

RURAL URBAN COUNCIL OF SKILLS & VOCATIONAL STUDIES

Diploma In Nutrition & Dietetics Syllabus

NUTRITION & DIETETICS	
1 Year Course	
Subject Code	Subject Name
DND 101	Principles of Food & Management
DND 102	Nutrition Science
DND 103	Nutrition in Human Life Cycle
DND 104	Dietetics and Counseling
DND 105	Basic Computer Fundamentals

NUTRITION & DIETETICS	
Practical 1	Project Clinical Nutrition and Food Analysis
Practical 2	Food Analysis: Determination of moisture, Ash - total, acid soluble and insoluble, Determination of Fat – Crude fat, Carbohydrates Starch – Digestible and Resistant Starches, Dietary fiber – Soluble and insoluble., Mineral estimation – Dry and wet ashing, calcium, iron, phosphorous, Protein Efficiency Ratio (PER), Cereals and millets cookery, Estimation of Fat Soluble vitamins
Practical 3	Planning & Preparation of Diet Assignments: Planning and preparation of diet in fever, constipation and peptic ulcer, hypertension, kidney failure. Visit Hospital to observe nutritional deficiencies.
Practical 4	Preparation of visual aids: Charts, posters, models etc.
Practical 5	Viva & Internal Assessment