



**SARDAR PATEL UNIVERSITY**  
Vallabh Vidyanagar, 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 Code	PH2CPGDD54	Title of the Course	Practical based on PH02PGDD53 (Medical Nutrition Therapy-II)
Total Credits of the Course	04	Hours per Week	08

Course Objectives	<ul style="list-style-type: none"><li>• Prescribe diets and counsel patients to provide appropriate therapeutic nutritional care and counseling</li><li>• Develop standards of dietetic practice for each of the topics, focus on various diseases using a case study approach.</li></ul> <p>Planning and preparation of diets for patients with common multiple disorders and complications and discharge diet plans.</p>
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Course Content		
Unit	Description	Weightage %
1.	<p><b>Diseases of Circulatory System</b></p> <p>Formulation of preparations with modified fat and sodium Formulations of content. Low cholesterol and low sodium diets for cardio vascular diseases-acute, chronic and Convalescent conditions. Diet in Hypertension. Progressive dietary management for cardiac transplantation and cardiac surgery.</p> <p>(a) Planning, preparing diets for Hypertension:</p> <ul style="list-style-type: none"><li>- Diet for mild / stage I hypertension</li><li>- Diet for stage II &amp; III hypertension</li><li>- Diet for stage IV hypertension</li><li>- Diet for salt insensitive hypertension</li><li>- Diet for patients with cerebro vascular diseases.</li></ul> <p>(b) Planning, preparing diets for Hyperlipidemias, coronary / Ischemic heart diseases</p> <ul style="list-style-type: none"><li>- Diet for hyperlipidemias</li><li>- Diet for prevention of cardiovascular diseases</li></ul>	25%



	<ul style="list-style-type: none"> <li>- Hospital diet for patients after a heart attack</li> <li>- Maintenance diet for patients after a heart attack / bye pass surgery.</li> <li>- Hospital diet for patient preparing for bye-pass surgery.</li> </ul>	
2.	<p><b>Diseases of Carbohydrate Metabolism</b></p> <p><b>Diabetes Mellitus: A.</b> Formation of food preparations, diabetics, snacks, desserts and beverages, <b>B.</b> Without Insulin, <b>C.</b> With Insulin- Adult and juvenile, <b>D.</b> Diabetes in Pregnancy, <b>E.</b> Diabetes and Illness.</p> <p>(a) Planning, preparing diets for Diabetes mellitus:</p> <ul style="list-style-type: none"> <li>- Diet for under weight diabetic male</li> <li>- Diet for normal weight diabetic male</li> <li>- Diet for overweight diabetic male</li> <li>- Diet for diabetic pregnant women</li> <li>- Diet for patient with diabetic coma</li> <li>- Dietary treatment for hypoglycemia</li> </ul> <p><b>(b) Hypoglycemic conditions</b></p>	20%
3	<p><b>Protein Modifications and mineral</b></p> <p>Modification in Renal Disease. Glomerulonephritis — acute and Chronic Nephrotic Syndrome, Nephrosclerosis, Nephrotithiasis, Renal Failure- Acute and Chronic, Dialysis, Renal Transplant</p> <p>(a) Planning, preparing diets for Renal disorder:</p> <ul style="list-style-type: none"> <li>- Diet for acute nephritis <ul style="list-style-type: none"> <li>- Diet for acute nephrosis</li> <li>- Diet for chronic renal failure (CRF) patient on conservative treatment</li> <li>- Diet for CRF patient on dialysis</li> <li>- Diet for nephrolithiasis</li> </ul> </li> </ul>	25%
4.	<p><b>High Risk Management (Hospital based)</b></p> <p>Nutrition Assessment, Review of Existing Practices in Hospitals, Oral supplements indigenous! home-base and commercial for stressed patients e.g. burns, cancer, surgery, debilitated patients, management of patients with feeding problems tube feed- all forms, Elemental diets, Parenteral and Enteral Nutrition</p>	20%
5.	Diet in disaster	10%



Teacher Learning Methodology	Laboratory manual. Hand to Hand Practice.
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Evaluation Pattern		
Sr. No.	Details of the Evaluation	Weightage %
1.	Internal Written / Practical examination	15%
2.	Internal Continuous Assessment in the form of Practical, Viva voce, Attendance	15%
3.	University Examination	70%

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

Course Outcomes	
1.	Understand and use medical terminology
2.	Develop appropriate disease specific diets.
3.	Identify the appropriate medical nutrition therapy for specific disease states and provide the appropriate intervention, including calculating and defining diets.

Suggested References:	
Sr. No.	References
1.	Thangum Philip – (1994) Modern Cookery for Teaching and Trade (Volume 1 & II), Bombay Orient Langman's.
2.	Shankuntala Mane – (1987) – Food Facts and Principles , Bombay, Willey Eastern Ltd.,
3.	Angela Kay (1978) – Shining Cook Book, London Octopus Books Ltd.
4.	B. B. Weste & L. Wood – (4th Ed.) – Food Service in Institutions - New York, John Willey & Sons,
5.	Mohini Sethi & Surjeeet Mathan – (1993) – Catering Management & Integrated Approach, Bombay, Willey Eastern. Ltd.

