

B.Sc. FOOD SCIENCE NUTRITION AND DIETETICS



LOYOLA
ACADEMY



Courses Offered

- **Basic food science**
- **Fundamentals of Nutrition**
- **Nutritional biochemistry**
- **Nutrition and dietetics**
- **Family meal management**
- **Food safety, quality control and sensory evaluation**
- **Clinical nutrition**
- **Sports nutrition**
- **Food hygiene and sanitation**

WHAT IS UNIQUE ABOUT LOYOLA'S B.Sc. Food science Nutrition and Dietetics?

- Industry Visits/ Tours
- Only college offering all the three major courses for the advancement of students
- Guest Lectures/Seminars with industry experts.
- It gives a hands-on experience on cooking Diets for different diseases
- Focuses on practical knowledge than theoretical knowledge
- Emphasis on individualized care of students

Career Opportunities:-

After successful completion, students will be placed as

- Dieticians
- Nutritionists
- Food Safety control analyst
- Food safety and quality assurance
- Public health Researcher
- Food policy analyst

Higher Education Opportunities: -

Students are also eligible to pursue higher education in:-

Msc in Food science, Msc in Nutrition
Msc in Dietetics, Msc in Public Health
Msc in Sports Nutrition or any other allied programmes



Eligibility Criteria:

Candidates must have completed 10+2 or passed with minimum of 60% or above with BiPC at Intermediate level.

About the Programme:

A Three-year Bachelors' Degree Programme recognized by Osmania University that deals with Food Science, Nutrition, and Dietetics typically encompasses a comprehensive study of food, its components, nutritional values, and the impact of diet on human health. Here's a summary of what program cover:

Food Science: Understanding the scientific principles behind food production, processing, preservation, and safety analysis. This involves learning about bio chemistry, microbiology, food analysis, and sensory evaluation.

Nutrition: Studying the role of nutrients in the body, their sources, functions, and requirements for different life stages and health conditions. This includes macronutrients (carbohydrates, proteins, fats) and micronutrients (vitamins, minerals).

Dietetics: Focusing on the application of nutrition knowledge to promote health and manage diseases. This involves learning about dietary assessment, meal planning, therapeutic nutrition, and counseling individuals or groups on healthy eating habits



B.S.C. FOOD SCIENCE NUTRITION AND DIETETICS

1 st Semester	Theory	English	Value Education	Human anatomy and physiology	Basic Food Science	Fundamentals of Nutrition	Nutritional Biochemistry
	Practical's		Basic Food Science	Fundamentals of Nutrition	Nutritional Biochemistry		
2 nd Semester	Theory	English	Indian Heritage and Culture	Food Microbiology	Basic Dietetics	Family Meal Management	Principles of Food Science
	Practical's		Basic Dietetics	Family Meal Management	Principles of Food Science		
3 rd Semester	Theory	Environmental studies and Gender Sensitization	Nutrition and Dietetics	Food Safety quality control and sensory evaluation	Principles of Food Processing	Clinical Nutrition	Therapeutic Dietetics
	Practical's		Principles of Food Processing	Clinical Nutrition	Therapeutic Dietetics		
4 th Semester	Theory	Applied Statistics	Food Preservation	Diet Therapy	Advanced Nutrition	Functional Foods and Nutraceuticals	Basics of Research
	Practical's		Diet Therapy	Advanced Nutrition	Food Preservation		
5 th Semester	Theory	Food Service Management	Sports Nutrition	Food Hygiene and Sanitation	Medical Nutrition Therapy	Quantity Food Production and Service / Food Product Development and Entrepreneurship	Maternal and Child Nutrition / Geriatric Nutrition
	Practical's		Food Hygiene and Sanitation	Sports Nutrition	Medical Nutrition Therapy		
6 th Semester	Theory	Community Nutrition / Public Health	Diet Counselling and Patient Care / Nutrition Communication and Counselling				
	Project						

