



UNIVERSITY OF CALCUTTA

GURUPADA SAREN

SECRETARY

COUNCILS FOR UNDERGRADUATE STUDIES,
UNIVERSITY OF CALCUTTA.

Ref.No : CUS/ 394 /18
Dated the 12th June, 2018

SENATE HOUSE

Kolkata – 700 073.

Phone : 2241-0071-74,
2241-0077-78,2241-4989-90,
2241-2850-51,2241-2859

Fax : 91-033-2241-3222

E-mail : u.g.councilsc.u@gmail.com

Website :www.caluniv.ac.in

CORRIGENDUM

It is notified for all concerned that the syllabus for “Food and Nutrition (Honours/ General, vide notification no. CSR/12/18, dt. 04.6.18) published on 06-06-18 is withdrawn and the corrected version of the syllabus is enclosed herewith.


12/06/18
Secretary



UNIVERSITY OF CALCUTTA

Notification No. CSR/ 12 /18

It is notified for information of all concerned that the Syndicate in its meeting held on 28.05.2018 (vide Item No.14) approved the Syllabi of different subjects in Undergraduate Honours / General / Major courses of studies (CBCS) under this University, as laid down in the accompanying pamphlet:

List of the subjects

Sl. No.	Subject	Sl. No.	Subject
1	Anthropology (Honours / General)	29	Mathematics (Honours / General)
2	Arabic (Honours / General)	30	Microbiology (Honours / General)
3	Persian (Honours / General)	31	Mol. Biology (General)
4	Bengali (Honours / General /LCC2 /AECC1)	32	Philosophy (Honours / General)
5	Bio-Chemistry (Honours / General)	33	Physical Education (General)
6	Botany (Honours / General)	34	Physics (Honours / General)
7	Chemistry (Honours / General)	35	Physiology (Honours / General)
8	Computer Science (Honours / General)	36	Political Science (Honours / General)
9	Defence Studies (General)	37	Psychology (Honours / General)
10	Economics (Honours / General)	38	Sanskrit (Honours / General)
11	Education (Honours / General)	39	Social Science (General)
12	Electronics (Honours / General)	40	Sociology (Honours / General)
13	English ((Honours / General/ LCC1/ LCC2/AECC1)	41	Statistics (Honours / General)
14	Environmental Science (Honours / General)	42	Urdu (Honours / General /LCC2 /AECC1)
15	Environmental Studies (AECC2)	43	Women Studies (General)
16	Film Studies (General)	44	Zoology (Honours / General)
17	Food Nutrition (Honours / General)	45	Industrial Fish and Fisheries – IFFV (Major)
18	French (General)	46	Sericulture – SRTV (Major)
19	Geography (Honours / General)	47	Computer Applications – CMAV (Major)
20	Geology (Honours / General)	48	Tourism and Travel Management – TTMV (Major)
21	Hindi (Honours / General /LCC2 /AECC1)	49	Advertising Sales Promotion and Sales Management –ASPV (Major)
22	History (Honours / General)	50	Communicative English –CMEV (Major)
23	Islamic History Culture (Honours / General)	51	Clinical Nutrition and Dietetics CNDV (Major)
24	Home Science Extension Education (General)	52	Bachelor of Business Administration (BBA) (Honours)
25	House Hold Art (General)	53	Bachelor of Fashion and Apparel Design – (B.F.A.D.) (Honours)
26	Human Development (Honours / General)	54	Bachelor of Fine Art (B.F.A.) (Honours)
27	Human Rights (General)	55	B. Music (Honours / General) and Music (General)
28	Journalism and Mass Communication (Honours / General)		

The above shall be effective from the academic session 2018-2019.

SENATE HOUSE
KOLKATA-700073
The 4th June, 2018

Paul
4/6/18
(Dr. Santanu Paul)
Deputy Registrar

COURSE CURRICULUM FOR UNDERGRADUATE COURSES UNDER CHOICE BASED CREDIT SYSTEM

SYLLABUS

FOR

**B.Sc. (HONOURS)
IN
FOOD AND NUTRITION**



UNIVERSITY OF CALCUTTA

2018

SEMESTER WISE COURSE FOR BSc FOOD AND NUTRITION HONOURS (FNTA)

