide students an overview of association between environment and foods safety.	Moderate-M	Strong-H	Strong-H	Moderate-M	Moderate-M	Strong-H	Strong-H
					CO4	To understand the core concepts of monitoring and surveillance in food safety programmes.	Weak-L	Moderate-M	Strong-H	Moderate-M	Weak-L	Strong-H	Strong-H
29	SEM III	0401450301 - PP	T4755	Global Nutrition	CO1	To gain a broader understanding of population- based global health issues.	Strong-H	Moderate-M	Moderate-M	Strong-H	Moderate-M	Moderate-M	Weak-L
29					CO2	To identify, collect, manage, analyze and interpret population- based data to drive control and prevention in global settings.	Moderate-M	Strong-H	Strong-H	Moderate-M	Moderate-M	Moderate-M	Weak-L
29					CO3	To expose students to opportunities in global health work and research.	Strong-H	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Moderate-M
30	SEM III	0401450302 - PP	T4753	Maternal and Child Nutrition	CO1	To impart advanced concepts in maternal and infant nutrition	Moderate-M	Weak-L	Weak-L	Strong-H	Strong-H	Moderate-M	Strong-H
30					CO2	To critically evaluate the current maternal and infant nutrition interventions	Moderate-M	Weak-L	Weak-L	Strong-H	Strong-H	Strong-H	Moderate-M
30					CO3	To objectively analyze the existing evidence- based practices to improve the maternal and child health	Weak-L	Moderate-M	Weak-L	Moderate-M	Weak-L	Strong-H	Moderate-M

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31	SEM III	0401450303 - PP	T4758	Nutrition during Emergencies and Challenging Conditions	CO1	To provide student with inspect of the causes and nutritional outcomes of humanitarian crises and complex emergencies (malnutrition, morbidity and mortality).	Weak-L	Moderate-M	Weak-L	Weak-L	Weak-L	Strong-H	Moderate-M
31					CO2	To critically analyze the strategies for nutritional rehabilitation of emergency affected populations.	Moderate-M	Strong-H	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
31					CO3	To develop skills for problem solving and convergence of services; especially in emergency conditions	Strong-H	Strong-H	Strong-H	Moderate-M	Moderate-M	Strong-H	Moderate-M
32	SEM III	0401450304 - PP	T4756	Nutrition Policy and Advocacy	CO1	To develop an understanding of policy processes in Health& Nutrition care.	Strong-H	Moderate-M	Moderate-M	Moderate-M	Weak-L	Strong-H	Strong-H
32					CO2	To examine the epidemiological transitions of programs specific to each State within the country in order to prioritize public health challenges for policy making.	Moderate-M	Moderate-M	Moderate-M	Moderate-M	Strong-H	Moderate-M	Moderate-M
32					CO3	To apply program budgeting and economic evaluation for policy development.	Moderate-M	Moderate-M	Weak-L	Weak-L	Weak-L	Strong-H	Moderate-M
32					CO4	To analyse and evaluate quality assurance techniques in health care	Strong-H	Strong-H	Strong-H	Strong-H	Moderate-M	Moderate-M	Strong-H
32					CO5	To demonstrate knowledge and skills for public health system and its challenges.	Moderate-M	Moderate-M	Moderate-M	Weak-L	Weak-L	Moderate-M	Strong-H
32					CO6	To develop a capacity to implement and evaluate public health policies	Moderate-M	Moderate-M	Moderate-M	Strong-H	Strong-H	Strong-H	Moderate-M
33	SEM III	0401450305-PP	T4757	Programme Planning and Management	CO1	To describe the trends in triple burden of malnutrition observed in India and Globally.	Moderate-M	Weak-L	Moderate-M	Moderate-M	Strong-H	Strong-H	Strong-H
