विद्या विमुक्तिदायिनी

Bhaikaka University

Instilling Purpose in Healthcare

Charutar Arogya Mandal, Karamsad

A Curriculum

For

Post Graduate Diploma in Clinical Dietetics

(PGDCD)

CAM Institute of Allied Health Sciences &Technology

(A constituent Institute of Bhaikaka University)

(Academic Year 2024-25)

Vision

Our institute will be the most preferred destination for the aspirants who want to achieve the highest standard of excellence in the field of allied health sciences.

Mission

- To promote a collaborative working environment for the academicians and the students.
- To offer a curriculum emphasizing practical knowledge and clinical experience as to be implemented in authentic settings.
- To collaborate with clinicians and experts from basic biomedical sciences for education and research.

CURRICULUM

Faculty	---
Discipline	Medical Technology
Program	Post Graduate Diploma
Specialization	Clinical Dietetics
Subject Code	---
Tenure	1 (One Year)
Last Revised	July 2024

NOTIFICATION

Subject: Regulations and Curriculum pertaining to Post Graduate Diploma in Clinical Dietetics Program

In exercise of the power conferred under section 22(3) of the Gujarat State Private Universities Act 2009, the Academic Council in its 9th meeting held on 22nd August 2024 under the agenda item No. 24.02.10, is pleased to approve the curriculum of **Post Graduate Diploma in Clinical Dietetics Program** at Bhaikaka University.

The curriculum shall come into force from the Academic Year 2024-25.

By Order,
REGISTRAR

ACADEMIC REGULATIONS

1. TITLE OF THE PROGRAM:

This program shall be called as per the name given below under discipline of Medical Technology at Bhaikaka University, Karamsad. It comes into effect from the Academic Year 2024-25. The relevant regulatory bodies reserve the right to make changes to the regulations at any period of time.

Name of the program shall be:

"POST GRADUATE DIPLOMA IN CLINICAL DIETETICS"

2. ELIGIBILITY FOR THE ADMISSION:

The candidate who has cleared Bachelor of Science degree in any specialization from the recognized university. The student should complete minimum of 20 years at the time of securing admission.

2.1 DURATION OF THE PROGRAM:

The program comprises of 1 (one) academic year including clinical rotation at the respective area of Dietic department and Shree Krishna Hospital affiliated with Bhaikaka University.

2.2 MEDIUM OF INSTRUCTION:

English will be the medium of instruction for all the subjects and also for the examination of the program.

3. METHOD [S] OF INSTRUCTIONS:

- This program shall include teaching through lectures, practical, demonstration, group discussion, individual learning, kinesthetic or participative learning through traditional methods or by using ICT tools.
- Structured problem-based exercises shall be provided to simulate specific case examples.
- Audio visual material and/or printed handouts shall be provided to supplement reading and classroom instruction.

4. CREDIT SYSTEM:

This program will have a curriculum in which every course will be assign certain credits reflecting its weight and contact periods per week as given below:

1 lecture (L)/week (15 Hours) = 1 credit

1 Tutorial (T)/week (15 Hours) = 1 credit

1 Practical (P)/week (30 Hours) = 1 credit

In addition to theory and laboratory practicals there may be other courses such as seminal. Clinical training/Hospital posting, projects etc., which will be assigned credits as per their

contribution in the program without regards to contact periods.

5. ELIGIBILITY TO APPEAR IN ANNUAL EXAMINATION:

- The student must have attended at least 75% of the total classes conducted in each course of the year separately in theory, practical and clinical postings.
- The students must have secured 45% of the total marks in each courses of the academic year separately in theory and practical.

6. ASSESSMENT:

- Assessments should be completed by the academic staff, based on the compilation of the student‘s theoretical & clinical performance throughout the education programme. To achieve this, all assessment forms and feedback should be included and evaluated.\

5.1 INTERNAL ASSESSMENT

- Internal assessment shall be done based on continuous evaluation of the student. It includes mainly two internal examinations (one terminal examination & one preliminary examination). It may also include several unit tests and assignments submitted by the students throughout the year in each subjects of the program. In order to award the internal marks in theory and practical, the average of the two internal examinations as well as unit tests, assignments, attendance and participation in curricular/extra-curricular activities shall be considered.

