

Ordinance No. V- 128-B (2)

**Ordinance Relating to Diploma in Dietetics and Public Health Nutrition
(DPHN) Course Curriculum and Syllabus**

1. This ordinance may be called the "Ordinance Relating to "Diploma in Dietetics and Public Health Nutrition Course Curriculum and Syllabus".
2. It shall come into force with Academic session 2024-25.

**Curriculum outline/ Syllabus
(Paper code and subject title)**

COURSE CURRICULUM


Diploma in Dietetics and Public Health Nutrition

Semester-I

Paper Code	Paper	Certificate				Examination Scheme				
		Credits				Theory Marks		Practical Marks		Grand Total (T+P)
		L	T	P	C	UE	IE	UE	IE	
DPHN101	Human Physiology	3	1	2	6	70	30	30	20	100+50
DPHN102	Community Nutrition	3	1	2	6	70	30	30	20	100+50
DPHN103	Fundamentals of Food and Nutrition	3	1	2	6	70	30	30	20	100+50
DPHN104	Meal planning and Diet therapy	3	1	2	6	70	30	30	20	100+50
TOTAL		12	4	8	24	280	120	120	80	600

Semester-II

Paper Code	Paper	Certificate				Examination Scheme				
		Credits				Theory Marks		Practical Marks		Grand Total (T+P)
		L	T	P	C	UE	IE	UE	IE	



 DEPARTMENT OF **DIETETICS AND PUBLIC HEALTH NUTRITION**

 S.V. Subharti University, Meerut

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DPHN201	Food Microbiology and food safety	3	1	2	6	70	30	30	20	100+50
DPHN202	Therapeutic Nutrition	3	1	2	6	70	30	30	20	100+50
DPHN203	Public Health Nutrition	3	1	2	6	70	30	30	20	100+50
DPHN204	Food Service Management	3	1	2	6	70	30	30	20	100+50
DPHN205	Internship/Project	0	0	12	12	-	-	50	50	100
TOTAL		12	4	20	36	280	120	170	130	700

*L- Lecture, T- Tutorial, P- Practical, C-Credit, IE- Internal Evaluation, UE- University External

SYLLABUS

Subject Code/ Subject Name

(DPHN101)/ HUMAN PHYSIOLOGY

OBJECTIVES

This course will enable students to:

1. Advance their understanding of some of the relevant issues and topics of human physiology.
2. Enable the students to understand the integrated function of all systems and the grounding of nutritional science in physiology.
3. Understand alterations of structure and function in various organs and systems in disease conditions.


UNIT-1

- Cell- structure and functions, cell size, cell shape, types of cell, cell theory, plant and animal cell, brief review of cell organelles.
- Nervous system- nerve, nerve impulse, neuron, synapse, CNS, Afferent and Efferent nerve, Blood-brain barrier, Hypothalamus.
- Review of structure and function- Human eye and ear.

UNIT-2

- Endocrine glands and exocrine glands- structure, function, role of hormones.
- Digestive system- structure and function, role of liver, pancreas and gall bladder.
- Respiratory system- structure and functions, role of lungs in the exchange of gases.

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UNIT-3

- Circulatory system- structure and function of heart, blood pressure, composition of blood, blood groups.
- Immune system- cell mediated and acquired immunity, plasma proteins.

UNIT-4

- Excretory system- structure and function of kidneys, Nephron, urine formation and composition, osmoregulation, renal failure and artificial kidney.
- Muscle system- structure and function of muscles and connective tissue.
- Reproduction- male and female reproductive organs, ovulation, spermatogenesis, menstrual cycle, conception, implantation, placenta, birth, concept of twins.

Practical-

1. Microscope and its uses
2. Histology of epithelial, connective, muscular and nervous tissues.
3. Find out RBC and WBC count
4. Determination of pulse rate in resting condition and after exercise (30 beats/10 beats method) Determination of blood pressure by Sphygmomanometer (Auscultator method).
5. Measurement of Peak Expiratory flow rate.
6. Determination of Bleeding Time (BT) and Coagulation Time (CT).
7. Detection of Blood group (Slide method).
8. Measurement of Hemoglobin level (Sahli's or Drabkin method).

