



**NAGINDAS KHANDWALA COLLEGE OF
COMMERCE, ARTS &
MANAGEMENT STUDIES (AUTONOMOUS)**

Re-accredited by NAAC with 'A' Grade (3rd Cycle)

ISO 9001:2015 Certified

**Bhavishya Bharat Campus, S. V. Road, Malad (West)
Mumbai-400 064**

Programme Code: UHPIND

***B.Sc. (Honours)
in Integrative Nutrition & Dietetics***

Three Year Integrated Programme -

Six Semesters

Course Structure

**Under Choice Based Credit, Grading and Semester
System**

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1. Preamble

The industry is experiencing accelerated growth in several sectors amid a burgeoning global shift in consumer behavior regarding what we put in our bodies, aging population desiring improved muscle, joint, and cognitive health, and emerging middle and affluent classes in key markets.

The growth in this industry is driven by the increasing focus on personal health and wellbeing. With a shift in urban lifestyle towards sedentary, there is a renewed focus on fitness to avoid lifestyle-related diseases and deal with stress. Seeking professional guidance for fitness and slimming are no longer considered a luxury, but an elementary part of a healthy lifestyle. This change in consumer behavior and preferences will continue to provide an impetus to the industry.

Recruitment and retention of skilled manpower is the biggest challenge faced by the industry today. There is a dearth of good training institutes, with standardized and accredited courses. The vocational training programs often impart theoretical knowledge with little hands-on experience. Hence, in-house training becomes the only option for companies to equip the workforce with the relevant skill set. There is a very limited pool of skilled professionals available in the country whereas the demand is huge. The attrition rate in the industry is high and retaining experienced professionals has become a key challenge. There are no dedicated government institutes or training centers to equip people with desired skills. Hence, there is a need for Recognized Degree and Diploma programs in Integrative Nutrition & Dietetics.

1.1 About Khandwala College

Khandwala College is a multi-faculty institution (Estd. 1983), affiliated to University of Mumbai. It offers 23 UG, 6 PG, 4 Add On, 3 Ph. D with 9 Departments and 2 Research Centres imparting education to more than 6500 students. The Vision of the institute includes Education for all, Education for the youth and Education for the future of our country.

The Mission is to serve the society at large and students belonging to linguistic minorities in particular with commitment, dedication and devotion. The Quality Policy includes commitment towards imparting Quality Education to youth, enabling them to develop the right attitude, professional competence and inculcating right ethical values.

The institution has been awarded “A” Grade (Third Cycle) by National Assessment and Accreditation Council, Best College by University of Mumbai (2012), lead college for a cluster of colleges, Educational Excellence Award by Indus Foundation, USA and Best Ensemble Faculty (Academic Brilliance Awards – 2013) by Education Expo TV’s Research Wing for Excellence in Professional Education & Industry and ISO 9001:2015 certified by TUV Nord. We have been awarded IMC Ramkrishna Bajaj National Quality Commendation Certificate in 2013-14. Our college has been awarded Autonomous status from 2016. Khandwala College, as an Autonomous College; is offering a new B.Sc. (Honours) in Integrative Nutrition & Dietetics Programme as a Three Year Integrated Programme – with Six Semesters Course Structure - Under Choice Based Credit, Grading and Semester System.

1.2 Vision and Mission of Khandwala College

Vision

Education for all

Education for the youth

Education for the future of our country

Mission

The college’s focus is on the future of our students irrespective of their gender and place in society. Every student is like a flame reaching out to the brightness of the sun i.e. the bright future of India

2. Programme Objectives & Outcomes

2.1 Programme Objectives

1. To provide intensive theoretical & practical knowledge.
2. To provide an integrated perspective of nutrition & dietetics along with a good amount of exposure to real life cases / technical knowhow.
3. To effectively communicate to people- health and industry professionals, and the media.
4. To know the chemical, biochemical, and biological principles of nutrition and dietetics.
5. To design, develop, and assess individual training methods related to nutrition and dietetics that meet patients' needs.
6. To identify and classify food and food products. To analyse and establish their composition, qualities, nutritional value, nutrients' bioavailability, organoleptic properties, and the alterations experienced as a result of technological and culinary processes.
7. To know the basic processes of production, transformation, and preservation of animal and vegetable-based food.
8. To identify nutrients, their function in the human body, their bioavailability, the requirements and recommendations, and the basis of nutritional balance.

