

As Per NEP 2020

University of Mumbai



Syllabus for Basket of OE	
Board of Studies in Biotechnology	
UG First Year Programme	
Semester – I	
Title of Paper	Credits 2/ 4
I) OE: Nutrition, Life style diseases and their management	2
II)	2
From the Academic Year (2023-24 Progressively)	

Name of the Course: Nutrition, Life style diseases and their management

Sr. No.	Heading	Particulars
1	Description the course : Including but Not limited to :	This syllabus offers a comprehensive understanding of nutrition's role in preventing and managing lifestyle diseases, with a focus on theoretical foundations and practical applications. Students delve into the relevance and usefulness of nutrition knowledge, preparing them to address contemporary health challenges effectively.
2	Vertical :	Open Elective
3	Type :	Theory
4	Credit:	2 credits
5	Hours Allotted :	30 Hours
6	Marks Allotted:	50 Marks
7	Course Objectives: CO1: To understand the principles of nutrition and their role in human health. CO2 : To learn about various nutrients, their sources, functions and requirements CO3: To understand Diet planning CO4: To understand the relationship between nutrition and various health conditions CO5: . To create awareness about arising from day to day activities which could be prevented/ managed by controlling life style.	
8	Course Outcomes: Learner will be able to OC1: Demonstrate knowledge of principles of nutrition science OC2: Develop dietary plans to meet nutritional needs of individual across the life span and in various health conditions. OC3: Understand the role of nutrition in the prevention and management of chronic diseases OC4: Understand concept of life style disorders and their impact on individual health and well being OC5: Learn strategies for prevention, early detection and management of lifestyle disorders through lifestyle modifications, including diet, exercise.	

9	Modules:- Module 1: Nutrition and Dietetics
	1. Food, Nutrition and Nutrients: Food groups based on functions and chemical nature. Nutritional disorders due to deficiency and excess (3 lectures) 2. Energy Value of Foods: Methods of measurement of energy, value of nutrients, BMR (basal metabolic rate) - measurement and factors affecting BMR (2 lectures) 3. Adequate Diet: food guide pyramid, balanced diet (1 lecture) 4. Cereals and Millets: composition, nutritive value and nutrient losses during processing. (2 lectures) 5. Pulses, Legumes, Nuts and Oilseeds: composition, nutritive value and nutrient losses during processing. Importance of germination and malting, anti-nutritional factors. Rancidity of oils and preservation. (3 lectures) 6. Vegetables and fruits: Vegetables-composition and nutritive value, changes during cooking, storage. Fruits - composition, nutritive value, storage and ripening, enzymatic browning and its prevention. (2 lectures) 7. Animal Foods: Composition, nutritive value of Milk, Eggs, Poultry, Meat and Fish (2 lectures) Module 2: Life style Diseases and their management 1. Concept of lifestyle diseases- Importance of lifestyle factors in preventing disease development: diet, exercise, smoking, alcohol etc. (2 lectures) 2. Diabetes- Type 1 and type 2, Characteristics, causes, diagnosis, prevention and management (2 lectures) 3. Cancer-Characteristics, causes, diagnosis, prevention, management, basis of treatment modalities (2 lectures) 4. Arteriosclerosis and cardiovascular diseases- Myocardial infarction, congestive heart failure, ischemic diseases - causes, diagnosis and management, hypertension (3 lectures) 5. Obesity- causes, prevention and management. (2 lecture) 6. Respiratory diseases, Cirrhosis and stroke (2 lectures) 7. Importance of diet and physical exercise in health. (2 lectures)
10	Text Books: 1. Fundamentals of Food and Nutrition, 4th Edition, Mudambi R. and Rajgopal M.V. 2001, New Age International Ltd. Publication 2. Principles of Nutrition and Dietetics, 2nd Edition, Swaminathan M. 3. Food Science, 5th Edition, 2011, Srilakshmi B. New Age International Publishers, New Delhi

11	Reference Books: 1. Textbook of Lifestyle Medicine- Labros Sidossis and Stefanos Kales, Wiley 2020, ISBN # 978.1.119.70442.3 2. Food Facts and Principles, Shakuntala Manay N., 2005, New Age International Publishers, New Delhi 3. Food Science, Norman Potter N. 2007, CBS Publishers and Distributors, New Delhi
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12	Internal Continuous Assessment: 40%	External, Semester End Examination : 60% Individual Passing in Internal and External Examination
13	Continuous Evaluation through: Quizzes, Class Tests, presentation, project, role play, creative writing, assignment etc. (at least 3)	
14	Format of Question Paper: Semester End Examination theory - 50 Marks	

**Sign of the BOS
Chairman
Dr. Varsha Kelkar-Mane
Ad-hoc BoS
(Biotechnology)**

**Sign of the
Offg. Associate Dean
Dr. Madhav R. Rajwade
Faculty of Science &
Technology**

**Sign of the
Offg. Dean
Prof. Shivram S. Garje
Faculty of Science &
Technology**