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Dated: 19.08.2020

No.AC.2(S)/378/2020-21

NOTIFICATION

Sub: Modifications in the syllabus of B.Sc. Clinical Nutrition and Dietetics from the Academic Year 2020-21.

- Ref: 1. Decision of Board of Studies in Home Science (UG) meeting held on 27.12.2019.
 - Decision of the Faculty of Science & Technology Meeting held on 18.02.2020.
 - 3. Decision of the Academic Council meeting held on 18.06.2020.

The Board of Studies in Home Science (UG) which met on 27.12.2019 has recommended to make necessary modifications in the existing syllabus of B.Sc. Clinical Nutrition and Dietetics program from the Academic Year 2020-21.

The Faculty of Science and Technology and Academic Council meeting held on 18.02.2020 and 18.06.2020 respectively have approved the above said proposal and the same is hereby notified.

The modified syllabus of B.Sc. Clinical Nutrition and Dietetics program is annexed.

The contents may be downloaded from the University Website i.e., www.uni-mysore.ac.in.

Draft approved by the Registrar

Deputy Registrar (Academic),
Deputy Registrar (Academic)
University of Mysore

Mysore 570 005

To:

- 1. The Registrar (Evaluation), University of Mysore, Mysore.
- 2. The Dean, Faculty of Science & Technology, DoS in Psychology, Manasagangotri, Mysore.
- 3. The Chairperson, BoS in Home Science, DoS in Human Development, Manasagangotri, Mysore.
- 4. The Chairperson, Department of Studies in Human Development, Manasagangotri, Mysore.
- 5. The Director, College Development Council, Moulya Bhavan, Manasagangotri, Mysore.
- 6. The Deputy/Assistant Registrar/Superintendent, AB and EB, UOM, Mysore.
- 7. The P.A. to the Vice-Chancellor/Registrar/Registrar (Evaluation), UOM, Mysore.
- 8. Office file.

Annexure II

UNIVERSITY OF MYSORE

Choice based credit system of Bachelor's Degree Programme in Clinical Nutrition and Dietetics as one option

		Code	Type of	Title of the paper	Credit	Credit	Hours	Total
Z		No.	the Paper	• •	pattern	Value	/Week	Hours
SEM			•		in		L:T:P	
					L:T:P			
Ι	1.	CND	DSC -I	Applied Physiology	4:0:2	6	4:0:4	8
II	2.	CND	DSC -II	Fundamentals of	4:0:2	6	4:0:4	8
				Nutrition				
III	3.	CND	DSC -III	Elementary Food	4:0:2	6	4:0:4	8
				Science				
IV	4.	CND	DSC -IV	Nutrition during Life	4:0:2	6	4:0:4	8
				Cycle				
	5.	CND	DSE -I	Dietetics	4:0:2	6	4:0:4	8
	6.	CND	DSE-II	Critical Care and	4:0:2	6	4:0:4	8
\mathbf{V}				Special Feeding				
				Techniques				
	SEC- Any two from all 3 optional subjects							
	7.	CND	SEC - I	Assessment of	2:0:0	2	2:0:0	2
				nutritional status				
	8.	CND	SEC-II	Public Health and	2:0:0	2	2:0:0	2
				Demography				
DSE - Any one paper								
	9.	CND	DSE -III	Food Service Management	4:0:2	6	4:0:4	8
	10.	CND	DSE-IV	Nutrition and health	4:0:2	6	4:0:4	8
VI				education				
	SEC- Any two from all 3 optional subjects							
	11.	CND	SEC-III	Nutrition and Fitness	2:0:0	2	2:0:0	2
	12.	CND	SEC-IV	Nutraceuticals and	2:0:0	2	2:0:0	2
				health foods				

^{1.} DSC I to IV and DSE I to IV Credit pattern changed from 3:1:2 (3:2:4 Hrs) to 4:0:2 (4:0:4 Hrs) to bring on par with the other optional courses that makes uniformity in handling theory and practical classes.

^{2.} All papers examination pattern need to be followed according to the UOM CBCS regulation

I SEMESTER

DSC-I: APPLIED PHYSIOLOGY (64Hrs)

4+0+2=6 Credits/week 4+0+4=8 Hrs/week

UNIT 1: Introduction to human body

- **A. Skeletal system** Functions and types of bones.
- **B. Blood** -Composition, RBC, WBC, Platelets Structure and functions, erythropoiesis, coagulation of blood, blood groups and Rh factor.
- **C. Heart** Structure, cardiac cycle, ECG and its significance, blood pressure and Factors affecting blood pressure.