33					CO2	To gain an understanding on multisectoral approach for preventive nutrition interventions	Strong-H	Strong-H	Weak-L	Strong-H	Weak-L	Moderate-M	Moderate-M
33					CO3	To gain an understanding on behaviour communication strategies to promote health and nutrition.	Moderate-M	Moderate-M	Strong-H	Moderate-M	Weak-L	Weak-L	Strong-H
					CO4	Gain an understanding on financial management and human resource management of programs	Moderate-M	Strong-H	Weak-L	Moderate-M	Strong-H	Moderate-M	Weak-L
34	Sem II	0401450306 - PP	T4743	Social Determinants of Nutritionand Health	CO1	The student should be able to state concepts of the social aspects of public health: culture, race/ethnicity, gender, poverty disparities, community, and organizational climate.	Strong-H	Weak-L	Moderate-M	Weak-L	Weak-L	Moderate-M	Moderate-M
34					CO2	The student should be able to identify the environmental factors including biological, physical and chemical factors that affect the health and nutritional status of a community.	Strong-H	Weak-L	Moderate-M	Moderate-M	Weak-L	Strong-H	Strong-H
34					CO3	The student should be able to explain the influence of social factors on nutrition and health.	Strong-H	Weak-L	Moderate-M	Moderate-M	Weak-L	Strong-H	Moderate-M
34					CO4	The student should be able to discuss seminal studies on the relationship between socioeconomic disadvantage and nutrition and health.	Strong-H	Weak-L	Moderate-M	Moderate-M	Weak-L	Strong-H	Moderate-M
34					CO5	The student should be able to explain the contributions of social factors to food-related health conditions.	Strong-H	Weak-L	Moderate-M	Moderate-M	Weak-L	Strong-H	Moderate-M
35	SEM III	0401450307 - PP	T4759	Public Health Nutrition - Field Training	CO1	To enable students to critically evaluate the existing nutrition programmes through situational analysis	Strong-H	Strong-H	Strong-H	Moderate-M	Weak-L	Moderate-M	Strong-H

35					CO2	To familiarise students with the methods developing recommendations for implementation of nutrition interventions and programmes at the local and regional levels to improve the health and nutritional status of people	Moderate-M	Strong-H	Strong-H	Moderate-M	Weak-L	Strong-H	Moderate-M
35					CO3	To apply the understanding of public health nutrition to the real time scenarios in the community	Strong-H	Strong-H	Strong-H	Moderate-M	Moderate-M	Strong-H	Moderate-M
36	SEM III	0401450308 - PP	T4727	Genomics, Proteomics and Bioinformatics	CO1	To study and demonstrate knowledge of core concepts of genomics and proteomics.	Strong-H	Strong-H	Moderate-M	Strong-H	Moderate-M	Strong-H	Strong-H
36					CO2	To study and gain knowledge of the basic tools in bioinformatics.	Strong-H	Strong-H	Moderate-M	Strong-H	Strong-H	Strong-H	Moderate-M
36					CO3	To understand the theory of various techniques used to study the human genetics and their result interpretation using bioinformatics tools.	Strong-H	Weak-L	Moderate-M	Moderate-M	Moderate-M	Strong-H	Moderate-M
36					CO4	To be able to evaluate relevant scientific literature in genomics and gain a deeper understanding on the application of different techniques for research purpose.	Strong-H	Moderate-M	Weak-L	Strong-H	Moderate-M	Strong-H	Moderate-M
37	SEM III	0401450309 - PR	T4770	Laboratory Techniques - II	CO1	To study, understand and gain expertise in the basic cell and molecular biology experiments.	Weak-L	Strong-H	Weak-L	Strong-H	Moderate-M	Strong-H	Moderate-M
