

**J.D. BIRLAINSTITUTE**

School of Food Science &amp; Nutrition Management

**Four Year (8-Semester) B.Sc. (Hons.) in Food & Nutritional Sciences with Minor in Institutional Management AND Health & Wellness/ Sustainable Fashion/ Retail & Brand Management/Sustainable Practices & Heritage Management/Disability Studies**

With Specialization in

Clinical Nutrition &amp; Dietetics(A)/Food Science &amp; Quality Control (B) PROPOSED

CURRICULUM UNDER NEP

**(Applicable from Session 2026-2027)**

Subject Code	Course Nomenclature	Details	Theory/ Practical	Marks	Credits
<b>SEMESTER-I</b>					
FNS101	DSC	Introduction to Food & Nutrition	Theory	100	4
FNS102	DSC	Fundamentals of Food Preparation	Practical	100	2
FNS103	MINOR	Principles of Management	Theory	100	4
FNS104	IDC	Computer Theory & Applications	Theory	100	3
FNS105	AEC	Communication Skills & Personality Development	Theory	100	2
FNS106	SEC	Life Skills in Nutrition	Practical	100	3
FNS107	VAC	Emotional Intelligence	Theory	100	4
<b>Total</b>				<b>700</b>	<b>22</b>
<b>SEMESTER-II</b>					
FNS201	DSC	Nutrition Through Life Cycle	Theory	100	4
FNS202	DSC	Human Physiology	Theory	100	4
FNS203	DSC	Human Physiology	Practical	100	2
FNS204	MINOR	Hospitality Services	Theory	100	4
FNS205	AEC	Critical & Design Thinking	Theory	100	2
FNS206	SEC	Fundamentals of Bakery & Confectionary	Practical	100	3
FNS207	VAC	Indian Knowledge System	Theory	100	4
<b>Total</b>				<b>700</b>	<b>23</b>
<b>SEMESTER-III</b>					
FNS301	DSC	Food Science	Theory	100	4
FNS302	DSC	Food Components	Theory	100	4
FNS303	DSC	Family Meal Planning	Practical	100	2
FNS304	MINOR	Hospital Management	Theory	100	4
FNS305	IDC	Environmental Studies & Sustainability	Theory	100	3
FNS306	AEC	Creative Writing in Hindi OR Creative Writing in Bengali	Theory	100	2
FNS307	SEC	Food Service Management	Practical	100	3
<b>Total</b>				<b>700</b>	<b>22</b>
<b>SEMESTER-IV</b>					
FNS401	DSC	Dietetics I	Theory	100	4
FNS402	DSC	Food Science	Practical	100	2
FNS403	DSC	Dietetics I	Practical	100	2
FNS404	DSC	Nutritional Biochemistry	Practical	100	2
FNS405	DSC	Term Paper & Seminar	-----	100	4
FNS406	MINOR	Healthcare Management	Theory	100	4
FNS407	IDC	Innovation & Entrepreneurship	Theory	100	3

FNS408	AEC	Academic Writing & Statistics	Theory	100	2
<b>Total</b>				<b>800</b>	<b>23</b>
<b>SEMESTER-V</b>					
FNS501	DSC	Dietetics II	Theory	100	4
FNS502	DSC	Nutritional Biochemistry	Theory	100	4
FNS503	DSC		Theory	100	4
	A	Pediatric Nutrition			
	B	Food Preservation			
FNS504	DSC		Practical	100	2
	A	Diet & Patient Counseling			
	B	Food Preservation			
FNS505	DSC	Dietetics II	Practical	100	2
FNS506	MINOR	Contemporary Lifestyle Studies/MINOR3	Theory	100	4
FNS507		SUMMERINTERNSHIP(6-week)	-----	100	2
<b>Total</b>				<b>700</b>	<b>22</b>
<b>SEMESTER-VI</b>					
FNS601	DSC	Food Microbiology	Theory	100	4
FNS602	DSC	Food Processing Operations	Theory	100	4
FNS603	DSC	Food Packaging	Theory	100	4
FNS604	DSC		Theory	100	4
	A	Advanced Therapeutic Nutrition			
	B	Food Quality Analysis			
FNS605	DSC		Practical	100	2
	A	Advanced Therapeutic Nutrition			
	B	Food Quality Analysis			
FNS606	DSC	Food Microbiology	Practical	100	2
FNS607	MINOR	Fundamentals of Beauty & Health /MINOR3	Theory	100	4
<b>Total</b>				<b>700</b>	<b>24</b>
<b>SEMESTER-VII</b>					
FNS701	DSC	Public Health & Nutrition	Theory	100	4
FNS702	DSC	Nutraceuticals & Functional Food	Theory	100	4
FNS703	DSC		Theory	100	4
	A	Nutrigenomics			
	B	Food Safety & Food Standards			
FNS704	DSC		Practical	100	2
	A	Food Safety & Quality Analysis			
	B	Food Safety & Food Standards			
FNS705	DSC	Food Design & Product Development	Practical	100	2
FNS706	MINOR	Functional Fitness/MINOR3	Theory	100	4
<b>Total</b>				<b>600</b>	<b>20</b>
<b>SEMESTER-VIII</b>					
FNS801	DSC	Geriatric Nutrition	Theory	100	4
FNS802	MINOR	Biological Foundation of Mental Wellbeing /MINOR3	Theory	100	4
FNS803	<b><i>Anyone from I or II</i></b>				
	I	DISSERTATION	----	300	12
	II				
	III		Theory	100	4