2.2 Programme Outcomes

After successful completion of the B.Sc. (Honours) in Integrative Nutrition & Dietetics the learner will be able to:

1. Exhibit effective oral communication through personal interaction as well as classroom presentations, individually or as part of a group, to a larger audience.
2. Possess skills and experience relating to health & nutrition consulting in a professional setting.
3. Identify and classify food and foodstuffs. Determine their composition, properties, nutritive value, bioavailability, organoleptic, sensory and gastronomic characteristics, and the changes they undergo as a consequence of technological and culinary processes.
4. Understanding the basic processes involved in the preparation, transformation and conservation of foods of both animal and vegetable origin.
5. Interpret and use food composition tables and databases properly.
6. Understand the microbiology, parasitology and toxicology of food.

3. Eligibility, Selection and Admission Criterion

Candidates for being eligible for the admission to the three-year course leading to the Degree of B.Sc. (Honours) in Integrative Nutrition & Dietetics, shall be required to have passed the Higher Secondary School Certificate Examination (10+2) or equivalent qualification from a recognized Board/ University or Body recognized as equivalent thereof by the Senate of the University.

3.1 Eligibility Criterion:

Std. XII passed in any discipline with and having English as a subject.

3.2 Selection and Admission Criterion for Eligible Candidates:

The interested students shall register for Aptitude Test and Interview. Reservations as per University rules will be applicable.

The admission of students shall be based on:

- Academic and non- academic credentials till date.
- Performance in Aptitude Test [comprising of questions in Mathematics/Statistics, English, Logical Reasoning, Analytical Ability], and Performance in Personal Interview.
- The candidate must fulfil all the prescribed admission requirements / norms of the College.
- In all the matters relating to the admission to the programme, the decision of the Management of Khandwala college shall be final.
- At any time after the admission, if found that a candidate has not fulfilled one or many of the requirements stipulated by the College, or submitted forged certificates, the College has the right to revoke the admission and will forfeit the fee paid. In addition, legal action may be taken against the candidate as decided by the Management of Khandwala college.

3.3 Eligibility for the award of the degree:

- A candidate shall be eligible for the award of the Degree only if he/she has undergone the prescribed course of study in Khandwala College affiliated to the University for a period of not less than three academic years, passed the examinations of all the Six Semesters earning 152 credits, and have completed 8 credits earned by successfully completing the required certifications, letter grade of at least D or above (i.e. O/ A+/A/ B+/B/C/D) in core.
- No dues to the Institute, Libraries etc.; and
- No disciplinary action is pending against him / her.

3.4 Faculty under which the Degree is awarded:

B.Sc. (Honours) in Integrative Nutrition & Dietetics programme is awarded under the faculty of Science.

3.5 Intake & Fees

One Division with minimum 60 Students in the first year.

Total Programme Fees - Rs 7,95,000/- (Fees per year Rs 2,65,000/-).

3.6 Attendance

- A student has to obtain a minimum of 75% cumulative attendance for the theory lectures, practical and tutorial (wherever prescribed) separately will be required out of the total number of lectures, practical and tutorials on the subject conducted in the term.
- 25% allowance in attendance is given to account for activities under NCC / NSS / Cultural / Sports / Minor Medical conditions etc.
- A student with a cumulative attendance of less than 75%, will not be permitted to appear for the end semester examination for all the courses in that semester and will be categorized as “DE”, meaning Detained due to shortage of attendance. The students with the “DE” category cannot proceed to the subsequent semester.
- Such students shall register for all the courses of the semester in which DE has occurred, in the subsequent year by paying the prescribed fee.
- Additional condonation may be considered in rare and genuine cases which includes, approved leave for attending select NCC / Sports Camps, Internships, Training, cases requiring prolonged medical treatment and critical illness involving hospitalization.
- For medical cases, submission of complete medical history and records with prior information from the parent / guardian to the institute is mandatory. Such condonation is permitted only twice for a student in the entire duration of the programme.

3.7 Eligibility for Faculty

Master’s Degree with 50% marks (or an equivalent grade in a point scale wherever grading system is followed) in a relevant/allied subject.

Relevant work experience in the Food, Beverages, Health, Nutrition, Dietetics, Medicine sectors.