37					CO2	To apply the knowledge gained and demonstrate an ability to set up own experiments.	Moderate-M	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H	Moderate-M
37					CO3	Demonstrate an ability to record experimental data.	Moderate-M	Weak-L	Strong-H	Strong-H	Weak-L	Strong-H	Moderate-M
37					CO4	Effectively analyse the results obtained to reach a conclusion.	Moderate-M	Moderate-M	Strong-H	Strong-H	Weak-L	Moderate-M	Strong-H
38	SEM III	0401450310 - PP	T4760	Medical Nutrition Therapy - II	CO1	The student will describe the pathophysiology and evaluate the significance of nutrition in management of chronic and degenerative diseases	Moderate-M	Strong-H	Moderate-M	Strong-H	Moderate-M	Strong-H	Strong-H
38					CO2	The student will be able to develop nutritional intervention for prevention and cure of chronic and degenerative diseases	Weak-L	Strong-H	Moderate-M	Strong-H	Strong-H	Strong-H	Moderate-M
38					CO3	The student will be able to analyze the nutritional status and formulate the dietary intervention in chronic diseased conditions	Weak-L	Strong-H	Moderate-M	Strong-H	Moderate-M	Moderate-M	Strong-H
39	SEM III	0401450311 - PR	T4761	Medical Nutrition Therapy Practical - II	CO1	The student should be able to formulate therapeutic diets for various disease conditions	Weak-L	Strong-H	Strong-H	Strong-H	Moderate-M	Strong-H	Moderate-M
39					CO2	The student should be able to translate evidence based practical nutritional knowledge in various disease conditions	Weak-L	Moderate-M	Moderate-M	Moderate-M	Weak-L	Strong-H	Weak-L
39					CO3	The student should be able to plan nutrition care process as a powerful preventive measure	Weak-L	Weak-L	Weak-L	Strong-H	Moderate-M	Strong-H	Moderate-M
40	SEM III	0401450312 - PP	T4764	Nutraceuticals and Functional Foods	CO1	To study application of types of nutraceuticals and functional foods in patient care.	Weak-L	Weak-L	Moderate-M	Moderate-M	Moderate-M	Strong-H	Moderate-M
40					CO2	To investigate and evaluate relevant scientific literature in functional foods and demonstrate comprehension of its scope and relevance in nutrition process.	Moderate-M	Moderate-M	Strong-H	Strong-H	Strong-H	Moderate-M	Strong-H

#	Sem	Code	T-No	Course	CO	Course Outcome							
41	SEM III	0401450313 - PP	T4769	Precision Medicine	CO1	To study and demonstrate knowledge in specialist areas of genomics and precision medicine.	Weak-L	Moderate-M	Strong-H	Strong-H	Weak-L	Strong-H	Moderate-M
41					CO2	To learn skills in various techniques in genomic evaluation.	Moderate-M	Weak-L	Strong-H	Strong-H	Weak-L	Strong-H	Moderate-M
41					CO3	To critically evaluate relevant scientific literature andreal-world medicine problems where genomics can be used in precision medicine and demonstrate comprehension of the nature, scope and ethical issues through written and oral tasks.	Moderate-M	Strong-H	Moderate-M	Moderate-M	Moderate-M	Moderate-M	Strong-H
41					CO4	To be able to communicate genomics & precision medicine principles and data effectively to diverse audiences and in a variety of written and oral formats.	Weak-L	Moderate-M	Weak-L	Moderate-M	Weak-L	Moderate-M	Strong-H
41					CO5	To work and learn effectively both independently and collaboratively.	Strong-H	Moderate-M	Strong-H	Strong-H	Weak-L	Strong-H	Moderate-M
42	SEM III	401450314-PP	T4762	Nutrition Therapy in Crticial Care	CO1	To critique the nutritional management of patients suffering from critical illness.	Moderate-M	Strong-H	Weak-L	Strong-H	Moderate-M	Moderate-M	Weak-L
