

## SARDAR PATEL UNIVERSITY

VallabhVidyanagar, Gujarat (Reaccredited with 'A' Grade by NAAC (CGPA 3.25) Syllabus with effect from the Academic Year 2021-2022

## **P.G.Diploma in Dietetics** Semester-II

| Course<br>Code | PH2CPGDD52 | Title of the Course | Human Nutrition |
|----------------|------------|---------------------|-----------------|
| Total          | 02         | Hours per           | 02              |
| Credits of     |            | Week                |                 |
| the Course     |            |                     |                 |

| Course Objectives | Able to identify what foods are good sources for what nutrient.               |
|-------------------|-------------------------------------------------------------------------------|
|                   | Students will be familiar with factors affecting for absorption of nutrients. |

| Course c | ontent                                              |             |
|----------|-----------------------------------------------------|-------------|
| Unit     | Description                                         | Weightage % |
| 1.       | Energy in Human Nutrition – Energy Balance,         | 20%         |
|          | Assessment of Energy Requirements, Water –          |             |
|          | Functions, Requirements                             |             |
| 2.       | Carbohydrates – Blood glucose and Effects of        | 10%         |
|          | different carbohydrates on blood glucose, glycemic  |             |
|          | index.                                              |             |
| 3        | Proteins – Protein Quality (BV, PER, NPU),          | 20%         |
|          | Digestion and Absorption, Factors affecting         |             |
|          | protein bio-availability including Anti nutritional |             |
|          | factors. Requirements.                              |             |
| 4.       | Lipids – Role and nutritional significance (SFA,    | 15%         |
|          | MUFA, PUFA, W-3)                                    |             |
| 5.       | Dietary Fibre – Classification, Composition,        | 15%         |
|          | Properties and Nutritional status significance      |             |
| 6.       | Minerals and Trace Elements – Vitamins-             | 20%         |
|          | Physiological role, Bioavailability and             |             |
|          | Requirements                                        |             |



| Teacher Learning Methodology | Classroom    | lectures    | (Blackboard/Power    | Point  |
|------------------------------|--------------|-------------|----------------------|--------|
|                              | Presentation | s), Discuss | ion on recent update | s with |
|                              | related exam | iples.      |                      |        |

| Evalution Pattern |                                                                     |     |
|-------------------|---------------------------------------------------------------------|-----|
| Sr. No.           | No. Details of the Evaluation Weig                                  |     |
| 1.                | Internal Written examination                                        | 15% |
| 2.                | Internal Continuous Assessment in the form of Practical, Viva voce, | 15% |
|                   | Attendance                                                          |     |
| 3.                | University Examination                                              | 70% |

Note: Students will have to score a minimum of 40 % to pass the course.

| Course Outcomes |                                                                               |  |
|-----------------|-------------------------------------------------------------------------------|--|
| 1.              | Able to understand the physiological processes and functions as applicable to |  |
|                 | human nutrition.                                                              |  |

| Suggested References: |                                                                                                                            |  |
|-----------------------|----------------------------------------------------------------------------------------------------------------------------|--|
| Sr. No.               | References                                                                                                                 |  |
| 1.                    | Jim Mann and A. Stewart Truswell (1998), Essentials of human nutrition,3 <sup>rd</sup> edition, Oxford university press.   |  |
| 2.                    | Crampton E.W. and L.E.Lloyd, (1915), 'Fundamentals of Nutrition' W.H.Freeman, San Francisco.                               |  |
| 3.                    | Davidson S.R, Passmore and J.F. Brock, (1986), 'Human Nutrition and Dietetics' London 8th edition, Churchill, Livingstone. |  |

