

MSc. (DFSM)

1. Provide comprehensive and essential practical guidance on all aspects of dietetics from the promotion of health to the management of diseases
2. Develop a knowledge base in key areas of nutrition/dietetics and food service management such as clinical nutrition and therapeutic diets, quantity cooking, institution food administration, public nutrition, nutrition epidemiology, biochemistry, food microbiology and physiology
3. Impart necessary expertise to enable learners to function as dietitians, diet counselors and nutrition and health communicators
4. Provide practical, field level experience in institutional food administration and dietetics
5. Cater to the needs of persons employed in government and non-government institutions engaged in providing health/dietetic care and food service, and
6. Equip individuals to start their own food service unit, leading to entrepreneurship