5.2 EXTERNAL ASSESSMENT

- External assessment shall include theory and practical examinations conducted as a part of the annual examinations of each subject (course) as per the schedule decided by the college and university.
- The scheme of question paper for theory and practical examinations will be as prescribed by the regulatory body.

7. AWARD OF GRADES:

- The student must secure minimum 45 % of marks in theory and practical examination separately to pass in the final University Examination.
- In case a student fails to secure minimum 45% marks in any theory or practical course, he/she shall reappear for the supplementary examinations or the annual examination of that course. However, his/her marks of the internal assessment shall be carried over and he/she shall be entitled for the grade obtained on passing.

7.1 ALLOCATION OF GRADE POINTS:

The student shall be awarded a final letter grade at the end of the academic year for each

course as per the table shown below;

Table 1: Letter grades and Grade Points

Letter Grade	Grade Points	Marks
O (Outstanding)	10	≥90
A+ (Excellent)	9	85-89
A (Very Good)	8	75-84
B+ (Good)	7	65-74
B (Above Average)	6	55-64
C+ (Average)	5	45-54
F (Fail)	4	<45
Ab (Absent)	0	--

7.2 DECLARATION OF CLASS:

The class shall be awarded on the basis of CGPA as follows;

Class	CGPA
First Class with Distinction	**≥ 7.50**
First Class	**6.00 to 7.49**
Second Class	**4.8 to 5.59**
Pass Class	**<4.8**

The class shall be awarded on the basis of following;

Class	Details
First Class with Distinction	A successful candidate obtaining 75% and more marks of the grand total aggregate in the first attempt shall be declared to have passed these subjects with Distinction
First Class	A successful candidate obtaining 60% and more and less than 75% of the marks of the grand total aggregate in the first attempt shall be declared to have passed these subjects with first class
Second Class	A successful candidate obtaining 50% and more and less than 60% of the marks of the grand total aggregate in the first attempt shall be declared to have passed these subjects with Second class
Pass Class	Those candidates who do not fall in any above criteria's, but fulfil the requirement of passing of the whole course, will be shown as “PASS” in the grade card/mark sheet

8. PROGRAM OBJECTIVS:

1. Develop advanced knowledge and skills in clinical dietetics, nutrition assessment, and treatment.
2. Apply evidence-based practice in nutrition care for diverse patient populations.
3. Integrate nutrition science with clinical practice to improve patient outcomes.
4. Develop expertise in nutrition education, counseling, and communication.
5. Prepare for leadership roles in clinical dietetics and healthcare.

9. PROGRAM OUTCOMES:

- These outcomes ensure that graduates of the program are well-rounded, competent professionals capable of making significant contributions to the field of dietetics.

PO1: Understand advanced nutrition concepts, including nutritional biochemistry and physiology.

PO2: Apply knowledge of nutrition assessment, diagnosis, and treatment.

PO3: Recognize the role of nutrition in disease prevention and management.

PO4: Integrate knowledge of food science, culinary arts, and nutrition education.

Name of the Institute: CAM Institute of Allied Health Sciences & Technology

Name of the Program: PGDCD (Post Graduate Diploma in Clinical Dietetics)

Total Regular Subjects	04
Total Credit	40

CURRICULUM & CREDIT FRAME WORK

Course Code	Course Title	Hours/week			Marks		Total Marks	Credit
		L	T/D	P	Internal	External		
Core Courses								
24PDD0201	Basic Sciences	4	1	-	30	70	**100**	**5**
24PDD0202	Public health, Nutritional Perspectives and Food Service management	4	1	-	30	70	**100**	**5**
24PDD0203	Clinical Dietetics	4	1	-	30	70	**100**	**5**
24PDD0204	Practical: Clinical Dietetics	--	2	2	50	150	**200**	**3**
24PDD0205	Clinical Education (studentship)	--	22	--	100	--	**100**	**22**
	Total	**12**	**27**	**2**	**240**	**360**	**600**	**40**
Total hours		**1280**						