4. Scheme of Examination

The Examination shall be divided into parts i.e. Continuous Internal Evaluation including Assignments, Projects, Seminars, Case Studies and Class Tests which will be of 40 marks and the Semester End Examinations which will be of 60 marks. The semester wise Credit Points will be varied from course to course but the value of Credits for Under-Graduate Programme shall be of 152 Credits. Students will have to earn 8 extra credits under autonomy. This will be achieved by completing 2 certifications of 4 credits each from an approved list of certifications.

The Credits are defined in terms of the learner's hours which are divided into two parts such as Actual and Notional. The value of a particular course can be measured in number of Credit Points. The value of One (01) Credit is equal to 15 Hours of learners' load. Notional learning hours include direct contact hours with teachers and trainers, time spent in self learning, preparation for assignments, carrying out assignments and assessments etc.

Scheme of Total Credits

Sr. No.	Year	Credits
1	Year 1	48
2	Year 2	52
3	Year 3	52
	Total Credits from Academics	152
	Additional Credits	8
	Total Credits for Award of Degree	160

4.1 Credit Based Evaluation System Scheme of Examination

Semester End Examination will be organized after all modules of the course are taught in the class. It will be a written examination / or as per the needs of the course a practical examination or a combination of both. This examination will be for 60 marks.

For all 6 semesters, the performance of the learners shall be evaluated into two components. The first component shall carry 40% marks which will be a Continuous Internal Evaluation while the second component shall carry 60% marks at semester end examination.

The allocation of marks for the Continuous Internal Evaluation 40% and Semester End Examination 60% are as shown below.

4.2 Structure of Continuous Internal Evaluation (40%) = 40 marks

Sr. No.	Particulars	Marks
1	Class test held in the given semester	15 marks
2	Subject specific Term Work Module/assessment modes – as decided by the department in the beginning of the semester (like Extension/field/experimental work, Short Quiz; Objective test, open book test etc. and written assignments, Case studies, Projects, Posters and exhibits etc. for which the assessment is to be based on class presentations wherever applicable)	15 marks
3	Attendance & Active participation in routine class instructional deliveries (and in practical work, tutorial, field work, cultural activities etc. as the case may be)	10 marks

4.3 Structure of End Examination (60%) = 60 marks

The End Semester Examinations for each course through semesters I to VI shall be conducted by the college except for the subjects with Asterix symbol (*) for which assignments/assessments for 100 marks shall be evaluated by the subject experts at department level and the marks/grades shall be submitted to the College.

The assessment of Continuous Internal Evaluation and Semester End Examination as mentioned above for the Semesters I to VI shall be processed by the College – ‘Institutions of their Learners’ and issue the grade cards to them after the conversion of marks into grades as the procedure mentioned below.

The learners to pass a course shall have to obtain a minimum of 40% marks in aggregate for each course where the course consists of Continuous Internal Evaluation & Semester End Examination. The learner shall obtain a minimum of 40% marks (i.e. 16 out of 40) in the Continuous Internal Evaluation and 40% marks in Semester End Examination (i.e. 24 Out of 60) separately, to pass the course and a minimum of Grade D in each project, wherever applicable, to pass a particular semester. A learner will be said to have passed the course if the learner passes the Continuous Internal Evaluation & Semester End Examination together.

4.4 Question Paper Pattern

A) Written Class Test (15Marks) - 30 mins

1.	Match the Column / Fill in the Blanks/ Multiple Choice Questions (1 Marks each) (Any Six out of Eight)	06 Marks
2.	Answers the following (Attempt Any Two out of Three) (Concept based Questions) (2 Marks each)	04 Marks
3.	Answer in Brief (Attempt Any One out of Two) (5 Marks each)	05 Marks

B) Semester End Examinations (60 Marks) - 2hrs

QI	Match the Column / Fill in the Blanks/ Multiple Choice Questions/True or False (Any 10 out of 15) (1 Marks each)	10 Marks
QII A	<i>(Concept based Questions)</i> Answer in Brief (Any Three out of Five) (5 Marks each)	15 Marks
	OR	
QII B	<i>(Concept based Questions)</i> Answer in Brief (Any Three out of Five) (5 Marks each)	15 Marks
QIII A	(Application based/Scenario based Questions) Answer in Detail (Attempt Any Four of Six) (5 Marks each)	20 Marks
	OR	
QIII B	(Application based/Scenario based Questions) Answer in Detail (Attempt Any Four of Six) (5 Marks each)	20 Marks
QIV	Long Answer Type Question (Any One out of Two)	15 Marks