	Sem-1	Sem-2	Sem-3	Sem-4	Sem-5	Sem-6
Core Course (CC)	2Th+ 2P CC-1 & 2	2Th+ 2P CC-3 & 4	3Th+ 3P CC-5, 6 & 7	3Th+ 3P CC-8, 9 & 10	2Th+ 2P CC-11 & 12	2Th+ 2P CC-13 & 14
Elective Courses:						
i) Generic Elective (GE)	1Th+ 1P GE-1	1Th+ 1P GE-2	1Th+ 1P GE-3	1Th+ 1P GE-4		
ii) Discipline Specific Elective(DSE)					2Th+ 2P DSE-A(1/2) DSE-B(1/2)	2Th+ 2P DSE-A(3/4) DSE-B(3/4)
Ability Enhancement Compulsory Course(AECC)	1Th+ 0 P AECC-1	1Th+ 0 P AECC-2				
Skill Enhancement Course(SEC)			1Th+ 0 P SEC-A(1/2)	1Th+ 0 P SEC-B(1/2)		
Total No. of Courses and Marks	4x100= 400	4x100=400	5x100=500	5x100=500	4x100=400	4x100=400
Total Credits	20	20	26	26	24	24

Th= Theory, P= practical

- **CC/GE/DSE:** Each theory and practical course have 4 and 2 credits respectively.
- **GE:** Covering two disciplines with two courses; any discipline in any semester; CC of different subjects in general course is to be treated as GE for Honours course.
- **DSE/SEC:** Choice must be group specific to each semester.
- **AECC/ SEC:** Each course has two credits.
- **AECC1:** Communicative English/ MIL; **AECC2:** Environmental Studies.

**SCHEME AND SYLLABUS FOR CHOICE BASED CREDITSYSTEM FOR B.Sc. HONOURS
FOOD AND NUTRITION**

SEMESTER	CORE COURSE (14)	ABILITY ENHANCEMENT COMPULSORY COURSE (AECC)	SKILL ENHANCEMENT COURSE (SEC)	DISPLINE SPECIFIC ELECTIVE COURSE (DSE)	ELECTIVE: GENERIC COURSE (GE)
I	FNT-A-CC-1-1-Th: BASIC FOOD SCIENCE-I FNT-A-CC-1-1-P: BASIC FOOD SCIENCE-I (PRACTICAL)	(2)	(2)	(4)	(4)
	FNT-A-CC-1-2-Th: HUMAN PHYSIOLOGY-I FNT-A-CC-1-2-P: HUMAN PHYSIOLOGY-I (PRACTICAL)				
II	FNT-A-CC-2-3-Th: BASIC FOOD SCIENCE-II FNT-A-CC-2-3-P: BASIC FOOD SCIENCE-II (PRACTICAL)				
	FNT-A-CC-2-4-Th: HUMAN PHYSIOLOGY-II FNT-A-CC-2-4-P: HUMAN PHYSIOLOGY-II (PRACTICAL)				
III	FNT-A-CC-3-5-Th: HUMAN NUTRITION-I FNT-A-CC-3-5-P: HUMAN NUTRITION-I (PRACTICAL)		SEC-A-(1/2)		
	FNT-A-CC-3-6-Th: COMMUNITY NUTRITION FNT-A-CC-3-6-P: COMMUNITY NUTRIION (PRACTICAL)				
	FNT-A-CC-3-7-Th: FOOD COMMODITIES FNT-A-CC-3-7-P: FOOD COMMODITIES (PRACTICAL)				

IV	FNTA-CC8Th: HUMAN NUTRITION-II FNTA-CC8P: HUMAN NUTRITION-II (PRACTICAL)		SEC-B(3/4)	
	FNT-A-CC-4-9-Th: DIET THERAPY-I FNT-A-CC-4-9-P: DIET THERAPY-I (PRACTICAL)			
	FNT-A-CC-4-10-Th:NUTRITIONAL BIOCHEMISTRY-I FNT-A-CC-4-10-P: NUTRITIONAL BIOCHEMISTRY-I (PRACTICAL)			
V	FNT-A-CC-5-11-Th: DIET THERAPY-II FNT-A-CC-5-11-P: DIET THERAPY-II (PRACTICAL)			DSE- A(1/2)
	FNT-A-CC-5-12-Th: NUTRITIONAL BIOCHEMISTRY-II FNTA-CC12P: NUTRITIONAL BIOCHEMISTRY-II (PRACTICAL)			DSE- B(1/2)
VI	FNT-A-CC-6-13-Th:FOOD MICROBIOLOGY FNT-A-CC-6-13-P: FOOD MICROBIOLOGY (PRACTICAL)			DSE- A(3/4)
	FNT-A-CC-6-14-Th: FOOD PRESERVATION FNT-A-CC-6-14-P: FOOD PRESERVATION (PRACTICAL)			DSE- B(3/4)

