

# Bachelor of Science - Dietetics & Applied Nutrition

## Syllabus – Second Semester

### FOOD SCIENCE II-LAB

Course Code: DAN2203

Credit Units: 02

**Objectives:** To enable students

1. Understand different food groups, their composition and role in day's diet.
2. Use various methods of cooking foods
3. Prepare some food items.
4. Relate nutritive value and food selection.

Note: One recipe in each food group indicating best method of cooking

#### Course Contents

1. **Eggs** -  
Coagulation of egg protein - factors, Egg white foam, effects of beating, sugar, acid and temperature
2. **Milk** cookery  
Coagulation of milk protein, panneer, cooking of vegetables in milk.
3. **Fats and Oils** -  
Comparison of smoking temperature of some fats and oils.
4. **Sugar** and Jaggery -  
Different stages of crystallisation of sugar.
5. Experience in Baking (Group work) Cakes and biscuits.
6. Experience in preservation of foods (Group work) salting, pickling, preservation with sugar, jams, jellies, marmalades, squash, sauces and ketchup.
7. **Food adulteration** - Identification of common adulterants - Demonstration.

#### Examination Scheme:

IA				EE		
A	PR	LR	V	PR	WT	V
5	10	10	5	15	15	20

A-Assignment, PR-Practical Record, LR-Lab Record, V-viva, WT-Written Test

# RESEARCH PAPER WRITING

Course Code: DAN2331

Credit Units: 02

## Course Objective:

- 1) To introduce the students about article Reading or writing
- 2) To give the basic idea about Research

The students will be asked to do meta- analysis in brief(Article writing)

A **meta-analysis** refers to methods focused on contrasting and combining results from different studies, in the hope of identifying patterns among study results, sources of disagreement among those results, or other interesting relationships that may come to light in the context of multiple studies. In its simplest form, this is normally by identification of a common measure of effect size, of which a weighted average might be the output of a meta-analysis. The weighting might be related to sample sizes within the individual studies. More generally there are other differences between the studies that need to be allowed for, but the general aim of a meta-analysis is to more powerfully estimate the true effect size as opposed to a less precise effect size derived in a single study under a given single set of assumptions and conditions.

## Examination Scheme:

A				EE		
A	PR	LR	V	PR	WT	V
5	10	10	5	15	15	20

A-Assignment, PR-Practical Record, LR-Lab Record, V-viva, WT-Written Test

# PROJECT

**Course Code: DAN2332**

**Credit Units: 03**

## **Course objective:**

- 1) To provide the basic knowledge of the various case studies
- 2) To gain the in depth knowledge of the various diseases

## **Content**

Every student shall be allotted a project supervisor. The project supervisor shall be from the Department of Dietetics & Applied Nutrition. The allotment of the project supervisor will be done during the semester. The topic of project will be finalized by the project supervisor. It is the responsibility of the project supervisor that the student is making the required progress in work.

The project must be completed and submitted in the form of a report by the end of the semester.

1. Individual Project
2. Any one diseases (Infection & fever, allergy, deficiency diseases, obesity)
3. Minimum five clinical cases
4. To present a report furnishing the following data
  - a) Hospital - lay out and organization
  - b) Medical profile
    - a. general details
    - b. family history, associated complications, drugs
    - c. anthropometry and clinical status
    - d. biochemical status
    - e. biophysical status
    - f. progress chart
  - c) Diet therapy

## **Examination Scheme:**

<b>A</b>				<b>EE</b>		
<b>A</b>	<b>PR</b>	<b>LR</b>	<b>V</b>	<b>PR</b>	<b>WT</b>	<b>V</b>
5	10	10	5	15	15	20

A-Assignment, PR-Practical Record, LR-Lab Record, V-viva, WT-Written Test

# WORKSHOP

**Course Code: DAN2333**

**Credit Units: 01**

## **Course Objectives:**

It aims to provide a detailed insight on the simple practical aspects of the chosen topic by organising lectures followed by the group assignments .focus group discussion, Quiz ,debates and various modes of interactions .The registered participants will get participation certificate and one credit point.