RECOMMENDED READINGS

1. Ganong, W.F. (1985): Review of Medical Physiology, 12th Edition, Lange Medical Publication.
2. Moran Campell E.J., Dickinson, C.J., Slater, J.D., Edwards, C. R. W and Sikora, K. (1984): clinical Physiology, 5th Edition, ELBS, Blackwell Scientific Publications.
3. Guyton, A.C. and Hall, J.B. (1996): Text Book of Medical Physiology, 9th Edition, W.B. Scanders Company, prism Books (Pvt.) Ltd., Bangalore.
4. Jain, A.k.; Textbook of Physiology. Vol. I and II. Avichal publishing Co., New Delhi.

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Subject Code/ Subject Name
(DPHN102)/ COMMUNITY NUTRITION

OBJECTIVES:

1. To understand the multi-faceted nature of malnutrition problems.
2. To assess the malnutrition problem at the community level.
3. To be familiar with the policy & intervention programmes operating in India to overcome nutritional problems.

UNIT- I: Introduction to Community Nutrition

- Concept and scope of Community Nutrition.
- Common problems in India.
- Factors affecting food availability and intake.

UNIT- II: Food Adulteration

- Food adulteration, food laws.
- Common food adulterants and health hazards.
- Agencies checking food adulteration.

UNIT-III: Nutrition Programme

- Nutrition programmes in India.
- Role of national, international and voluntary agencies

UNIT- IV: Nutritional Assessment

- Assessment of nutritional status – dietary survey, anthropometric measurements, clinical survey, biophysical and biochemical tests.

PRACTICAL

1. Visit to an institution (Anganwadi, Govt. school or any other) having mid day meal scheme and writing a report.
2. Dietary survey of at least 5 subjects using questionnaire and 24-hour recall method.
3. Taking anthropometric measurements of at least two subjects (height and weight only) and calculation of BMI.
4. Clinical examination of two malnourished pre-school children.


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RECOMMENDED READINGS

1. Bamji, M.S; Rao N. P. and Reddy V. 1996; Textbook of Human Nutrition. Oxford and IBH publishing Co. Pvt. Ltd., New Delhi.
2. Shukla, P K Nutritional problems of India.
3. *Community Nutrition In India*, Dr. PrabhaBhisht, Edition I, Star Publication, Agra, U.P., India, 2017
4. *Textbook of Community Nutrition*, Surayatapa Das, Edition III, Academic Publishers, Kolkata, W.B., India, 2018
5. *Community Nutrition*, Nweze Eunice Nnakwe, Edition III, Jones & Bartlett Learning, 2017
6. *Public Health and Community Nutrition*, Elizabeth Eilender, Edition I, Momentum Press, 2016
7. *Nutrition in Public Health (principles, polies and practice)*, Arlene Spark, Edition I, CRC Press, may 11 2007

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Subject Code/ Subject Name
(DPHN103)/FUNDAMENTALS OF FOOD AND NUTRITION

OBJECTIVES

This course will enable the student to:

1. Understand the relationship between food, nutrition and health.
2. Understand the functions of food.
3. Learn about various food groups, balanced diet and principles of meal planning.
4. Understand digestion, absorption and function of various nutrients and their sources.
5. Learn about the various methods of preparing food.

UNIT I: Basic concepts in Food and Nutrition

- Basic terms used in study of food and nutrition
- Functions of Food: Physiological, Psychological & Social
- Concept: Balanced Diet, Food Pyramid, Food Groups, Food Exchange List
- Understanding relationship between Food, Nutrition and Health

UNIT II: Nutrients

- Classification, Digestion, Absorption, Functions, Dietary Sources and Clinical Manifestations of deficiency/ excess of the following nutrients in brief:
- Energy, Carbohydrates, lipids and proteins
- Fat soluble vitamins-A, D, E and K
- Water soluble vitamins – Thiamine, Riboflavin, Niacin, Pyridoxine, Folate, Vitamin B₁₂ and Vitamin C
- Minerals – Calcium, Iron, Zinc, Fluorine and Iodine

UNIT III: Methods of cooking

Types, Advantages, Disadvantages and the effect of various methods of cooking on foods of the following:

- Dry Heat Method
- Moist Heat Method
- Frying
- Microwave Cooking

UNIT IV: Food Groups

Structure, composition, Products, nutritional contribution, selection and changes during cooking of the following food groups:

- Cereals
- Pulses
- Fruits and vegetables
- Milk & milk products
- Eggs
- Meat, poultry and fish
- Fats and Oils

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- Spices and herbs
- Beverages

UNIT V: Nutrient losses in cooking and enhancing the nutritional quality of foods
Supplementation, Germination, Fermentation, Fortification and GM foods

