

J.D. BIRLA INSTITUTE
 Department of Food Science & Nutrition Management
Bachelor in Food Science & Nutrition Management (Honours)
CURRICULUM UNDER NEP, 2025-2026

Sem	Subject Code	Details	Theory/ Practical	Marks	Credits		
SEM-1	FSNM101	Introduction to Food & Nutrition	Theory	100	04	22	
	FSNM102	Culinary Skills	Practical	100	02		
	FSNM103	Human Physiology	Theory	100	04		
	FSNM104	Computer Theory & Applications	Practical	100	03		
	FSNM105	Communicative English	Theory	100	02		
	FSNM106	Bakery & Confectionery	Practical	100	03		
	FSNM107	Health & Wellness	Theory	100	04		
SEM-2	FSNM201	Human Nutrition	Theory	100	04	23	
	FSNM202	Maternal & Child Health	Theory	100	04		
	FSNM203	Human Physiology	Practical	100	02		
	FSNM204	Food Microbiology	Theory	100	04		
	FSNM205	Creative Writing in Hindi OR Bengali	Theory	100	02		
	FSNM206	Catering & Food Service Management	Practical	100	03		
	FSNM207	Ethics & Indian Culture	Theory	100	04		
SEM-3	FSNM301	Food Components	Theory	100	04	22	
	FSNM302	Food Science	Theory	100	04		
	FSNM303	Food Microbiology	Practical	100	02		
	FSNM304	Nutritional Biochemistry	Theory	100	04		
	FSNM305	Environmental Studies & Sustainability	Theory	100	03		
	FSNM306	Soft Skills & Personality Development	Theory	100	02		
	FSNM307	Food Auditing	Theory	100	03		
SEM-4	FSNM401	Family Meal Planning	Theory	100	04	23	
	FSNM402	Fundamentals of Bakery & Confectionery	Theory	100	04		
	FSNM403	Family Meal Planning	Practical	100	02		
	FSNM404	Food Science	Practical	100	02		
	FSNM405	Nutritional Biochemistry	Practical	100	02		
	FSNM406	Term Paper & Seminar	----	100	04		
	FSNM407	Innovation & Entrepreneurship	Theory	100	03		
	FSNM408	Academic Writing & Statistics	Theory	100	02		
SEM-5	FSNM501	Dietetics-I	Theory	100	04	22	
	FSNM502	Food Preservation	Theory	100	04		
	FSNM503	Public Health & Nutrition	Theory	100	04		
	FSNM504	Food Preservation	Practical	100	02		
	FSNM505	Public Health & Nutrition	Practical	100	02		
	FSNM506	Food Biotechnology	Theory	100	04		
	FSNM507	SUMMER INTERNSHIP (6-week)	----	100	02		
SEM-6	FSNM601	Dietetics-II	Theory	100	04	24	
	FSNM602	Food Quality Analysis	Theory	100	04		
	FSNM603	Food Service Management	Theory	100	04		
	FSNM604	Food Processing Operations	Theory	100	04		
	FSNM605	Dietetics-I	Practical	100	02		
	FSNM606	Food Quality Analysis	Practical	100	02		
	FSNM607	Sports Nutrition	Theory	100	04		
SEM-7	FSNM701	Geriatric Nutrition	Theory	100	04	20	
	FSNM702	Food Packaging	Theory	100	04		
	FSNM703	Food Safety & Standards	Theory	100	04		
	FSNM704	Dietetics-II	Practical	100	02		
	FSNM705	Food Design & Product Development	Practical	100	02		
	FSNM706	Food Toxicology	Theory	100	04		
SEM-8	FSNM801	Diet & Patient Counseling	Theory	100	04	20	
	FSNM802	Field Visits & Survey	----	100	04		
	FSNM803	Any one from A or B					
	A	DISSERTATION	----	300	12		
	B1	Nutraceuticals & Functional Food	Theory	100	04		
	B2	Advanced Therapeutic Nutrition	Theory	100	04		
	B3	Nutrigenomics	Theory	100	04		
GRAND TOTAL				5400	176		