Potential trainers / participants will be able

Plan any low cost Nutritious recipe/Food product development

To plan general intervention strategies(action in order to improve eating habits)

Gather information on sensory evaluation or satisfaction level of the visitors/audience

## **Implementation:**

This would be approximately 2 hours long after the completion of lectures. The student will ask the visitors to complete a form with details of their planned recipe including cost, nutritive value etc and its sensory evaluation. This information is necessary as it is important to have a complete idea of the acceptability to make their product better. They would be asked to fill the satisfaction scales/Feedback. This activity would be discussed in further depth during the workshop.

## **Examination Scheme:**

<b>A</b>				<b>EE</b>		
<b>A</b>	<b>PR</b>	<b>LR</b>	<b>V</b>	<b>PR</b>	<b>WT</b>	<b>V</b>
5	10	10	5	15	15	20

A-Assignment, PR-Practical Record, LR-Lab Record, V-viva, WT-Written Test

# FOOD PROCESSING

Course Code: DAN2304

Credit Units: 03

**Course Objectives:** To enable students

1. Understand the principles of planning, storing, processing organizing and controlling in food Handling.
2. Develop skills in meal planning to catering institutions
3. Understand the principles of sanitation and hygiene

**Course Content:**

## Module I

Cereals and Pulses

Milling of wheat - extraction of flour, refined wheat flour and pasta products

Milling of rice – parboiled rice, rice based instant food

Processing of corn, barley and millets – pearling, flaking and puffing, corn starch products,

Malting

Pulses – Red gram, Bengal gram, black gram, green gram, soy based products, Decortication and dhal milling, elimination of toxic factors, fermentation and germination

## Module II

Milk and Milk products

Collection, Standardization, pasteurization, homogenization, UHT processing, manufacture of paneer, khoa, curd, yogurt, cream, butter, cheese, ghee, flavoured milk, ice creams, dehydrated milk products

## Module III

Fruits and vegetables

Harvesting, physiological and bio chemical changes during ripening, handling and storage, general methods of processing - extraction and pulping, raw material and product specifications and standards.

## Module IV

Meat, poultry, fish and egg:

Ageing and tenderizing, curing, smoking and freezing of meat, fresh storage of meat. Meat based products: sausages, salaami, bacon. Fish processing and storage, pickling.

Egg: storage, frozen egg, dehydrated egg powder.

Others

## Module V

a. nuts and oil seeds – pressing, solvent extraction, purification – degumming, refining, bleaching, deodourizing. Hydrogenation – margarines, shortenings

b. Spices – processing and extraction of essential oils and colours, storage and preservation

c. Tea, coffee and coco – Processing and storage

## Examination Scheme:

Components	A	CT	S/V/Q	HA	EE
Weightage (%)	5	10	8	7	70

A-Assignment, CT-Class Test, S/V/Q-Seminar/Viva/Quiz, HA-Home Assignment, EE-End Semester Examination

**REFERENCES:**

1. Desrosier N W and Desrosier J N (1987) 'The Technology of Food Preservation', 4th Edition, CBS, New Delhi,
2. Fellows P J (2000) 'Food Processing Technology: Principles and Practice' 2nd edition CRC Woodhead Publishing Ltd., Cambridge.
3. Khetarpaul Neelam (2005) 'Food Processing and Preservation', Daya Publications, New Delhi.
4. Salunke D K and Kadam S S (1995) 'Hand book of Food Science and Technology: production, composition, storage and processing' Marcel Dekker INC, New York.
5. Sivasankar B (2002) 'Food Processing & Preservation' Prentice Hall, India.

# Syllabus – Fourth Semester

## RESEARCH PAPER WRITING

**Course Code: DAN2431**

**Credit Units: 02**

**Course objectives:**

To give the basic idea about Research & Problem Solving

**Content**

Every student shall be allotted a research supervisor. The research supervisor shall be from the Department of Dietetics & Applied Nutrition.