Note:

1) Abbreviations: L-Lecture, T-Tutorial and P-Practical

2) Considering eight months per academic year as working months, total contact hours per year shall be 1280 (One thousand two hundred and eighty)

24PDD0201 (Basic Sciences)

Course Code	24PDD0201	Total Credit	**5**
Title of Subject	Basic Sciences	Total Hours/Week	**5**
Course Objectives	• Explain normal human physiology in terms of organizational and functional relationship between cells, tissues and organs and organ systems and functions of each organ and organ system. • Describe in general the function of each organ system with the clinical pathology.		

Examination Scheme

Continuous Assessment (30 marks)			External	TOTAL
Internal examinations	Projects / Assignments	Attendance	Annual examination	
20	05	05	70	100

Course Content

Unit	Description	Weightage (%)
A. HUMAN PHYSIOLOGY		
1	**Blood & Muscle Physiology:** 1.1 Composition & function of blood 1.2 Erythropoiesis & Leucopoiesis 1.3 Hemostasis 1.4 Action potential & mechanism of muscle contraction	**10**
2	**Digestive System & Secretary System:** 2.1 Movement & Alimentary tract 2.2 Deglutition & Mechanism of Vomiting 2.3 Digestive juices 2.4 Micturition 2.5 Mechanism of Urine Formation 2.6 Regulation of acid-base balance	**10**
3	**Cardiovascular & Respiratory System:** 3.1 Heart rate & Sound 3.2 Blood pressure 3.3 Cardiac cycle 3.4 Mechanism of breathing 3.5 O2 & Co2 transport 3.6 Pulmonary volume & capacity	**10**
4	**Endocrinology & Reproductive System:** 4.1 Spermatogenesis & Menstrual cycle 4.2 Puberty 4.3 Pregnancy & lactation 4.4 Hormones of pituitary, thyroid & parathyroid glands 4.5 Hormones of Adrenal gland & Pancreas	**10**
5	**Nervous System & Special Senses:** 5.1 Neuron & Neuralgia 5.2 Properties of nerve fiber 5.3 Reflex mechanism & receptors 5.4 Mechanism of Vision & Hearing 5.5 Taste & smell	**10**

	[**TUTORIAL**] 1. Arterial Blood Pressure 2. Pulse 3. Heart rate 4. Breathing rate	
B. CLINICAL PATHOLOGY		
6	**Introduction to Clinical Pathology** 6.1 Collection of various clinical specimens	**5**
7	**Introduction to Hematology** 7.1 Normal constituents of blood, their structure & function 7.2 Hb Structure & Estimation 7.3 Normal Hemostasis 7.4 Bleeding time, clotting time, prothrombin time, activated partial thromboplastin time	**10**
8	**Functional tests & their interpretation** 8.1 Gastric function tests 8.2 Renal function test 8.3 Liver function test 8.4 Cardiac function test 8.5 Clinical Biochemical aspects of fluids, electrolytes & acid base balance	**13**
9	**Clinical Enzymology** 9.1 Diagnostic and therapeutic importance of enzymes	**5**
10	**Endocrine Disorders** **Clinico-biochemical aspects of,** 10.1 Galactosuria, 10.2 Fructosuria, 10.3 Pentosuria, 10.4 Amino aciduria, 10.5 Multiple myeloma, 10.6 Cystic Fibrosis, 10.7 Tropical Sprue, 10.8 Cushing Disease 10.9 Wilson's Disease 10.10 Maple Syrup Disorder	**5**
	Tutorial/Demonstrations: As applicable for above topics.	
C. NUTRITIONAL PHARMACOLOGY		
11	11.1 Principles of General Pharmacology (Definition, Routes of drug administration, Pharmacokinetics, Pharmacodynamics, Adverse drug reactions) 11.2 Food & Drug interactions 11.3 Drug used for ANS & CVS disorders 11.4 Hyperlipidemias, Obesity 11.5 Drug used for GIT Disorders includes appetite stimulant & inhibitor drugs 11.6 Hormonal preparations, its uses and side effects 11.7 Dietary management of Certain diseases 11.8 Neutraceuticals (Food Supplements) & Parenteral Nutrition	**12**