4.5 Passing Standards

Grade	Marks	Grade Points
O	80 & Above	10
A+	70 to 79.99	9
A	60 to 69.99	8
B+	55 to 59.99	7
B	50 to 54.99	6
C	45 to 49.99	5
D	40 to 44.99	4
F	Less than 40	0

- The learners shall obtain a minimum of 40% marks (i.e. 16 out of 40) in the Continuous Internal Evaluation (CIE) and 40% marks in Semester End Examination (i.e. 24 out of 60) separately, to pass the course and a minimum of Grade D to pass a particular semester.
- Learners who fail to clear Class Test I or were unable to appear for Class Test I on account of Medical grounds, Bereavement of a family member, Internships/Training or Positioned at Events by the Institute can appear for Class Test II
- If a student fails in Class Test I, he/she shall have the opportunity to appear for Class Test II to improve his/her performance only once in the Semester. The re-conduct of the Class Test shall be completed before the commencement of Semester End Examinations.
- If just prior to or during the CIE a bereavement (of an immediate family member) occurs. (Note: In this case the Death Certificate of the departed and the Parent's note will have to be given to the College within 2 days of returning to College, for this clause to hold).
- A learner will be said to have passed the course if the learner passes the Continuous Internal Evaluation (CIE) and Semester End Examination.

4.6 Failure in Class Test II

Students failing to clear the Class Test II will have to submit a project on a topic approved by the subject teacher.

The allocation of marks will be as follows:

- Written Assignment -10 marks
- Presentation - 5 marks

4.7 Approved Certifications for Additional Credits (Any 2)

Sr No	Certification	Credits
1	Sports Nutrition	4
2	Neuro-Linguistic Programming (NLP)	4
3	Google Digital Marketing Certification (Online)	4
4	Certification in Excel & Advance Excel	4
5	Online Certification in relevance to the areas of Health, Nutrition, Food & Dietetics as per Faculty recommendation	4
6	Other Options with Prior Approval by the Faculty	4

All B.Sc.(Honours) in Integrative Nutrition & Dietetics students graduating from Nagindas Khandwala College will earn 8 (Eight) additional credits under autonomy. It is compulsory for every student to earn these credits for grant of a degree. Students have to complete Additional Certifications in semesters 3 & 5.

4.8 Semester Abroad Programme

Students who are allowed to undergo internship or Training in Industries in India or abroad during their course work or attend any National / International Institute under semester abroad programme (SAP) up to a maximum of 1 semesters will be granted credit equivalence for the Course Work/project work done by them in the Industry /Foreign Institute as per the recommendations of the Equivalence committee.

5. Teaching Methodology

1. Classroom Sessions

- **Regular Lectures:** Lectures shall be delivered by experienced faculties along with visiting faculties and experts from the Industry.
- **Assignments and Projects:** Shall be assigned at regular intervals of the course. It offers an opportunity for students to meet, interact and collaborate with experienced people from the industry.
- **Knowledge Workshops and Industry Seminars:** Shall be organized at regular intervals to keep the students informed about the latest developments in the Event Industry, these workshops are uniquely designed with a focus on practical industry – relevant topics.
- **Simulated Events:** Shall be conducted to get the real feel of organizing and managing an event. Students are trained to make a replica of an Event and present it live in the classroom. The exercise gives the student an opportunity to identify the finer nuances of event execution thereby helping them to identify key success factors and areas of improvement.

2. Guest Lectures and Case Studies

- **Guest Lecture:** Eminent people from the Event and Media industry shall be invited as guest speakers to impart lessons and their rich experiences on various fields related to this industry to the students. They also focus on imparting training around management concepts that have today become essential skills to carve a niche in the industry.
- **Case Studies:** Case studies highlighting various practical and situational issues shall be regularly discussed during classroom sessions. The discussion caters towards identifying what went wrong in the case and what could have been done in a better manner, this helps train students to handle such situations in the future. The exercise also improves the analysing and analytical capabilities of our students.

3. Innovative and Interactive Learning Technology

- **Educational wikis:** It keeps track of education-oriented wikis, establishes constructive interactions with them, and researches their technology, activity, culture, processes, and impact.
- **Creative Presentation Ideas:** Gone are the days when Microsoft Presentation was the only means to make academic training interactive and engaging. Enliven your material and engage the students with these simple and easy to implement methodologies:
 - **Prezi Presentation:** Prezi is a powerful communication and presentation tool

that aims to replace PowerPoint presentation. Equipping students with the knowledge of this tool helps in preparing them to adapt easily to the ever-changing dynamics of the corporate world.