The allotment of the research supervisor will be done during the semester. The topic of research will be finalized by the research supervisor. It is the responsibility of the research supervisor that the student is making the required progress in work.

The research work must be completed and submitted in the form of a report by the end of the semester.

The format of the research report is given below:

- Research Objective
- Literature Review
- Research Methodology
- Results and Analysis
- Conclusions
- References
- Appendices – to include questionnaire, if any

# PROJECT

**Course Code: DAN2432**

**Credit Units: 03**

**Course objectives:**

- 1) To give the basic knowledge about the case studies or various diseases

**Content**

Every student shall be allotted a project supervisor. The project supervisor shall be from the Department of Dietetics & Applied Nutrition.

The allotment of the project supervisor will be done during the semester. The topic of project will be finalized by the project supervisor. It is the responsibility of the project supervisor that the student is making the required progress in work.

The project must be completed and submitted in the form of a report by the end of the semester.

1. Individual Project
2. Any one diseases (gastro intestinal disorders, renal diseases, liver diseases, cardio vascular disorders and diabetes mellitus, Cancer, Neurological Disorders, )
3. Minimum five clinical cases
4. To present a report furnishing the following data
  - a) Hospital - lay out and organization
  - b) Medical profile
    - a. general details
    - b. family history, associated complications, drugs
    - c. anthropometry and clinical status
    - d. biochemical status
    - e. biophysical status
    - f. progress chart
  - c) Diet therapy

Viva Voice

# WORKSHOP

**Course code: DAN2433**

**Credit Units: 01**

**Course objectives:**

- 1) To understand the basic concept of data collection on Nutrition based studies. i.e Nutritional Assessment including anthropometrical measurements, food diaries & 24 dietary recall method etc
- 2) To present and facilitate with support of more experienced trainers as per the contents
- 3) To practice facilitation and Counseling techniques and know about basic Communication with regard to Diet consultation

**Implementation:**

This would be approximately 2 hours long after the completion of lectures. The student will be is asked to complete a form with details of their health goals, and previous and current health history. This information is necessary as it is important to have a complete health picture before making nutritional recommendations. They would be asked to fill the 24 dietary recall/Food Frequency/3 day food Dairy. This information is discussed in further depth during the workshop. Relevant Physical Parameters/measurements would also be recorded. These include blood pressure, Height, Weight & BMI etc. The final part would comprise of discussing the recommended dietary and lifestyle changes that will help the students to achieve their health goal(s). Supplementation with specific nutrients may be recommended if necessary.

# Syllabus – Fifth Semester

## BAKERY

Course code: DAN2502

Credit Units: 04

**Course objectives:** To enable the students

1. Understand the science and technology of baking
2. Understand the role of different ingredients in baking
3. Develop skills in planning and maintenance of a bakery institution

### Course Content

#### MODULE I

**Baking** - Definition, Principles of baking, classification of baked foods. Types of equipments in baking industry, cleaning and sanitizing methods of baking equipments, baking temperature of different products, operation techniques of different baking equipments.

#### MODULE II

**Ingredients and Their Role in Baking** - Flour, Yeast, sugar, egg, butter, salt, baking powder, colouring, flavouring agents. List of standard colouring and flavouring agents.

#### MODULE III

**Preparation of baked foods** - Quick breads, cakes and its varieties, different types of biscuits, **cookies and pastries**.

#### MODULE IV

**Decoration of baked foods** - Icing- Types of Icing used in different bakery product. Role of other ingredients used in icing.

#### MODULE V

Baking unit/ plant layout & design of a baking unit sanitation and hygiene. Types of packaging materials used for bakery products, method of packaging.