UNIT 2:A. Digestive system

- a. Structure and functions of the digestive organs and the accessory organs.
- b. Process of digestion and absorption of Carbohydrates, Proteins and Fats.

B. Renal system

Structure and functions of the organs in the urinary system and nephron, composition of urine, maintaining fluid and electrolyte balance, and abnormal constituents in urine.

UNIT 3: A Respiratory system

Structure and function of the respiratory organs.

B. Organs of Special senses -

Tongue, Nose, Ear, Eye and skin- Structure and function.

C. Nervous system

Structure and function of a neuron, central nervous system, peripheral and autonomic nervous system.

UNIT 4: A. Endocrine system

Structure and functions - Hypo and hyper secretory effect of pituitary, pineal, thyroid, parathyroid, thymus, islets of Langerhans and the adrenal glands.

B. Reproductive system

Male and female organs of reproduction - Structure and function, puberty, menarche, and menopause.

Mammary glands -Structure and physiology of milk production.

PRACTICAL APPLIED PHYSIOLOGY(64Hrs)

4Hrs/week

- **1.** Identification of -Tissue slides, bone tissue, neuron, spinal cord, lung, blood, artery, kidney, nephron, ovary, testis, spermatozoa, mammary and endocrine glands.
- **2.** Bleeding and clotting time (both methods).
- 3. Blood groups and Rh factor.
- **4.** Estimation of hemoglobin (Sahli's method).
- **5.** Enumeration of RBC, WBC, preparation of blood smear, differential count of WBC.
- **6.** Determination of blood pressure by Palpatory and Auscultatory method Demonstration.
- 7. Urine analysis microscope observation, Ph, glucose and albumin.
- 8. Spotters-Instruments, reagents and Cellular component of Blood.
- **9.** Visit to anatomy and pathology units.

II SEMESTER

DSC-II: FUNDAMENTALS OF NUTRTION (64Hrs)

4+0+2=6 Credits/week

4+0+4=8 Hrs/week

UNIT 1: A. Energy -Forms of energy, sources and unit of measurements, determination of energy content in foods (Bomb calorimeter), physiological fuel values, energy expenditure at rest (BMR/RMR), methods of determination of BMR. Factors affecting BMR.

B. Recommended dietary allowances for Indians (ICMR)

- a) Brief knowledge of derivation of RDA, its applications and limitations, Food groups and their uses.
- b) Carbohydrates-Classification (available, non-available), dietary sources, functions.
- **UNIT 2: A. Lipids -** Classification, sources, composition, distribution visible and invisible, functions, Essential fatty acids and cholesterol sources, function and health implications.
- **B. Protein -** Classification, essential and non-essential amino acids, sources animal/vegetable protein for growth and maintenance.
- **UNIT 3: Mineral -** Classification, functions, sources, dietary requirements, biological availability, body stores, effects of deficiency, toxicity of –
- A. Macro minerals: Calcium, Phosphorous, Magnesium, Sodium, Potassium, sulphur, and chloride.
- **B. Micro minerals:** Iron, Zinc, Copper, copper, Manganese, Iodine, Selenium, Chromium, Fluoride, Molybdenum.
- C. Ultra trace elements.
- **UNIT 4: Vitamins -** Classification, functions, sources, dietary requirements, biological availability, Body stores, effects of deficiency, toxicity of Fat soluble vitamins A,D,E,K and water soluble vitamins Thiamine, Niacin, Riboflavin, Folic acid, Vitamin B₁₂ and Ascorbic acid.

PRACTICAL FUNDAMENTALS OF NUTRTION(64Hrs)

4 Hrs/Week

- **1.** Food groups: calculation of mean energy, carbohydrates, protein, fat and dietary fiber content of foods using ICMR Tables. Preparation of a table for all the food groups and identification of their role to Indian diet.
- 2. Standardization of household measures and hand measures- dry and liquid measures.
- **3.** Identification and preparation of macro and micro nutrient dense recipes and calculation of nutrient contents for the same.
- **4.** Determination of edible portions of fruits and vegetables as purchased from the market. Calculation Of percent edible portion and its nutrient content.

