

*Teaching Plan 21-22*  
*Department of Food & Nutrition ( General)*  
*Under CBCS System ; Calcutta University*

**Syllabus Distribution**

**(Jan-June/Even Semester 2021)**

*Module ;CC – 1BT ( CC-2/GE-2)*

***INTRODUCTION TO ELEMENTARY PHYSICS (2<sup>ND</sup> SEM)***

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>ELEMENTARY PHYSICS (THEORY)</b>	1. Units- C.G.S. AND F.P.S. system	<b>Mousumi Das ( Sact)</b>	1	<b>Online classroom method</b>
	2. Measurement Of mass & weight, common & spring balance		1	
	3. Motion of body- Displacement, Velocity, acceleration		2	
	4. Gravity- Acceleration due to gravity		2	
	5. Hydrostatics – Pressure at a point, Archimedes principle Specific gravity, Viscosity & Surface tension		3	
	6. <i>Thermometry</i> 7. <i>Calorimetry</i>		2	
	8. <i>Transmission of heat,</i> <i>Thermoflask</i>		2	
	9. <i>Matter ,Changes of state,</i> <i>Pressure cooker ,Ice machine</i>		3	
	10. <i>Static electricity-</i> 11. <i>Primary cell, storage cell</i>		2	
	12. <i>Electroplating</i>		1	

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**INTRODUCTION TO ELEMENTARY PHYSICS (2<sup>ND</sup> SEM)**

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>ELEMENTARY PHYSICS (THEORY)</b>	<b>13. Definition of potential, Current-Relation between two</b>	<b>Mousumi Das. ( Sact)</b>	<b>2</b>	<b>Online classroom method</b>
	<b>14. Electricity &amp; its application</b>		<b>2</b>	
	<b>3. Refrigerator , Cold storage , Electric fuse</b>		<b>2</b>	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>25</b>	
<b>ELEMENTARY PHYSICS ( PRACTICAL)</b>	<b>1. Use of balance</b>		<b>1</b>	<b>Online classroom method</b>
	<b>2. Determination of specific gravity of a liquid by specific gravity bottles</b>		<b>4</b>	
	<b>3. Determination of specific gravity of a solid</b>		<b>4</b>	
	<b>4. Determination of specific gravity of a liquid by hydrostatic pressure</b>		<b>4</b>	
	<b>5. Reading of barometer + determination of lower and upper fixed point of a thermometer</b>		<b>2</b>	

	<b>6. Fitting of a electric fuse</b>		<b>1</b>	
<b>ELEMENTARY PHYSICS ( PRACTICAL)</b>	<b>TOTAL CLASS HOUR</b>		<b>16</b>	

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*CBCS System*  
**SYLLABUS DISTRIBUTION (JULY-DEC/ODD SEMESTER 2021)**

*MODULE ;CC – 1CT ( CC-3/GE-3)*

*INTRODUCTION TO ELEMENTARY PHYSIOLOGY ( 3<sup>RD</sup> SEM)*

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>ELEMENTARY PHYSIOLOGY (THEORY)</b>	<b>1. Animal cell: Structure &amp; function</b>	<b>Mousumi Das ( Sact)</b>	<b>1</b>	<b>Online classroom nethod, Lecture method</b>
	<b>2. Tissue: Definition, Structure, Function, Of different Types of tissue</b>		<b>2</b>	
	<b>3. Digestive system (structure &amp; function)</b> <b>4. Digestion of carbohydrate, Protein &amp; fat</b> <b>5. Absorption</b>		<b>6</b>	
	<b>6. Elementary idea of metabolism</b> <b>7. Enzymes and their hormones</b> <b>8. Metabolism in brief ( CHO)</b> <b>9. Role of hormones in carbohydrate</b>		<b>10</b>	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>19</b>	

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>ELEMENTARY PHYSIOLOGY (PRACTICAL)</b>	1. Demonstration for determination of blood pressure of human being	<b>Mousumi Das (Sact)</b>	1	<b>Online classroom method, Demonstration method</b>
	2. <i>Identification of slides (blood cells, Stomach, Small intestine, Large intestine, Liver, Pancreas)</i>		2	
	3. Determination of bleeding time and clotting time		2	
	4. <i>Detection of blood group</i>		2	
<b>PRACTICAL</b>	<b>TOTAL CLASS HOUR</b>		<b>7</b>	

