College Code : 7631

ಎಸ್.ಈ.ವಿ. ವಿಜ್ಞಾನ ವಾಣಿಜ್ಯ ಮತ್ತು ಕಲಾ ಕಾಲೇಜು

(ಬೆಂಗಳೂರು ಉತ್ತರ ವಿಶ್ವವಿದ್ಯಾಲಯದಿಂದ ಸಂಯೋಜನೆಗೊಂಡಿದೆ ಹಾಗೂ ಕರ್ನಾಟಕ ಸರ್ಕಾರದಿಂದ ಮಾನ್ಯತೆ ಪಡೆದಿದೆ)

S.E.A COLLEGE OF SCIENCE, COMMERCE & ARTS

(Affiliated to Bengaluru North University, and Recognized by Govt. of Karnataka)

NAAC Accredited with 'B' Grade

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Department of Clinical Nutrition & Dietetics

Program outcomes, Program Specific outcomes and course outcomes

PROGRAMME OUTCOME (PO)	**PO1 -** Understand the basic concepts of food science and nutrition and role of food and nutrients in growth, development, disease prevention and management. **PO2** - Explain functions of macro and micronutrients, deficiencies, disorders and identify foods rich in specific nutrients. **PO3** - Understand the complex processes of human physiology, metabolism, and human biochemistry with reference to energy and nutrition requirements. **PO4** - Competent to implement food safety regulations and create awareness about sanitation, safety, hygiene for individuals, families, and communities. **PO5** - Understand food and nutrition security and create awareness to public and communities. **PO6** - Evaluate and assess the nutrient requirements of infants, children, and adults. **PO7**- Critically analyze nutritional status of different age groups, and design diet plan as per the nutritional requirements. **PO8** - Understand the importance of nutrition in lifestyle disorders and derive plan accordingly. **PO9** - Apply technical skills, knowledge of nutrition, and decision-making skills, assessing capabilities in evaluating the nutritional status of individuals and communities and their response to nutrition intervention. **PO10-** Provide nutrition awareness and counseling to individuals, groups, and

	communities. **PO11-** Competence in the skills of Nutritional assessment, Diet planning and Food service management in health-care systems, communities, and institutions **PO12 -** Shall be able to understand the principles of fitness and nutrition, during various stages of life cycle such as childhood, adolescence and old age and assess and evaluate their dietary and exercise habits. **PO13 -** Data collection and interpretation in nutrition surveys and critical analysis to resolve complex societal problems **PO14 -** Maintain ethical, legal, and professional practice standards during nutritional counselling or consultancy and to take leadership roles in fields of health, food research laboratories, dietetics, special nutritional needs, and nutritional counseling. **PO15 -** Practice and implement state of art nutrition care or consultancy in health food industry, critical care nutrition segments, clinical setups, nutraceutical industry, sports and fitness centers, therapeutic nutrition product manufacturing set ups, geriatric care units, meal/food distribution centers, women and child development organizations, Food auditing set ups, Food testing labs and Food corporations.

PROGRAMME SPECIFIC OUTCOME(PSO)	**PSO1:** Creates competitive & socially committed nutritionists in various fields Sports, Food service & hospital management. **PSO2:** An ability to solve complex problems in the domain of Clinical Nutrition & Dietetics of life style disease management and Food service institution either independently or as a team. **PSO3:** Ability to acquire social and environmental awareness with ethical responsibilities to have a successful career in real-world applications in Nourishment.
COURSE OUTCOMES(CO)	
DCCN 101 (T) **DCCN 101 (P)** **Fundamentals of Nutrition**	**CO 1.** - To understand the guidelines of diet requirements **CO2.** - To learn about different methods and principle of cooking **CO3.** - To understand the role of macro nutrients in human nutrition **CO4.** - To understand their physiological functions, requirements, and sources of macro nutrients **CO5.** - To acquire knowledge on food sanitation and hygiene **CO6.** - To understand food laws and food regulations
DCCN 102 (T) **DCCN 102 (P)** **ESSENTIALS OF MACRO NUTRIENTS**	**CO1:** Understand significance of Macro nutrientsin the diet **CO2:** Understand their physiological functions, requirements, and sources of macro nutrients **CO3:** Assessment of Macronutrients **CO4:** To learn about the relationship To learn about the relationship between nutrients and health
DCCN 103 (T) **FOOD SANITATION AND HYGYEINE**	**CO1:** Understand importance of food hygiene **CO2:** Understand the procedure for cleaning and sanitation **CO3:** To learnDemonstrate proper personal hygiene procedure for food handlers **CO4:** Importance of food safety training in the workplace