### Reference Books:

1. Potter, N. Food Science, The AVI Publishing Co., Inc., West Port, Connecticut, 1975.
2. Baker's Handbook on practical Baking .Wheat Associates, USA, New Delhi.
3. Dubey, SC, Basic Baking Science and Craft, Jwalmukhi Job Press, Bangalore, 1979

### Examination Scheme

Components	A	CT	S/V/Q	HA	EE
Weightage (%)	5	10	8	7	70

A-Assignment, CT-Class Test, S/V/Q-Seminar/Viva/Quiz, HA-Home Assignment, EE-End Semester Examination

## **BAKERY LAB**

**Course Code: DAN2504**

**Credit: 02**

Course objectives: To give the practical knowledge of bakery preparations

1. Breads
2. Cakes
3. Biscuits and cookies
4. Pastries
5. Icing

### **Examination Scheme:**

<b>IA</b>				<b>EE</b>		
<b>A</b>	<b>PR</b>	<b>LR</b>	<b>V</b>	<b>PR</b>	<b>WT</b>	<b>V</b>
5	10	10	5	15	15	20

A-Assignment, PR-Practical Record, LR-Lab Record, V-viva, WT-Written Test

# FOOD QUALITY LAB

**Course Code: DAN2505**

**Credit Units: 02**

**Course objectives:**

Develop skills in food production and service.

**Course Content**

**MODULE I**

Organizing, preparing and serving food for three different meals for 50 members or more (list attached)  
Setting up the restaurant - laying of table cloth changing, setting up the silver and other table arrangements.

Folding of serviettes correct use of waiter's cloth. Preparation for customers.

**MODULE II**

Serving and clearing practice, French and English service.

Service of beverages tea, coffee, juices and alcoholic beverages.

Laying for breakfast.

**MODULE III**

Tray service

Order taking, making out checks bills presentation of bills

Up keep and cleaning of cutlery, crockery, other equipment.

**Examination Scheme:**

IA				EE		
A	PR	LR	V	PR	WT	V
5	10	10	5	15	15	20

A-Assignment, PR-Practical Record, LR-Lab Record, V-viva, WT-Written Test

## SUMMER INTERNSHIP

**Course Code: DAN2535**

**Credit Units: 06**

### **Objectives:**

Summer internships are usually eight weeks long and it is full time. The students are required to do internships during the summer than during any other time of the year. These short term experiences provide a real insight into what it's actually like working in a particular job or career field. There's ample time to get into a regular work routine and gain valuable knowledge and skills.

Internship objectives include:

- Developing personally and professionally while gaining confidence and real-world experience
- Meeting and networking with practitioners in one's area of interest
- Mentoring and performance feedback from the site supervisor
- Earning academic credit while getting paid or non paid.

### **General Guidelines:**

Every student of under graduate courses will be required to undergo a practical training in an organization approved by the Institute for eight weeks, normally in the Summer Vacation, after the end of the fourth semester examinations. The candidates shall be required to undergo training in the various areas of the organization concerned. The organization may assign a specific project to the candidate, which will be completed by him/her during the period of training. The work done by the candidate during the training period shall be submitted in the form of a report as per the guidelines provided by the Department.

Chapter Scheme for the SIP Report:

Chapter I: Introduction	- 10 marks
Chapter II: Conceptual Framework/National/International Scenario	- 05 marks
Chapter III: Presentation, Analysis and Findings / Case Studies	- 20 marks
Chapter IV: Conclusion and Recommendations	- 10 marks
Hospital Chief Dietitian Marking	-30 marks

The Chief Dietitian is asked to evaluate the student based on his/her performance as well as their conduct. The report has to be written in font Times New Roman, 12 points, 1.5 line spacing on both sides of the paper, Spiral Bound. The report should comprise of a maximum of 70 pages and has to be submitted in two copies.

