

**School of Continuing Education**  
**Discipline of Nutritional Sciences**  
**Programme- MSc Dietetics and Food Service Management (MSc DFSM)**

<p><b>Expected Programme Learning Outcomes (PLOs) in terms of :</b></p>	<p><b>Knowledge:</b> The graduates should be able to demonstrate the acquisition of knowledge :</p> <ul style="list-style-type: none"> <li>• In key areas of nutrition/ dietetics and food service management such as Clinical Nutrition and Therapeutic diets, quantity cooking, Institutional food administration, public nutrition, nutrition epidemiology, biochemistry, food microbiology and physiology.</li> <li>• For the management and operation of a Food Service Unit.</li> <li>• In the areas of organizational, administrative set up and functioning of the Dietetic department of a hospital.</li> <li>• Related to the recent concepts, current knowledge regarding the management of diverse disorders and problems encountered in their effective nutritional management and nutritional support methods.</li> <li>• Plan diets and meals as per the nutritional requirements of different age, sex and physiological groups.</li> <li>• Offer scientific opinion on public nutrition, dietetic and other related issues and controversies to acquire a basic grounding in research techniques.</li> <li>• Explain the development of a safer food supply, well founded public policy and a greater understanding of food safety issues.</li> </ul>
	<p><b>Skills:</b> The graduates should be able to demonstrate the acquisition of skills required to:</p> <ul style="list-style-type: none"> <li>• Provide practical, field level experience in Institutional Food Administration and Dietetics.</li> <li>• Enable learners to function as Dietitians, diet counselors and nutrition and health communicators.</li> <li>• Undertake nutritional management and diet care therapy and counseling with respect to patient care in various disease conditions.</li> <li>• Develop confidence and competencies for entry level practice in all specialized areas of dietetics profession.</li> <li>• Assess nutritional status in high risk vulnerable groups</li> <li>• Impart nutrition education for behavior change</li> <li>• Formulate and monitor public policies relevant to nutrition.</li> <li>• Undertake Research in the form of Dissertation work to gain field experience.</li> </ul>
	<p><b>Application of Knowledge &amp; Skills:</b> The graduates should be able to demonstrate the ability to:</p>

*Devidu*

- Start their own food service unit, leading to entrepreneurship.
- Function as a diet counselor and nutrition/ health communicator.
- Undertake Dissertation work.
- Prepare students to conduct original research in teaching and learning of nutrition, dietetics and related areas.
- Apply knowledge to plan nutritious meals for different individuals in the field of sports and exercise.

**Generic Learning Outcomes:** The graduates should be able to demonstrate the ability to:

- Gather and interpret relevant quantitative and qualitative data to identify problems.
- Listen, read and present the information related to the course in a concise and clear manner.
- Meet one's own learning needs related to the programme.
- Pursue self-paced and self-directed learning.

**Constitutional, Humanistic, Ethical, and Moral Values:** The graduates should be able to demonstrate the willingness to:

- Develop truthfulness to oneself and consumers while addressing Food safety concerns in a Food Safety establishment.
- Follow humanistic values of providing equal opportunity of nutrition and health for all.
- Follow ethical practices while conducting research work and internship, including avoiding unethical practices such as fabrication, falsification or misinterpretation of data or committing plagiarism.
- Address food hygiene and sanitation, food safety and food spoilage issues.
- Imbibe the values of leadership, punctuality, obedience, self confidence.
- Formulate ways of improving Food and Nutrition security.

**Employability & Entrepreneurship skills:** The graduates should be able to:

- Work as medical nutrition therapist, dieticians and diet counselors.
- Identify and create suitable self employment opportunities in the area of food service management.
- Possess the knowledge and entrepreneurial skills to develop a food service operation.
- Provide consultancy for developing public health programmes in the field of Nutrition.
- Independently undertake research and development in the area of Dietetics and Food service management.

*Devide Kumar*