- **Create through Technology:**
 - **YouTube Broadcasting:** Harness the power of YouTube as an effective broadcasting medium to create and share your ideas and thoughts with diverse audiences.
 - **Communication and Collaboration:** Google Apps provides students a chance to learn how to use webmail services, calendar (shared calendaring), G-Talk (instant messaging and voice/video chat) and Drive (online document creation and sharing).
 - **Education through Blogs:** A powerful and interactive medium for learning. Ideal to educate, discuss and share innovative ideas across a large and diverse set of audiences.

4. Unparalleled Internships and Practical Training

- **Internships and Practical Training:** These events act like great learning platforms giving them the live experience of managing an event.
- **In-House Events:** Students shall be provided an opportunity to work on the in-house events right from the start to finish, to provide them with hands-on experience, which helps to gain excellent event organization

6. Ad-hoc Board of Studies

Following Academicians, Faculty members & Experts have been consulted for the contents and development of the Syllabus for this course:

- Principal Dr. (Mrs.) Ancy Jose- Principal, Khandwala College
- CA Dr. Varsha Ainapure – M Com., FCA, Ph.D., Post-Doc (USA), Adjunct Professor, Khandwala College
- Mr. Vipul Solanki, MMS
- Ms. Sneha Asar, MBA
- Dr. Akshat Chaddha, Visiting Faculty & Industry Representative
- Ms. Hemali M, Visiting Faculty
- Ms. Hardika V, Visiting Faculty

Three Year Integrated Programme -

Six Semesters

Basic Structure: Distribution of Courses

1	Ability Enhancement Compulsory Course (AECC)	3 Papers of 2 Credits Hrs. each (Total Credits Hrs. 3*2) = 6	06
2	Skill Enhancement Compulsory Course (SEC)	2 Papers of 2 Credits Hrs. each (Total Credits Hrs. 2*2)	04
3	Core Course (CC)	19 Papers of 4 Credits Hrs. each (Total Credits Hrs. 19*4) 1 Papers of 3 Credits Hrs. each (Total Credits Hrs. 1*3)	79
4	Core Course - Practical (CC-P)	10 Papers of 2 Credits Hrs. each (Total Credits Hrs. 10*2)	20
5	Discipline Specific Compulsory Course (DSC)	5 Papers of 4 Credits Hr. each (Total Credits Hrs. 5*4) 3 Papers of 6 Credits Hr. each (Total Credits Hrs. 3*6) 1 Papers of 3 Credits Hr. each (Total Credits Hrs. 1*3)	41
6	Discipline Specific Compulsory Course (DSC) Practical	1 Papers of 2 Credits Hr. each (Total Credits Hrs. 1*2)	2
	Total Credits Hrs		152

B.Sc. (Honours) in Integrative Nutrition & Dietetics
Under Choice Based Credit, Grading and Semester System
Curriculum Framework
(To be Implemented from Academic year 2020-2021)

FIRST YEAR

Sr. No	Semester I	Subject code	Credits	Sr. No	Semester II	Subject code	Credits
	Core Course (CC)				Core Course (CC)		
1	CC-1 Food Nutrition - I	2011UHNDFN	4	1	CC-4 Food Nutrition - II	2021UHNDFN	4
2	CC-2 Nutrition Science - I	2012UHNDNS	4	2	CC-5 Nutrition Science - II	2022UHNDNS	4
3	CC-3 Community Nutrition - I	2013UHNDNCN	4	3	CC-6 Community Nutrition - II	2023UHNDNCN	4
	Core Course - Practical (CC-P)				Core Course - Practical (CC-P)		
4	CC-P-1 Food Nutrition - I (Practicals)	2014UHNDFNP	2	4	CC-P-4 Food Nutrition - II (Practicals)	2024UHNDFNP	2
5	CC-P-2 Nutrition Science - I (Practicals)	2015UHNDNSP	2	5	CC-P-5 Nutrition Science - II (Practicals)	2025UHNDNSP	2
6	CC-P-3 Community Nutrition - I (Practicals)	2016UHNDNCP	2	6	Discipline Specific Compulsory Course (DSC)		
	Ability Enhancement Compulsory Course (AECC)				DSC-2 Physiology - I	2026UHNDPH	4
7	AECC-1 Communication & Counselling Skills - I	2017UHNDCS	2		Discipline Specific Compulsory Course (DSC) Practical		
	Discipline Specific Compulsory Course (DSC)			7	Physiology - I (Practicals)	2027UHNDPHP	2
8	DSC-1 Healthy Cooking	2018UHNDHC	4				
					Ability Enhancement Elective Course (AEEC)		
				8	AEEC-1 Environmental Studies/ Introduction to Travel & Tourism/ Basics of Financial Services/ Introduction to Design/ Overview of Sports Management	2028UHNDDES/ 2028UHNDTT/ 2028UHNDIFS/ 2028UHNDID/ 2028UHNDMS	2
	TOTAL		24		TOTAL		24

