



SRI MANAKULA VINAYAGAR ENGINEERING COLLEGE

(An Autonomous Institution)

(Approved by AICTE, New Delhi & Affiliated to Pondicherry University)
(Accredited by NBA-AICTE, New Delhi, ISO 9001:2000 Certified Institution &
Accredited by NAAC with "A" Grade)

Madagadipet, Puducherry - 605 107



SCHOOL OF ARTS AND SCIENCE

Department of Food Science

B.Sc. Nutrition and Dietetics

Minutes of First Meeting of Board of Studies

Venue

**Computer Lab (Centre - IV)
School of Arts and Science Block,
Sri Manakula Vinayagar Engineering College
(Autonomous), Puducherry.**

Date & Time

27.08.2021

11.00 AM



SCHOOL OF ARTS AND SCIENCE

BOARD OF STUDIES ON B.Sc. NUTRITION AND DIETETICS

Minutes of Board of Studies First Meeting

The Board of Studies first meeting of the Department of Food Science for B.Sc. Nutrition and Dietetics Programme was held on 27.08.2021 from 11.00 am to 12.30 pm through online mode at the Computer Lab (Centre - IV) School of Arts and Science Block, Sri Manakula Vinayagar Engineering College (Autonomous), Puducherry.

The following members were present for the BoS meeting.

S.No	Name of the Member with Designation and official Address	Members as per UGC norms
1	Dr. T.KAVITHA Assistant Professor and Head Department of Food Science School of Arts and Science Sri Manakula Vinayagar Engineering College Puducherry	Chairman
2	Dr. P. NAZNI Professor and Head Department of Nutrition and Dietetics Periyar University, Salem	Subject Expert (University Nominee)
3	Dr.S. UMA MAGESHWARI Professor and Head Department of Food Service Management and Dietetics Avinashilingam University, Coimbatore	Subject Expert (Academic Council Nominee)
4	Dr. L.JAYAPRADA Associate Professor and Head Department of Nutrition and Dietetics Seethalakshmi Ramaswami College (Autonomous), Thiruchirapalli	Subject Expert (Academic Council Nominee)
5	Mr. P. ARAVIND DL CAKERS Pondicherry	Representative from Industry
6	Dr. P. VANDAR KUZHALI Assistant Professor Department of Home Science Avvaiyar Government College For Women Karaikal	Co-opt Member

7	Mr. S. VISU Assistant Professor Department of Computational Studies School of Arts and Science SMVEC, Madagadipet, Pondicherry	Internal Member
8	MR. M. ELAMARAN Assistant Professor, Department of English, School of Arts and science, SMVEC Madagadipet, Pondicherry	Internal Member
9	DR. I. SUBA Assistant Professor Department of Tamil School of Arts and Science SMVEC, Madagadipet, Pondicherry	Internal Member

AGENDA OF THE MEETING

Item No.: BoS/2021/SAS/UG/ND/ 1.1

Welcome address, Introduction about the Institution, Department, and BoS Members.

Item No.: BoS/2021/SAS/UG/ND/ 1.2

To discuss and approve the Curriculum Structure of Bachelor of Science (Nutrition and Dietetics) programme from the AY 2021-22

Item No.: BoS/2021/SAS/UG/ND/ 1.3

To discuss and approve the Syllabi for **I and II** semester under Autonomous Regulations 2020 for the B.Sc. Nutrition and Dietetics.

- Credit requirement
- Course structure
- Core course
- Elective courses
- Open elective offered to other departments
- Skill Enhancement Courses
- Employability Enhancement Courses
- UGC – Mandatory Courses

Item No.: BoS/2021/SAS/UG/ND/ 1.4

To discuss the uniqueness of the curriculum

- Employability Enhancement Courses
- Curriculum and Syllabi structured to motivate the students to pursue in depth knowledge of Nutritional Profession.

Item No.: BoS/2021/SAS/UG/ND/ 1.5

To discuss and approve evaluation systems

- Mark weightage for Continuous Assessment Tests (CAT) and End Semester Examinations (ESE).
- Question paper pattern
- Marks requirement to pass the course.
- Single Valuation System
- Grade Point Average (GPA), Cumulative Grade Point Average (CGPA) and Percentage Conversion.
- Classification of Degree.

Item No.: BoS/2021/SAS/UG/ND/ 1.6

To discuss and approve the Panel of Examiners.




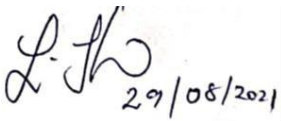

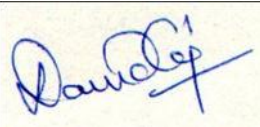

Minutes of Meeting


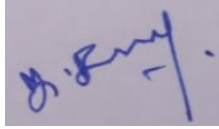
The meeting deliberated on the agenda items that have been approved by the Chairman.

Item No.: BoS/2021/SAS/ UG/ND/ 1.1	<p>Welcome address, Introduction about the Institution and the Department.</p> <ul style="list-style-type: none"> • Chairman of BoS gave the welcome address and introduction about the Institution and Department. • Chairman of BoS introduced the BoS members.
Item No.: BoS/2021/SAS/ UG/ND/ 1.2	<p>Discussed in detail about the Curriculum Structure of Undergraduate Programme B.Sc. Nutrition and Dietetics under Regulations 2020 (R-2020) from the AY 2021-22.</p> <ul style="list-style-type: none"> • The Board forwarded their suggestions in this regard • The Panel appreciated the Curriculum Structure and found that to be highly appropriate. (Refer Annexure – I)
Item No.: BoS/2021/SAS/ UG/ND/ 1.3	<p>The Syllabus of B.Sc. Nutrition and Dietetics Program was discussed and approved by panel of BoS members. (Annexure – II)</p>
Item No.: BoS/2021/SAS/ UG/ND/ 1.4	<p>Uniqueness of the Curriculum (R-2020) was discussed.</p> <ul style="list-style-type: none"> • In part I language (I and II semester) the students can access their optional languages such as Tamil, Hindi or French. • The syllabus meets the requirements of the Food related Industries and Hospitals. • The panel appreciated the unique features of Curriculum: Skill Enhancement Course, Employability Enhancement Course which was incorporated in the Curriculum.
Item No.: BoS/2021/SAS/ UG/ND/ 1.5	<p>The Evaluation System was discussed in detail and the BoS members recommended the same to the Academic Council.</p> <ul style="list-style-type: none"> • Continuous Assessment • End Semester Examinations • Marks Distribution • Question Paper Pattern • Pass Requirements • Letter Grade System
Item No.: BoS/2021/SAS/ UG/ND/ 1.6	<p>The Panel of Examiners were discussed and recommended to the Academic Council.</p> <p>List of Panel of Examiners (Refer Annexure – III)</p>

The meeting concluded at 12.30 pm with vote of thanks

The Minutes of the Board of Studies First Meeting held on 27.08.2021 is signed by themembers who attended the meeting :

S.No	Name of the Member with Designation and official Address	Members as per UGC norms	Signature
1	Dr. T.KAVITHA Assistant Professor and Head Department of Food Sciences School of Arts and Science SMVEC	Chairman	
2	Dr. P. NAZNI Professor and Head Department of Nutrition and Dietetics Periyar University, Salem	Subject Expert (University Nominee)	
3	Dr.S. UMA MAGESHWARI Professor and Head Department of Food Service Management and Dietetics Avinashilingam University, Coimbatore.	Subject Expert (Academic Council Nominee)	
4	Dr. L.JAYAPRADA Associate Professor and Head Department of Nutrition and Dietetics Seethalakshmi Ramaswami College (Autonomous), Thiruchirapalli.	Subject Expert (Academic Council Nominee)	
5	Mr. P. ARAVIND DL CAKERS Pondicherry.	Representative from Industry	
6	Dr. P. VANDAR KUZHALI Assistant Professor Department of Home Science Avvaiyar Government College For Women Karaikal.	Co-Opted Member	
7	Mr. S. VISU Assistant Professor Department of Computational Studies School of Arts and Science SMVEC	Internal Member	

8	Mr. M. Elamaran Assistant Professor, Department of English, School of Arts and science, SMVEC	Internal Member	
9	Dr. I. Suba Assistant Professor Department of Tamil School of Arts and Science SMVEC SMVEC,	Internal Member	



Chairman–BoS (B.Sc.Nutrition and Dietetics)
Dr. T. Kavitha
Assistant Professor and Head



Dean SAS
(Dr.S. Muthulakshmi)



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ANNEXURE –I (Curriculum Structure)

STRUCTURE FOR UNDERGRADUATE PROGRAMME

S. No	Course Category	Breakdown of Credits
1	Language Modern Indian Language (MIL)	6
2	English (ENG)	6
3	Discipline Specific Core Courses(DSC)	79
4	Discipline Specific Elective Courses (DSE)	12
5	Inter-Disciplinary Courses(IDC)	20
6	Skill Enhancement Courses(SEC)	12
7	Employability Enhancement Courses(EEC*)	-
8	Ability Enhancement Compulsory Courses(AECC)	4
9	Open Elective(OE)	4
10	Extension Activity(EA)	1
Total		144

SCHEME OF CREDIT DISTRIBUTION – SUMMARY

S. No	Course Category	Credits per Semester						Total Credits
		I	II	III	IV	V	VI	
1	Language Modern Indian Language (MIL)	3	3	-	-	-	-	6
2	English (ENG)	3	3	-	-	-	-	6
3	Discipline Specific Core Courses(DSC)	10	10	12	12	16	19	79
4	Discipline Specific Elective Courses (DSE)	-	-	3	3	3	3	12
5	Inter-Disciplinary Courses(IDC)	6	6	4	4	-	-	20
6	Skill Enhancement Courses(SEC)	2	2	2	2	2	2	12
7	Employability Enhancement Courses(EEC*)	-	-	-	-	-	-	-
8	Ability Enhancement Compulsory Courses(AECC)	2	2	-	-	-	-	4
9	Open Elective(OE)	-	-	2	2	-	-	4
10	Extension Activity(EA)	-	1	-	-	-	-	1
Total		26	27	23	23	21	24	144

**EEC will not be included for the computation of "Total of Credits" as well as "CGPA"*



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B.Sc. Nutrition and Dietetics

