Title of course:			NUTRITION AND HEALTH CARE SCIENCES		
Nodal Department of HEI to run course					
Board Area/Sector-			Health care		
Sub Sector-			Nutrition		
Nature of Course-Independent and Progressive			**Independent and Progressive**		
Name of Suggestive Sector Skill Council			Health care sector skill council		
Aliened NSQF Level			4		
Expected fee of the Course-Free/Paid					
Stipend to Student expected from industry					
Number of Seats……………..					
Course Code- VOCNHCS (VOCNHCS101, VOCNHCS102, VOCNHCS201, VOCNHCS202)			Credits-03(1 Theory,2 Practical)		
Max Mark 25+75			**Minimum Marks.**		
Name of proposed skill Partner (Please Specify, Name of industry, company etc. for practical/training/internship/OJT.					
Job prospects- Expected field of Occupation where student will be able to Get job after the completing this course in (Please Specify, Name of industry, company etc.)			Nursing staff, Hospital management Staff, Dietetics, Nutritionist in health clinics & Gyms		
Syllabus:-					

Unit	Topics	General/Skill Component	Theory/Practical /OJT/internship /Training	No. of Theory Hours (Total-15 Hours=1 credit)	No. of skill hours (Total=60 Hours=2 credits)
Semester-1		**VOCNHCS101**			**3 Credits**
I.	Basic concept of Nutrition	General	**Theory/Practical**	15 Hours	
II.	Human biology	Skill	**Theory/Practical**		30 Hours
III.	Laboratory Biochemistry	Skill	**internship /Training**		30 Hours
Semester-2		**VOCNHCS102**			**3 Credits**
I.	Health indicators	General	**Theory/Practical**	15 Hours	
II.	Food & Nutrition	Skill	**Practical**		30 Hours
III.	Dietary Management of Disease	Skill	**internship /Training**		30 Hours
Semester-3		**VOCNHCS201**			**3 Credits**
I.	Nutrition & Health status of Community	General	**Theory/Practical**	15 Hours	
II.	Approaches in Nutrition and Health education	Skill	**Practical/ internship /Training**		30 Hours
III.	Paramedic hospital techniques	Skill	**Practical/ internship /Training**		30 Hours
Semester-4		**VOCNHCS202**			**3 Credits**
I.	Health Care: Yoga Techniques	General	**Theory/Practical**	15 Hours	
II.	Health Care: Preventive &	Skill	**Practical/ internship**		30 Hours

	Therapeutic techniques		/Training		
III.	Medical Pathology Laboratory	Skill	Practical/ internship /Training		30 Hours

Suggested Readings: Food Technology Part –I by A. K. Singh P. N. Raju & A. Jana
Food Technology Part-II by A. K. Singh P. N. Raju & A. Jana
FOOD AND INDUSTRIAL MICROBIOLOGY Suja Senan R. K. Malik Shilpa Vij

Suggested Digital platforms/web link for reading- http://epgp.inflibnet.ac.in/Home/ViewSubject?catid=15
http://epgp.inflibnet.ac.in/Home/ViewSubject?catid=444

Suggested OJT/internship/Training/Skill partner :

Suggested Continuous Evaluation Methods:
Internal Assessment: Every month will have one or two Grade test/Quiz/Practical test/ Seminar on the bases of theory and practical syllabus.
Best 3 test/Quiz/Practical test/ Seminar marks will be considered for internal marks and carry 30 % of overall result.
End term Exam will have 40 theory (Objective type) + 60 skill test plus report assessment marks based on visit and will carry 70 % of overall result.
All students, who obtain 40% marks in internal assessment and 40% marks in end term, will be eligible for certificate and credit transfer.
Course learners who qualify the end course examination can get a passing certificate and a marksheet for credit transfer.
Course learners can get participation certificate and completion of the course for the participation in the course

Course Pre-requisites:
- No pre-requisite required, open to all
- To study this Course, a student must have the Subject **Science or any other** in class/12th/certificate/diploma.
- If progressive to study this course a student must have passed previous courses of this series.

Suggested Equivalent online courses:

Any remarks/suggestions:

Notes:
- Number of units in theory/practical may vary as per need.
- Total credit Semester-3(it can be more credits, but student will get only3 credits/semester or 5 credits/year).
- Credit for theory=01(Teaching hours=15)
- Credit for internship/OJT/Training/Practical=02(Training hours =60)