42					CO2	To be able to design specialized nutrition support for critically ill patients.	Strong-H	Strong-H	Moderate-M	Weak-L	Weak-L	Moderate-M	Moderate-M
45	SEM III	0401450315 - PP	T4766	Pediatric and Geriatric Nutrition	CO1	To be able to identify nutritional requirements for special populations.	Strong-H	Strong-H	Strong-H	Strong-H	Strong-H	Moderate-M	Strong-H
45					CO2	To differentiate between the dietary regimes specific to pediatric and geriatric populations.	Moderate-M	Moderate-M	Strong-H	Strong-H	Moderate-M	Moderate-M	Strong-H
46	SEM III	0401450316 - PP	T4765	Food Service Management and Entrepreneurship	CO1	To acquire knowledge required for hospital food services systems and start-ups in field of dietetics.	Moderate-M	Strong-H	Strong-H	Strong-H	Strong-H	Moderate-M	Strong-H
46					CO2	To be able to argue and evaluate the market demand and the challenges in field of nutrition entrepreneurship and find possible strategies to overcome them.	Moderate-M	Moderate-M	Strong-H	Strong-H	Moderate-M	Moderate-M	Strong-H
47	SEM III	0401450317 - PR	T4763	Nutrition Therapy in Critical Care- Practical	CO1	To be able to identify the dietary requirements for critical illness and co-relate it for optimization of health.	Moderate-M	Moderate-M	Strong-H	Strong-H	Strong-H	Moderate-M	Strong-H
47					CO2	To be able to construct enteral and parenteral nutrition support for critically ill patients	Moderate-M	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H	Moderate-M
48	SEM III	0401450318 - PP	T4767	Research Applications in Clinical Nutrition and Dietetics	CO1	To be able to study various advancements in clinical nutrition	Strong-H	Moderate-M	Moderate-M	Moderate-M	Strong-H	Strong-H	Moderate-M
48					CO2	To develop a research aptitude in field of clinical nutrition	Strong-H	Moderate-M	Moderate-M	Moderate-M	Strong-H	Strong-H	Moderate-M
49	SEM III	0401450309 - PR	T4770	Laboratory Techniques - II	CO1	To enable students, learn, understand and gain expertise in laboratory techniques for food microbiology and food chemistry.	Strong-H	Moderate-M	Weak-L	Strong-H	Moderate-M	Weak-L	Weak-L
49					CO2	To familiarise students on concept of food quality systems and management in industrial perspective.	Strong-H	Weak-L	Moderate-M	Moderate-M	Strong-H	Strong-H	Strong-H
49					CO3	Demonstrate an ability to record experimental data.	Strong-H	Moderate-M	Strong-H	Strong-H	Weak-L	Weak-L	Weak-L
					CO$	Effectively analyse the results obtained to reach a conclusion.	Moderate-M	Strong-H	Weak-L	Moderate-M	Strong-H	Moderate-M	Moderate-M

50	SEM III	401450319-PP	TH4169	Food Safety and Quality Management	CO1	To study and demonstrate knowledge of core concepts of food safety and quality of foods	Strong-H	Weak-L	Weak-L	Strong-H	Moderate-M	Weak-L	Moderate-M
50					CO2	To demonstrate knowledge to conduct risk assessments relevant to food industry	Strong-H	Moderate-M	Strong-H	Moderate-M	Moderate-M	Strong-H	Weak-L
50					CO3	To study the certifications and accreditations in details	Moderate-M	Weak-L	Moderate-M	Weak-L	Strong-H	Moderate-M	Strong-H
					CO4	To critically evaluate relevant scientific literature in food safety developments and quality assurance and comprehend its scope and relevance in food based operations.	Strong-H	Moderate-M	Moderate-M	Strong-H	Strong-H	Moderate-M	Strong-H