III SEMESTER

DSC-III: ELEMENTARY FOOD SCIENCE (64Hrs)

4+0+2=6 Credits/week 4+0+4=8 Hrs/week

UNIT 1: A. Cereal and Millets:

- **a.** Structure, composition milling of rice and wheat.
- **b.** Millets and its importance.
- **B.** Cereal products: Processed products of wheat, rice. Millets malting and other food uses.

C. Pulses and legumes:

- **a.** Structure and Composition of bean legumes.
- **b.** Factors affecting the cooking quality of pulses.
- **D. Nuts and Oilseeds:** Use of oilseeds and oilseed meals, soya bean and groundnut composition, food uses.

UNIT 2: A. Vegetables:

- **a.** Classification and composition.
- **b.** Pigments, effects of cooking media on color, texture and acceptability.
- **c.** Browning reaction and its prevention.

B. Fruits:

- **a.** Classification and composition.
- **b.** Pigments, browning reaction and its prevention.

UNIT 3: A. Eggs: Structure, composition, grading for quality and culinary uses.

B. Meat, poultry and fish:

- **a.** Classification, structure and composition.
- **b.** Post-mortem changes.
- **c.** Factors to be considered in selection and preparation of meat, poultry and fish.

C. Milk and milk products:

- **a.** Composition of milk.
- **b.** Use of milk and its products.

UNIT 4: A. Fats and oils:

- **a.** Physico-chemical properties of fats and oils.
- **b.** Functions of fat in food.
- **c.** Use of oil as a frying media (changes occurring like acrylic formation).
- **d.** Rancidity in fats and oils.
- **B. Sugar and confectionary -** Stages of cookery and role in Indian traditional sweet preparations.

PRACTICAL

ELEMENTARY FOOD SCIENCE (64Hrs)

4 Hours/week

- 1. Cereals Microscopic examination of starch molecules, Gelation of cereal flours.
- **2. Pulses** Effect of soaking, addition of acid and alkali on cooking quality.
- **3. Vegetable and fruits -** Effect of adding acid and alkali on green, red, yellow and white vegetables, Methods of preventing browning.
- **4.** Eggs -Demonstration of grading eggs for quality, Ferrous sulphate formation and prevention.
- **5.Oils** Smoking points of oils and its uses.
- **6. Milk and milk products** Separation of cream and preparation of paneer and khoa (demonstration).
- **7.Sugar cookery -** Stages of crystallization and its uses.

IV SEMESTER

DSC-IV: NUTRITION DURING LIFE CYCLE (64Hrs)

4+0+2=6 Credits/week 4+0+4=8 Hrs/week

UNIT 1: A. Food habits of family and community- Factors affecting food habits

B. Nutrition during pregnancy and lactation

- **a)Pregnancy** Physiological stages of pregnancy, complications of pregnancy, nutritional requirements, food selection.
 - **b)** Lactation Physiology of lactation, nutritional requirements.

UNIT 2: Nutrition during infancy and early child hood

- a) **Infancy** Growth and development, nutritional requirements, breast feeding, infant formula, weaning and supplementary foods.
- **b)** Early childhood (toddler / preschool) growth and nutrient requirements, feeding patterns.

UNIT 3: Nutrition during school years and adolescence

- **a) School children** Nutritional requirement Importance of snacks, school lunch, Nutritional problem in school age child.
- **b) Adolescence** Growth and nutrient needs, food choices, eating habits, Factors influencing.

UNIT 4: Nutrition of adults and elderly

- **a.** Adulthood Food and nutrient requirements.
- **b. Elderly** Factors affecting food and nutrient use. Nutrient needs. Nutrition related problems.

PRACTICAL

NUTRITION DURING LIFE CYCLE (64Hrs)- 4Hrs/week

1. Nutritional anthropometry -

- **a.** Taking measurement of height, weight and mid arm circumference of individual student in the class and comparing them with norms.
- **b.** Taking the above measurement on pre-school children of nursery school and comparing with NCHS standard, interpretation of data.

2. Planning, calculation and evaluation

Normal diets for adults (men and women) pregnant women, lactating women, elderly, pre-school adolescent (boys and girls) family.

3. Planning, preparation and evaluation

Different types of weaning food and comparing with commercial weaning foods in terms of nutritive value and cost.

