

Best

Practices

Department of

Food & Nutrition

Profile

Department of food science and nutrition offers an undergraduate programme that focuses on the study of Food science and Nutrition and its relationship with human health.

The curriculum of B.Sc food science and nutrition includes courses like nutritional biochemistry, human physiology, therapeutic diets, community nutrition, public health nutrition.

Graduates of B.Sc. Food Science & Nutrition can pursue careers as Food Inspectors, clinical Dietitians, Nutritionists, health educators, food service managers, and consultants in various health care settings such as hospitals, clinics, long term care facilities and private practice.

Objectives

Familiarize students with the roles and responsibilities associated with the day to day work of a food scientist & nutrition expert.

To integrate knowledge and emphasize professional practice that facilitates critical thinking skills with service.