51	SEM III	401450320-PP	TH4174	Start Ups And Intellectual Property Rights (IPR)	CO1	To study and demonstrate knowledge of core concepts of food product development and intellectual property rights.	Weak-L	Strong-H	Weak-L	Moderate-M	Weak-L	Strong-H	Moderate-M
51					CO2	To examine the financial and legal aspects of food in commercial food production.	Moderate-M	Moderate-M	Weak-L	Strong-H	Moderate-M	Moderate-M	Weak-L
51					CO3	To critically evaluate relevant scientific literature in food start-ups and demonstrate comprehension of its scope and relevance in food production and scalability.	Weak-L	Moderate-M	Strong-H	Moderate-M	Strong-H	Weak-L	Moderate-M
52	SEM III	401450321-PP	TH4173	Food Legislations and Policies-II	CO1	To familiarise students with the food laws and regulations.	Strong-H	Weak-L	Moderate-M	Weak-L	Strong-H	Moderate-M	Strong-H
52					CO2	To enable students to understand the regulatory processes.	Weak-L	Strong-H	Weak-L	Moderate-M	Strong-H	Moderate-M	Strong-H
52					CO3	To recognize the critical role of laws and regulations play in ensuring food safety and in fostering a healthy food industry	Moderate-M	Weak-L	Strong-H	Strong-H	Moderate-M	Moderate-M	Weak-L
					CO4	To comprehend issues in regulation of food.	Weak-L	Moderate-M	Strong-H	Moderate-M	Weak-L	Strong-H	Moderate-M
53	SEM III	401450322-PP	TH4167	Food security and Food Systems Approach	CO1	To familiarise students with the fundamentals food security.	Strong-H	Moderate-M	Weak-L	Weak-L	Moderate-M	Strong-H	Weak-L
53					CO2	To develop insights to food security in developing countries contexts.	Moderate-M	Weak-L	Moderate-M	Strong-H	Weak-L	Moderate-M	Weak-L
53					CO3	To critically appraise the impact of food production and consumption on environment and health.	Weak-L	moderate-M	Strong-H	Weak-L	Moderate-M	Strong-H	Moderate-M
					CO4	To analyse and map the drivers and tools of sustainable food systems.	Moderate-M	Weak-L	Strong-H	Moderate-M	Strong-H	Weak-L	Weak-L
54	SEM III	401450323-PP	TH4177	Packing Technology	CO1	To familiarise student towards the science of packaging.	Strong-H	Moderate-M	Weak-L	Moderate-M	Strong-H	Weak-L	Moderate-M
54					CO2	To enable student to learn and critically evaluate different packaging techniques and materials used in food industry.	Moderate-M	Weak-L	Moderate-M	Strong-H	Weak-L	Weak-L	Moderate-M
54					CO3	To enable student articulate and review the current developments in field of food packaging.	Strong-H	Moderate-M	Moderate-M	Strong-H	Weak-L	Moderate-M	Moderate-M
					CO4	To enable student apply the knowledge of packaging technology in maintaining food quality and security.	Moderate-M	Strong-H	Weak-L	Moderate-M	Strong-H	Weak-L	Moderate-M
55	SEM III	401450324-PP	TH4463	Research Applications in Food Industry	CO1	To develop a research aptitude in the field of food safety and quality management	Weak-L	Strong-H	Moderate-M	Weak-L	Moderate-M	Strong-H	Weak-L
55					CO2	To study various advancements in food safety and quality management through research orientations.	Strong-H	Strong-H	Weak-L	Strong-H	Moderate-M	Weak-L	Moderate-M

No	Sem	Code	T-Code	Course	CO	Outcome	1	2	3	4	5	6	7
56	SEM IV	401450401	T4905	Public Health Nutrition Internship	CO1	To appraise the students with the various projects being undertaken by organizations working in the area of Public Health Nutrition.	Moderate-M	Weak-L	Strong-H	Moderate-M	Weak-L	Strong-H	Moderate-M