4. Visit to Anganwadi and other community centers to observe their activities

V SEMESTER

(Among DSE- students need to opt One paper in V Semester)

DSE-I DIETETICS (64Hrs)

4+0+2=6 Credits

4+0+4=8 Hrs/week

UNIT 1:

- **A. Fundamentals of diet therapy** Definition of normal and therapeutic diets. Role of dietitian, nutritional care, and diet counseling.
- **B.** Routine hospital diets Fluid diets, soft diets, and regular hospital diets. **Special feeding methods**-oral feeding, enteral feeding, parental feeding techniques.
- **UNIT 2: Diet in the diseases of the gastro intestinal tract** Aetiology, symptoms, and diagnostic tests. Treatment and dietary modification:
 - **A.** Gastritis, peptic ulcer. Diarrhea and constipation, Celiac disease, mal absorption syndrome, Irritating bowel syndrome, steatorrhoea, ulcerative colitis.
 - **B. Diet in the diseases of Liver** Etiology, symptoms, treatment and dietary modification in Hepatitis, Cirrhosis, Hepatic coma, Cholecystitis and Cholelithiasis

UNIT 3: Diet in metabolic disorders and Cardiovascular diseases:

- **A. Diet in metabolic disorders- Diabetes Mellitus** Types, symptoms, predisposing factors, diagnostic test, metabolism in diabetes, dietary treatment and meal management, hypoglycemic agents insulin and its types. Complications.; Phenylketonuria; . Hypo and Hyperthyroidism- Causes, symptoms and dietary management.
- **B. Diet in Cardiovascular diseases-** Risk factors, etiology symptoms and dietary management during:
 - a). Atherosclerosis, Ischemia and Hyperlipidemia
 - b). Hypertension Etiology, symptoms and dietary management, sodium restricted diet, levels of sodium restriction, and sources of sodium and dangers of sodium restriction.

UNIT 4:

- A. Diet in kidney diseases Etiology, symptoms, diagnostic test and dietary management during:
 a). Glomerular nephritis, Nephrosis Acute and chronic conditions.
 b). Renal failure Acute and chronic.
 Dialysis.
 c). Renal calculi Causes, symptoms and diet management.
- B. Diet in fever and infections:
 - a). Fever and infections, dengue, AIDS, H1N1.
 - **b).** Burns and surgical conditions, **c).** Cancer.

PRACTICAL

DIETETICS (64Hrs)

4Hrs/week

- 1. Diet Planning and preparation of:
 - a) High and low calorie diets, High and low protein diets, Sodium modification and Fat modification.
 - b) Diseases of GI tract (including ulcers), CVD, Kidney and Metabolic Disorder.
- **2.** Case study (Collection and Presentation).

DSE - II - CRITICAL CARE AND SPECIAL FEEDING TECHNIQUES (64Hrs)

4+0+2=6Credits/week

4+0+4=8 Hrs/week

- UNIT-1: A. Enteral Nutrition- Rrationale and criteria for appropriate nutritional support, Enteral access and administration, Enteral formula composition and selection, Monitoring & complications
 - **B.** Parenteral Nutrition Indications and benefits of Parenteral nutrition, Parenteral access and administration, Prenteral formulations, Monitoring and complications
- **UNIT 2: A. Nutritional care in critically ills** Nutrition support of general surgical ICU patient, Patients with specific organ failure and sepsis, Patients with solid organ transplant, Micronutrients and anti-oxidant and immune nutrient therapy in critically ill.
 - **B. Feeding techniques in special conditions -** Nutrition support in critically ill pediatric patients, Feeding care for spastic, dementia and anorexia patients, Palliative care and rehabilitation diets, Domiciliary management and long term nutrition support.
- **UNIT 3: A. Febrile and other disease conditions -** Dietary management of febrile diseases, Food allergy and poisoning, Feeding of Special groups, Rheumatic disorders
 - **B.** Nutrition care in degenerative diseases and eating disorders -stroke and Parkinson's diseases, Epilepsy, migraine and cerebraplasy, Cancer and AIDS, Eating disorders.
- **UNIT-4: A. Nutrition for general conditions-** Nutrition for bone health, oral and dental health, Nutrition support in pregnancy and pediatric cases.
 - B. Food and drug interactions (Anti-histemic, anti-analgesic, antibiotic etc...)