***CBCS System***  
**SYLLABUS DISTRIBUTION**  
**(JULY-DEC/ODD SEMESTER 2021)**

***MODULE ; SEC – A1***

***INTRODUCTION TO FOOD PRESERVATION***  
***( skill enhancement course: 3<sup>rd</sup> Sem)***

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>FOOD PRESERVATION</b>	1. <i>Elementary idea of Food Preservation</i>	<b>Mousumi Das. (Sact)</b>	10	<b>Online classroom method, Classroom online demonstration method,ppt</b>
	2. <i>Principle and different methods (in brief)</i>			
	3. <i>Preparation &amp; packaging of jam , jelly, chili sauce</i>		6	
	4. <i>Preparation &amp; packaging of tomato ketchup,squash,pickles etc.</i>		6	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>22</b>	

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**Syllabus Distribution (July-Dec/Odd Semester 2021)**

**Module ; CC – 1AT ( CC-1/GE-1)**  
**INTRODUCTION TO ELEMENTARY CHEMISTRY ( 1<sup>st</sup> Sem)**

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>ELEMENTARY CHEMISTRY ( THEORY)</b>	1. Law of conservation of mass, <ul style="list-style-type: none"> <li>▪ Physical &amp; chemical changes,</li> <li>▪ Mechanical mixtures &amp; Chemical compound</li> </ul>	Mousumi Das (Sact)	4	<p style="text-align: center;"><b>Online classroom method,</b></p> <p style="text-align: center;"><b>Lecture method,</b></p> <p style="text-align: center;"><b>demonstration</b></p> <p style="text-align: center;"><b>Interective method</b></p>
	2. Common laboratory process	Mousumi Das (Sact) + Riya Bag (Guest Lecturer)	1	
	3. Naming of compound <ul style="list-style-type: none"> <li>▪ (symbols , valency, formula, equation)</li> </ul>	Riya Bag (Guest Lecturer)	2	
	4. Acids , bases and salt			
	5. Classification of salt, <ul style="list-style-type: none"> <li>▪ buffer solution,</li> <li>▪ acid-base ,acid-base indicator,</li> <li>▪ Molar,normal,formula solution</li> </ul>	Riya Bag (Guest Lecturer)	3	
	6. Diffusion and osmosis 7. Colloids	Mousumi Das (Sact) + Riya Bag (Guest Lecturer)	2	
	8. Structure of atomic molecule	Riya Bag (Guest Lecturer)	4	

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**Module ; CC – 1AT ( CC-1/GE-1)**  
**INTRODUCTION TO ELEMENTARY CHEMISTRY ( 1<sup>st</sup> Sem)**

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>ELEMENTARY CHEMISTRY ( THEORY)</b>	<b>9. Organic chemistry 10. (chemistry of carbon compounds)</b>	Riya Bag (Guest Lecturer)	<b>6</b>	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>22</b>	
<b>ELEMENTARY CHEMISTRY ( PRACTICAL)</b>	<b>1. Experiment involving Solution, Decantation, Filtration, distillation, crystallization, separation of constituents of mixture</b>	Riya Bag (Guest Lecturer)	<b>2</b>	<b>Online classroom method,  Classroom Demonstration</b>
	<b>2. Titration of acid &amp; bases</b>	Riya Bag (Guest Lecturer)	<b>4</b>	<b>Participatory method</b>
	<b>Qualitative tests: 3. Protein in milk and egg 4. Calcium</b>	Mousumi Das (Sact) + Riya Bag (Guest Lecturer)	<b>4</b>	
	<b>5. Qualitative tests: Phosphorus &amp; iron in foodstuff</b>	Riya Bag (Guest Lecturer)	<b>2</b>	
	<b>6. Simple chemical tests for carbohydrate</b>	Riya Bag (Guest Lecturer)	<b>5</b>	
<b>PRACTICAL</b>	<b>TOTAL CLASS HOUR</b>		<b>17</b>	

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**Syllabus Distribution**  
**(Jan-June/Even Semester 2022)**