56					CO2	To get hands on experience in organizing and conducting capacity building trainings for field functionaries to implement nutrition health program.	Strong-H	Weak-L	Weak-L	Moderate-M	Moderate-M	Strong-H	Moderate-M
56					CO3	To analyze and evaluate the implementation of ongoing projects/programmes by public health organizations.	Moderate-M	Strong-H	Moderate-M	Strong-H	Weak-L	Strong-H	Moderate-M
57	SEM IV	401450402	T4715	Public Health Nutrition Dissertation	CO1	To get trained and skilled with the steps of research methodology for dissertation.	Moderate-M	Moderate-M	Strong-H	Strong-H	Weak-L	Moderate-M	Strong-H
57					CO2	To analyze the findings and interpret results from the dissertation.	Moderate-M	Moderate-M	Weak-L	Moderate-M	Weak-L	Moderate-M	Moderate-M
57					CO3	To develop skills for scientific writing and publication in reputed journals.	Strong-H	Strong-H	Moderate-M	Strong-H	Moderate-M	Weak-L	Moderate-M
58	SEM IV	401450403	T4715	Nutrigenomics Dissertaion	CO1	To get trained and skilled with the research methodology for project	Strong-H	Moderate-M	Strong-H	Strong-H	Weak-L	Weak-L	Weak-L
58					CO2	To analyze the findings and interpret results from the project	Strong-H	Strong-H	Moderate-M	Weak-L	Moderate-M	Strong-H	Strong-H
58					CO3	To evaluate and able to publish the project findings	Moderate-M	Moderate-M	Weak-L	Strong-H	Weak-L	Weak-L	Moderate-M
59	SEM IV	401450404	T4905	Nutrigenomics Internship	CO1	To understand and critically analyze practical experience of nutrition care process and counseling.	Strong-H	Moderate-M	Moderate-M	Weak-L	Strong-H	Moderate-M	Weak-L
59					CO2	To get trained and skilled with the practical implication of medical nutrition therapy.	Moderate-M	Weak-L	Moderate-M	Moderate-M	Weak-L	Moderate-M	Strong-H
59					CO3	To evaluate the role of different resource and strategies adopted in nutrition therapy.	Strong-H	weak-L	Moderate-M	Strong-H	Moderate-M	Moderate-M	Strong-H
60	SEM IV	401450405	T4710	Clinical Nutrition and Dietetics Dissertaion	CO1	To get trained and skilled with the research methodology for dissertation	Moderate-M	Strong-H	Weak-L	Moderate-M	Strong-H	Strong-H	Strong-H
60					CO2	To analyze the findings and interpret results from the dissertation	Strong-H	Moderate-M	moderate-M	Moderate-M	Weak-L	Weak-L	Strong-H
60					CO3	To be able to publish the dissertation findings	Strong-H	Moderate-M	Moderate-M	Moderate-M	Weak-L	Weak-L	Weak-L
61	SEM IV	401450406	T4910	Clinical Nutrition and Dietetics Internship	CO1	To interpret practical experience of nutrition care process and counseling.	Moderate-M	Moderate-M	Strong-H	Moderate-M	Weak-L	Strong-H	Moderate-M
61					CO2	To get trained and skilled with the practical implication of medical nutrition therapy.	Strong-H	Moderate-M	Moderate-M	Weak-L	Strong-H	Moderate-M	Strong-H
62	SEM IV	401450407	T4710	Food Safety and Quality Management Dissertaion	CO1	To get trained and skilled with the research methodology for dissertation	Weak-L	Moderate-M	Strong-H	Weak-L	Moderate-M	Weak-L	Moderate-M
62					CO2	To analyze the findings and interpret results from the dissertation	Strong-H	Strong-H	Moderate-M	Moderate-M	Moderate-M	Weak-L	Moderate-M
63	SEM IV	401450408	T4910	Food Safety and Quality Management Internship	CO1	To interpret practical experience of food science	Moderate-M	Strong-H	Moderate-M	Weak-L	Moderate-M	Weak-L	Weak-L
63					CO2	To get trained and skilled with the practical implication of food science	Moderate-M	Moderate-M	Weak-L	Strong-H	Strong-H	Moderate-M	Moderate-M