UNIT VI: Food Laws & Quality Assurance

- National and International: FSSAI, BIS, AGMARK, Codex and ISO: 22000, ISO: 9000, ISO: 14000
- Quality Assurance Procedures: GMP, GMI, HACCP

PRACTICAL

1. Weights and measures; preparing market order and table setting
2. Food preparation, understanding the principals' involved, nutritional quality & portion size
 - Beverages: Hot tea/coffee, Milk shake/ lassi, fruit based beverages
 - Cereals: Boiled rice, pulao, chapatti, parantha, puri, pastas
 - Pulses: Whole, dehusked
 - Vegetables: curries, dry preparations
 - Milk and milk products: Kheer, custard
 - Meat, Fish and poultry preparations
 - Egg preparations: Boiled, poached, fried, scrambled, omelettes, egg pudding
 - Soups: Broth, plain and cream soups
 - Baked products: Biscuits/cookies, cream cakes, sponge cake preparations, tarts and pies
 - Snacks: pakoras, cutlets, samosas, upma, poha, sandwiches
 - Salads: salads and salad dressings.
 - Fermented products: Idli, Dosa, appam, batura, kulcha, dhokla

RECOMMENDED READINGS

1. Bamji MS, Krishnaswamy K, Brahmam GNV (2009). *Textbook of Human Nutrition*, 3rd edition. Oxford and IBH Publishing Co. Pvt. Ltd.
2. Srilakshmi (2007). *Food Science*, 4th Edition. New Age International Ltd.
3. Wardlaw and Insel MG, Insel PM (2004). *Perspectives in Nutrition*, Sixth Edition. Mosby.
4. Chadha R and Mathur P (eds). *Nutrition: A Lifecycle Approach*. Orient Blackswan, NewDelhi. 2015
5. Khanna K, Gupta S, Seth R, Mahna R, Rekhi T (2004). *The Art and Science of Cooking: A Practical Manual*, Revised Edition. Elite Publishing House Pvt Ltd.
6. Raina U, Kashyap S, Narula V, Thomas S, Suyira, Vir S, Chopra S (2010). *Basic Food Preparation: A Complete Manual*, Fourth Edition. Orient Black Swan Ltd.

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Subject Code/ Subject Name
(DPHN104)/MEAL PLANNING AND DIET THERAPY

Objectives:

1. To identify food sources of various nutrients.
2. To understand the principles of meal planning.
3. To plan & prepare nutritionally adequate diets for different ages based on sex, activity & physiological conditions, regional & socio- economic categories.
4. To acquire knowledge about the nutritional needs and concerns of individual throughout life.

Unit-I: Meal Management

Introduction to meal management- Principles and factors affecting meal management

Unit-II Meal Planning

- Nutrition in pregnancy - nutritional requirements & food selection.
- Nutrition during lactation - nutritional requirements & breast feeding
- Nutrition during infancy - nutritional requirements, weaning and supplementary foods.
- Nutrition of school going children- Nutritional requirement, importance of snacks, school lunch.
- Nutrition during adolescence - Growth & nutrient needs, food choices, eating habits.
- Nutrition during adulthood - Nutritional requirements, feeding pattern.
- Geriatric nutrition: Factors affecting food intake, nutrient needs, nutrition related problems.

Unit-III Concept of Diet Therapy

- Therapeutic adaption of normal diets. Principles and classification of therapeutic diets.
- Nutritional Support Special Feeding Method- Enteral Feeding and Parenteral Feeding.

Unit- IV Nutritional Requirement and Dietary Management

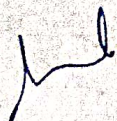
- Obesity, Fever, Constipation, Diarrhoea, Peptic Ulcer, Anaemia, Hepatitis

Unit- V Dietary Management in Metabolic Disorders

- Diabetes Mellitus

PRACTICAL

1. Planning, preparation of normal, liquid and Soft diet.
2. Planning, calculation and preparation of different diet for- Pregnant Women, Lactating Mothers, Infants, childhood, adolescence, adulthood and elderly
3. Planning, calculation and preparation of different therapeutic diets



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RECOMMENDED READINGS

1. Antia, F.P (1973): Clinical dietetics and Nutrition, Second Edition, Oxford University Press, Delhi.
2. Joshi, S.A (1992): Nutrition and Dietetics, TATA McGraw Hill publications, New Delhi.
3. Mahan, L.K. Arlin, M.T (1992) Krause's Food, Nutrition and Diet Therapy, 8th Ed. W.B. Saunders Company, London
4. Williams S.R. (1989): Nutrition and Diet Therapy, 6th Ed. Times Mirror / Mosby College Publishing, St. Louis.
5. Raheena Begum (1989) A Test Book of Foods, Nutrition and Dietetics, Sterling Publishers, New Delhi.
6. Khanna. K. (1997) Textbook of Nutrition and Dietetics, Second Edition, Elite Publishing House Pvt. Ltd., New Delhi.