ANNEXURE –II (Curriculum and Syllabi)

SEMESTER – I										
Sl. No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20TAT101/ A20HNT101/ A20FRT101	Tamil – I/ Hindi – I/ French - I	MIL	3	0	0	3	25	75	100
2	A20GET101	General English – I	ENG	3	0	0	3	25	75	100
3	A20NDT101	Nutrition Science - I	DSC	4	0	0	4	25	75	100
4	A20NDT102	Food Science – I	DSC	4	0	0	4	25	75	100
5	A20NDD101	Basic Chemistry for Food Science	IDC	3	1	0	4	25	75	100
Ability Enhancement Compulsory Course										
6	A20AET101	Environmental Studies	AECC	2	0	0	2	100	0	100
Practical										
7	A20NDL103	Nutrition Science - I and Food Science – I Practicals	DSC	0	0	4	2	50	50	100
8	A20NDD102	Basic Chemistry for Food Science Practical	IDC	0	0	4	2	50	50	100
Skill Enhancement Course										
9	A20NDS101	Communication Skill	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
10	A20NDC101	Certification Course I	EEC	2	0	2	0	100	0	100
							26	525	475	1000

SEMESTER– II										
Sl No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20TAT201/ A20HNT201/ A20FRT201	Tamil – II/ Hindi – II / French -II	MIL	3	0	0	3	25	75	100
2	A20GET202	General English-II	ENG	3	0	0	3	25	75	100
3	A20NDT204	Nutrition Science – II	DSC	4	0	0	4	25	75	100
4	A20NDT205	Food Science – II	DSC	4	0	0	4	25	75	100
5	A20NDD203	Human Physiology	IDC	3	1	0	4	25	75	100
Ability Enhancement Compulsory Course										
6	A20AET202	Public Administration	AECC	2	0	0	2	100	0	100
Practical										
7	A20NDL206	Nutrition Science – II and Food Science - II Practicals	DSC	0	0	4	2	50	50	100
8	A20NDD204	Human Physiology Practical	IDC	0	0	4	2	50	50	100
Skill Enhancement Course										
9	A20NDS202	Food Preservation	SEC	0	0	4	2	100	0	100
Extension Activities										
10	A20EAL201	National Service Scheme	EA	0	0	2	1	100	0	100
Employment Enhancement Course										
11	A20NDC202	Certification Course II	EEC	2	0	2	0	100	0	100
							27	625	475	1100

SEMESTER – III										
S. No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT307	Food Microbiology	DSC	4	0	0	4	25	75	100
2	A20NDT308	Nutritional Biochemistry	DSC	4	0	0	4	25	75	100
3	A20NDE3XX	Food Safety and Sanitation	DSE	3	0	0	3	25	75	100
4	A20NDD305	Microbiology	IDC	3	1	0	4	25	75	100
5	A20XXO3XX	Open Elective–I	OE	2	0	0	2	25	75	100
Practical										
6	A20NDL309	Food Microbiology Practical	DSC	0	0	4	2	50	50	100
7	A20NDL310	Nutritional Biochemistry Practical	DSC	0	0	4	2	50	50	100
Skill Enhancement Course										
8	A20NDS303	Functional Foods	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
9	A20NDC303	Certification Course III	EEC	2	0	2	0	100	0	100
							23	425	475	900

SEMESTER– IV										
S. No	Course Code	Course Title	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT411	Nutrition Through Life Cycle	DSC	4	0	0	4	25	75	100
2	A20NDT412	Functional Foods and Nutrigenomics	DSC	4	0	0	4	25	75	100
3	A20NDE4XX	Nutritional Assessment and Surveillance	DSE	3	0	0	3	25	75	100
4	A20NDD406	Software in Nutrition Analysis	IDC	3	1	0	4	25	75	100
5	A20XXO4XX	Open Elective	OE	2	0	0	2	25	75	100
Practical										
6	A20NDL413	Nutrition Through Life Cycle Practical	DSC	0	0	4	2	50	50	100
7	A20NDL414	Functional Foods and Nutrigenomics Practical	DSC	0	0	4	2	50	50	100
Skill Enhancement Course										
8	A20NDS404	Bakery and Confectionery	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
9	A20NDC404	Certification Course IV	EEC	2	0	2	0	100	0	100
							23	425	475	900

SEMESTER-V										
S. No	Course Code	CourseTitle	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT515	Nutritional Therapy in Specific Disease	DSC	3	1	0	4	25	75	100
2	A20NDT516	Community Nutrition	DSC	3	1	0	4	25	75	100
3	A20NDT517	Food Service Management	DSC	3	1	0	4	25	75	100
4	A20NDE5XX	Food Packaging and Marketing	DSE	3	0	0	3	25	75	100
Practical										
5	A20NDL518	Nutritional Therapy in Specific Disease Practical	DSC	0	0	4	2	50	50	100
6	A20NDL519	Community Nutrition Practical	DSC	0	0	4	2	50	50	100
Skill Enhancement Course										
7	A20NDS505	In-Plant training/Internship	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
8	A20NDC505	Certification Course V	EEC	2	0	2	0	100	0	100
							21	400	400	800

SEMESTER-VI										
S. No	Course Code	CourseTitle	Category	Periods			Credits	Max.Marks		
				L	T	P		CAM	ESM	Total
Theory										
1	A20NDT620	Nutritional Therapy in Life Style Disorders	DSC	3	1	0	4	25	75	100
2	A20NDT621	Sports Nutrition	DSC	3	1	0	4	25	75	100
3	A20NDT622	Preventive Nutrition	DSC	3	1	0	4	25	75	100
4	A20NDE6XX	Food Analysis	DSE	3	0	0	3	25	75	100
Practical										
5	A20NDL623	Nutritional Therapy in Life Style Disorders Practical	DSC	0	0	4	2	50	50	100
6	A20NDP624	Project	DSC	0	0	10	5	40	60	100
Skill Enhancement Course										
6	A20NDS606	Patient Counseling Skills/	SEC	0	0	4	2	100	0	100
Employment Enhancement Course										
7	A20NDC606	Certification Course I	EEC	2	0	2	0	100	0	100
							24	390	410	800

Discipline Specific Electives are to be selected from the list given.

DISCIPLINE SPECIFIC ELECTIVE COURSES

DISCIPLINE SPECIFIC ELECTIVES										
Sl.No	Course Code	CourseTitle	Category	Periods			Cred its	Max.Marks		
				L	T	P		CAM	ESM	Total
Discipline Specific Electives (DSE - I) - offered in Third Semester										
1	A20NDE301	Nutritional Assessment & Surveillance	DSE	3	0	0	3	25	75	100
2	A20NDE302	Maternal & Child Health	DSE	3	0	0	3	25	75	100
3	A20NDE303	Nutrition for Women	DSE	3	0	0	3	25	75	100
Discipline Specific Electives (DSE - II) - offered in Fourth Semester										
1	A20NDE404	Sports Nutrition	DSE	3	0	0	3	25	75	100
2	A20NDE405	Fundamentals of Bakery & Confectionery	DSE	3	0	0	3	25	75	100
3	A20NDE406	Food Analysis	DSE	3	0	0	3	25	75	100
Discipline Specific Electives (DSE - III) - offered in Fifth Semester										
1	A20NDE507	Food Safety & Sanitation	DSE	3	0	0	3	25	75	100
2	A20NDE508	Food Service & Layout	DSE	3	0	0	3	25	75	100
3	A20NDE509	Special Care Nutrition	DSE	3	0	0	3	25	75	100
Discipline Specific Electives (DSE - IV) - offered in Sixth Semester										
1	A20NDE610	Dietary Guidance and Counseling	DSE	3	0	0	3	25	75	100
2	A20NDE611	Health Psychology	DSE	3	0	0	3	25	75	100
3	A20NDE612	Human Development	DSE	3	0	0	3	25	75	100

பாடத்திட்டத்தின் நோக்கம்

இரண்டாயிரம் ஆண்டுகால தமிழின் தொன்மையையும் வரலாற்றையும் அதன் விழுமியங்களையும் பண்பாட்டையு
எடுத்துரைப்பதாக இப்பாடத்திட்டம் அமைக்கப்பட்டுள்ளது.

தமிழ் இலக்கியம் உள்ளடக்கத்திலும், வடிவத்திலும் பெற்ற மாற்றங்கள், அதன் சிந்தனைகள், அடையாளங்கள் ஆகியவற்றைக்
காலந்தோறும் எழுதப்பட்ட இலக்கியங்களின் வழியாகக் கூறுவதற்கு இப்பாடத்திட்டம் அமைக்கப்பட்டுள்ளது.

மொழியின் கட்டமைப்பைப் புரிந்து கொள்வதாக இப்பாடத்திட்டம் வடிவமைக்கப்பட்டுள்ளது.

வாழ்வியல் சிந்தனைகள், ஒழுக்கவியல் கோட்பாடுகள், சமத்துவம், சூழலியல் எனப் பல கூறுகளை
மாணவர்களுக்கு எடுத்துரைக்கும் விதத்தில் இப்பாடத்திட்டம் உருவாக்கப்பட்டுள்ளது.

சிந்தனை ஆற்றலைப் பெருக்குவதற்குத் தாய்மொழியின் பங்களிப்பினை உணர்த்த இப்பாடத்திட்டம்
அமைக்கப்பட்டுள்ளது.

பாடத்திட்டத்தின் வெளிப்பாடுகள்

CO1-இலக்கியங்கள் காட்டும் வாழ்வியல் நெறிமுறைகளைப் பேணிநடத்தல்.

CO2-நமது எண்ணத்தை வெளிப்படுத்தும் கருவியாகத் தாய்மொழியைப் பயன்படுத்துதல்.

CO3-தகவல் தொடர்புக்குத் தாய்மொழியின் முக்கியத்துவத்தை உணர்த்தல்.

CO4-தாய்மொழியின் சிறப்பை அறிதல்.

CO5-இலக்கிய இன்பங்களை நுகரும் திறன்களை வளர்த்தல்.