### **THE COMPONENTS OF A SIP REPORT**

The outcome of Summer Internship is the Project Report. A project report should have the following components:

- 1) Cover Page: This should contain the title of the project proposal, to whom it is submitted, for which degree, the name of the author, name of the supervisor, year of submission of the project work, name of the University.
- 2) Acknowledgement: Various organizations and individuals who might have provided assistance /co-operation during the process of carrying out the study.
- 3) Table of Content: Page-wise listing of the main contents in the report, i.e., different Chapters and its main Sections along with their page numbers.
- 4) Body of the Report: The body of the report should have these four logical divisions

- a. *Introduction*: This will cover the background, rationale/ need / justification, brief review of literature, objectives, methodology (the area of the study, sample, type of study, tools for data collection, and method of analysis), Limitations of the Study, and Chapter Planning.
  - b. *Conceptual Framework / National and International Scenario*: (relating to the topic of the Project).
  - c. *Presentation of Data, Analysis and Findings / Case studies* : (using the tools and techniques mentioned in the methodology).
  - d. *Conclusion and Recommendations*: In this section, the concluding observations based on the main findings and suggestions are to be provided.
- 5) Bibliography or References: This section will include the list of books and articles which have been used in the project work, and in writing a project report.
- 6) Annexure: Questionnaires (if any), relevant reports, etc.

**Evaluation Scheme:**

<b>SIP Report</b>	<b>Power Point Presentation &amp; Viva</b>
75 marks	25 marks

# Syllabus - Sixth Semester

## FOOD PRESERVATION

**Course Code: DAN2601**

**Credit Units: 04**

**Course Objectives:** To enable students

1. Understand the principles of food preservation.
2. Acquire skills in methods of food preservation

**Course Contents:**

### MODULE I

**Food preservation** - Definition, General Principles and Methods of Food Preservation- Classification of foods for processing. Preservation by addition of sugar- General principles and methods of preparation of jams, jellies and Marmalades, theory of gel formation. Preparation of preserves, squashes & syrups. Preservation by addition of salt- Pickling. Preparation of Indian Pickles, Sauerkraut. Status & scope of food processing industry in India in developing Entrepreneur.

### MODULE II

**Preservation by Use of High Temperature** - Pasteurization, Sterilization and their types. Thermal death curve, calculation of process time, methods of heat transfer.

**Canning** - steps, types of cans, advantages, disadvantages.

**Bottling** - steps, advantages, disadvantages.

**Food dehydration** - concept of dehydration and sun drying. Types of driers- advantages, disadvantages. Principle of dehydration-heat and mass transfer.

### MODULE III

**Preservation by use of Low Temperature, Types** - Common types of cold storage, refrigeration requirement of refrigerated storage, characteristic of refrigerant, refrigeration during transport, defects in cold storage.

**Freezing** - Principles and methods of freezing, Freeze drying. Advantages and disadvantages.

### MODULE IV

**Preservation with chemicals**

- a. Mechanism of microbial inhibition, mechanism and action of preservatives in processed food
- b. Inorganic & Organic preservatives.
- c. Antibiotics
- d. Mold inhibitors.
- e. Antioxidants and its role.

### MODULE V

**Radiation of Foods**

- a. Sources of radiation, units of radiation
- b. Mode of action of irradiation, radiation effect on proteins enzyme system
- c. Microwave heating, properties of microwaves, applications in food processing and preservation.

**Preservation of Semi moist foods:**

- a. Principles
- b. Intermediate moist foods

**Examination Scheme**

<b>Components</b>	<b>A</b>	<b>CT</b>	<b>S/V/Q</b>	<b>HA</b>	<b>EE</b>
<b>Weightage (%)</b>	5	10	8	7	70

A-Assignment, CT-Class Test, S/V/Q-Seminar/Viva/Quiz, HA-Home Assignment, EE-End Semester Examination

**Reference Books:**

1. The technology of food preservation- NV Desroisier
2. Food Science- Norman Potter
3. Food Technology- Prescott and Procter
4. Technology of food preservation -ICAR
5. Food Microbiology- W C Frazier
6. Preservation of Fruits and Vegetables- Siddappa S G, ICAR New Delhi
7. Shirley J. Vangarde and Margy Wood Burn, (1999) Food Preservation and Safety, Surabhi Publications, Jaipur.
8. D.K.Salunkhe,S.S.kadam-Handbook of vegetable science and technology,Marcel Dekker Inc,New York,2005.