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Subject Code/ Subject Name

(DPHN201)/ FOOD MICROBIOLOGY & FOOD SAFETY

OBJECTIVES

1. To understand the nature of microorganisms involved in food spoilage, food infections and intoxications and also those used in food biotechnology (food fermentation and various food processing industries)
2. To gain knowledge of principles of various techniques used in the prevention and control of the microorganisms in foods (food preservation)
3. To understand criteria for microbiological safety in various foods operations to avoid public health hazards due to food contamination.

UNIT-I Overview of Basic Microbiology

- Definition, Scope of Food Microbiology
- An introduction to microbial world: Bacteria, Fungi, Yeast, Viruses- Definition, general characteristics features & their importance in food microbiology

UNIT-II Food Spoilage

- Food spoilage: Definition, sources of contamination, causes of food spoilage and factors affecting growth and survival of microorganisms in food
- Microorganisms involved in spoilages of various foods: raw, cooked and packed foods.

UNIT-III Food Preservation & processing

- Method of food preservation
 - i. Physical Methods (like heat treatments, cold treatment &, chilled storage, deep
 - ii. freezing, drying, Irradiation, high osmotic pressure High pressure processing)
 - iii. Chemical methods like (concentration, fermentation, preservatives)
 - iv. Natural anti microbial compound, biologically based preservation System & probiotic bacteria & newer method of food preservation

UNIT-IV Food toxicology & food borne illness

- Food hazards microbiological, nutritional, environmental, natural toxicants, pesticides, food additives, preservatives
- Food borne illness: types, causes, symptoms, mode of transmission and method of prevention
- Public health hazards due to microbial contamination of foods

UNIT-V Food safety and Quality Control

- Risk analysis and evaluation of food safety: food adulteration, control of food quality at different level. (codex Alimentarius, Indian standards)
- Safety management at household and industrial level
- Quality attributes- physical, chemical, nutritional, microbial, and sensory; evaluation & their measurement; Sensory *vis-à-vis* instrumental methods for testing quality.

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- Food Safety and Standards Act, 2006; Domestic regulations; Various organizations dealing with inspection, traceability and authentication, certification and quality assurance (PFA, FPO, MMPO, MPO, AGMARK, BIS), Principles of HACCP in food processing.

UNIT-VI

- Microorganisms in Human Welfare
- Importance of microbes in food biotechnology.

PRACTICAL

1. Preparation of common Laboratory media and special media for cultivation of bacteria, yeast and moulds.
2. Staining of Bacteria: Gram +ive and Gram -ive
3. Assessment of purity and quality using appropriate standard tests for the following:
 - Water including mineral water
 - Milk and milk products
 - Fats and oils (butter and ghee)
 - Cereals and cereals products
 - Pulses and legumes
 - Spices and condiments
 - Tea and coffee
 - Confectionary
 - Fruits juices, concentrates and beverages
4. Detection/ Estimation of Food additives and contaminants

RECOMMENDED READINGS

1. Banwart GJ.(1987) *Basic Food Microbiology* . CBS Publishers and Distributors.
2. Frazier WC, West off DC. (1998)*Food Microbiology*. 4th ed. Tata McGraw Hill Publishing Co. Ltd.
3. Garbutt John (1997) *Essentials of Food Microbiology*. Arnold London.
4. Jay JM, Loessner DA, Martin J.(2005) *Modern Food Microbiology*. 7th ed. Springer
5. Pelczar MJ, Chan ECS, Krieg N. (1993) *Microbiology*. 5th ed. Tata McGraw-Hill Publishing Co. Ltd.
6. Prescott LM, Harley JP, Klein DA.(2008) *Microbiology*. 6th ed. WMC Brown Publishers.
7. Early, R. (1995): Guide to quality Management System for the Food Industry. Blackie, academic and Professional, London.
8. Gould, W.A. and Gould R.W. (1988): total Quality Assurance for the Food Industries, CTI Publications Inc. Baltimore.
9. Pomeranz, Y. and Meloan, C.E. (1996): Food Analysis: Theory and practice, CBS Publishers and Distributors, New Delhi.
10. Askar, A and Treptow, H. (1993): Quality Assurance in Tropical Fruit Processing, Springer- Verrtag, Berlin.