அலகு-1

(9 Hrs)

இக்காலக் கவிதைகள்-1

1. பாரதியார் - கண்ணன் என் சேவகன்
2. பாரதிதாசன் - தமிழ்ப்பேறு
3. அத்துல் ரகுமான் - அவதாரம்
4. மீரா - கனவுகள் + கற்பனைகள் = காகிதங்கள்
5. து.நரசிம்மன் - மன்னித்துவிடு மகனே

அலகு-2

(9 Hrs)

இக்காலக் கவிதைகள்-2

1. ராஜா சந்திரசேகர் - கைவிடப்பட்ட குழந்தை
2. அனார் - மேலும் சில இரத்தக் குறிப்புகள்
3. சுகிர்தராணி - அம்மா
4. நா.முத்துக்குமார் - தூர்

அலகு-3

(9 Hrs)

சிறிலக்கியங்கள்

1. கலிங்கத்துப் பரணி - பொருடடக்கை வாள் எங்கே... (பாடல்-485)
2. அழகர்கிள்ளைவிடு தூது - இதமாய் மனிதருடனே... (பாடல்-45)
3. நந்திக் கலம்பகம் - அம்பொன்று வில்லொடிதல்... (பாடல்-77)
4. முக்சுடற் பள்ளு - பாயும் மருதஞ் செழிக்கவே... (பாடல்-47)
5. குற்றாலக் குறவஞ்சி - ஓடக் காண்பதுமே... (பாடல்-9)

காப்பியங்கள்

1. மணிமேகலை-உலகறவி புக்க காதை- 'மாசுஇல் வால்ஒளி! -இந்நாள் போலும் இளங்கொடி கெடுத்தனை'. (28-அடிகள்)

அலகு-4

(9 Hrs)

தமிழ் இலக்கிய வரலாறு

1. சிற்றிலக்கியம்- தோற்றமும் வளர்ச்சியும்
2. புதுக்கவிதை- தோற்றமும் வளர்ச்சியும்
3. சிறுகதை -தோற்றமும் வளர்ச்சியும்
4. புதினம் -தோற்றமும் வளர்ச்சியும்
5. உரைநடை - தோற்றமும் வளர்ச்சியும்

அலகு 5

(9 Hrs)

மொழிப்பயிற்சி

1. கலைச்சொல்லாக்கம்
2. அகரவரிசைப்படுத்துதல்
3. மரபுத்தொடர்/புறமொழி
4. கலை விமர்சனம்
5. நேர்காணல்

உரைநடைப் பகுதி

1. உ.வே.சாமிநாதையர் - சிவதருமோத்திரச் சுவடி பெற்று வரலாறு.
2. தஞ்சாவூர் - சவ்வாணின் கோபம்.
3. இரா. பச்சியப்பன் - மாடல்ல மற்றையவை.

உரைநடை நூல்கள்

1. சக்திவேல், சு., தமிழ் மொழி வரலாறு, மாணிக்கவாசகர் பதிப்பகம், சிதம்பரம், 1988.
2. சிற்பி பாலசுப்ரமணியம் மற்றும் நீலபத்மநாபன், புதிய தமிழ் இலக்கிய வரலாறு, தொகுதி-1, 2, 3, சாகித்திய அகாட., புதுவடல்லை, 2013.
3. பாரதியார், பாரதியார் கவிதைகள், குமரன் பதிப்பகம், சென்னை, 2011.

பார்வை நூல்கள்

1. கைலாசபதி, சு., தமிழ் நாவல் இலக்கியம், குமரன் பதிப்பகம், வடபாழனி, 1968.
2. சுந்தரராஜன், பே.கோ. சிவபாதசுந்தரம். சோ., தமிழில் சிறுகதை வரலாறும் வளர்ச்சியும், க்ரியா, சென்னை, 1989.
3. பரந்தாமனார், அ.கி., நல்ல தமிழ் எழுத வேண்டுமா, பாரி நிலையம், சென்னை, 1998.
4. பாக்கியமேரி, வகைமை நோக்கில் தமிழ் இலக்கிய வரலாறு, என்.சி.எச். பதிப்பகம், சென்னை, 2011.
5. வல்லிக்கண்ணன், புதுக்கவிதையின் தோற்றமும் வளர்ச்சியும், அன்னம், சிவகங்கை, 1992.

இணையத்தளங்கள்

1. <http://www.tamilkodal.com>
2. <http://www.languageelab.com>
3. <http://www.tamilweb.com>

OBJECTIVES

- To enable the students read, understand, and write simple sentences.
- To grasp relevant grammar for communication
- To learn about the land, people and culture of France.

UNITÉ - 1

Je m'appelle Elise. Et Vous ?

Vous Dansez ? D'accord

Monica, Yukiko et compagnie

UNITÉ - 2

Les Voisins de Sophie

Tu vas au Luxembourg ?

UNITÉ - 3

Nous Venons pour l'inscription

A Vélo, en tain, en avoin

Pardon, monsieur, le BHV s'il vous plait ?

UNITÉ - 4

Au marche

On déjeune ici ?

UNITÉ - 5

On va chez ma copine ?

Chez Susana

TextBook

Prescribed Textbook : *FESTIVAL 1* - Méthode de Français

Authors : Sylvie POISSON-QUINTON

Michèle MAHEO-LE COADIC

Anne VERGNE-SIRIEYS

Edition : CLE International, Nouvelle Édition révisée : 2009.

Reference Book : Festival 1

(Common to B.A., B.Sc. B.C.A.)

Course Objectives

- To recognize the rhythms, metrics and other musical aspects of poetry.
- To read a variety of texts critically and proficiently.
- To enable the students to enjoy the flair of literature through the work of great writer.
- To make the students to know the functions of basic grammar and frame sentences without grammatical error.
- To enable the understanding the intrinsic nuances of writing in English language.

Course Outcomes

After the completion of this course, the students will be able to

CO1–Comprehend and discuss the various facets of selected poems.

CO2–Analyze and interpret texts written in English.

CO3–Read drama with graduate-level interpretive and analytical proficiency.

CO4–Improve the fluency and formation of grammatically correct sentence.

CO5–Enhance the writing skills for specific purposes.

UNIT I Poetry**(9Hrs)**

1. John Milton: On His Blindness
2. William Words worth: Daffodils
3. Percy Bysshe Shelly: Ozymandias
4. Emily Dickinson: Because I could not stop for Death
5. Sarojini Naidu: The Queen's Rival

UNIT II Prose**(9Hrs)**

1. Francis Bacon: Of Love
2. Charles Lamb: A Dissertation upon Roast Pig

UNIT III Drama**(9Hrs)**

1. Oscar Wilde: Lady Windermere's Fan

UNIT IV Grammar**(9Hrs)**

1. Parts of Speech
2. Tenses
3. Subject-Verb Agreement

UNIT V Composition**(9Hrs)**

1. Essay Writing
2. Email

Text Books:

1. James Barrett, "Brookside Musings: A Selection of Poems and Short Stories: Board of Editors", Orient Longman Limited, 2009.
2. Wilde Oscar, "Lady Windermere's Fan. Published in The Importance of Being Earnest and Other Plays", London: Penguin, 1940.
3. Wren & Martin, "High School English Grammar & Composition". Blackie ELT Books, 2017.

Reference Books:

1. Lalitha Natarajan and Sasikala Natesan, "English for Excellence: Poetry", Anuradha Publications, 2015.
2. Charles Lamb, "Selected Prose", Penguin Classics. United Kingdom, 2013.
3. Usha Mahadevan, "Sunbeams: Empower with English", Emerald Publishers, Chennai. 2016.

Web References:

1. <https://www.englishcharity.com/of-love-by-francis-bacon-explanation/>
2. https://www.poetry-archive.com/n/the_queens_rival.html
3. <https://www.gradesaver.com/lady-windermere-fan/study-guide/summary-act-i>

Course Objectives

To enable students to:

- Know the basic concepts and definitions related to Nutrition and Health.
- Determine the Energy value of foods.
- Understand the functions, sources and requirements of Carbohydrates.
- Understand the functions, sources and requirements of Proteins.
- Understand the functions, sources and requirements of Fats.

Course Outcomes

After the completion of the course, the students will be able to
CO1-Obtain the basic knowledge about Nutrition and its relation to health.CO2-Understand the Energy value of foods and its utilization.

CO3-To obtain the in depth knowledge of Carbohydrate and its role in human health.CO4-To obtain the in depth knowledge of Proteins and its role in human health.

CO5-To obtain the in depth knowledge of Fat and its role in human health.

UNIT I: Introduction**(12Hrs)**

- History of Nutrition, Concepts and definitions – Nutrition, Health, Nutrients, Macro and Micro Nutrients, Nutritional Status, Malnutrition – Under Nutrition, Over Nutrition, Imbalance, Specific Deficiency.
- Inter relationship between Nutrition and Health, Vicious Cycle, Virtuous Cycle.
- Factors Affecting RDA, General Principles of Deriving RDA, Determination of RDA of Different Nutrients. Requirements and RDA, Indian Standards for Height and Weight, Reference Man and Women.

Unit II: Energy**(12Hrs)**

- Energy Units, Direct and Indirect Calorimetry , Determination of Energy Value of Food (Bomb Calorimeter), Benedict's Oxy-Calorimeter.
- Total Energy requirement ,Basal Metabolic Rate, Factors affecting BMR .
- Measurement of Basal Metabolism - Direct Calorimetry, Indirect Calorimetry Thermic Effect of Food, Factors affecting TEF.

UNIT III: Carbohydrates**(12Hrs)**

- Composition, Properties, Classification, Functions, Sources & Requirements.
- Digestion and Absorption of carbohydrates.
- Dietary Fiber –Sources, Types and Functions of Dietary Fibre..

UNIT IV: Proteins**(12Hrs)**

- Composition, Classification, Functions, Sources & Requirements
- Nutritional Classification of Amino Acids,
- Digestion, Absorption and Deficiency - PEM : Types and Dietary Treatment.
- Factors affecting protein utilisation ,Methods of Protein Evaluation – PER, BV,
- NPU and NPR, chemical score.

UNIT V: Lipids

(12Hrs)

- Composition, Classification, Functions, Sources & Requirements.
- Digestion, absorption and deficiency of lipids .
- Significance of SFA, MUFA, PUFA, & EFA

Text Books :

1. Roday. S, Food Science and Nutrition, OUP India, II Edition, 2012.
2. Yadav.S, Textbook of Nutrition and Health, Anmol Publishers 2002.
3. Smolin.A, Grosvenor, M.B, Basic Nutrition, Infobase Publishing, 2009.

