# SVKM's NMIMS Deemed-to-be University Mukesh Patel School of Technology Management and Engineering

Program: B Tech (All Program except CSBS, CSDS)				Semester: VI/ V	Semester: VI/ VII / IX /X	
/MBA Tech (	All Program)	& BTI (All Pr	rogram)			
Course: Nutrition for Health				Code:		
Teaching Scheme				<b>Evaluation Scheme</b>		
Lecture	Practical	Tutorial		Internal Continuous	Term End Examinations	
(Hours per	(Hours	(Hours	Credit	Assessment (ICA)	(TEE)	
week)	per week)	per week)		(Marks - 50)	(Marks- 100)	
3	0	0	3	Marks Scaled to 50	Marks Scaled to 50	
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Pre-requisite: Knowledge of Chemistry and Biology upto 12th standard or equivalent

#### **Course Objective**

The course intends to familiarize students with fundamentals of food, nutrients and their relationship to health. It will further help to create awareness about deriving maximum benefit from available food resources. It will impart knowledge regarding nutritional disorders coming from nutritional deficiencies

#### **Course Outcomes**

After completion of the course, the student will be able to-

- 1. Apprehend the concept of nutrition and health in a holistic and multidimensional way
- 2. Evaluate the inter relation between nutrition, food, diet and related health
- 3. Design diet rules and plans for healthy living by realizing the ill effects of nutritional Deficiency

Detailed Syllabus				
Unit	Description	Duration		
1.	Basic Concepts in Food and Nutrition Basic terms used in study of food and nutrition. Understanding relationship between food, nutrition and health. Functions of food and nutrients - Physiological, psychological and social.	08		
2.	Nutrients: Functions, dietary sources and clinical manifestations of deficiency/excess of the following nutrients: Carbohydrates, lipids and proteins, Fat soluble vitamins-A, D, E and K, Water soluble vitamins – thiamin, riboflavin, niacin, pyridoxine, folate, vitamin B12 and vitamin C, Minerals – calcium, iron and iodine Selection, nutritional contribution and changes during cooking of the following food groups: Cereals, Pulses, Fruits and vegetables, Milk & milk products, Eggs, Meat, poultry and fish, Fats and Oils Methods of Cooking and Preventing Nutrient Losses: Dry, moist, frying and microwave cooking. Advantages, disadvantages and the effect of various methods of cooking on nutrients. Minimizing nutrient losses	08		
3.	Basic Concepts of Meal Planning Food groups and concept of balanced diet. Food exchange list. Concept of Dietary Reference Intakes. Factors effecting meal planning and food related behaviour. Dietary guidelines for Indians and food pyramid	08		

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4.	Introduction to Nutritional Deficiency Diseases Causes, symptoms, treatment, prevention of the following: Protein Energy Malnutrition (PEM), Vitamin A Deficiency (VAD), Iron Deficiency Anaemia (IDA), Iodine Deficiency Disorders (IDD), Zinc Deficiency, Flurosis. Causes and symptoms of food allergies and food intolerances.	08
5.	Nutrition and Fitness Definition of fitness, health and related terms. Assessment of fitness. Approaches for remaining fit, Role of nutrition in physical fitness and sport, Nutritional supplements. Importance and benefits of physical activity. Weight Management: Health complications of overweight and obesity. Diet and exercise for weight management. Fad diets. Principles of planning weight reducing diets. Role of gut health in fitness.	08
6.	Nutrition Standards Quantitative values that specify the amounts of the key nutrients for the age-grade groups, nutrition guidelines followed worldwide, global nutrition policy.	05
	Total	45

## Text Books

- 1. Kaveri Chakrabarty, A. S. Chakrabarty, Textbook of *Nutrition in Health and Disease*, Springer Publication, 2019.
- 2. Goyal Shashi & Gupta Pooja, Food Nutrition and Health, S Chand Publication, 2012.

## Reference Books

- 1. Wardlaw GM, Hampl JS. Perspectives in Nutrition, McGraw Hill. 7th Ed., 2007.
- 2. Srilakshmi B. Nutrition Science, New Age International (P) Ltd., 2012.
- 3. Suri S. and Malhotra A. Food Science, Nutrition & Food Safety, Pearson India Ltd., 2014.

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