List of Reference Books :

A. HUMAN PHYSIOLOGY	
1	Guyton (Arthur) Text Book of Physiology Latest, Ed. Prism publishers
2	Ganong (William F) Review of Medical Physiology, Latest Ed. Appleton
3	Jain A K Concise Physiology, Latest Ed
B. CLINICAL PATHOLOGY	
1	Manual for Clinical Pathology by Sabitry Sanyal
2	Practical Pathology by Dr.P.Chakraborty & Gargi Chakraborty
3	Textbook of haematology: Dr. Tejinder Singh
4	Practical pathology by Dr.K.Uma Chaturvedi & Tejsidersingh
5	Bancroft: Thoery & Practical of Histology techniques
6	A Manual of Lab.Techniques by NIN : N.Raghuramalu
7	Godkar
C. NUTRITIONAL PHARMACOLOGY:	
1	Pharmacology & Pharmacotherapeutics: R.S.Satoskar, S.D.Bhandarkar, Nirmala N. Rege, 21st Edition
2	Essentials of Medical Pharmacology: K.D.Tripathi 6 th edition
3	Clinical Pharmacology: Bennett & Brown 9 th Edition
4	The Pharmacological Basis of Therapeutics: Goodman & Gilman's, 12th Edition
5	Basic & Clinical Pharmacology: Bertram G. Katzung, Susan B. Master, Anthony J. Trevor. 11th Edition.

***No practical examination (exercise) for Paper I.**

Course Outcome:

At the end of the course, Students would be able to:

CO1	State the functions of each organ system of the body, Explain the mechanisms by which each function, to relate the functions of each organ system
CO2	Understand the interrelations of the organ systems to each other
CO3	Predict and explain the integrated responses of the organ systems of the body to physiological and pathological stresses.
CO4	Classify the drugs, their uses and side effects with their clinical implications
CO5	Describe dietary management of certain/ common diseases

Course articulation matrix

	PO1	**PO2**	**PO3**	**PO4**
CO1				
CO2				
CO3				
CO4				
CO5				

24PDD0202 (Public Health, Nutritional Perspectives and Food Service Management)

Course Code	24PDD0202	Total Credit	5
Title of Subject	Public health, Nutritional Perspectives and Food Service management	Total Hours/Week	5
Course Objectives	• To Aware students about the National and Government nutritional programs. • To establish them as future entrepreneurs. • To enable the students to realize the importance of nutritio nourishment of children with various elements .		

Examination Scheme

Continuous Assessment (30 marks)			External	TOTAL
Internal examinations	Projects / Assignments	Attendance	Annual examination	
20	05	05	70	100

Course Content

Unit	Description	Weightage
A. PUBLIC HEALTH		
1	**Introduction to health** 1.1 Definition of health 1.2 Determination of health 1.3 Health Indicators of India 1.4 Health team	**8**
2	**Health policy & programs** 2.1 Concept 2.2 National health policy 2.3 National health pro-grammes (objectives & scope) 2.4 Population of India & Family Welfare Program in India	**10**
3	**Nutritional Perspective** **3.1 Malnutrition & nutrition programs:** 3.1.1 PEM 3.1.2 Assessment of Nutritional status **3.2 Obesity & overweight** 3.2.1 Definition 3.2.2 Grading of obesity 3.2.3 Nutritional management in obesity 3.2.4 Different therapy for management of obesity 3.2.5 ill effects of Dieting **3.3 Ageing & osteoporosis** **3.4 Nutrition from infants to adulthood** 3.4.1 Developmental milestones up to 1 year 3.4.2 Nutritional Requirements of infants with food sources 3.4.3 Developmental milestones up to 1 to 8 years 3.4.4 Nutritional Requirements of children up to 8 years with food sources 3.4.5 Adolescents – physical development , Nutritional requirement & Food sources 3.4.6 RDA, Growth Chart , problems & Vaccination – Infants	**32**