Reference Books :

1. Whitney. E, Rolfes R.S, Understanding Nutrition, Cengage Learning, 2010.
2. Robinson, C.H, Marilyn Lawler. M Normal and Therapeutic Nutrition Paperback Macmillan USA; XVII Revised edition 1990.
3. Schlenker. E, Roth S.L, WILLIAM'S Essentials of Nutrition and Diet Therapy, Mosby Publishers, X Edition, 2010.

Web References :

1. <https://www.open.edu/openlearncreate/mod/oucontent/view.php?id=315&printable=1>
2. <https://mynutrition.wsu.edu/nutrition-basics>
3. <https://www.getsmarter.com/blog/market-trends/what-are-macronutrients-and-micronutrients/>

Course Objectives

To enable students to:

- Know about the principles and chemistry of foods.
- Understand the food chemistry of Cereals.
- Understand the food chemistry of Pulses.
- Understand the food chemistry of Fats.
- Understand the food chemistry of Sugar, Spices and Condiments.

Course Outcomes

After the completion of the course, the students will be able to

- CO1-Obtain the knowledge in making food choices and obtaining an adequate diet.
 CO2-Obtain an insight into the composition, structure and nutritive value of Cereals.
 CO3-Obtain an insight into the composition, structure and nutritive value of Pulses.
 CO4-Gain knowledge about the role of Fats in cookery.
 CO5-Understanding the different stages of Sugar Cookery

UNIT I Food**(10Hrs)**

- Meaning, definition & functions of food.
- Food groups – Basic Five, classification of foods.Asian food pyramid
- Properties of Food - a) Colloids, Sols, Gels, Foam, b) Emulsion Formation
 c)Bound on free water d) ph value, Osmosis and Osmotic Pressure
 e) Sensory Evaluation- Subjective and Objective

UNIT II Cereals**(15 Hrs)**

- Cereals: Structure, composition, nutritive value, processing and effects of
 processing of rice, wheat &ragi.
- Gluten formation, gelatinization, dextrinisation and factors affecting it.
- Cereal cookery- fermented and unfermented products of cereals, millets, breakfast cereals.

UNIT III Pulses**(15 Hrs)**

- Pulses: Nutritive value, processing and effects of processing, toxic constituents of pulses. Highlighting soya beans.Nutritional implication of germination.
- Nuts and oilseeds – nutritive value of commonly used nuts (Groundnut, cashew nut, almond) processing of oilseeds (groundnut, sesame).

UNIT IV Fats and Oils

(10Hrs)

- Fats and oils: Types and nutritive value, processing, changes during storage, Absorption of fat during cooking.
- Meaning of Hydrogenation, Rancidity, Winterization, Smoking Point, Emulsification. Role of fat/oil in cookery.

UNIT V Spices and Condiments

(10Hrs)

- Spices and Condiments: Types, Medicinal value, uses in Indian cookery.
- Sugar: Properties, types, sugar related products, artificial sweeteners.
- Sugar Cookery - Crystallization, Factors affecting Crystallization.

Text Books :

1. Manay N.S., and Shadaksharaswamy, M (2001): Foods, facts and principles, New Age International Pvt. Ltd., publishers, New Delhi.
2. Mudambi S.R and Rajagopal V.M: Fundamentals of Foods and Nutrition, Wiley Eastern Ltd., New Delhi.
3. Srilakshmi B, (2005): Food Science, New Age International Publishers, New Delhi.

Reference Books :

1. Belitz H.D (2005): Food Chemistry, Springer Verlag.
2. Potter, N. and Hotchikiss, J.H. (1996): Food Science, Fifth edition, CBS.
3. Van Garde. J & Woodbush M. (1999): Food Preservation-Safety, Principles and Practice, Surabhi Publications, Jaipur.
4. Usha Chandrasekhar, Food Science and Application in Indian Cookery, Phoenix Publishing House P. Ltd., New Delhi, 2002.

Web References :

1. <https://www.futurelearn.com/info/courses/eating-while-enjoying-life/0/steps/75494>
2. <http://www.iea.usp.br/midiateca/apresentacao/singhbiofuels2.pdf>
3. <https://www.hsph.harvard.edu/nutritionsource/legumes-pulses/>
4. <https://www.heartuk.org.uk/low-cholesterol-foods/fats-and-oils>
5. <https://www.embibe.com/exams/spices-and-condiments/>

A20NDD101	BASIC CHEMISTRY FOR FOOD SCIENCE	L	T	P	C	Hrs
		4	0	0	4	60

Course Objectives

To enable students to:

- Make the student to know about the structure of atom and chemical bonding.
- Learn the basic concepts of acids, base and salts.
- Study the underlying concepts of chemistry of Carbohydrates .
- Understand the basic chemistry of Proteins.
- Understand the chemistry of Fats, Plant Pigments.

Course Outcomes

After the completion of the course, the students will be able to

CO1-Recognize the structure of atom and chemical bonding.

CO2-Obtain an insight into the concepts of acids, base and salts.

CO3-Acquire underlying concepts of chemistry of Carbohydrates.

CO4-Gain knowledge about the role of Chemistry of Protein.

CO5-Determine the physical and chemical properties of fats, plant pigments and pectic substances.

UNIT I – Atomic Structure and Chemical Bonding

(12 Hrs)

- Structure of atom: Discovery of atomic nucleus, Rutherford's atomic model, concept of Stationary orbit, Electronic arrangement of elements (Hydrogen to calcium),
- Atomic number, Isotopes, Chemical bonds – Electrovalent, Covalent and coordinate – covalent bonds, Hydrogen bonds.

UNIT II – Acids, Bases and Salts

(12 Hrs)

- General concept of acids, bases and salts, conjugate acids and bases,
- Classification of salts, Hydrolysis of salts, pH, and Buffer solution.
- Equivalent weight of acids bases and salts neutralization,
- Acid - Base indicators, Molar solution, Normal solution and Formula solution.

UNIT-III : Chemistry Of Carbohydrate

(12 Hrs)

- Classification , Preparation and reactions of glucose and fructose.
- Discussion of open and ring structure of glucose, mutarotation.
- Inter conversion of glucose to fructose and vice versa-properties of sucrose
- Properties of Starch, cellulose and derivatives of cellulose.

UNIT-IV : Chemistry Of Proteins

(12 Hrs)

- Amino acids-classification, preparation and properties of alpha amino acids-
- Preparation of dipeptide using Bergman method Proteins-classification according to composition-biological functions and shape- Nucleic acids- Elementary idea of DNA and RNA.

UNIT-V :Chemistry Of Fats , Pectic Substances And Plant Pigments

(12Hrs)

- Physical and Chemical Properties of Fats and Oils
- .Pectins - Phenolic components, Enzymatic Browning in Fruits and Vegetables.
- Volatile Compounds in Cooked Vegetables,
- Different types of Plant Pigments, Water and Fat Soluble Pigments.

Textbooks:

1. Basic Principles of practical Chemistry Venkateswaran, Veerasamy&Kulandaivel, S.Chand& co.
2. ShakuntalaManay, Shadaksharaswamy. M (2000) Foods, Facts and Principles, New Age International PvtLtd Publishers, 2nd Edition.
3. Chandrasekhar, U. Food Science and applications in Indian Cookery (2002) Phoenix Publishing House, New Delhi.
4. Swaminathan, M. Food Science, (2005) Chemistry and Experimental Foods, Bappco Publishers, Bangalore. Reference Books 1. Meyer, L.H, Food Chemistry, (2004) CBS Publishers and Distributors, 4th edition 2. Paul, P.C. and Palmer, H.H. Food Theory and Applications(2000) JohnWiley and Sons, New York, (Revised Edition) .
5. Chopra H.K, Panesar, P.S, Food Chemistry (2010) Narosa Publishing House, New Delhi.

References:

1. Srilakshmi, B. Food Science, New Age International Publishers, New Delhi, 2010.
2. Brow, A., Understanding Food, Thomson Learning Publications, Wadsworth, 2000.
3. Mehas, K.Y. and Rodgers, S.L. Food Science and You, McMillan McGraw Company, New York, 2000.
4. Parker, R. Introduction to food Science, Delmer, Thomson Learning Co., Delma, 2000.

Web References:

1. <https://medcraveonline.com/AOWMC/biochemical-functions-of-micronutrients.html>
2. https://chem.libretexts.org/Courses/Brevard_College/CHE_301_Biochemistry/07%3A_Nutrition/7.01%3A_Nutrients
3. <https://www.sciencedirect.com/topics/chemistry/macronutrient>

A20AET101

ENVIRONMENTAL STUDIES

L T P C Hrs

(Common for all B.A., B.Sc., B.Com., B.B.A, B.C.A.)

2 0 0 2 20

Course Objectives

- To gain knowledge on the importance of natural resources and energy.
- To know the structure and function of an ecosystem
- To imbibe anaesthetic value with respect to biodiversity, understand the threats and its conservation and appreciate the concept to finter dependence
- To know the cause softy of pollution and disaster management
- To observe and discover the surrounding environment through field work.

Course Outcomes

After completion of the course, the students will be able to

CO1 – Understand about the various resources

CO2 – Learn about the biodiversity

CO3 – Learn the different types of pollution and to prevent the pollution

CO4 – Know about the pollution Act

CO5 – Observe various environmental issues in surroundings

UNIT I : Introduction to Environmental Sciences: Natural Resources

(6hrs)

- Environmental Sciences-Relevance-Significance –Publicawareness-
- Forest resources-Water resources-Mineral resources-Food resources-conflicts over sources haring-Exploitation- Landuse pattern-
- Environmental impact-fertilizer-Pesticide Problems- case studies.

UNIT II: Ecosystem, Biodiversity and Its Conservation

(6 Hrs)

- Ecosystem-concept - structure and function- producers, consumers and decomposers-
- Food chain- Food web-Ecological pyramids-Energy flow- Forest ,Grassland ,desert and aquatic ecosystem.
- Biodiversity- Definition-genetic, species and ecosystem diversity - Values and uses of biodiversity - biodiversity at global, national (India) and local levels - Hotspots, threats to biodiversity-conservation of biodiversity–Insitu&Exsitu.

