



**MGMUNIVERSITY**  
AURANGABAD



## **INSTITUTE OF BIOSCIENCES & TECHNOLOGY**

### **PROFESSIONAL DEGREE PROGRAM**

### **B.SC (HONS.) FOOD NUTRITION & DIETETICS**

<b>Professional Degree Awarded</b>	<b>B.Sc. (Hons.) / Bachelor of science</b>
<b>Duration of the Degree Program</b>	<b>Four Years Bachelors Research Program</b>
<b>Semester</b>	<b>Eight (8)</b>
<b>Intake</b>	<b>30</b>
<b>Tuition Fee</b>	<b>Rs1,00,000/-</b>

#### **PROGRAM OVERVIEW**

Food Nutrition and Dietetics comprise the study of food management and primarily includes advanced learning to improve the quality of life, health and well-being of individuals by promoting healthy food habits and diet behaviours, together with researching healthier dietary changes. Develop a comprehensive understanding of science, technology and business management. The course focuses on the interface between Human Nutrition and Food Science as well as on the integration of the two disciplines.

In this program, you'll learn the skill necessary to become a dietician – the only qualified health professional that can assess, diagnose and treat diet and nutrition related problems at an individual and wider public health level. To develop skill and confidence to make informed decisions about healthy diet in health and disease.

#### **PROGRAM DESCRIPTION**

Our B.Sc. (Hons) Food Nutrition Dietetics program enables you to learn about the science behind Food Nutrition while also looking at how to succeed in a career in the Food industry. The program provides teaching and learning in food, nutrition, dietetics and relevant disease aetiology, pathology and management etc. Besides, you will learn how new start-up Food Nutrition companies are created, as well as about exploring the market potential of products and processes, creating business plans and raising wealth from venture capitalists.

The course contains a two-week placement in Year 2, a 12-week placement in Year 3 and a 14-week placement in Year 4 that normally includes a public health nutrition component.

## SPECIAL FEATURES

Focused on mini as well as macro projects. The mini projects are to be conducted with In-house & external nutritionists while the macro projects with specialised nutritionists.

Enables individuals to create a diet plan and help individuals as well as members of an organization to keep themselves fit.

Designed to build a strong foundation comprising of theoretical knowledge and specialized practical training

Designed to develop an inclination for entrepreneurship

Aims at clinical treatment of diseases with dietary intervention

Built on the basic and advanced academic, research, and industry-based curriculum consisting core, advanced, optional, and specific courses for the holistic development of students in food science

Offers campus recruitment

Provides deeper understanding of various metabolic pathways, role of macro and micro nutrients in biological, chemical and regulatory mechanisms in the body.

## PROGRAM STRUCTURE

- The four-year program has 168 choice-based credits to equate the professional degree
- Specialized experimental training with special attention to each individual through the 'Exploration Workshop'
- Special Open Elective course for students per semester
- Specialized labs with highly automated instruments
- Interactive learning with e-classrooms
- A complete package with an idea about various fields associated with food technology and food science

## PROGRAM CONTENTS

Wide variety of electives from multiple disciplines with specialization tracks in -

Fundamentals Of Food Science, Food Chemistry, Advance Food Science, Advance Nutrition, Advance In Community Nutrition Therapeutic Nutrition, Nutritional Biochemistry, Nutraceuticals And Health Foods, Clinical Nutrition Therapeutic Dietetics, Nutrition For Exercise And Fitness Food Analysis, Food Chemistry, Food Microbiology, Toxicology, Nutraceutical And Health Foods Community Nutrition, in last year Bachelors Research Program etc.

## TEACHING AND LEARNING

- You will spend time in the laboratory, lectures, tutorials and seminars, as well as undertake site visits, a group project and a research project to aid the understanding of real-world application.
- Teaching and learning will be delivered using a variety of methods. A typical week in your first year of study will comprise approximately 30 hours of activity, of which approximately 15 hours will be timetabled study, such as interactive/active learning lectures, videos, tutorial sessions, laboratory classes and 15 hours will be independent or self-directed study.
- As you progress through the course, an increasing emphasis will be placed on independent study, and this reflects you applying your knowledge and skills in individual projects.
- The course contains strong practical elements. This commences in year 1 with 'Introduction to laboratory science' (semester 1) and 'Introduction to experimental Nutrition' (semester 2) which will enable you to develop basic experimental and data analysis skills.
- In year 2, the Experimental Design modules (semester 1) will enable you to develop experimental skills, which are closely aligned to your degree programme. In Semester 2, you will take an intensive, degree specific Research Skills Module (RSM) module where you will have the opportunity to learn key experimental skills and design and analyse simple experiments relevant to your degree.

- In year 3, students carry out an independent research project. This can involve laboratory or field-based research or you can opt to conduct a non-laboratory-based project, such as education, business and science media projects. All of these projects contain a research element and will require you to both generate and statistically analyse data.
- In Year 4, students carry out an independent real time project with industry

## DISABILITY SUPPORT

Practical support and advice for current students and applicants is available from the Disability Advisory and Support Service. Email: [admin@mgmibt.com](mailto:admin@mgmibt.com)

## PLACEMENTS AND CAREER OPPORTUNITIES

Our graduates may choose to work in industry, academia or to work for a food Nutrition company. Applicants having social welfare bent of mind can opt for joining NGOs and social organizations. The candidates have plenty of career options in the field of food service, health care and research & development as well.

## INDUSTRY COLLABORATION

At the MGMUIBT we know the value of working together. We break down barriers and get involved; we collaborate across disciplines, cultures to solve state, national and global problems we transform people's lives by making positive change across the India and world. Partner with us today, and discover what a difference we could make to your-our-future. We engage with big companies to small scale companies like CFTRI.



### Contact us

Admission: <https://mgmu.ac.in/admissions/>

Email: [admin@mgmibt.com](mailto:admin@mgmibt.com) and [director@mgmibt.com](mailto:director@mgmibt.com); Website: [www.mgmibt.com](http://www.mgmibt.com)

University website: <https://mgmu.ac.in/>; Mobile: 9921154640

MGM University, established by the widely revered Mahatma Gandhi Mission Trust, is a self-financed State University. It has the 2(f) status of the University Grants Commission of India (UGC) and is approved by the Government of Maharashtra.

**MGM Institute of Biosciences & Technology** is a constituent college of **MGM University** from 2019. The institute has excellent infrastructure, and students can access all the facilities, in the areas of sports and culture, in the environs of the green, safe, and eco-friendly, **MGM Campus**.