	A	Sports Nutrition			
	B	Food Auditing			
	II2		Theory	100	4
	A	Nutrition in Emergency Situations			
	B	Food Toxicology			
	II3		Theory	100	4
	A	Nutrition for Specially Abled			
	B	Food Biotechnology			
<b>Total</b>				<b>500</b>	<b>20</b>
<b>GRANDTOTAL</b>				<b>5400</b>	<b>176</b>
■ DSC: Discipline Specific Core ■ IDC: Inter-Disciplinary Course ■ AEC: Ability Enhancement Course ■ SEC: Skill Enhancement Course ■ VAC: Value Added Course					

### MINOR Courses Offered by B.Sc.(Hons.) in Food & Nutritional Sciences

Subject Code	Details	Theory/Practical	Marks	Credits
<b>MINOR-1:InstitutionalManagement</b>				
FNS103	Principles of Management	Theory	100	4
FNS204	Hospitality Services	Theory	100	4
FNS304	Hospital Management	Theory	100	4
FNS406	Healthcare Management	Theory	100	4
<b>MINOR-2:Health &amp; Wellness</b>				
FNS506	Contemporary Lifestyle Studies	Theory	100	4
FNS607	Fundamentals of Beauty & Health	Theory	100	4
FNS706	Functional Fitness	Theory	100	4
FNS802	Biological Foundation of Mental Wellbeing	Theory	100	4

### MINOR Courses Offered by other Schools

<b>MINOR3:Anyonecoursefromthelistgivenbelow</b>		
1	Sustainable Fashion	School of FT
2	Retail & Brand Management	School of FT
3	Sustainable Practices & Heritage Management	School of ID
4	Disability Studies	School of AP

### Specialization in Clinical Nutrition & Dietetics (A)

Subject Code	Details	Theory/Practical	Marks	Credits
FNS503:A	Pediatric Nutrition	Theory	100	4
FNS504:A	Diet & Patient Counseling	Practical	100	2
FNS604:A	Advanced Therapeutic Nutrition	Theory	100	4
FNS605:A	Advanced Therapeutic Nutrition	Practical	100	2
FNS703:A	Nutrigenomics	Theory	100	4
FNS704:A	Food Safety & Quality Analysis	Practical	100	2
FNS803II1:A	Sports Nutrition	Theory	100	4
FNS803II2:A	Nutrition in Emergency Situations	Theory	100	4
FNS803II3:A	Nutrition for Specially Abled	Theory	100	4

### Specialization in Food Science & Quality Control (B)

Subject Code	Details	Theory/Practical	Marks	Credits
FNS503:B	Food Preservation	Theory	100	4
FNS504:B	Food Preservation	Practical	100	2
FNS604:B	Food Quality Analysis	Theory	100	4
FNS605:B	Food Quality Analysis	Practical	100	2
FNS703:B	Food Safety & Food Standards	Theory	100	4

FSN704:B	Food Safety & Food Standards	Practical	100	2
FSN803II1:B	Food Auditing	Theory	100	4
FSN803II2:B	Food Toxicology	Theory	100	4
FSN803II3:B	Food Biotechnology	Theory	100	4