

➤ Syllabus for Paper – II – Subject Specific – Food Science and Nutrition

UNIT-I : FOOD SCIENCE AND FOOD SERVICE MANAGEMENT

1. Food science and nutrition.
2. Properties of food – physical and chemical properties
3. Quality evaluation of foods- objectives and subjective.
4. Effects of cooking and processing techniques on nutritional components and other physical parameters, food preservation and application.
5. Food pigments and additives.
6. Food standards, microbiological safety of food, HACCP, food packaging.
7. Perspectives of food service-menu planning, food cost analysis.
8. New product development - nano technology
9. Food service management of institutional level-hospital, educational institutions, social and special institutions
10. Research methods-fundamental issues, concept, need relevance, scope and ethics in research

UNIT-II : NUTRITION AND DIETETICS

1. Food groups – balanced diet, food pyramid, macro and micro nutrition.
2. Nutrients-role of nutrients in the body, nutrient deficiencies and requirements for Indians.
3. Public health nutrition
4. Nutrition through life span-physiological changes, growth and development from conception to adolescence, nutritional needs and dietary guidelines for adequate nutrition through life cycle, nutrition concerns.
5. Community nutrition, sports nutrition, nutrition in emergencies and disasters.

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6. Nutritional assessment-methods and techniques.
 7. Nutritional intervention-national nutrition policies and programmes, food and nutrition security.
 8. Clinical and therapeutic nutrition.
 9. Diet counseling and management.
 10. Research methods- research designs, principles and purpose of research