



Department of Bsc. Food Science Nutrition & Dietetics



About the Course A three-year Bachelor's 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. Understanding the scientific principles behind food production, processing, preservation, and safety analysis. This involves learning about bio-chemistry, microbiology, food analysis, and sensory evaluation. Studying the role of nutrients in the body, their sources, functions, and requirements for different life stages and health conditions. Focusing on the application of nutrition knowledge to promote health and manage diseases.



COURSES OFFERED :

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



CAREER

Opportunities



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



PLACEMENTS :

- 30% students are studying abroad in recognized institutes like RMIT, University of Italy
- 20% students are pursuing higher education in Hyderabad
- 20% students in other states
- 30% of the students are placed in reputed hospitals like Rainbow, Sunshine and companies like Cognizant and Tech Mahindra

HIGHER EDUCATION

Opportunities

- M.sc in Food science
- M.sc in Nutrition
- M.sc in Dietetics
- M.sc in Public Health
- M.sc in Sports Nutrition or any other allied programmes



WHAT IS

Unique

- Industrial 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
- Offers internship experience in hospital
- Emphasis on individualized care of students



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SUBJECTS



SEM I

- Course 1: General English – I
- Course 2: Value Education and Personality Development
- Course 3: Human Anatomy and Physiology
- Course 4: Basic Food Science
- Course 5: Fundamentals of Nutrition
- Course 6: Nutritional Biochemistry

SEM II

- Course 1: General English – II
- Course 2: Indian Heritage and Culture
- Course 3: Food Microbiology
- Course 4: Basic Dietetics
- Course 5: Family Meal Management
- Course 6: Principles of Food Science

SEM III

- Course 1: General English – III
- Course 2: Ayurvedic Nutrition Concepts, Diet Principles
- Course 3: Environmental Studies and Gender Sensitization
- Course 4: Food Safety, Quality Control & Sensory Evaluation
- Course 5: Principles of Processing
- Course 6: Clinical Nutrition
- Course 7: Therapeutic Dietetics

SEM IV

- Course 1: General English – IV
- Course 2: Food Preservation
- Course 3: Applied Statistics
- Course 4: Diet Therapy
- Course 5: Advanced Nutrition
- Course 6: Functional Foods and Nutraceuticals
- Course 7: Computer Applications

SEM V

- Course 1: Food Service Management
- Course 2: Sports Nutrition
- Course 3: Food Hygiene and Sanitation
- Course 4: Medical Nutrition Therapy
- Course 5: Quantity Food Production and Service / Food Product Development and Entrepreneurship
- Course 6: Maternal and Child Nutrition / Geriatric Nutrition

SEM VI

- Course 1: Community Nutrition / Public Health Nutrition
- Course 2: Diet Counselling and Patient Care / Nutrition Communication
- Course 3: LONG TERM INTERNSHIP (6)