DISTRIBUTION OF CREDITS IN THE COURSE CURRICULUM

Semester	Name of the Course					Total Credits
	Core Course (CC)	Ability Enhancement Compulsory Course (AECC)	Skill Enhancement Course (SEC)	Discipline Specific Elective (DSE)	Generic Elective (GE)	
I	6x2= 12	2x1=2	---	---	6x1=6	20
II	6x2= 12	2x1=2	---	---	6x1=6	20
III	6x3=18	---	2x1=2	---	6x1=6	26
IV	6x3=18	---	2x1=2	---	6x1=6	26
V	6x2=12	----	---	6x2=12	--	24
VI	6x2=12	----	----	6x2=12	----	24
Total Course	14 (CC) (14x6)=84 credits	2 (AECC) (2x2)=4credits	2 (SEC) (2x2)=4credits	4 (DSE) (4x6)=24 credits	4 (GE) (4x6)=24 credits	140

NOTE:

1. 14 Core Courses (CCs) should be compulsorily studied for BSc. Food and Nutrition (Honours) students.
2. 4 DSE & 2 SEC to be chosen by the Food and Nutrition (Honours) students (Choice based).
3. 4 GE subjects in Food and Nutrition Syllabus are to be studied by other discipline students.
4. Food and Nutrition Honours students have to choose chemistry as GE course.

SUGGESTED MARKS DISTRIBUTION OF BSc FNTA CBCS SYLLABUS

COURSE	CREDITS	FULL MARKS	MARKS DISTRIBUTION			
			INTERNAL ASSESSMENT	ATTENDANCE	THEORITICAL EXAMINATION	PRACTICAL EXAMINATION
AECC	2	100	10	10	80	---
CC-Th	4	70	10	10	50	--
CC- P	2	30				30
GE-Th	4	70	10	10	50	--
GE-P	2	30				30
SEC	2	100	10	10	80	
DSE-Th	4	70	10	10	50	---
DSE-P	2	30	---	--	---	30

Th= Theory, P= Practical

CORE COURSE (CC)

SECOND SEMESTER

[TOTAL CREDITS: 6 (THEORY-4, PRACTICAL-2)]

FNT-A-CC-2-3-Th: BASIC FOOD SCIENCE-II

4 CREDITS

1. Dietary Fibre-Classification, sources, composition, properties & nutritional significance. [**AC**]
2. Minerals & Trace Elements, Bio-Chemical and Physiological Role, bio-availability & requirements, sources, deficiency & excess:
 - a) Calcium, Sodium, Potassium Phosphorus, Iron [**SM**]
 - b) Fluoride, Zinc, Selenium, Iodine, Chromium [**SD**]
3. Vitamins - Bio-Chemical and Physiological Role Physiological role, bio-availability and requirements, sources, deficiency & excess:
 - a) Fat soluble vitamins [**SM**]
 - b) Water soluble vitamins [**SD**]
4. Water - Functions, daily requirements, Water balance [**SD**]

FNT-A-CC-2-3-P: BASIC FOOD SCIENCE-II

2 CREDITS

[**AC** , **SD**]

1. Determination of Ash content in food
2. Determination of Moisture content in food
3. Determination of calcium, iron, and Vitamin C content in foods.

FNT-A-CC-2-4-Th: HUMAN PHYSIOLOGY-II

4 CREDITS

1. Excretory system: Structure and function of skin, regulation of temperature of the body, Structure and functions of kidney in special reference to nephron, Physiology of urine formation. [**AD**]
2. Reproductive system: Structure and functions of gonads, concept on menstrual cycle, Brief idea of pregnancy, parturition, lactation and menopause. Brief concept on spermatogenesis and Oogenesis process.[**AD**]
3. Nervous System: Concept on sympathetic and parasympathetic nervous system, Brief anatomy and functions of cerebrum, cerebellum, hypothalamus and neuron, Concept on

- synapse and synaptic transmission. Reflexes, Special senses. [AC]
4. Endocrine system: Structure and functions of pituitary, thyroid, parathyroid and adrenal gland, Structure and functions of pancreas.[AC]

FNT-A-CC-2-4-P: HUMAN PHYSIOLOGY-II (PRACTICAL)

2 CREDITS

[AD]

1. Harvard Step test
2. Identification with reasons of histological slides (Lung, Liver, Kidney, Small intestine, Stomach, Thyroid, Adrenal, Pancreas, Testis, Ovary and Muscle of mammals).
3. Qualitative determination of glucose acetone in urine.
4. Blood film staining and identification of different types of blood cells.