# CLINICAL & THERAPEUTIC NUTRITION

**Course code: DAN2602**

**Credits: 04**

## **Course objectives**

1. To obtain the knowledge regarding metabolic processes of normal and diseased organs and tissues.
2. To be familiar with the dietary/behaviour modifications based on physiological changes occurring in disease conditions.
3. To acquire knowledge regarding effect of various diseases on nutritional status and nutrient requirements.

## **Course Contents:**

### **MODULE I**

**Carbohydrates:** Review of digestion, absorption and metabolism of carbohydrates, aerobic and anaerobic glycolysis, storage and utilisation of carbohydrates as energy source for physical activity.

### **MODULE II**

**Lipids :** Review of digestion absorption and metabolism of fats and fatty acids, energy yield from dietary fats, storage, mobilisation of fat stores during exercises, production of Ketone bodies, Ketogenic diets.

### **MODULE III**

**Energy Metabolism:** BMR, energy requirements for physical activity, relative body weight and influence of physical exercise on changes in body fat and body composition, utilization of energy by muscle tissue, shifts in lipid and carbohydrate, utilisation, in relation to exercise type, intensity and duration.

### **MODULE IV**

**Water and electrolyte balance:** Water & electrolyte lossess and their replenishment; effect of dehydration.

### **MODULE V**

**Nutrient and Drug Interactions:** Effect of drug therapy on absorption and utilisation onutrients.

### **MODULE VI**

**Diseases of the gastro - intestinal tract:** Effect on digestion, absorption and nutritional status

#### **Implications for diet therapy**

- Diarrhoea, Constipation.
- Gastritis and Ulcers.
- Colitis.
- Malabsorption syndromes.

### **MODULE VII**

Liver Gallbladder & Pancreas:

Etiology, symptoms, Metabolic and Nutritional Implications

- Hepatitis, Cirrhoses, Hepatic Coma
- Pancreatic
- Cholecystitits, Cholelithiasis

8. Renal System:

Etiology, Symptoms, Metabolic and Nutritional Implications

- Nephritis
- Nephrotic Syndrome

- Renal Failure
- Renal Calculi
- 9. Disorders of Metabolism:
  - Diabetes Mellitus
  - Inborn Errors of Metabolism
  - Gout
- 10. Cardiovascular system:
  - Etiology, Symptoms.
  - Role of Specific nutrients
  - Clinical findings related to nutritional care
  - Hypertension
  - Atherosclerosis

### Examination Scheme

Components	A	CT	S/V/Q	HA	EE
Weightage (%)	5	10	8	7	70

A-Assignment, CT-Class Test, S/V/Q-Seminar/Viva/Quiz, HA-Home Assignment, EE-End Semester Examination

### REFERENCES:

1. Antia F.P. "Clinical Dietetics" Nutrition 3<sup>rd</sup> 2000. Oxford University Press. New Delhi/Bombay.
2. Passmore, R. Eastwood M.A. "Human Nutrition & Dietetics" 8<sup>th</sup> Ed. 1986. ELBS Publ.
3. Robusseau C.H. & Wyley E.S. "Basic Nutrition & Diet Therapy" 6<sup>th</sup> Ed. 1989 Macmillan Pub New York.
4. Anderson L. & Others "Nutrition in Health & Disease" 1982 17<sup>th</sup> ed J.B. Lippincott Cp. Philadelphia. Vocational Training Course - Clinical Nutrition

## FOOD PRESERVATION LAB

Course code: DAN2603

Credit Units: 01

Course objectives: To study the effect of various preservation methods on the food items

### Contents

1. Methods of Food Preservation using salt and sugar.
2. Drying and Dehydration
3. Food Adulteration tests for some common foods.
4. Preservation and bottling of fruit and vegetable products.
5. Preservation by using chemicals
6. Sensory analysis of preserved and processed foods.

