

# **FOOD AND NUTRITION SCIENCE COURSE OUTCOMES- 2025 - 2026**

## **FIRST SEMESTER**

**Course outcomes:** At the end of the course student would be able to ;  
Co 1 : Understand the basic concept of food and its classification  
Co 2 : Understand the importance of food chemistry

## **SECOND SEMESTER**

**Course outcomes:** At the end of the course student would be able to ;  
Co 3 : Gain knowledge of minerals and fluids in the body  
Co 4 : Food Processing, Biophysics of Food Products

## **PRACTICALS** **Semester( I & II)**

**Course outcomes:** At the end of the course student would be able to  
  
Co 1 : Nutrition across the Lifespan, and Global Food Systems  
Co 2 : Psychology of Eating and Nutrition across the Lifespan

## **Fourth Semester**

**Course outcomes:** At the end of the course student would be able to  
  
Co 1 : Nutrition across the Lifespan and Global Food System

## **FIFTH SEMESTER**

**Course outcomes:** At the end of the course student would be able to  
  
Co 1 : Gain knowledge on Nutrition across the Lifespan and Global Food Systems  
Co 2 : Study malnutrition, effects and its prevention

## **SIXTH SEMESTER**

**Course outcomes:** At the end of the course student would be able to  
Co 1 : Analyse food adulteration and additives  
Co 2 : Develop health management, food Security and Sustainability

## **PRACTICALS**

**(Semester V and VI)**

**Course outcomes:**

At the end of the course student would be able to ;

Co 1 : Qualitative analysis of food products

Co 2 : Quantitative Analysis in Health Sciences, and Research Methods.

Co 3 : Determination of food toxicity and prevention