DCCN 201 (T) **DCCN 201 (P)** **HUMAN PHYSIOLOGY**	**CO1:** To gain elementary knowledge of functions of organ systems in the human body. **CO2:** To learn about the physiological functions, sources, requirements, micronutrients and its deficiencies **CO3:** To understand the concept of water balance and the function of electrolytes in human nutrition **CO4:** To understand the major nutritional problems in populations **CO5:** To study the different programs and interventions for improving nutritional status.
DCCN 202 (T) **DCCN 202 (P)** **ESSENTIALS OF MICRONUTRIENTS**	**CO1:** Understand the significance of micronutrients **CO2:**Know the role of water and electrolytes in the body **CO3:**Understand the functions and importance of Vitamins and Minerals
DCCN 203 (T) **FOOD SAFETY AND SECURITY**	**CO1:**Understand food laws, regulations and policies **CO2:**Describe major challenges in Nutrition rich and deprived society **CO3:**Relate major nutritional challenges to social practices such as food access and changing diet in modern food systems

DCCN 301 (T) **DCCN 301 (P)** **Life Span Nutrition**	**CO1:**To understand the nutrition requirements of different age groups **CO2:** To understand the guidelines of diet requirements **CO3:**.To determine nutrient requirements/needs of individuals at different stages of Life **CO4:**To discuss the major nutrition related concerns at each stage of life
DCCN 302 (T) **DCCN 302 (P)** **DIETETICS I**	**CO1:** Understand the concept of nutrient modifications in therapeutic diets. **CO2:** Understand the principles of diet and nutrition in infections and fever **CO3:** Learn dietary requirements in therapeutic conditions **CO4:** Understand the concept and importance of Weight management
DCCN 303 (T) **Nutritional Biochemistry**	**CO1:** Understand the basics of Biomolecules – Macronutrients and micronutrients **CO2:** Role of biomolecules as nutrients and their requirement for physiological functions **CO3:** Learn the biochemical mechanisms of nutrition and metabolism. **CO4:** Understand the mechanism and carbohydrate metabolism and inter relationship between metabolic pathways
DCCN 401 (T) **DCCN 401 (P)** **DIETETICS II**	**CO1:** Learn the pathophysiology of gastrointestinal disorders and their dietary management. **CO2:** Understand the pathophysiology of diabetes mellitus, dietary management, and treatment **CO3:** Learn the pathophysiology of Hypertension and Cardiovascular diseases and its dietary management.

DCCN 402 (T) **DCCN 402 (P)** **Community Nutrition**	**CO1:** Learn the concept of malnutrition and nutritional epidemiology **CO2:** Understand major nutritional problems prevalence, prevention, and control **CO3:** Understand policies and programs to combat community nutrition programs discussed in class **CO4:** Know the role of organizations working towards combating malnutrition.
DCCN 403 (T) **Nutrition In Physical Activity**	**CO1:** Learn how nutrition influences human development, exercise performance, recovery and physiological adaptations **CO2:** Understand macronutrient metabolism during and after exercise and outline the requirements of these nutrients for athletes. **CO3:** Understand the physiological functions of vitamins, minerals, and major nutrients in athletes. **CO4:** Learn the composition of common sports drinks and ergogenic aids and discuss how these can be used appropriately and safely before, during and after exercise