*Module ;CC – 1BT ( CC-2/GE-2)*

**INTRODUCTION TO ELEMENTARY PHYSICS ( 2<sup>nd</sup> sem)**

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>	
<b>ELEMENTARY PHYSICS (THEORY)</b>	1. Units- C.G.S. AND F.P.S. system	<b>Mousumi Das ( Sact-1)</b>	1	<b>Lecture method</b>	
	2. Measurement Of mass & weight, common & spring balance		1		
	3. Motion of body- Displacement, Velocity, acceleration		2		
	4. Gravity- Acceleration due to gravity			2	<b>Online demonstration method Interactive method</b>
	5. Hydrostatics – Pressure at a point, Archimedes principle Specific gravity, Viscosity & Surface tension			3	
	6. <i>Thermometry</i> 7. <i>Calorimetry</i>			2	
	8. <i>Transmission of heat,</i> <i>Thermoflask</i>			2	
	9. <i>Matter ,Changes of state,</i> <i>Pressure cooker ,Ice machine</i>			3	
	10. <i>Static electricity-</i> 11. <i>Primary cell, storage cell</i>			2	
	12. <i>Electroplating</i>			1	

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**(Jan-June/Even Semester 2021)**

*Module ;CC – 1BT ( CC-2/GE-2)*

***INTRODUCTION TO ELEMENTARY PHYSICS (2<sup>ND</sup> SEM)***

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>ELEMENTARY PHYSICS (THEORY)</b>	<b>15. Definition of potential, Current-Relation between two</b>	<b>Mousumi Das. ( Sact)</b>	<b>2</b>	<b>Lecture method Interective method</b>
	<b>16. Electricity &amp; its application</b>		<b>2</b>	
	<b>4. Refrigerator , Cold storage , Electric fuse</b>		<b>2</b>	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>25</b>	
<b>ELEMENTARY PHYSICS ( PRACTICAL)</b>	<b>7. Use of balance</b>	<b>Shilpa Dutta (guest lecture) + Mousumi Das (sact)</b>	<b>1</b>	<b>Demonstration method Participatory method</b>
	<b>8. Determination of specific gravity of a liquid by specific gravity bottles</b>		<b>4</b>	
	<b>9. Determination of specific gravity of a solid</b>		<b>4</b>	
	<b>10. Determination of specific gravity of a liquid by hydrostatic pressure</b>		<b>4</b>	
	<b>11. Reading of barometer + determination of lower and upper fixed point of a thermometer</b>		<b>2</b>	
	<b>12. Fitting of a electric fuse</b>		<b>1</b>	



<b>ELEMENTARY PHYSICS ( PRACTICAL)</b>	<b>TOTAL CLASS HOUR</b>		<b>16</b>	
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**Syllabus Distribution**

**(Jan-June/Even Semester 2022)**

**Module ;CC – 1DT ( CC-4/GE-4)**

***INTRODUCTION TO BASIC NUTRITION AND FOOD SCIENCE (4<sup>th</sup> sem)***

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>BASIC FOOD SCIENCE &amp; NUTRITION (THEORY)</b>	<b>1. Definition of Food and Nutrition, Nutrients, Nutritional status, Dietetics, Balanced Diet ,Malnutrition energy</b>	<b>Mousumi Das. (sact-1)</b>	<b>3</b>	<b>Lecture method Interective method Demonstration method</b>
	<b>2. Carbohydrate 3. Protein 4. Fat 5. Vitamins 6. Minerals 7. Water and fiber</b>		<b>8</b>	
	<b>8. B.M.R and TER 9. ( Definition and affecting factor)</b>		<b>1</b>	
	<b>10. Basic five food groups according to ICMR ▪ Cereals,pulses, ▪ Milk,meat,fish.egg ▪ Fruits &amp; vegetables ▪ Nuts,oils &amp; sugar</b>		<b>6</b>	

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>BASIC FOOD SCIENCE &amp; NUTRITION (THEORY)</b>	<b>11. Principle and objective of meal Planning</b> <b>12 . Diet for an infant and preschool child , school child</b>		<b>4</b>	
	<b>13.Diet for normal male and female of different occupation</b>		<b>4</b>	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>26</b>	
<b>BASIC FOOD SCIENCE &amp; NUTRITION (PRACTICAL)</b>	<b>1. Elementary idea of weights and measures</b>	<b>Mousumi Das. (sact)</b>	<b>2</b>	<b>Demonstration method</b> <b>Participatory method</b>
	<b>2. Preparation of cereals and milk</b>		<b>2</b>	
	<b>3. Preparation of pulse and nuts</b>		<b>2</b>	
	<b>4. Preparation of egg and vegetables</b>		<b>2</b>	
	<b>5. Modification od normal diet during pregnancy and lactation</b>		<b>4</b>	
<b>PRACTICAL</b>	<b>TOTAL CLASS HOUR</b>		<b>12</b>	