	3.5 Nutrition in pregnant & lactating women 3.5.1 Definition 3.5.2 Physiological changes during pregnancy 3.5.3 Weight distribution in pregnancy 3.5.4 Components of weight gain during pregnancy 3.5.5 Recommended weight gain , wight loss during pregnancy 3.5.6 Myths during pregnancy 3.5.7 Common complains during pregnancy 3.5.8 Nutritional requirement during pregnancy 3.5.9 Introduction and definition of lactation 3.5.10 Physiological changes and anatomy of breast during lactation 3.5.11 Physiology of milk production 3.5.12 Advantage of breast milk 3.5.13 Myths of lactation 3.5.14 Dietary requirement of lactation **3.6 Introduction to medical nutrition therapy** 3.6.1 Application of principles of diet therapy 3.6.2 Dietetic care in hospital patient 3.6.3 Team approach to health care 3.6.4 Assessment of patient needs based on interpretation on patient data 3.6.5 Diagnosis – clinical, biochemical, physical & personal **3.7 Feeding patients** 3.7.1 Type of feeding 3.7.2 Patient selection 3.7.3 Formula selection & preparation **3.8 Routine hospital diets and therapeutic adaption of normal diets** 3.8.1 Types of liquid diet 3.8.2 Types of theraputic diet 3.8.3 nutrient mordification **3.9 Diet counselling** 3.9.1 Techniques 3.9.2 Types 3.9.3 Process 3.9.4 Follow up 3.9.5 Monitoring & Evaluation	
	[TUTORIAL] 1. Measurement of Central tendency by using computer (Mean, Median, Mode) in Favor of Medical History& general profile 2. Maintenance of patient records / history by different programs (according to age groups, disease condition, community, income group & other factors) 3. Preparation of lists of food rich in protein, fats, calories, fiber, sodium, calcium, phosphorus, oxalic acid in each food exchange 4. Assessment of Nutritional Status	
B. FOOD SERVICE MANAGEMENT		
4	**Introduction To Food Service System:** 4.1 Nonprofit gaining organization 4.2 Profit gaining organization 4.3 laws governing food service establishment	**4**
5	**Food Management:** 5.1 Characteristics of food 5.2 Food Purchasing 5.3 Receiving & storage of food 5.4 Menu planning 5.5 Food production	**15**

	5.6 Food Service 5.7 Dish washing	
6	**Financial Management:** 6.1 Cost concepts 6.2 Cost control 6.3 Pricing 6.4 Book keeping & Accounting (Computerized)	**4**
7	**Tools of Management** 7.1 The organization chart 7.2 Communication	**5**
8	**Personnel Management** 8.1 Developmental policies 8.2 Recruitment, selection & Induction 8.3 Employee facilities & Benefits 8.4 Training & Development	**7**
9	**Sanitation, Hygiene & Safety** 9.1. Introduction 9.2. Definition 9.3. Sanitation in food 9.4. Sanitation and public health 9.5. Consideration necessary for an efficient cleaning Programme	**15**
	TUTORIALS: 1. Planning a menu for an establishment 2. Preparing Budget, Costing, Pricing 3. Preparing & Presentation of foods like salads, soups, vegetables 4. Standardization of portion size for different food preparation	

List of Reference Books :