SECOND YEAR
(To be Implemented from Academic year 2021-2022)

Sr. No.	Semester III	Subject code	Credits	Sr. No.	Semester IV	Subject code	Credits
	<i>Core Course (CC)</i>				<i>Core Course (CC)</i>		
1	CC-7 Introduction to Food Planning	2031UHNDFP	4	1	CC-10 Fundamentals of Biochemistry	2041UHNDFB	4
2	CC-8 Food Chemistry	2032UHNDFC	4	2	CC-11 Clinical Biochemistry	2042UHNDGB	4
3	CC-9 Food Processing & Preservation - I	2033UHNDFPP	4	3	CC-12 Food Processing & Preservation – II	2043UHNDFPP	4
				4	CC-13 Nutrition across Lifecycle	2044UHNDNL	4
					<i>Core Course - Practical (CC-P)</i>		
				5	CC-P-6 Food Processing & Preservation - II (Practicals)	2045UHNDFPR	2
				6	CC-P-7 Nutrition across Lifecycle (Practicals)	2046UHNDNLP	2
	<i>Discipline Specific Compulsory Course (DSC)</i>				<i>Discipline Specific Compulsory Course (DSC)</i>		
4	DSC-3 Physiology - II	2034UHNDPH	4	7	DSC-5 Physiology - III	2047UHNDPH	4
	<i>Ability Enhancement Compulsory Course (AECC)</i>						
5	AECC-3 Communication & Counselling Skills - II	2035UHNDCS	2				
	<i>Skill Enhancement Course (SEC)</i>				<i>Skill Enhancement Course (SEC)</i>		
6	Foundation Course - 1 Information Communication & Technology	2036UHNDICT	2	8	Foundation Course - 2 Entrepreneurship & Management	2048UHNDDEM	2
	<i>Discipline Specific Compulsory Course (DSC)</i>						
7	DSC-4 - Industry Engagement I (Training/ Internship)	2037UHNDIE	6				
	TOTAL		26		TOTAL		26

THIRD YEAR
(To be Implemented from Academic year 2022-2023)

Sr No	Semester V	Subject code	Credits	Sr. No.	Semester VI	Subject code	Credits
	<i>Core Course (CC)</i>				<i>Core Course(CC)</i>		
1	CC-14 Clinical Nutrition - I	2051UHNDCN	4	1	CC-17 Lifestyle Pillars	2061UHNDLP	3
				2	CC-18 Clinical Nutrition - II	2062UHNDCN	4
2	CC-15 Diet Therapy - I	2052UHNDDT	4	3	CC-19 Diet Therapy - II	2063UHNDDT	4
3	CC - 16 Nutrition, Exercise and Fitness - I	2053UHNDNEF	4	4	CC-20 Nutrition, Exercise and Fitness - II	2064UHNDDEF	4
	<i>Core Course Practical (CC-P)</i>				<i>Core Course Practical (CC-P)</i>		
4	CC-P-8 Clinical Nutrition - I (Practicals)	2054UHNDCN	2	5	CC-P-10 Diet Therapy - II (Practicals)	2065UHNDDTTP	2
5	CC-P-9 Diet Therapy - I (Practicals)	2055UHNDTTP	2				
	<i>Discipline Specific Compulsory Course (DSC)</i>				<i>Discipline Specific Compulsory Course (DSC)</i>		
6	DSC-6 Physiology - IV	2056UHNDPH	4	6	DSC-8 Yoga and Exercise	2066UHNDYE	3
7	DSC-7 Industry Engagement II (Training/ Internship)	2057UHNDIE	6	7	DSC-9 Project Work	2067UHNDPW	6
	TOTAL		26		TOTAL		26