

PRACTICALS

FNP 507 CLINICAL NUTRITION AND DIETETICS – I

Course outcome:

At the end of this course students will acquire the skills on-

- CO 1. Estimation of the constituents of urine by quantitative and qualitative analysis
- CO 2. Calculating the nutritional requirements of various diseases and abnormality.
- CO 3. Planning and preparing various therapeutic diets

- Quantitative test – Urine analysis – Creatinine, Urea, Sugar
- Dietary management for the following conditions: Fever; Diarrhea; Underweight; Obesity; Peptic ulcer, Constipation, Diabetes mellitus, Burns
- Maintaining a ready reckoner of samples prepared in the lab

FNP 508 COMMUNITY NUTRITION AND STATISTICS

Course outcome:

At the end of this course students will be able to-

- CO 1. Write down the different methods of nutritional status assessment.
- CO 2. Plan and conduct diet survey in a community
- CO 3. organize nutrition education programs in the community
- CO 4. Plan and prepare low cost menu for the community.
- CO 5. Apply statistical methods and interpret results.

- 1. Assessment of nutritional status in the community
- 2. Planning and conducting diet survey in a community (different age groups and socioeconomic status)
- 3. Planning and organizing nutrition education programs in the community
- 4. low cost menu planning
- 5. Processing of data – data entry using statistical package and formulation of tables
- 6. Application of statistical methods- frequency distribution table, mean, SD, t-test and chi-square
- 7. Interpretation of results and preparation of reports using different graphical and tabular presentation

FNP 509 DAIRY TECHNOLOGY

Course outcome:

At the end of this course students will acquire skills in-

- CO 1. Perform the basic milk platform tests and quality tests.
- CO 2. Determine the chemical constituents of the milk.
- CO 3. Prepare and analyze the quality of various dairy products.
- CO 4. Utilize the dairy by-products in development of new food products
- CO 5. Understand the working process of dairy industries.

- 1. Rapid tests for evaluation of milk quality- Clot on boiling test, alcohol test, alizarin alcohol test, phosphatase, acidity, turbidity
- 2. Chemical analysis of milk and determination of its components like fat, SNF, protein and TSS.
- 3. Preparation and quality evaluation of milk products: Heat desiccated/ Heat - acid coagulated milk products, cultured milk products, Fat rich products, Puddings/desserts.
- 4. By product utilization experiments (Whey and ghee residue)