UNIT III : Environmental Pollution and Management

(6 Hrs)

- Environmental Pollution - Causes - Effects and control measures of Air, Water, Marine, soil, solid waste,
- Thermal, Nuclear pollution and Disaster Management - Floods, Earth quake, Cyclone and Landslides. Role of individuals in prevention of pollution-pollution case studies.

UNIT IV : Social Issues – Human Population

(6 Hrs)

- Urban issues-Energy-water conservation-Environmental Ethics-Global warming-
- ResettlementandRehabilitation issues - Environmental legislations - Environmental production Act. 1986 - Air, Water, Wildlife and forest conservation Act –
- Population growth and Explosion - Human rights and Value Education – Environmental Health - HIV/AIDS – Role of IT in Environment and Human Health - Women and child welfare - Public awareness –Case studies.

UNIT V : FIELDWORK

(6 Hrs)

Visit to a local area / local polluted site/ local simple ecosystem-Report submission

Text Books:

1. BharuchaErach,“TextbookofEnvironmentalStudiesforUndergraduateCourses”,Telangana,India:OrientBlackSwan,2rdEdition,2013,
2. BasuMahua,SavarimuthuXavier,“SJFundamentalsofEnvironmentalStudies”.Cambrid ,UnitedKingdom:CambridgeUniversityPress,2017.
3. Agarwal,K.C“EnvironmentalBiology”,NidiPubl.Ltd.Bikaner,2001.

Reference Books:

1. Kumarasam.K.,A.AlagappaMosesANDM.Vasanthi,“EnvironmentalStudies”,Bharathidasanuniversitypub,1,trichy2004.
2. Rajamannar,“EnvironmentalStudies”,EVRCollegePUB,Trichy2004
3. Kalavathy,S.(ED.),“EnvironmentalStudies”,BishopHeberCollegePUB.,Trichy2004.

Web References:

1. <https://www.youtube.com/watch?v=78prsPYm98g>
2. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC2792934/>
3. <https://www.frontiersin.org/articles/505570>

NUTRITION SCIENCE – I AND FOOD SCIENCE – I PRACTICAL

A20NDL103

L	T	P	C	Hrs
0	0	4	2	30

NUTRITION SCIENCE – I PRACTICAL

Objectives:

- To understand the functions and role of nutrients, their requirements and the effect of deficiency and excess (in brief)
- To understand the concept of an adequate diet and the importance of nutrients in recommended Dietary Allowances.

1. Weights and measures.
2. Standardization of recipes.
3. Introduction to Recommended Dietary Allowances/Nutritive value of foods.
4. Calculation of energy balance among college going girls.
5. Enhancing the traditional recipes with specific nutrients (protein, carbohydrate, fat, vitamin A, vitamin C, calcium and iron).
6. Visit to analytical lab for demonstration of protein and fat estimation.

Text books

1. Antia F.P., Philip Abraham, Clinical Dietetics and Nutrition, Oxford University Press; 4th edition.
2. Kathleen Mahan L., Sylvia Escott-Stump, Krause's food, nutrition and diet therapy (11th edition). Saunders company, London.
3. Passmore R. and Davidson S. (1986) Human nutrition and Dietetics. Liming stone publishers.

FOOD SCIENCE – I PRACTICAL

Objectives:

- To enable the students to understand the composition and chemistry of foods in relation to food preparation
- To use appropriate methods of cooking for preparation of specific food products.

1. Familiarization with different kitchen gadgets.
2. Methods of measuring dry ingredients and liquids.
3. Cereal cookery
 - a. Methods of combining flour with liquid eg. Powdered cereal coarse (eg. Phirnee, broken wheat uppuma) and fine (eg. Ragi porridge, wheat halwa).
 - b. Cereal Grains: different methods of cooking rice – straining, absorption – cooking over slow heat, pressure cooking, addition of fat, microwave and electric rice cooker.
 - c. Recipes with rice.
4. Pulse Cookery
 - a. Different methods of cooking pulses – hard water, soft water, soaking, addition of soda bicarbonate,
 - b. Recipes with pulses-Mixed dhal payasam, adai, salad.

Textbooks:

1. Shakuntala Manay, Shadaksharaswamy. M (2000) Foods, Facts and Principles, New Age International Pvt Ltd Publishers, 2nd Edition
2. Chandrasekhar, U. Food Science and applications in Indian Cookery (2002) Phoenix Publishing House, New Delhi.

Course Objectives

- To identify the functional groups of unknown organic compounds.
- To know the elements present in the compounds
- To understand saturated / unsaturated compounds
- To realize the nature of aliphatic / aromatic compounds
- To visualize confirmatory tests of various functional groups

Course Outcomes

After completion of this course, the students will be able to

CO1- Learn to approach a problem systematically and to interpret the result logically

CO2- Detect various functional groups present in an organic

compound. **CO3-** Understand about saturation and unsaturation

nature of compounds **CO4-** Identify aliphatic and aromatic compounds

CO5- Visualize confirmatory tests of various functional groups

ORGANIC ANALYSIS

1. Preliminary tests
2. Detection of special Elements (N,S, Halogens)
3. To distinguish between aliphatic and aromatic compounds.
4. To distinguish between Saturated and unsaturated compounds.
5. Functional group tests for phenol, acids (mono, di) aromatic primary amine, aliphatic amide & Carbohydrate Glucose. Systematic analysis of organic compounds containing one functional group and characterization by confirmatory test.

Text Books:

1. Rageeb Md. Usman, Dr.Sunila T, "Practical Hand Book of Systematic Organic Qualitative Analysis", Unicorn Publication Pvt. Ltd, 1st Edition, 2015.
2. Israel Arthur Vogel, "Vogel's Textbook of Practical Organic Chemistry", Wiley Edition: 1st Edition, 1989.
3. Arthur Israel Vogel, "Elementary Practical Organic Chemistry" Prentice Hall Press; 3rd Edition, 1980.

Reference Books:

1. Venkateswaran. V, Veeraswamy. R, Kulandaivelu. A.R., "Basic Principles of Practical Chemistry", New Delhi, Sultan Chand and Sons. 2nd Edition, 1997.
2. Mendham. J, Denney. R.C, Bames. J.D, and Thomas, M. "Vogel's Text book of Quantitative Analysis", Pearson Education, 1st Edition, 1989.
3. Gopalan.R, Subramaniam.P.S and Rengarajan.K, "Elements of Analytical Chemistry", Sultan Chand and Sons, 1st Edition, 2004.

Web References:

1. https://assets.cambridge.org/97805212/91125/frontmatter/9780521291125_frontmatter.pdf
2. https://www.csub.edu/chemistry/organic/manual/Lab14_QualitativeAnalysis.pdf
3. <http://rushim.ru/books/praktikum/Mann.pdf>

Course Objectives

- To improve the students 'speed in reading.
- To decode the correspondence between sound and spelling in English.
- To train students to organize, revise and edit ideas to write clearly and effectively.
- To enhance the sense of social responsibility and accountability of the students.
- To expound the significance of time and stress management.

Course Outcomes

After the completion of the course, the students will be able to

CO1–Understand the pattern to communicate effectively.

CO2–Impart Speaking skills with confidence.

CO3–Use writing strategies to improve their drafting skills and comprehending of articles.

CO4–Demonstrate leadership qualities to Participate in Group Discussion and Interview efficiently.

CO5–Expertise in Managerial skills.

UNIT I COMMUNICATIONS SKILL SPEAKING

(6Hrs)

Aspects of speaking - Process and techniques of effective speech – Presentations - topic to be given to students for short speech.

UNIT II SELF-MANAGEMENT SKILLS

(6Hrs)

Time Management - Stress management – Perseverance – Resilience - Mind mapping–Self-confidence

UNIT III COMMUNICATIONS SKILL-READING

(6Hrs)

Phonics– Self-Introduction –Vocabulary–Comprehension-skimming and scanning.

UNIT IV SOCIAL SKILLS

(6Hrs)

Negotiation and Persuasion –Leadership–Teamwork–Problem solving –Empathy–Decision making.

UNIT V COMMUNICATIONS SKILL-WRITING

(6Hrs)

Descriptive –Narrative–Persuasive–Expository–Picture composition

TextBooks

1. Syamala,V,"EffectiveEnglishCommunicationforyou",Chennai:EmeraldPublishers,2002
2. Balasubramanian, T," A Textbook of English Phonetics for Indian Students",New Delhi: TrinityPress 1981
3. Sardana,C.K., "TheChallengeofPublicRelations",NewDelhi: Har-AnandPublications,1995.

ReferenceBooks

1. Morley, David and Philip Neilson, editors", The Cambridge Companion to Creative Writing",Cambridge:2012.
2. Eastwood,John,"OxfordGrammar",Oxford UniversityPress,1999.
3. Prasad,HariMohan,"AHandbookofSpottingErrors:"McGrawHillEducation, 2010.
4. Murphy,JohnJ,"PullingTogether:10RulesforHigh-PerformanceTeamwork", SimpleTruths,2016.

Web References

1. [www.softwaretestinghelp.com>how-to-crack-the-gd](http://www.softwaretestinghelp.com/how-to-crack-the-gd)
2. [www.businessballs.com>communication-skills>prese...](http://www.businessballs.com/communication-skills/presentation-skills)
3. [www.teachingenglish.org.uk>article>public-speaking...](http://www.teachingenglish.org.uk/article/public-speaking)
4. [www.teachingenglish.org.uk>article>public-speaking...](http://www.teachingenglish.org.uk/article/public-speaking)
5. [www.monster.com>career-advice>article>boost-you...](http://www.monster.com/career-advice/article/boost-you)

பாடத்திட்டத்தின் நோக்கம்

இரண்டாயிரம் ஆண்டுகால தமிழின் தொன்மையையும் வரலாற்றையும் அதன் விழுமியங்களையும் பண்பாட்டையும் எடுத்துரைப்பதாக இப்பாடத்திட்டம் அமைக்கப்பட்டுள்ளது.

தமிழ் இலக்கியம் உள்ளடக்கத்திலும், வடிவத்திலும் பெற்ற மாற்றங்கள், அதன் சிந்தனைகள், அடையாளங்கள் ஆகியவற்றைக் காணத்தோறும் எழுதப்பட்ட இலக்கியங்களின் வழியாகக் கூறுவதற்கு இப்பாடத்திட்டம் அமைக்கப்பட்டுள்ளது.