## **SYLLABUS DISTRIBUTION**

**(JAN-JUNE / EVEN SEMESTER 2022)**

**MODULE ; SEC – B1**

### **INTRODUCTION TO GERIATRIC NUTRITION**

**( skill enhancement course: 4)**

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>GERIATRIC NUTRITION</b>	<b>1. Definition of aging , Senescence, aged people, gerontology ,geriatrics and geriatric nutrition</b>	<b>Mousumi Das (sact)</b>	<b>10</b>	<b>Lecture method</b> <b>Interective method</b>
	<b>2. Physiological changes during old age</b>		<b>8</b>	

	<b>3. Nutritional requirement and general dietary guidelines for elderly</b>			
	<b>4. Major nutritional and health problem during old age</b>		<b>4</b>	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>22</b>	

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**Syllabus Distribution (July-Dec/Odd Semester 2022)**

**Module ; CC – 1AT ( CC-1/GE-1)**  
**INTRODUCTION TO ELEMENTARY CHEMISTRY ( sem-1)**

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>ELEMENTARY CHEMISTRY ( THEORY)</b>	<b>1. Law of conservation of mass,</b> <ul style="list-style-type: none"> <li>▪ <b>Physical &amp; chemical changes,</b></li> <li>▪ <b>Mechanical mixtures &amp; Chemical compound</b></li> </ul>	Mousumi Das (Sact)	<b>6</b>	<b>Lecture method,</b>  <b>Demonstration,ppt</b>  <b>Interective method</b>
	<b>2. Common laboratory process</b>	Mousumi Das (Sact)	<b>2</b>	
	<b>3. Naming of compound</b> <ul style="list-style-type: none"> <li>▪ <b>(symbols , valency, formula, equation)</b></li> </ul> <b>4. Acids , bases and salt</b>	Barnali Saha (Guest Lecturer)	<b>3</b>	
	<b>5. Classification of salt,</b> <ul style="list-style-type: none"> <li>▪ <b>buffer solution,</b></li> <li>▪ <b>acid-base ,acid-base indicator,</b></li> <li>▪ <b>Molar,normal,formula solution</b></li> </ul>	Barnali Saha (Guest Lecturer)	<b>4</b>	
	<b>6. Diffusion and osmosis</b> <b>7. Colloids</b>	Mousumi Das	<b>2</b>	

		(Sact)		
	8. <i>Structure of atomic molecule</i>	Barnali Saha (Guest Lecturer)	5	

	9. <i>Organic chemistry</i> 10. <i>(chemistry of carbon compounds)</i>	Barnali Saha (Guest Lecturer)	6	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>28</b>	
<b>ELEMENTARY CHEMISTRY ( PRACTICAL)</b>	1. <i>Experiment involving Solution, Decantation, Filtration, distillation, crystallization, separation of constituents of mixture</i>	Mousumi Das.( sact)	2	<b>Classroom Demonstration</b>  <b>Participatory method</b>
	2. <i>Titration of acid &amp; bases</i>	Barnali Saha (Guest Lecturer)	4	
	<i>Qualitative tests:</i> 3. <i>Protein in milk and egg</i> 4. <i>Calcium</i>	Mousumi Das (Sact) + Barnali Saha (Guest Lecturer)	4	
	5. <i>Qualitative tests: Phosphorus &amp; iron in foodstuff</i>	Barnali Saha (Guest Lecturer)	2	
	6. <i>Simple chemical tests for carbohydrate</i>	Mousumi Das (Sact) + Barnali Saha (Guest Lecturer)	5	
<b>PRACTICAL</b>	<b>TOTAL CLASS HOUR</b>		<b>17</b>	

