



TELANGANA TRIBAL WELFARE RESIDENTIAL DEGREE COLLEGE (WOMEN)
SURYAPET-508213

(Recognized under section 2(f) of UGC ACT 1956, Affiliated to Mahatma Gandhi University,
Nalgonda)



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PRINCIPAL: S. SUNEELA

Course Outcomes

Semester-I

BASICS OF BIOCHEMISTRY

CO	Basics of Biochemistry	BLOOMS TAXONOMY LEVEL
1	Understanding of Nutrition basics – food groups, body needs for nutrients and carbohydrates – sources, process of digestion, metabolism and utilization.	II
2	Gain knowledge about carbohydrates, their role and utilization in body processes and understand biological cycles involved in carbohydrate metabolism.	III
3	Understand proteins and their role and utilization in body processes and learn about the metabolism of amino acids	II
4	Gain knowledge on basic structure and functional significance of nucleic acids.	III
5	Understand lipid metabolism and their role in human nutrition. Learn about the consequences of high fat consumption in the diet	II
6	Gain knowledge about essential fatty acids and their deficiency	III
7	Gain knowledge about types of energy and principles of calorimetry. Understand the concept of Recommended Dietary Allowance.	III
8	Determines energy value of various and understand the concept of Basal Metabolic Rate.	III

Semester-II

NUTRITIONAL BIOCHEMISTRY

CO	Nutritional Biochemistry	BLOOMS TAXONOMY LEVEL
1	Understand the importance of Fat soluble vitamins in human nutrition, including their classification, sources and the effects of excess and deficiency.	II
2	Understand the importance of water soluble vitamins in human nutrition, including their classification, sources and the effects of excess and deficiency.	II
3	Understand the role of minerals in human nutrition, including their classification, sources and comprehend the functions of minerals with health.	II
4	Understand the role of zinc and selenium as antioxidants.	II
5	Gain knowledge on Water metabolism: Distribution of water in body fluids, Regulation of water metabolism.	III
6	Knowledge about acid base balance & imbalance in the body. Japanese Water Therapy.	III
7	Understand role of Enzymes human physiology.	II
8	Understand role of Hormones in human physiology.	II

Semester-III

FOOD SCIENCE & TECHNOLOGY

CO	Food science and technology	BLOOMS TAXONOMY LEVEL
1	Understand role of food in human nutrition and learn various cooking techniques and how to minimize nutritional loss while cooking.	II
2	Learn the significance of functional foods like cereals and millets and their role in cookery.	I
3	Understand the importance of pulses and legumes and their role in cookery.	II
4	Understand the significance of milk and milk products in cookery and gain knowledge about different types of fermented & non-fermented milk product.	II
5	Acquire knowledge about different fleshy foods and their role in cookery.	III
6	Understand the active compounds and medicinal properties of various spices and condiments used Indian cookery.	II
7	Understand the composition and nutritive values of fruits and vegetables.	II
8	Understand role sugar & jiggery and fats & oils in cookery	II

Semester-IV

FAMILY AND COMMUNITY NUTRITION

CO	Family and Community Nutrition	BLOOMS TAXONOMY LEVEL
1	Understand the concept of a balanced diet and RDA concept.	II
2	Understand menu planning principles, and the needs of different physiological age groups.	II
3	Understand the changes and complications during pregnancy and nutrient requirements of pregnant and lactating women.	II
4	Identify the many stages of Infant development and growth. Acquire knowledge on factors to be considered while preparing & introducing supplementary foods.	III
5	Identify feeding issues & factors affecting nutritional status in Preschoolers.	III
6	Understand the nutritional concerns during pre-school, school going & adolescent ages, planning of packed lunches.	II
7	Understand the nutritional needs of the elderly , basics & importance of Nutritional Assessment in clinical practice.	II
8	Understand the method of Assessment of Nutritional status.	II

Semester-V

FOOD SAFETY AND QUALITY CONTROL

CO	Molecular Biology & Microbial Genetics	BLOOMS TAXONOMY LEVEL
1	Explain the application of food quality management and food safety system. Understand the physical, chemical and microbiological contaminants.	II
2	Learn about GM Foods and BSE. Examine and analyze the suitability of different food packaging to ensure they comply with Indian laws.	I
3	Understand different food contaminants of metals, mineral, plant and animal origin. Evaluate safety of food ingredients and analyze and identify potential risks in the food chain.	II
4	Develop the skill of reading nutritional labels, certification of the packaged food products and be able to judge the status of claims and misleading descriptions (with respect to Indian standards).	I
5	Understand various mycotoxins and phycotoxins and conceptualize the concept of adulteration in food products.	II
6	Recognize the importance of food additives in the production of food products and gain knowledge about allowable additives and their limits in processed foods. Recognize radioactive pollutants from a variety of sources.	I
7	Acquire knowledge on different properties and microbiology of foods. Learn how to use culture techniques to investigate microbial food contamination.	III
8	Interpret the chromatographic techniques. Understand how to execute HACCP. Understand various areas of Food Safety & Quality Assurance and comprehend food quality management systems.	II

Semester-VI

PUBIC HEALTH AND FOOD HYGIENE & SANITATION

CO	Public health and food Hygiene & sanitation	BLOOMS TAXONOMY LEVEL
1	Explain the history and philosophy of public health as well as its core values, concepts, and functions across the globe and in society.	IV
2	Understand Epidemiological methods, vector management and different control strategies. Understand different food borne infections and toxic effects of specific food toxicants.	II
3	Define health education and state the objectives of health education. Apply the public health and community health education interventions to real life situations.	II
4	Understand the functioning of Primary health care system and the importance of using Audio – Visual aids in health education. Demonstrate a wide range of skills in the use of mass media to spread health awareness and develops own audio visual aids for this purpose.	II
5	Learn about various National and International organizations that work in the field of public health and their missions.	I
6	Conceive the concept of adulteration in food products and identify different adulterants in everyday foods. Apprehend National and International Food Standards and food laws.	IV
7	Understand the importance and role of Consumer Education and Protection and explain the basic concepts related to Consumer Education and Protection.	II
8	Explore transfer and career opportunities in health-related professions.	V