மொழியின் கட்டமைப்பைப் புரிந்து கொள்வதாகவும் பாடத்திட்டம் வடிவமைக்கப்பட்டுள்ளது.

வாழ்வியல் சிந்தனைகள், ஒழுக்கவியல் கோட்பாடுகள், சமத்துவம், கீழலியல் எனப் பல கூறுகளை மாணவர்களுக்கு எடுத்துரைக்கும் விதத்தில் இப்பாடத்திட்டம் உருவாக்கப்பட்டுள்ளது.

சிந்தனை ஆற்றலைப் பெருக்குவதற்குத் தாய்மொழியின் பங்களிப்பினை உணர்த்த இப்பாடத்திட்டம் அமைக்கப்பட்டுள்ளது.

பாடத்திட்டத்தின் வெளிப்பாடுகள்

CO1-இலக்கியங்கள் காட்டும் வாழ்வியல் நெறிமுறைகளைப் பேணிநடத்தல்.

CO2-நமது எண்ணத்தை வெளிப்படுத்தும் கருவியாகத் தாய்மொழியைப் பயன்படுத்துதல்.

CO3-தகவல் தொடர்புக்குத் தாய்மொழியின் முக்கியத்துவத்தை உணர்தல்.

CO4-தாய்மொழியின் சிறப்பை அறிதல்.

CO5-இலக்கிய இன்பங்களை நுகரும் திறன்களை வளர்த்தல்.

அலகு-1

(9 Hrs)

எட்டுத்தொகை:

1. குறுந்தொகை (பாடல்-130).
2. நற்றிணை (பாடல்-27).
3. அகநானூறு (பாடல்-86)
4. ஐங்குறுநூறு (பாடல்-203)
5. கலித்தொகை- பாலைத்திணை (பாடல்-9)
6. புறநானூறு (பாடல்-235)

பத்துப்பாட்டு:

1. சிறுபாணாற்றுப்படை (அடிகள்-126-143)
2. முல்லைப்பாட்டு (6-21)

அலகு-2

(9 Hrs)

பதினெண் கீழ்க்கணக்கு:

1. திருக்குறள்- வெகுளாமை (அதிகாரம்-31), காதல் சிறப்புரைத்தல் (அதிகாரம்-113)
2. நாலடியார் - நல்லார் எனத்தான் (221)
3. திரிகடுகம்- கோலஞ்சி வாழும் குடியும் (33)
4. இனியவை நாற்பது- குழவி தளர்நடை (14)
5. கார் நாற்பது- நலமிகு கார்த்திகை (26)
6. களவழி நாற்பது-கவளங்கொள் யானை (14)

அலகு-3

(9 Hrs)

சைவம்- பன்னிரு திருமுறைகள்

1. திருஞானசம்பந்தர் - வேயுறு தோளிபங்கன் (இரண்டாம் திருமுறை)
2. திருநாவுக்கரசர் - மனமெனும் தோணி (நான்காம் திருமுறை)
3. சுந்தரர் - ஏழிசையாய் இசைப்பயனாய் (ஏழாம் திருமுறை)
4. மாணிக்கவாசகர் - ஆதியும் அந்தமும் இல்லா (திருவெம்பாவை)
5. திருமூலர் - அன்பு சிவம் இரண்டு (திருமந்திரம்)

வைணவம் - நாலாயிரத் திவ்வியப் பிறப்பும்

1. பேயாழ்வார் - திருக்கண்டேன் பொன்மேனி....
2. பெரியாழ்வார் - கருங்கண் தோகை மயிற் பீலி....
3. தொண்டரடிப்பொடிஆழ்வார் - பச்சைமாமலை போல்....
4. ஆண்டாள் - கருப்பூரம் நூறுமோ? கமலப்பு....
5. திருமங்கையாழ்வார் - வாடினேன் வாடி வருந்தினேன்....

இஸ்லாமியம்

சீறாப்பூராணம்- பாடல் நின்ற பிணை மானுக்குப்...5 பாடல்கள் (பாடல் எண்கள் 61-65)

கிறித்துவம்

இரட்சணிய யாதீகம்- கடைதிறப்புப் படலம் -5 பாடல்கள் (பாடல் எண்கள்: 3,9,10,15,16)

அலகு - 4

(9 Hrs)

தமிழ் இலக்கிய வரலாறு

1. சங்க இலக்கியங்கள்
2. நீதி இலக்கியங்கள்
3. பக்தி இலக்கியங்கள்
4. காப்பியங்கள்

அலகு-5

(9 Hrs)

சிறுகதைகள்

1. புதுமைப்பித்தன் - அகலிகை
2. நா. பிச்சமூர்த்தி - வேப்பமரம்
3. அகிலன் - ஒரு வேளைச்சோறு
4. ஜி.நாகராஜன் - பச்சக் குதிரை
5. கி.ராஜநாராயணன் - கதவு
6. சா.கந்தசாமி - தக்கையின் மீது நான்கு கண்கள்
7. ஆண்டாள் பிரியதர்ஷினி - மாத்திரை
8. வண்ணதாசன் - ஒரு உல்லாசப் பயணம்
9. சு. தமிழ்ச்செல்வன் - வெயிலோடு போய்
10. பாரததேவி - மாப்பிள்ளை விருந்து

பார்வை நூல்கள் :

1. அரக, வீ., இருபதாம் நூற்றாண்டு சிறுகதைகள் நூறு, அடையாளம் பதிப்பகம், திருச்சி, 2013.
2. அருணாச்சலம், பா., பக்தி இலக்கியங்கள், பாரி நிலையம், சென்னை, 2010.
3. தமிழண்ணல், புதிய நோக்கில் தமிழ் இலக்கிய வரலாறு, மீனாட்சி புத்தக நிலையம், மதுரை, 2000.
4. பாக்கியமேரி, வகைமை நோக்கில் தமிழ் இலக்கிய வரலாறு, என்.சி.பி.எச். பதிப்பகம், சென்னை, 2011.
5. பசுபதி, மா. வே., செம்மொழித் தமிழ் இலக்கண இலக்கியங்கள், தமிழ்ப் பல்கலைக்கழகம், 2010 .

உரைநடை நூல்கள் :

1. அன்பு, பா., மா.வொ.சி யின் ஒரு இலக்கிய நூல்கள் ஒரு மதிப்பீடு, உலகத் தமிழ் ஆராய்ச்சி நிறுவனம், சென்னை, 1983.
2. பிள்ளை, கே.கே., தமிழக வரலாறும் மக்களும் பண்பாடும், உலகத் தமிழ் ஆராய்ச்சி நிறுவனம், சென்னை, 2000.
3. ஜெயமோகன், நவீன இலக்கிய அறிமுகம், உயிர்மெய் பதிப்பகம், சென்னை, 1995.

இணையத்தளங்கள் :

1. <http://www.tamilkodal.com>
2. <http://www.languagelab.com>
3. <http://www.tamilweb.com>

OBJECTIVES

- To enable the students read, understand, and write simple sentences.
- To grasp relevant grammar for communication
- To learn about the land, people and culture of France.

UNITÉ - 1

Qu'est -ce qu'on leur offre ?

On solde !

Découvrir Paris en bus avec l'open Tour

UNITÉ - 2

Si vous gagne vous ferez quoi

Parasol ou parapluie ?

UNITÉ - 3

Quand il est midi à Paris

Vous allez Vivre

L'avenir du Français

UNITÉ - 4

Souvenirs d'enfance

j'ai fait mes études à Lyon 2

UNITÉ – 5

Retour des Antilles

Au voleur ! Au voleur

TextBooks

Prescribed Textbook : *FESTIVAL 1* - Méthode de Français

Authors : Sylvie POISSON-QUINTON

Michèle MAHEO-LE COADIC

Anne VERGNE-SIRIEYS

Edition : CLE International, Nouvelle Édition révisée : 2009.

Reference Book Festival 1

Course Objectives

To recognize poetry from a variety of cultures, languages and historic periods

- To develop the intensive study of language by critical reading
- To identify the various genres and analyze the works of writers in English
- To expand the basic understanding of targeted grammatical structures
- To understand the conventions of writing in English

Course Outcomes

After the completion of this course, the students will be able to

CO1–Understand and appreciate poetry as a literary artform.

CO2–Comprehend and recognize relationship between ideas, events and facts.

CO3–Learn to explore characters and their conflicts, dilemmas and extend their response to stories.

CO4–Apply grammatical structures meaningfully and appropriately in or land written form.

CO5–Write effectively and coherently.

UNIT I POETRY**(9 Hrs)**

1. Lord Byron: She Walks in Beauty
2. Robert Frost: Stopping by Woods on a Snowy Evening
3. Nissim Ezekiel: Night of the Scorpion
4. Rabindranath Tagore: Where the Mind is Without Fear

UNIT II PROSE**(9 Hrs)****Ernest Hemingway- A Day's Wait**

1. Anton Chekhov: The Lottery Ticket

UNIT III FICTION**(9 Hrs)****Jane Austen- Pride and Prejudice****UNIT IV GRAMMAR****(9 Hrs)**

1. Voice–Conditionals -Coherence

UNIT V COMPOSITION**(9 Hrs)**

1. Letter Writing
2. Report Writing

TextBooks

1. WisdomandExperience:AnAnthologyforDegreeClasses.BoardofEditors”,OrientLongmanLimited,2007
2. “TheApproach toLife:ASelection of EnglishProse”,OrientLongmanLimited,2009.
3. “Brookside Musings: A Selection of Poems and Short Stories: Board of Editors”, Orient, Longman Limited,2009.

ReferenceBooks

1. LalithaNatarajanandSasikalaNatesan,“EnglishforExcellence:Poetry”,AnuradhaPublicationsLiteraryPursuits: BoardofEditors,OrientLongmanLimited,2015.
2. S.C.Gupta,“EnglishGrammar&Composition”,Arihant,2014
3. RabindranathTagore,Wherethemindis withoutfear“,London :TheIndiaSociety,1912.
4. RaymondMurphyandSuraiPongtongcharoen,“EnglishGrammarinUse”,CambridgeUniversity,1985.