**CBCS System**  
**SYLLABUS DISTRIBUTION (JULY-DEC/ODD SEMESTER**  
**2022)**

**MODULE ;CC – 1CT ( CC-3/GE-3)**

**INTRODUCTION TO ELEMENTARY PHYSIOLOGY( Sem-3)**

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>ELEMENTARY PHYSIOLOGY (THEORY)</b>	1. <i>Animal cell: Structure &amp; function</i>	<b>Mousumi Das ( Sact-1)</b>	1	<b>Lecture method</b>
	2. <i>Tissue: Definition, Structure, Function, Of different Types of tissue</i>		2	
	3. <i>Digestive system (structure &amp; function)</i> 4. <i>Digestion of carbohydrate, Protein &amp; fat</i> 5. <i>Absorption</i>		6	<b>Demonstration method, ppt</b>  <b>Interective method</b>
	6. <i>Elementary idea of metabolism</i> 7. <i>Enzymes and their hormones</i> 8. <i>Metabolism in brief ( CHO)</i> 9. <i>Role of hormones in carbohydrate</i>		10	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>19</b>	

<b>ELEMENTARY PHYSIOLOGY (PRACTICAL)</b>	1. <i>Demonstration for determination of blood pressure of human being</i>	<b>Mousumi Das ( Sact)</b>	1	<b>Demonstration method</b> <b>Participatory method</b>
	2. <i>Identification of slides (blood cells, Stomach , Small intestine, Large intestine, Liver, Pancreas)</i>		2	
	3. <i>Determination of bleeding time and clotting time</i>		2	
	4. <i>Detection of blood group</i>		2	
<b>PRACTICAL</b>	<b>TOTAL CLASS HOUR</b>		<b>7</b>	

***CBCS System***  
**SYLLABUS DISTRIBUTION**  
**(JULY-DEC/ODD SEMESTER 2022)**

***MODULE ; SEC – A1***

***INTRODUCTION TO FOOD PRESERVATION***  
***( skill enhancement course: sem-5)***

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>FOOD PRESERVATION</b>	<b>1. Elementary idea of Food Preservation</b>	<b>Mousumi Das. ( Sact)</b>	<b>10</b>	<b>Lecture method</b>
	<b>2. Principle and different methods (in brief)</b>			
	<b>3. Preparation &amp; packaging of jam , jelly, chili sauce</b>		<b>6</b>	<b>Demonstration method,ppt</b>
	<b>4. Preparation &amp; packaging of tomato ketchup,squash,pickles etc.</b>		<b>6</b>	<b>Interactive method</b>
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>22</b>	

***CBCS System***  
**SYLLABUS DISTRIBUTION (JULY-DEC/ODD SEMESTER 2022)**

***MODULE ; DSE -A1***

***INTRODUCTION TO COMMUNITY NUTRITION (Sem-5)***

<b>TOPIC</b>	<b>SUB-TOPIC</b>	<b>TEACHER</b>	<b>CLASS HOUR</b>	<b>TEACHING METHOD</b>
<b>COMMUNITY NUTRITION (THEORY)</b>	<b>1. Concept and types of community</b>	<b>Mousumi Das. ( Sact)</b>	<b>1</b>	<b>Lecture method</b>
	<b>2. Nutritional assessment</b>		<b>2</b>	

	3. <i>Elementary idea of national and international agencies</i>	<i>Mousumi Das. ( Sact)</i>	6	<i>Demonstration method,ppt</i>  <i>Interective method</i>
	4. <i>Nutritional intervention programs to combat malnutrition</i>		6	
	5. <i>Concept of food fortification and food enrichment</i>			
	6. <i>Nutrition education</i>		2	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>17</b>	
<b>COMMUNITY NUTRITION (PRACTICAL)</b>	1. <i>Preparation of homemade ORS</i>	<i>Mousumi Das. ( Sact)</i>	1	<i>Demonstration method</i>  <i>Participatory method</i>
	2. <i>Preparation of weaning food for infants</i> ▪ Liquid ▪ semisolid		2	
	3. <i>Preparation of weaning food for infants</i> ▪ solid		2	
	4. <i>Preparation of low cost school tiffin and medium cost school tiffin</i>		6	
	5. <i>Diet survey by 24 hours recall method</i>		4	
<b>THEORY</b>	<b>TOTAL CLASS HOUR</b>		<b>15</b>	