Semester	Subject	Credits
Semester I	Core Major-Paper I - Food Science	4
	Core Major-Paper II – Microbiology	4
	Allied I- Paper I - Chemistry I	4
	Allied I- Practical - Chemistry I	-
Semester II	Core Major-Paper III - Human Physiology	4
	Core Major-Paper IV - Microbiology & Physiology Practical	4
	Allied I- Paper II - Chemistry II	4
	Allied I- Practical - Chemistry II	2
Semester III	Core Major-Paper V -Family Meal Management	4
	Core Major-Paper VI - Nutrition I	4
	Practical Core -Family Meal Management	-
	Allied II- Paper III – Biochemistry	5
	Allied II- Paper III - Biochemistry Practical	-
Semester IV	Core Major-Paper VII – Diet Therapy	4
	Core Major-Paper VIII - Nutrition & Dietetics Practical	4
	Allied III- Paper IV - Community Nutrition	5
	Allied III- Paper IV- Community Nutrition Practical	-
	Internship (one month)	-
Semester V	Core Major-Paper IX - Human Development I	4
	Core Major-Paper X -Food Service Management I	4
	Core Major-Paper XI - Nutrition II	4
	Core Major-Paper XII - Sports Nutrition	4
	Practical Core - Sports Nutrition	-
	Elective I- Fundamentals of Textiles	5
Semester VI	Core Major-Paper XIII - Principles of resource	
	management	4
	Core Major-Paper XIV - Food Service Management II	4
	Core Major-Paper XV - Principles of Interior Decoration	4
	Elective II-Health Psychology	5
	Elective III- Human Development II	5

NUTRITION, FOOD SERVICE MANAGEMENT & DIETETICS