Web References

1. <https://poets.org/poem/she-walks-beauty>
2. <https://www.poetryfoundation.org/poems/46467/the-flea>
3. <https://www.classicshorts.com/stories/lottery.html>
4. <http://short-storylovers.blogspot.com/2012/07/thief-by-ruskin-bond.html>
<http://www.gutenberg.org/files/1342/1342-h/1342-h.htm>

Course Objectives

To enable students to:

- Learn about the functions, sources and requirements of Fat Soluble Vitamins.
- Understand the functions, sources and requirements of Water Soluble Vitamins.
- Know about the functions, sources and requirements of Macro Minerals.
- Understand the functions, sources and requirements of Ultra Trace Minerals.
- Learn about the Water and Electrolyte Balance.

Course Outcomes

After the completion of the course, the students will be able to

CO1-Obtain the in depth knowledge of Fat Soluble Vitamins. CO2-Gain knowledge of Water Soluble Vitamins.

CO3-Get acquainted with complete Macro Minerals.

CO4-Understand clearly the nutritional aspects of Ultra Trace Minerals. CO5-To obtain the in depth Water and Electrolyte Balance.

UNIT I: Fat Soluble Vitamins**(10 Hrs)**

Functions, Food sources, Requirement, Deficiency & Excess of Vitamin - A, D, E and K

UNIT II: Water Soluble Vitamins**(10 Hrs)**

Functions, Food sources, Requirement, Deficiency & Excess of water soluble vitamins-Vitamin B - B1, B2, B3, B6, B9 and B12.

Vitamin C - Functions, Food sources, Requirement, Deficiency & Excess.

UNIT III: Macro Minerals**(15 Hrs)**

1. Macro Minerals- Calcium, Phosphorus, Magnesium, Potassium, Sodium and Chloride.
Distribution in the body; functions, effects of deficiency, food sources and RDA..
2. Micro/Trace Minerals - Iron, Zinc, Fluoride and Copper.
Distribution in the body; functions, effects of deficiency, food sources and requirements for different age groups.

UNIT IV: Ultra trace Minerals**(10 Hrs)**

Ultra trace Minerals - Iodine, Selenium, Manganese, Chromium, Molybdenum and Cobalt.
Distribution in the body; functions, effects of deficiency, food sources and requirements. Of Selenium and Vitamin E relationship. Chromium and glucose tolerance factor..

UNIT V: Water and Electrolyte Balance**(15 Hrs)****1. Water**

Distribution of water, Functions & Requirements, Sources.

Water Balance, Water Depletion, Effect of Water

Deprivation. Water Intoxication (Excess).

2. Electrolyte Balance

Electrolyte concentration in ECF and

ICF. Significance and disorders.

Textbooks:

1. Swaminathan, M., Essentials of food and Nutrition, Vol I & II, Bappco Publishers, Madras 2000.
2. Srilakshmi. B., Nutrition Science, New age International (p) ltd, publishers, 2004.
3. Roday. S, Food Science and Nutrition, OUP India, II Edition, 2012.
4. Yadav.S, Textbook of Nutrition and Health, Anmol Publishers 2002.
5. Smolin.A, Grosvenor, M.B, Basic Nutrition ,Infobase Publishing, 2009.

References :

1. Whitney. E, Rolfes R.S, Understanding Nutrition, Cengage Learning, 2010.
2. Robinson, C.H, Marilyn Lawler. M Normal and Therapeutic Nutrition Paperback Macmillan USA; XVII Revisededition 1990.
3. Insel, Ross. D, Bernstein. M, K McMahon. K, Discovering Nutrition, Jones & Bartlett Publishers, 2015.
4. Schlenker. E, Roth S.L , WILLIAM'S Essentials of Nutrition and Diet Therapy, Mosby Publishers, X Edition, 2010.

Web References :

1. <https://www.cdc.gov/nutrition/micronutrient-malnutrition/micronutrients/index.html>
2. <https://mynutrition.wsu.edu/nutrition-basics>
3. <https://www.who.int/health-topics/micronutrients#tab>

Course Objectives

To enable students to:

- Learn about the Composition and Nutritive Value of Milk
- Understand the Structure, composition and nutritive value of Meat, Poultry and Fish
- Understand the food chemistry of Vegetables and Fruits
- Learn about the various methods of Preservation, Types of Additives used in Food
- Learn about the term Organic Foods and Food Technology

Course Outcomes

After the completion of the course, the students will be able to

CO1 - Obtain the knowledge of milk cookery and underlying changes.

CO2 - Get acquainted with the composition, nutritive value of animal foods.

CO3 - Get acquainted with the composition, nutritive value of Vegetables and fruits.

CO4 - Understand and use of various methods of food preservation.

CO5 - Gain knowledge of organic foods and the term food technology.

UNIT I Milk**(10 Hrs)**

Milk: Composition, properties, nutritive value and processing of milk. Effect of heat, acid, enzymes and salt on milk. Milk Products – Fermented and unfermented. Milk cookery.

UNIT II Meat**(15 Hrs)**

1. Meat: Structure, composition and nutritive value. Post – mortem changes, aging, tenderising and curing of meat. Meat cookery – changes during cooking.
2. Poultry: Classification, composition and nutritive value. Eggs – structure, composition, nutritive value. Evaluation of quality. Egg cookery.
3. Fish: Classification, composition, nutritive value. Selection, factors affecting spoilage. Fish cookery.

UNIT III Vegetables and Fruits**(15 Hrs)**

1. Vegetables & Fruits: Classification, selection, composition, pigments, enzymes, flavor compounds, nutritive value.
Effect of cooking on color, texture, flavor, appearance and nutritive value. Storage of vegetables.
2. Fruits: Classification, selection, pigments, enzymes and nutritive value, post harvest changes and storage. Browning reactions – enzymatic and non-enzymatic..

UNIT IV Food Preservation, Additives And Adulteration**(10 Hrs)**

Preservation: Principles and methods (in brief).

Food Additives: Types and uses.

Food Adulteration: Definition, types, intentional and incidental adulterants.

Food laws and Standards (in brief).

UNIT V

(10 Hrs)

Organic foods: Organic farming, its advantages and limitations, certification.

Genetically modified foods: Meaning and process of GM foods (in brief), its advantages and limitations.

Food technology: Principles and importance of Fortification and enrichment, HACCP, nutraceuticals, and space foods.

Textbooks :

1. Manay N.S., and Shadaksharaswamy, M (2001): Foods, facts and principles, New Age International Pvt. Ltd., publishers, New Delhi.
2. Mudambi S.R and Rajagopal V.M: Fundamentals of Foods and Nutrition, Wiley Eastern Ltd., New Delhi.
3. Srilakshmi B, (2005): Food Science, New Age International Publishers, New Delhi.

References :

1. Belitz H.D (2005): Food Chemistry, Springer Veriag.
2. Potter, N. and Hotchikiss, J.H. (1996): Food Science, Fifth edition, CBS.
3. VanGarde. J & Woodbush M. (1999): Food Preservation-Safety, Principles and Practice, Surabhi Publications, Jaipur.
4. Sood S and Khetar Paul N. (2002), Food Preservation, Agrotech Pub. Co., Udaipur.

Web References

1. <https://www.intechopen.com/chapters/61245>
2. <https://www.hsph.harvard.edu/nutritionsource/what-should-you-eat/vegetables-and-fruits/>
3. https://www.tutorialspoint.com/food_and_beverage_services/food_and_beverage_services_hygiene_and_safety.htm
4. https://www.tutorialspoint.com/food_production_operations/food_production_operations_vegetarian_cookery.htm
5. <http://ecoursesonline.iasri.res.in/mod/page/view.php?id=4127>

Course Objectives

To enable students to:

- Know about the Structure and Functions of Digestive System.
- Learn about the Composition, Functions and Properties of Circulatory System.
- Understand the basic knowledge of Respiratory and Excretory System.
- Know about the Anatomy of Endocrine and Reproductive System.
- Learn the Classification of Nervous System.

Course Outcomes

After the completion of the course, the students will be able to

CO1 - Understand the digestion process and role of various organs of the Human System.

CO2 - Enable the students to know about the Composition of Blood and Functions of Circulatory System.

CO3 - Know the in depth knowledge of Respiratory and Excretory System.

CO4 – Obtain the Reproductive Cycle and Functions of Endocrine System.

CO5 – Get acquainted about the Structure and Functions of Sense Organs and Nervous System.

UNIT I: Cell and Digestive System**(10 Hrs)**

General Anatomy; Digestion in the mouth, stomach and intestines. Movements of the intestine; Role of Liver and Pancreas – Structure and Functions.

UNIT II: Blood and Circulatory System**(15 Hrs)**

a) Blood – Composition and Functions; White Blood Cells – Types and function; Red Blood Cells – Structure and functions; Haemoglobin – erythropoiesis, Blood coagulation, Reticulo Endothelial System – Definition and functions; Blood group – ABO, Rh factor.
b) Heart and Circulation – Structure of heart and blood vessels; Properties of cardiac muscle; cardiac cycle; origin and conduction of heart beat; measurement of arterial blood pressure.

UNIT III : Respiratory and Excretory System**(15 Hrs)**

a) Respiratory System – Structure of Respiratory organs; Sub – divisions of lung air; Chemistry of Respiration.

b) Excretory system – Physiology of the Urinary System- Structure of kidney and nephron; Formation of urine, micronutrition.

Skin – Structure and functions, Regulations of body temperature

UNIT IV: Endocrine and Reproductive System**(10 Hrs)**

a) Endocrine System – Structure and functions of thyroid, pituitary, parathyroid, adrenals, islets of langerhans of pancreas

b) Reproductive System – anatomy of the male and female reproductive organs;

menstrual cycle; mammary glands; Fertilisation; Development of Embryo; Pregnancy and parturition.

UNIT V: Nervous System and Sense Organs

(10 Hrs)

a) Nervous System –General classification of nervous system ; Structure of nerve cell and Spinal cord; Basic Knowledge of different parts of the brain – anatomy and functions of cerebrum, cerebellum and medulla oblongata

b) Sense Organs – Structure and function of eye and ear; taste, smell and cutaneous sensations.

