

DR KANAILAL BHATTACHARYYA COLLEGE

DEPARTMENT OF FOOD & NUTRITION

A. Program Outcome and Program Specific Outcomes :

Name of the programme (UG/PG/M.Phil./ Diploma etc.)	Program Outcomes	Program Specific Outcomes
UG (General)	<ol style="list-style-type: none">1. The programme provides basic understanding of the correlation between food and health.2. This is an inter-disciplinary Programme utilize knowledge from the physical and biological sciences as a basis for understanding the role of food and nutrients in health and disease processes.3. The programme provides in-depth understanding of the role of food under specific diseased and physiological conditions.4. Able to provide nutrition counselling and education to individuals, groups and communities throughout the lifespan using a variety of communication strategies.5. Apply food science knowledge to describe functions of ingredients in food	<ol style="list-style-type: none">1. Role of nutrition at various stages of life.2. Nutrition and its implications under different diseased conditions.3. Nutrition as an integral part in the development of a community.4. Nutrition and lifestyle changes towards a better future society.5. Able to provide nutrition counselling and education to individuals, groups, and communities throughout the lifespan using a variety of communication strategies.

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B. Course Outcomes :

B.Sc (Food & Nutrition General)	Outcomes
1. Elementary Chemistry	Acquire knowledge on chemistry pertaining to foods.
	Gain knowledge about the basic principle & fundamental concepts of chemistry.
2. Elementary Physiology	Able to understand the physiological processes and functions as applicable to human nutrition.
3. Basic nutrition & food science	Gain knowledge about food pyramid, balanced diet, menu planning and nutritional needs during adulthood and dietary modification during pregnancy and lactation.
	Understand the properties of different nutrients in food.
4. Community Nutrition	Understand the role of nutrition at community level.
	Educate the community.
	Alleviate the nutrition problems at national level.
5. Public Health	Able to understand the important pathogens and spoilage microorganisms in foods.
	Understand the importance of immunization schedules for children & adults.
	Describe the characteristics of food borne and water borne microorganisms.
6. Clinical Nutrition	Students able to understand the causes, symptoms, risk factors and dietary management of different disease conditions like DM, Hepatitis, Hypertension & obesity etc.
	Students able to demonstrate counselling techniques to facilitate behaviour change.

B.Sc (Food & Nutrition General)	Outcomes
7. Food Safety & Quality Control	Able to locate and interpret government regulations regarding the manufacture and sale of food products. Gain knowledge about the properties and uses of various food packaging materials.
	Students can identify the adulterants added to foods.
	Understand the importance of personal hygiene of food handlers.
8. Food Preservation	Understand the basic principles of food preservation methods, including high temperature, low temperature ,drying and dehydration, high pressure, fermentation etc.
9. Nutrition & Fitness	Emphasize the correlation between nutrition and staying fit.
	Improve the nutritional status for specific sports conditions.
	Know the role of exercise and physical activity.
10. Geriatric Nutrition	Understand the physiological change & nutritional requirements during old age.
11. Bakery Science	Gain knowledge on food processing techniques.
	Use additives and preservatives judiciously.

