



MAHATMA GANDHI UNIVERSITY, KERALA

Abstract

Bachelor of Science (Honours) Clinical Nutrition and Dietetics - Fifth Semester - Modifications to the Course Outcomes, Course Content and Mode of Assessment - Approved - Orders Issued.

ACA 16

No. 4805/ACA 16/2026/MGU

Priyadarsini Hills, Dated: 15.05.2026

Read:- 1. U.O.No.5797/AC A16/2024/MGU, dated.27.06.2024.

2. Minutes of the meeting of the Expert Committee on Clinical Nutrition and Dietetics (UG)
4. Orders of the Vice Chancellor under Section 10 (17), Chapter III of the Mahatma Gandhi University Act 1985, dated 14.05.2026.

ORDER

The syllabi of various Honours Under Graduate Programmes coming under The MGU-UGP (Honours) Regulations, 2024, have been approved vide paper read as (1) above and published on the website of the University.

The Expert Committee on Clinical Nutrition and Dietetics (UG), deliberated on modifying the **Course Outcomes, Course Content and Mode of Assessment of the DSC, DSE, and SEC** type courses in the **Fifth Semester** syllabus of **Bachelor of Science (Honours) Clinical Nutrition and Dietetics** programme and has submitted recommendations, vide paper read as (2) above. **(Recommendations are attached as Annexure).**

Considering the urgency of the matter, sanction has been accorded by the Vice Chancellor, in exercise of the powers of the Academic Council vested upon him under Section 10(17), Chapter III of the Mahatma Gandhi University Act 1985, vide paper read as (3) above, to approve the aforementioned recommendations.

Hence, the **Course Outcomes, Course Content and Mode of Assessment** of the said courses in the **Fifth Semester** syllabus of **Bachelor of Science (Honours) Clinical Nutrition and Dietetics**

programme stands modified to this extent.

Orders are issued accordingly.

SUDHA MENON J

ASSISTANT REGISTRAR III

(ACADEMIC)

For REGISTRAR

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Section Officer

The document is digitally approved. Hence signature is not needed.

ANNEXURE

SEMESTER V

Course Name : Maternal Nutrition

Course Code : MG5DSCCND300

Course Outcomes

| CO.No | Expected Course Outcome (Modified) | Learning Domains | PO. No. | Page No. |
|-------|--|------------------|-----------|----------|
| 1 | No Change | No Change | No Change | 73 |
| 2 | | | | |
| 3 | Modify normal nutrition to lactation nutrition | | | |
| 4 | No Change | | | |

Course Content

(Content for classroom transaction (units))

| Module | Units | Course Description | Hours | CO.No (Modified) | Page No. |
|--------|---------------------------------|--------------------|-----------|------------------|----------|
| 1 | 1.1 | No Change | No Change | CO 1 | 74-75 |
| | 1.2 | | | | |
| 2 | 2.1 | No Change | No Change | No Change | |
| | 2.2 | | | | |
| | 2.3 | | | | |
| | 2.4 | | | | |
| | 2.5 | | | | |
| 2.6 | | | | | |
| 3 | 3.1 | No Change | No Change | No Change | |
| | 3.2 | | | | |
| | 3.3 | | | | |
| 4 | 4.1 | No Change | No Change | No Change | |
| | 4.2 | | | | |
| 5 | Teacher Specific Content | | | | |

Mode of Assessment

| | | | |
|-------------------------|--|--------------------------|-----------------|
| Assessment Types | B. End Semester Evaluation (Modified) | | Page No. |
| | Theory | Duration: 1.5 Hrs | 75-76 |
| Practical | Duration: 1.5 Hrs | | |

Course Name : Paediatric Nutrition

Course Code : MG5DSCCND301

Course Outcomes

| CO.No | Expected Course Outcome (Modified) | Learning Domains | PO. No. | Page No. |
|-------|---|------------------|-----------|----------|
| 1 | No Change | No Change | No Change | 77 |
| 2 | Explain the nutritional management and feeding practices for LBW, Pre-term infants and children with special nutritional needs. | | | |
| 3 | No Change | | | |
| 4 | Employ principles of diet therapy for various diseases and disorders in children | | | |