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Subject Code/ Subject Name

(DPHN202)/THERAPEUTIC NUTRITION

OBJECTIVES

1. To understand the etiology, physiological and metabolic anomalies of acute and Chronic disorders / diseases.
2. To understand the effect of various disorders / diseases on nutritional status, nutritional and dietary requirements.
3. To be able to recommend and provide appropriate nutrition care for prevention and treatment of various disorders / diseases.
4. To remain updated on recent advances in Medical Nutrition Therapy (MNT)

UNIT I: Nutrition Care

- a) Nutrition care process in MNT
 - Nutritional screening and assessment
 - Nutritional interpretation of routine medical and laboratory data
 - Nutrition care plan and implementation:
qualitative and quantitative dietary modifications and progressive diets
 - Dietary counselling
 - Monitoring and follow up
 - Ethical issues
- b) Nutritional support methods
 - Enteral nutrition
 - Parental nutrition
- c) Diet, nutrient and drug interactions

UNIT II: Weight Management and Metabolic Stress

Recent advances in etiopathophysiology, clinical and metabolic aberrations, diagnosis, complications, treatment and MNT - prevention and dietary counselling in:

- Obesity
- Underweight
- Eating disorders
- Metabolic stress -critical care, surgery, burns, injury and trauma, sepsis
- HIV/AIDS

UNIT III: Management of Metabolic disorders

Recent advances in etiopathophysiology, clinical and metabolic aberrations, diagnosis,

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complications, treatment and MNT - prevention and dietary counselling in:

- Diabetes Mellitus
- Gout

UNIT IV: Management of Cardio-Vascular Disorders

Recent advances in etiopathophysiology, clinical and metabolic aberrations, diagnosis, complications, treatment and MNT - prevention and dietary counselling in:

- Diseases of the cardiovascular system:

CAD - HT, Hyperlipidemia, Atherosclerosis, Metabolic Syndrome, MI, CHF, Coronary bypass surgery

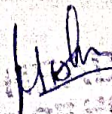
- Cerebrovascular disease, Peripheral vascular disease.

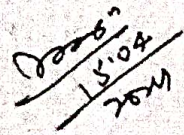
PRACTICAL

1. Market Survey for special nutritional products
2. Assessment of nutritional status for nutrition care
3. Planning and preparation of diets for disorders covered in theory with emphasis on dietary progression, special feeds.
4. Diet counseling and preparation of counselling aids.

RECOMMENDED READINGS

1. Mahan L. K. and Escott Stump S. (2008) Krause's Food & Nutrition Therapy 12thed. Saunders-Elsevier.
2. Gibney MJ, Elia M, Ljungqvist & Dowsett J. (2005) Clinical Nutrition. The Nutrition Society Textbook Series. Blackwell Publishing Company.
3. William's Basic Nutrition and Diet Therapy. 13th Edition. Stacy Nix (2009) Elsevier Mosby.
4. Garrow, J.S., James, W.P.T. and Ralph, A. (2000) Human Nutrition and Dietetics. 10th ed. Churchill Livingstone.
5. Lee RD & Neiman DC. (2009). Nutritional Assessment. 5th edition. Brown & Benchmark.
6. Dorland WA Newman. (2003) Dorland's Illustrated Medical Dictionary. 30th ed. WB Saunders Co.


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Subject Code/ Subject Name

(DPHN203)/PUBLIC HEALTH NUTRITION

OBJECTIVES

1. To understand the concept of Public Health Nutrition.
2. To understand the National Health Care Delivery System.
3. To understand the causes and consequences of nutritional problems in the community.
4. To orient the students with the methodologies applied in nutritional assessment of individuals and communities.

UNIT I: Public Health Nutrition

- Aim, scope and content of Public Health Nutrition
- Role of Public Health Nutritionist in National development
- Health – Definition, dimensions, determinants and indicators
- National Health Care Delivery System - Health care of the community, Health care systems.

