



BRAINWARE UNIVERSITY
SCHOOL OF AGRICULTURE
DEPARTMENT OF FOOD & NUTRITION
BACHELOR OF SCIENCE (HONOURS) IN Food, Nutrition & Dietetics -2022
(As per UGC CBCS Template)

SEMESTER – I

Course Code	Course Name	Course Type	Hours per week			Credits	Total Marks
			L	T	P		
HU 101	English Communication	AECC1	1	0	0	1	50
HU 191	English Communication Lab	AECC1	0	0	2	1	50
BFNC101	Human Nutrition	CC-1	4	0	0	4	100
BFNC191	Human Nutrition Lab	CC-1	0	0	4	2	100
BFNC102	Human Physiology I	CC-2	4	0	0	4	100
BFNC192	Human Physiology I Lab	CC-2	0	0	4	2	100
GE *	Generic Elective 1 (Any one from the list of GE courses from other subjects)	GE-1	4/5	0/1	0/0	4/6	100
GE *	Generic Elective 1 (Any one from the list of GE courses from other subjects)	GE-1 Lab	0	0	4	2	100
Total			27/25			20	600/700



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SEMESTER – II

Course Code	Course Name	Course Type	Hours per week			Credits	Total Marks
			L	T	P		
ENV201	Environmental Studies	AECC2	2	0	0	2	100
BFNC201	Nutritional Biochemistry	CC-3	4	0	0	4	100
BFNC291	Nutritional Biochemistry Lab	CC-3	0	0	4	2	100
BFNC202	Human Physiology II	CC-4	4	0	0	4	100
BFNC292	Human Physiology II Lab	CC-4	0	0	4	2	100
GE*	Generic Elective 2 (Any one from the list of GE courses from other subjects)	GE-2	4/5	0/1	0/0	4/6	100
GE *	Generic Elective 2 (Any one from the list of GE courses from other subjects)	GE-2 Lab	0	0	4	2	100
Total			26/24			20	600/700



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SEMESTER – III

Course Code	Course Name	Course Type	Hours per week			Credits	Total Marks
			L	T	P		
BFNC301	Nutrients Metabolism	CC-5	4	0	0	4	100
BFNC391	Nutrients Metabolism Lab	CC-5	0	0	4	2	100
BFNC302	Nutrition through Life Span	CC-6	5	1	0	6	100
BFNC303	Elementary Dietetics	CC-7	4	0	0	4	100
BFNC393	Elementary Dietetics Lab	CC-7	0	0	4	2	100
BFNS301	Food Borne Disease and Toxicology	SEC-1	2	0	0	2	100
GE *	Generic Elective 3 (Any one from the list of GE courses from other subjects)	GE-3	4/5	0/1	0/0	4/6	100
GE *	Generic Elective 3 (Any one from the list of GE courses from other subjects)	GE-3 Lab	0	0	4	2	100
Total			32/30			26	700/800



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SEMESTER – IV

Course Code	Course Name	Course Type	Hours per week			Credits	Total Marks
			L	T	P		
BFNC401	Community Nutrition	CC-8	4	0	0	4	100
BFNC491	Community Nutrition Lab	CC-8	0	0	4	2	100
BFNC402	Epidemiology and Public Health	CC-9	5	1	0	6	100
BFNC403	Diet therapy for Life Style Disorders	CC-10	4	0	0	4	100
BFNC493	Diet therapy for Life Style Disorders Lab	CC-10	0	0	4	2	100
BFNS481	Field Study in Clinical / Community Setting	SEC-2	0	0	0	2	100
GE *	Generic Elective 4 (Anyone from the list of GE courses from other subjects)	GE-4	4/5	0/1	0/0	4/6	100
GE *	Generic Elective 4 (Anyone from the list of GE courses from other subjects)	GE-4 Lab	0	0	4	2	100
Total			30/31			26	700/800



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SEMESTER – V

Course Code	Course Name	Course Type	Hours per week			Credits	Total Marks
			L	T	P		
BFNC501	Clinical Nutrition andDiet	CC-11	4	0	0	4	100
BFNC591	Clinical Nutrition andDiet Lab	CC-11	0	0	4	2	100
BFNC502	Food Microbiology and Immunology	CC-12	4	0	0	4	100
BFNC592	Food Microbiology and Immunology Lab	CC-12	0	0	4	2	100
BFNDE501	A. Sports Nutrition B. Food & Beverage Management	DSE-1	5	1	0	6	100
BFNDE502	A. Entrepreneurship in Food Industry B. Dairy Technology	DSE-2	4	0	0	4	100
BFNDE592	A. Entrepreneurship in Food Industry Lab B. Dairy TechnologyLab	DSE-2	0	0	4	2	100
Total			30			24	700



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SEMESTER – VI

Course Code	Course Name	Course Type	Hours per week			Credits	Total Marks
			L	T	P		
BFNC601	Food Processing and Technology	CC-13	4	0	0	4	100
BFNC691	Food Processing and Technology Lab	CC-13	0	0	4	2	100
BFNC602	Nutraceuticals and Functional Food	CC-14	2	0	0	2	100
BFNC603	Product Development and Sensory Evaluation	CC-15	2	0	0	2	100
BFNC693	Product Development and Sensory Evaluation Lab	CC-16	0	0	4	2	100
BFNDE603	A. Nutritional Management and Counselling B. Instrumentation	DSE-3	4	0	0	4	100
BFNDE693	A.Nutritional Management and Counselling Lab B.Instrumentation Lab	DSE-3	0	0	4	2	100
BFNDE681	Internship	DSE-4	-	-	-	6	100
Total			24			24	600

Total Marks -3900/4300

Total Credit- 140