Course Content

(Content for classroom transaction (units))

| Module | Units | Course Description | Hours | CO.No (Modified) | Page No. |
|--------|-------|--------------------|-----------|------------------|----------|
| 1 | 1.1 | No Change | No Change | No Change | 78 |
| | 1.2 | | | | |
| | 1.3 | | | | |
| 2 | 2.1 | No Change | No Change | No Change | |
| | 2.2 | | | | |
| 3 | 3.1 | No Change | No Change | CO 3 | |
| | 3.2 | | | | |

| | | | | | |
|---|---------------------------------|-----------|-----------|------|--|
| 4 | 4.1 | No Change | No Change | CO 4 | |
| | 4.2 | | | | |
| | 4.3 | | | | |
| | 4.4 | | | | |
| | 4.5 | | | | |
| 5 | Teacher Specific Content | | | | |

Mode of Assessment

| | | | |
|------------------|--|------------------------|-----------------|
| Assessment Types | B. End Semester Evaluation (Modified) | | Page No. |
| | Theory | Duration: 2 Hrs | 79 |

Course Name : Community Nutrition

Course Code : MG5DSECND300

Course Outcomes

| CO.No | Expected Course Outcome (Modified) | Learning Domains (Modified) | PO. No. (Modified) | Page No. |
|-------|---|-----------------------------|--------------------|----------|
| 1 | Explain the basic concepts of community nutrition and explain the role of nutrition in promoting individual, family and community health. | No Change | 1,4 | 80 |
| 2 | Discuss on nutritional status and common nutritional problems in India. | U | 1 | |
| 3 | Distinguish between different nutritional assessment methods. | No Change | 2 | |
| 4 | Explain nutrition education and nutrition intervention schemes in the community. | An | 1 | |

Course Content (Content for classroom transaction (units))

| Module | Units | Course Description | Hours | CO.No (Modified) | Page No. |
|--------|---------------------------------|--------------------|-----------|---------------------|----------|
| 1 | 1.1 | No Change | No Change | No Change | 81 |
| | 1.2 | | | | |
| 2 | 2.1 | No Change | No Change | CO 2 | |
| | 2.2 | | | | |
| 3 | 3.1 | No Change | No Change | CO 3 | |
| | 3.2 | | | | |
| | 3.3 | | | | |
| 4 | 4.1 | No Change | No Change | CO 4 | |
| | 4.2 | | | | |
| 5 | Teacher Specific Content | | | | |

Mode of Assessment

| Assessment Types | B. End Semester Evaluation (Modified) | | Page No. |
|------------------|---------------------------------------|-----------------|----------|
| | Theory | Duration: 2 Hrs | |

Course Name : Food Microbiology

Course Code : MG5DSECND301

Course Outcomes

| CO.No | Expected Course Outcome (Modified) | Learning Domains | PO. No. | Page No. |
|-------|--|------------------|-----------|----------|
| 1 | Identify and classify different types of microorganisms, their growth requirements and types of contamination. | No Change | No Change | 83 |
| 2 | No Change | | | |
| 3 | | | | |
| 4 | | | | |

Mode of Assessment

| | | |
|-------------------------|---|-----------------|
| Assessment Types | B. End Semester Evaluation (Modified) | Page No. |
| | Theory Duration: 2 Hrs | 85 |

Course Name : Food Commodities II

Course Code : MG5DSECND302

Course Outcomes

| CO.No | Expected Course Outcome (Modified) | Learning Domains | PO. No. | Page No. |
|-------|--|------------------|-----------|----------|
| 1 | No Change | No Change | No Change | 86 |
| 2 | | | | |
| 3 | Generalize on structure, types, composition of coffee beans, tea leaves and cocoa and differentiate various types of spices and condiments and its properties. | | | |
| 4 | Describe types of fats, processing of nuts and oilseeds. | | | |
| 5 | Removed | | | |

Course Content

(Content for classroom transaction (units))

| Module | Units | Course Description | Hours | CO.No (Modified) | Page No. |
|--------|---------------------------------|--------------------|-----------|------------------|----------|
| 1 | 1.1 | No Change | No Change | No Change | 87 |
| | 1.2 | | | | |
| 2 | 2.1 | No Change | No Change | No Change | |
| | 2.2 | | | | |
| 3 | 3.1 | No Change | No Change | CO 3 | |
| | 3.2 | | | | |
| | 3.3 | | | | |
| 4 | 4.1 | No Change | No Change | CO 4 | |
| | 4.2 | | | | |
| 5 | Teacher Specific Content | | | | |

Mode of Assessment

| | | | |
|-------------------------|--|------------------------|-----------------|
| Assessment Types | B. End Semester Evaluation (Modified) | | Page No. |
| | Theory | Duration: 2 Hrs | 85 |

Course Name : Food Preservation

Course Code : MG5DSECND303

| | | |
|------------------|---|-----------------|
| Programme | BSc (Hons) Clinical Nutrition and Dietetics (Included) | Page No. |
| | | 89 |