Text Books

1. Chatterjee C.C (2004), Human Physiology Volume I, Medical Allied Agency, Kolkata .
2. Chatterjee C.C (2004), Human Physiology Volume II, Medical Allied Agency, Kolkata.
3. Sembulingam, K. (2000) Essentials of Medical Physiology, Jaypee Brothers Medical Publishers (P) Ltd., New Delhi.

Reference Books

1. Bestand Taylor, (1992) The Physiological Basis for Medical Practice, Saunders Company.
2. Chaudhri, K. (1993) Concise Medical Physiology, New Central Book Agency (Parental) Ltd., Calcutta.

Web References :

1. <https://www.registerednursing.org/teas/general-anatomy-physiology-human/>
2. <https://kidshealth.org/en/teens/heart.html>
3. https://www.tutorialspoint.com/excretory_system/index.asp
4. <https://www.endocrine.org/topics/edc/what-edcs-are/common-edcs/reproduction>
5. <https://www.tutorialspoint.com/what-is-the-function-of-nervous-system>

	L	T	P	C	Hrs
A20AET202	2	0	0	2	30

PUBLIC ADMINISTRATION

(Compulsory Course designed as per the directions issued by Government of India, MHRD,
Department of Higher Education (Central
University Bureau) F.No.19-6.2014-Desk U Dated 19-
05-2014)

Course Objectives

- To introduce the elements of public administration
- To help the students obtain a suitable conceptual perspective of public administration
- To introduce them the growth of institution devices to meet the need of changing times
- To instill and emphasize the need of ethical seriousness in contemporary Indian Public Administration

Course Outcomes

After completion of the course, the students will be able to

CO1–Understand the concepts and evolution of Public Administration.

CO2–Be aware of what is happening in the Public Administration in the country.

CO3–Explain the Territory Administration in the State and the Centre.

CO4–Appreciate emerging issues in Indian Public Administration.

UNIT I INTRODUCTION TO PUBLIC ADMINISTRATION (7Hrs)

Meaning, nature and Scope of Public Administration and its relationship with other disciplines- Evolution of Public Administration as a discipline – Woodrow Wilson, Henry Fayol, Max Weber and others - Evolution of Public Administration in India – Arthashastra – Colonial Administration upto 1947

UNIT II PUBLIC ADMINISTRATION IN INDIA (8Hrs)

Enactment of Indian Constitution - Union Government – The Cabinet – Central Secretariat – All India Services – Training of Civil Servants – UPSC – Niti Ayog – Statutory Bodies: The Central Vigilance Commission – CBI
-National Human Rights Commission – National Women’s Commission – CAG

UNIT III STATE AND UNION TERRITORY ADMINISTRATION (8 Hrs)

Differential Administrative systems in Union Territories compared to States Organization of Secretariat: -Position of Chief Secretary, Functions and Structure of Departments, Directorates – Ministry of Home Affairs supervision of Union Territory Administration – Position of Lt. Governor in UT – Government of Union Territories Act 1963
– Changing trend in UT Administration in Puducherry and Andaman and Nicobar Island

UNIT IV EMERGING ISSUES IN INDIAN PUBLIC ADMINISTRATION (7Hrs)

Changing Role of District Collector–Civil Servants–Politicians relationship–Citizens Charter–Public Grievance Redressal mechanisms—The RTI Act 2005–Social Auditing and Decentralization–Public Private partnership.

Text Books:

1. Avasthi and Maheswari, "Public Administration", Lakshmi Narain Agarwal, 1st Edition, 2016.
2. Ramesh K. Arora, "Indian Public Administration: Institutions and Issues", New Age International Publishers, 3rd Edition, 2012.
3. Rumki Basu, "Public Administration: Concept and Theories", Sterling, 1st Edition, 2013.

Reference Books:

1. Siuli Sarkar, "Public Administration in India", Prentice Hall of India, 2nd Edition, 2018.
2. M. Laxmikanth, "Public Administration", McGraw Hill Education, 1st Edition, 2011.
3. R. B. Jain, "Public Administration in India, 21st Century Challenges for Good Governance", Deep and Deep Publications, 2002.

Web References:

1. <http://cic.gov.in/>
2. <http://www.mha.nic.in/>
3. <http://rti.gov.in/>
4. <http://www.cvc.nic.in/>

NUTRITION SCIENCE – II AND FOOD SCIENCE - II PRACTICAL

A20NDL206

L	T	P	C	Hrs
0	0	4	2	30

Course Objectives:

- To observe the qualitative analysis of nutrients.
- To observe the stages of sugar cookery.
- To prepare the fruits and vegetables with different methods of cooking.
- To prepare the dairy products and animal foods with different methods of cooking.
-

Course Outcomes:

After completion of the course, the students able to

- Understand and identify procedure to analyze the nutrients.
- Understand and observe the different stages of sugar cookery.
- Acquainted the preparation fruits and vegetables with different methods of cooking.
- Understand the preparation of dairy products and animal foods with different methods of cooking.

1. Qualitative analysis of Nutrients
2. Sugar cookery: Stages of sugar cookery – Caramelisation, Crystallisation.
3. Vegetables – Selecting, cleaning, coring, pitting and chopping of fruits and vegetables. Avial, porriyal, pugath, stew, kuruma, cutlet, fry, chips, podimas, pachadi, stuffed chapathi, koottu.
4. Fruits – Fritters, Halwa, Salad, Stuffed items, Jelly, Payasam, Thokku, Sauce and Jams.
5. Milk – Cottage Cheese, Paneer, Phirnee, Payasam, Ice cream, kova, Buttermilk curry, Basanthi and Jamun.
6. Egg – Boiled, Scrambled, Poached, Curry, Masala, Omelette.
7. Visit to a modern rice mill
8. Visit to a Dairy farm/ Milk processing unit

Text Books:

1. Potter, N. and Hotchkiss, J.H. Food Science, 5th Ed., CBS Publications and Distributors, Daryaganji, New Delhi, 1998.
2. Shakuntala Manay, Shadaksharaswamy. M (2000) Foods, Facts and Principles, New Age International Pvt Ltd Publishers, 2nd Edition
3. Usha Chandrasekhar, Food Science and Application in Indian Cookery, Phoenix Publishing House P. Ltd., New Delhi, 2002.
4. Srilakshmi, B. Food Science, New Age International Publishers, New Delhi, 2010
5. Swaminathan, M, Hand Book of Food Science and Experimental Foods, BAPPCO, Bangalore, 1992

Reference Books

1. Brow, A., Understanding Food, Thomson Learning Publications, Wadsworth, 2000.
2. Mehas, K.Y. and Rodgers, S.L. Food Science and You, McMillan McGraw Company, New York, 2000.
3. Parker, R. Introduction to food Science, Delmer, Thomson Learning Co., Delma, 2000.

Course Objectives:

Obtain a better understanding of the principles of nutrition through the study of physiology.

1. Microscopic Examination of Fresh Blood Mount, Blood Smear and Stained, Blood Smear
2. Estimation of Haemoglobin using Haemometer
3. Identification of Blood Groups, Rh factor
4. Determination of Bleeding and Coagulation time
5. Counting Blood cells using Haemocytometer (Demonstration of RBC,WBC)
6. Determination of Arterial Blood pressure using Sphygmomanometer
7. Recording of Pulse rate – Before and after exercise
8. Recording of Glucose Level using Glucometer.

Text Book

1. Applied Physiology – S. Wright.

Objectives

- The course is designed to provide the foundation of various techniques involved in food preservation.
- Acquire skills in developing preservation techniques.

Course Outcomes

CO1 - Understand the importance, principles and techniques.
 CO2 – Know the difference methods used to preserve food using high temperature. CO3 – Know the difference methods used to preserve food using low temperature. CO4 - Understand the different preservation methods using sugar as a preservative. CO5 -Understand the different preservation methods using salt as a preservative.

Unit I: Introduction (6 Hrs)

Introduction-importance, principles and techniques of food preservation.

Unit II: Preservation – Use of High Temperature (6 Hrs)

Preservation by use of high temperature- drying & sterilization, caning, pasteurization & blanching.

Unit III: Preservation – Use of Low Temperature (6 Hrs)

Preservation by use of low temperature--refrigeration, freezing & irradiation.

Unit IV: Preservation by using sugar (6 Hrs)

Preservation by using sugar-Preparation of jams, jelly, marmalades, sauce, candied fruits & preserves. Fruit juice beverages-preparation & preservation.

Unit V: Preservation by using salt fermentation (6 Hrs)

Preservation by using salt fermentation-Definition, Types of Fermentation, Principles of pickling and types of pickles.

Text Books:

1. Srilakshmi, N., (2016) 6th Edition, Food Science, New Age International Private Ltd., New Delhi, 2002.
2. Sivasankar, B. (2013) Food Processing and Preservation 2nd edition, prentice Hall, Pvt, Ltd.
3. Srivastava R.P. (2013) Fruit and Vegetable Preservation – Principles and Practices, International Book Distributing Co., (IBDC), New Delhi.



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Accredited by NAAC with "A" Grade)

Madagadipet, Puducherry - 605 107



SCHOOL OF ARTS AND SCIENCE

Department of Food Science

B.Sc. Nutrition and Dietetics

ANNEXURE –III (Panel of Examiners)



SRI MANAKULA VINAYAGAR ENGINEERING COLLEGE

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Madagadipet, Puducherry - 605 107



SCHOOL OF ARTS AND SCIENCE

Department of Food Science

B.Sc. Nutrition and Dietetics

Panel of Examiners

S.No	Name of the Faculty	Designation/ Year of Experience	Institution	Contact No
1	Dr. Sangeetha	Professor/ 25 Years	Department of Food and Nutrition CMS College of Science and Commerce. Coimbatore.	9944308645
2	Dr. PremalaPriyadarshini	Professor/ 25 Years	Department of Food Service Management and Dietetics, Avinashilingam University, Coimbatore. Coimbatore	9444302544
3	Dr.S.Parameshwari	Associate Professor/ 20 years	Department of Nutrition &Dietetics Periyar University Salem-11	9965954456
4	Dr. V.Kavitha	Assistant Professor / 16 Years	Department of Nutrition and Dietetics, Jamal Mohamed College (Autonomous), Trichy	9443857296
5	Dr. Dhanalakshmi	Associate Professor	Department of Nutrition and Dietetics, BGCW College for Women, Puducherry	9486748764