### Examination Scheme:

IA				EE		
A	PR	LR	V	PR	WT	V
5	10	10	5	15	15	20

A-Assignment, PR-Practical Record, LR-Lab Record, V-viva, WT-Written Test

# CLINICAL & THERAPEUTIC NUTRITION LAB

Course Code: DAN2604

Credit Units: 01

**Course objective:**

Prepare the diet plans for the following diseases

**Course Contents:**

**MODULE I**

**Diseases of the gastro - intestinal tract** Diarrhoea, Constipation, Gastritis and Ulcers, Colitis, Malabsorption syndromes.

Liver Gallbladder & Pancreas:

- Hepatitis, Cirrhoses, Hepatic Coma
- Pancreatic
- Cholecystitis, Cholelithiasis

**MODULE II**

Renal System:

- Nephritis
  - Nephrotic Syndrome
  - Renal Failure
  - Renal Calculi
- Disorders of Metabolism:
- Diabetes Mellitus
  - Inborn Errors of Metabolism
  - Gout

**MODULE III**

Cardiovascular system:

- Hypertension
- Atherosclerosis

**Examination Scheme:**

IA				EE		
A	PR	LR	V	PR	WT	V
5	10	10	5	15	15	20

A-Assignment, PR-Practical Record, LR-Lab Record, V-viva, WT-Written Test, V-Viva

# INTERNSHIP

Course Code: DAN2637

Credit Units: 09

## Objectives:

Summer internships are usually eight weeks long and it is full time. The students are required to do internships during the summer than during any other time of the year. These short term experiences provide a real insight into what it's actually like working in a particular job or career field. There's ample time to get into a regular work routine and gain valuable knowledge and skills.

Internship objectives include:

- Developing personally and professionally while gaining confidence and real-world experience
- Meeting and networking with practitioners in one's area of interest
- Mentoring and performance feedback from the site supervisor
- Earning academic credit while getting paid or non paid.

## General Guidelines:

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Chapter Scheme for the SIP Report:

Chapter I: Introduction	- 10 marks
Chapter II: Conceptual Framework/National/International Scenario	- 05 marks
Chapter III: Presentation, Analysis and Findings / Case Studies	- 20 marks
Chapter IV: Conclusion and Recommendations	- 10 marks
Hospital Chief Dietitian Marking	-30 marks

The Chief Dietitian is asked to evaluate the student based on his/her performance as well as their conduct. The report has to be written in font Times New Roman, 12 points, 1.5 line spacing on both sides of the paper, Spiral Bound. The report should comprise of a maximum of 70 pages and has to be submitted in two copies.

## THE COMPONENTS OF A SIP REPORT

The outcome of Summer Internship is the Project Report. A project report should have the following components:

- 1) Cover Page: This should contain the title of the project proposal, to whom it is submitted, for which degree, the name of the author, name of the supervisor, year of submission of the project work, name of the University.
- 2) Acknowledgement: Various organizations and individuals who might have provided assistance /co-operation during the process of carrying out the study.
- 3) Table of Content: Page-wise listing of the main contents in the report, i.e., different Chapters and its main Sections along with their page numbers.
- 4) Body of the Report: The body of the report should have these four logical divisions
  - e. *Introduction:* This will cover the background, rationale/ need / justification, brief review of literature, objectives, methodology (the area of the study, sample, type of study, tools for data collection, and method of analysis), Limitations of the Study, and Chapter Planning.

- f. *Conceptual Framework / National and International Scenario*: (relating to the topic of the Project).
  - g. *Presentation of Data, Analysis and Findings / Case studies* : (using the tools and techniques mentioned in the methodology).
  - h. *Conclusion and Recommendations*: In this section, the concluding observations based on the main findings and suggestions are to be provided.
- 5) Bibliography or References: This section will include the list of books and articles which have been used in the project work, and in writing a project report.
- 6) Annexure: Questionnaires (if any), relevant reports, etc.

**Evaluation Scheme:**

<b>SIP Report</b>	<b>Power Point Presentation &amp; Viva</b>
75 marks	25 marks