Course Content (Content for classroom transaction (units))

| Module | Units | Course Description | Hours | CO.No (Modified) | Page No. |
|---------------|---------------------------------|---------------------------|--------------|-----------------------------|-----------------|
| 1 | 1.1 | No Change | No Change | CO 1, CO 2 | 90 |
| | 1.2 | | | | |
| | 1.3 | | | | |
| 2 | 2.1 | No Change | No Change | CO 3 | |
| | 2.2 | | | | |
| 3 | 3.1 | No Change | No Change | CO 4 | |
| | 3.2 | | | | |
| | 3.3 | | | | |
| 4 | 4.1 | No Change | No Change | CO 5 | |
| | 4.2 | | | | |
| 5 | Teacher Specific Content | | | | |

Mode of Assessment

| | | | |
|-------------------------|--|------------------------|-----------------|
| Assessment Types | B. End Semester Evaluation (Modified) | | Page No. |
| | Theory | Duration: 2 Hrs | 91 |

Course Name : Food Service Management
Course Code : MG5DSECND304

Course Outcomes

| CO.No | Expected Course Outcome | Learning Domains (Modified) | PO. No. | Page No. |
|-------|-------------------------|-----------------------------|-----------|----------|
| 1 | No Change | No Change | No Change | 93 |
| 2 | | An | | |
| 3 | | No Change | | |
| 4 | | No Change | | |

Mode of Assessment

| Assessment Types | B. End Semester Evaluation (Modified) | Page No. |
|------------------|---------------------------------------|-----------------|
| | Theory | Duration: 2 Hrs |

Course Name : Reproductive and Developmental Physiology
Course Code : MG5DSECND305

Course Content

(Content for classroom transaction (units))

| Module | Units | Course Description | Hours | CO.No. | Page No. |
|--------|----------|--------------------|-----------|-----------|----------|
| 1 | 1.1 | No Change | No Change | No Change | 98 |
| | 1.2 | | | | |
| | 1.3 | | | | |
| 2 | Existing | Modified | No Change | No Change | |
| | 2.2 | 2.1 | | | |
| | 2.3 | 2.2 | | | |
| 3 | 3.1 | No Change | No Change | No Change | |
| | 3.2 | | | | |
| | 3.3 | | | | |
| 4 | 4.1 | No Change | No Change | No Change | |
| | 4.2 | | | | |
| | 4.3 | | | | |

| | | |
|---|---------------------------------|--|
| 5 | Teacher Specific Content | |
|---|---------------------------------|--|

Mode of Assessment

| | | | |
|-------------------------|--|------------------------|-----------------|
| Assessment Types | B. End Semester Evaluation (Modified) | | Page No. |
| | Theory | Duration: 2 Hrs | 99 |

Course Name : Food Waste and Byproduct Management

Course Code : MG5SECCND300

Course Outcomes

| CO.No | Expected Course Outcome (Modified) | Learning Domains (Modified) | PO. No. | Page No. |
|-------|---|-----------------------------|-----------|----------|
| 1 | Identify the types, characteristics and management of food wastes and byproducts in food processing industries. | No Change | No Change | 101 |
| 2 | Discuss the methods of utilization of food wastes from cereals, fruits, vegetables, fish, poultry and other foods. | | | |
| 3 | Apply knowledge of food waste utilization to develop value -added products from rice bran, fruit peels, seeds and stems. | A | | |
| 4 | Apply processing and sensory evaluation techniques to prepare, assess, and improve food products for quality and acceptability. | No Change | | |

Course Content

(Content for classroom transaction (units))

| Module | Units | Course Description (Modified) | Hours | CO.No (Modified) | Page No. |
|--------|-------|---|-----------|------------------|----------|
| 1 | | Food Waste Management | No Change | No Change | 102 |
| | 1.1 | Introduction- type of waste, magnitude of waste generation in different food processing industries, scope and importance of food waste management. | | | |

| | | | | |
|---|---------------------------------|-----------|-----------|------------|
| | 1.2 | No Change | | |
| 2 | 2.1 | No Change | No Change | No Change |
| | 2.2 | | | |
| | 2.3 | | | |
| | 2.4 | | | |
| 3 | | No Change | No Change | CO 3, CO 4 |
| | 3.1 | | | |
| 4 | Teacher Specific Content | | | |

Mode of Assessment

| Assessment Types | B. End Semester Evaluation (Modified) | | Page No. |
|------------------|---------------------------------------|--|------------|
| | Theory Practical | Duration: 1 Hr Duration: 1 Hr | 103 |