PRACTICAL

CRITICAL CARE AND SPECIAL FEEDING TECHNIQUES (64Hrs) 4Hrs/week

- 1. Visit to centers for specially abled children and report writing.
- 2. Planning diet for organ failure patients, eating disorders, rehabilitation diets.
- 3. Dietary management for bone health, oral and dental health
- 4. Planning nutrition care for patients in stroke and Parkinson's diseases, Epilepsy, migraine and cerebraplasy.

(Among SEC- students need to opt any Two from all 3 optional subject in V Semester) SEC-I ASSESSMENT OF NUTRITIONAL STATUS (32Hrs)

2+0+0=2Credits/week

2+0+0=2Hrs/week

UNIT 1:

- A. Nutritional status assessment and surveillance -Meaning, need, Objectives and importance
- **B. Secondary Sources of community health data-** Sources of relevant Vital Statistics, Importance of infant, child and maternal mortality rates. Epidemiology of Nutritional related diseases.

UNIT 2:

- **A. Nutritional Anthropometry-** Need and importance, Standards of reference, Techniques of measuring height, weight, head, chest and arm circumference, Interpretation of these measurements and use of growth charts.
- **B.** Rapid Assessment Procedures-need and importance, technique interpretation

Unit 3:

- A. Biochemical tests and Biophysical methods in Nutritional Assessment
- **B.** Clinical signs -Need and importance, identifying signs of PEM, Vitamin A deficiency and Iodine deficiency. Interpretation of descriptive list of clinical signs.

Unit 4: Diet surveys

Need and importance, methods of Dietary survey. Interpretation-concept of consumption unit, intra and inter individual distribution in family. Adequacy of diet with respect to RDA, ACU, concept of family food security and per capita availability of food.

SEC-II- PUBLIC HEALTH AND DEMOGRAPHY (32Hrs)

2+0+0=2Credits/week 2+0+0= 2Hrs/week

UNIT 1: COMMON INFECTIONS AND FOOD BORNE DISEASE

- A. Infection through gastrointestinal tract and food borne illnesses, Infection through respiratory tract
- B. Infection through skin and mucous membranes, Anthropod borne infections

UNIT 2: ENVIRONMENTAL SANITATION AND FOOD SAFETY

- A. Environmental hazards and food chain, Food handlers and food safety
- B. Control of hazards associated with different foods, Food safety control programmes

UNIT 3: MALNUTRITION PREVALENCE ETIOLOGY AND MANAGEMENT

- **A**. Under nutrition: macronutrient deficiency; protein energy malnutrition, micronutrient deficiency of vitamin A, iodine, iron and folic acid; osteoporosis.
- B. Public health aspects of over nutrition: excess energy intakes, overweight and obesity, cardiovascular disease, diabetes, Public health and nutrition interventions

UNIT 4: DEMOGRAPHY AND POPULATION STATISTICS

- A. Health Statistics, Nutritional Epidemiology.
- B. Demographic and Socio-Economic Transitions, Nutrition and Health Transitions

VI SEMESTER

(Among DSE- students need to opt One paper in VI Semester)

DSE- III – FOOD SERVICE MANAGEMENT (64Hrs)

4+0+2=6Credits/week 4+0+4=8 Hrs/week

UNIT 1:

- **A.** Organization of food service management Definition, types of Food Service institutions (Commercial, Welfare and transport), their characteristics and functions.
- (Commercial Hostel, Canteen, Cafeteria. Welfare Hospitals, hostels, boarding homes, home for children/elderly and industrial canteen, Transport Air, Rail, Sea).
- **B.** Types of organization, tools of management, administration, leadership, **Personnel** management Selection, training and supervision of personnel, labour policies and legislation.

UNIT 2:

- **A. Equipment in Food service** Classification, factors to be considered in selection of equipment for food storage, preparation, serving, dish washing & laundering.
- **B. Physical layout** Planning a food service unit, layout design, planning of different work areas Preparation, cleaning, storing, serving and dining areas, Lighting and ventilation, working heights in relation to equipment, Plant and equipment management Maintenance, sanitation, safety and security.