UNIT II: Assessment of Nutritional Status of Individual and Community

- Direct methods – anthropometry, biochemical, biophysical and clinical methods
- Indirect methods – dietary intake and ecological variables including socio-cultural, Biological, environmental and economic
- Errors in methods of assessing nutritional status

UNIT III: Public Health Aspects of Under-nutrition


Etiology, public health implications, preventive strategies for:

- PEM/CED
- Vitamin A deficiency
- Nutritional Anemias
- Iodine Deficiency Disorders
- Vitamin D deficiency and Osteoporosis
- Zinc deficiency

UNIT IV: Public Health Aspects of Lifestyle Related Disorders

Public health implications and preventive strategies for:

- Obesity
- Hypertension
- Coronary heart disease
- Diabetes
- Cancer
- Dental Caries
- Public health aspects of H.I.V/ AIDS



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Subject Code/ Subject Name

(DPHN204)/FOOD SERVICE MANAGEMENT

OBJECTIVES

1. To understand the different kinds of Food service units & systems.
2. To understand the principles of organization and management.
3. To gain knowledge in various areas of food production.
4. To learn the principles of personnel management.

UNIT I: Introduction to Food Service

- Factors contributing to the growth of food service industry
- Kinds of food service systems: Conventional, commissary, ready prepared, assembly/serve.

UNIT II: Organization & Management

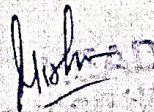
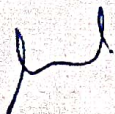
- Management Theories: Classical, Scientific, Behavioral, Systems approach, Contingency approach, MBO, JIT, TQM
- Functions of management /manager
- Principles of management
- Definition of Organization and steps in organizing
- Tools of management: Tangible Tools: Organization chart, Job description, Job specification, Job analysis: Path way chart, Process chart, Work schedule, Production schedule, Staff and service analysis, Budget.
Intangible tools: Communication, Leadership, Decision making

Unit III: Food Production

- Menu planning: Importance of menu, Factors affecting menu planning, Menu construction, Types of menu, Menu card, Qualifications of a menu planner
- Food Purchase: Purchasing methods – Market, Buyer, Vendor, Methods of Purchase: Formal and Informal, Purchasing procedure
- Storage: Types of storage, Store room requirement, Appropriate temperature for storage of different foods, Storeroom Records
Quantity Food production: Production planning and control, Importance of planning, Production forecast, Estimating quantities to buy
Quantity preparation techniques, Production schedule Product evaluation ,
Standardization of recipes, Recipe adjustments and portion control.
- Food delivery and service: Centralized and decentralized, factors affecting selection, Styles of service: self , table, tray equipment for delivery and service

PRACTICAL

1. Market survey for food items, both raw and processed. Equipment for production and service and to compare cost.
2. Field visit to two food service institutions



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PRACTICAL

1. Assessment of nutritional status—diet survey, anthropometry, clinical.
2. Rapid assessment procedures – focus group discussions, in- depth interviews, mapping to study health behaviour, food habits and dietary patterns.
3. Field visit to Primary Health Centre.
4. Development of low-cost recipes for infants, preschoolers, elementary school children, adolescents, pregnant and lactating mothers.

RECOMMENDED READINGS

1. Gibney M.J., Margetts, B.M., Kearney, J.M. Arab, I. eds (2004) Public Health Nutrition, NS Blackwell Publishing.
2. Jelliffe, D. B and Jelliffe, E.F.P. (1989) Community Nutritional Assessment, Oxford University Press.
3. Owen, A.Y. and Frankle, R.T. (1986) Nutrition in the Community. The Art of Delivering Services, 2nd ed. Times Mirror/Mosby.
4. Park.K. (2009) Park's Textbook of Preventive and Social Medicine, 20th ed. M/s Banarsida Bhanot, Jabalpur.
5. Wadhwa, A. and Sharma, S. (2003) Nutrition in the Community. A text book. SCN News, UN ACC/SCN Subcommittee on Nutrition

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Subject Code/ Subject Name

(DPHN-205)/INTERNSHIP

OBJECTIVES

- To enable the students to acquire an in-depth understanding of the practical aspects of knowledge and skills acquired during the course work in the relevant subjects.
- To gain hands on experience for higher proficiency in their selected area of expertise.
- To help the students to develop and have their analytical abilities for situation analysis and bringing about improvements.

Contents

The student will be required to undergo an internship/field placement for the total duration of 6-8 weeks in their chosen area of interest which will facilitate their pursuing a professional career in the same field. This program could be taken up either as a single block or in two different blocks. It is mandatory that the organization/ institution (public/private) participating in the field placement programme be of good professional standing. The list could include hospitals, state run/NGO administered public nutrition programmes, food industry etc. the students will be required to submit and present a report of the internship/field placement project after its completion. It is also envisaged that the participating organization/institution will give their performance appraisal of the student work.

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