UNIT 3:

- **A. Menu Planning** Principles involved in menu planning, different kinds of menus. Budgeting and cost control. Total budget Food budgets, labor cost and overheads. Definition for cost Control, food cost, factors to be considered in cost control, selling price, total income inventories, records for indenting food receipts and issues.
- **B.** Quality Food Service Types-Centralized, de-centralized objectives. Styles of service.

UNIT 4:

- **A.** Sensory testing of food quality i. Threshold test; ii. Difference test; iii. Ranking test; iv. Scoring test; v. Hedonic Test; vi. Acceptance and preference test.
- **B.** Factors affecting food acceptance.
- **C.** Personnel management Selection, training and supervision of personnel, labour policies and legislation.

PRACTICAL

FOOD SERVICE MANAGEMENT (64Hrs) 4Hrs/week

- 1. Preparation and service of -
- a. Indian dishes cereals, pulses & vegetables based preparations, Sweets and desserts.
- b. Western soups, sauces, entrees, bakery products, types of icing, beverages.
- c. Table setting and service.
- 2. Visit to the Food Service institutions and submit the report (for the with an emphasis on the following aspects Physical Layout, equipment, personnel, purchasing, storage, preparation, service, hygiene and sanitation in hotel, industrial canteen, hostel boarding home, railway canteens (any three).

DSE- IV –NUTRITION AND HEALTH EDUCATION (64Hrs)

4+0+2=6Credits/week 4+0+4=8 Hrs/week

UNIT -1: Primary health care-concepts and organization, delivery services, current status in India.

UNIT 2:

- A. Public health problems and their control at National level and International level
- B. Nutritional problems at National level and International level (deficiency and their implications: control programmes).
- **UNIT 3:** Nutritional supplementary feeding programmes- National level and International level Mandate and functions (ICMR, NIN, Govt. MFWCD, UNICEF, WHO etc..).
- **UNIT 4:** Nutrition and health education- planning, implementation and evaluation, approaches in nutrition and health education, themes, messages and methods of communication in nutrition and health education.

PRACTICAL

NUTRITION AND HEALTH EDUCATION (64Hrs)

4Hrs/week

- 1. Visit to PHCs, PHUs and other health clinics.
- 2. Visit to anganwadis and government schools- collect information regarding Nutrient deficiency control programmes and supplementary feeding programmes.
- 3. Planning, implementation and evaluation of Nutrition and health education using different themes, messages and methods of communication.

(Among SEC - students need to opt any Two from all 3 optional subject in VI Semester)

SEC-III NUTRITION AND FITNESS (32Hrs)

2+0+0=2Credits/Week 2+0+0=2Hours/Week

UNIT 1: Understanding Fitness: Definition of fitness, health and related terms, Assessment of fitness, Approaches for keeping fit.

UNIT 2: Importance of nutrition in Fitness: Role of nutrition in fitness, Nutritional

guidelines for health and fitness, Nutritional supplements.

UNIT 3: Importance of Physical activity : Importance and benefits of physical activity, Types of Physical Activity – frequency, intensity, time with examples. Physical Activity

Guidelines and physical activity pyramid.

UNIT 4: Weight Management: Assessment, etiology, health complications of overweight and obesity, Principles of planning weight reducing diets, Diet and exercise for weight management,

Food Fad diets.

SEC-IV: NEUTRACEUTICALS AND HEALTH FOODS (32Hrs)

2+0+0=2Credits/week

2+0+0=2Hrs/week

UNIT1: Nutraceuticals:

a. Use of neutraceuticals in traditional health sciences. Their role in preventing /controlling

diseases.

b. Definition, Classification, food and non food sources, mechanism of action. Role of

omega-3, fatty acids, carotenoids, dietary fiber, phytoestrogens; glucosinates; organo-

sulphur compounds as neutraceuticals.

UNIT 2: Prebiotics and probiotics: Usefulness of probiotics and prebiotics in gastro intestinal

health and other benefits. Beneficiary microbes; prebiotic ingredients in foods; types of

prebiotics and their effects on gut microbes.

UNIT 3: Functional foods: Definition, development of functional foods, benefits and sources

of functional foods in Indian diet. Effects of processing conditions and storage;

Development of biomarkers to indicate efficacy of functional ingredients; Research

frontiers in functional foods.

UNIT 4: Development of nutraceutical and functional foods: Standards for health claims.

Process of developing - preclinical & clinical studies, Marketing and Regulatory issues,

Regulatory bodies in India.

11

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