1	Management of the child with a serious infection or severe malnutrition: WHO
2	Textbook of Preventive & social Medicine: K.Park
3	Nutrition Monitoring & Assessment: Tara Gopaldas & Subadra Seshadri
4	Menus for Low-cost balanced Diets & School lunch Programs: NIN Hyderabad
5	Nutrient Requirements to Recommended Dietary Allowances for Indians: ICMR
6	Dietary Guidelines for Indians Foundations TO Nutrition & Health: NIN Hyderabad
7	Nutrition to Health :NIN Hyderabad
8	Understanding normal & clinical nutrition: Eleahor Noss Whitney, Corinne
9	Balog Cataldo, Sharon Rady Rolfes
10	Nutrition & Child care: Shanti gosh
11	Food Hygiene & Sanitation : S Roday
12	Catering Management an Integrated Approach: Mohini Sethi, Surjeet Malhan

Course Outcome:

At the end of the course, Students would be able to:

CO1	Implementation of their knowledge about the National and Government programs facilities while working in government sector or same program related to nutrition.
CO2	Realize the importance of nutritional care & nourishment from infancy to old age
CO3	Assessment of physical fitness , food intake & nutritional status
CO4	Get familiar with food services in hospital organizations
CO5	Get familiar with management processes in terms of planning , organizing, leading, evaluating, controlling & legalization relearning to food service & labour law

Course articulation matrix

	PO1	**PO2**	**PO3**	**PO4**
CO1				
CO2				
CO3				
CO4				
CO5				

24PDD0203 (Clinical Dietitics)

Course Code	24PDD0203	Total Credit	5
Title of Subject	Clinical Dietetics	Total Hours/Week	5

Course Objectives	• The Clinical Dietetics curriculum covers a wide array of topics in medical nutrition therapy. Students will learn about managing conditions like fever, critical care, stress, allergies, cancer, heart disease, tuberculosis, gout, diabetes, gastrointestinal disorders, liver health, gall bladder and pancreatic diseases, renal issues, and neurological disorders. • To prepares students to provide targeted and evidence-based nutritional support for various health conditions.	

Examination Scheme

Continuous Assessment (30 marks)			External	TOTAL
Internal examinations	Projects / Assignments	Attendance	Annual examination	
20	05	05	70	100

Course Content

Unit	Description	Weightage
Introduction to Medical Nutrition Therapy		
1	**Fever & Infection** 1.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**2**
2	**Critical Care** 2.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**5**
3	**Stress** 3.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**5**
4	**Food allergies & Food intolerance** 4.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**3**
5	**Cancer** 5.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**4**
6	**CHD** 6.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**5**
7	**Metabolic disease** **7.1 Gout** 7.1.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management **7.2 Diabetes** 7.2.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**6**
8	**Gastrointestinal disease & disorders** 8.1 Definition, types, causes, pathophysiology, diagnosis	**15**

	criteria, medical and nutritional management	
9	**Liver disease & disorders** 9.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**15**
10	**Gall Bladder & Pancreatic disease** 10.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**15**
11	**Renal disease** 11.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**10**
12	**Neurological Disorders** 12.1 Definition, types, causes, pathophysiology, diagnosis criteria, medical and nutritional management	**15**

List of Reference Books :

1	Essentials Of Human Nutrition: K Majumdar
2	Be your own Doctor: Amm Wigmore D.D,N.D.
3	Personal Nutrition: Marie.A.Boyle
4	Clinical Dietetics & Nutrition: F.P.Antia & Abraham
5	Robinson's Normal & Therapeutic Nutrition: Corinne .H.Robinson
6	The management of Nutrition in Major Emergencies: W.H.O.
7	Nutrition in major Metabolic Diseases: C.Gopalan, Kamala Krishnaswamy
8	Nutrition & Child Development : K.E.Elizabeth
9	Nutrition Research in South East Asia: Dr. C.Gopalan
10	Eating Hints(Tips & Recipes for better cancer treatment): U.S.Department of Health & Human Services.

Course Outcome:

At the end of the course, Students would be able to:

CO1	Will develop expertise in medical nutrition therapy and can design tailored nutrition plans for various conditions
CO2	Makes students efficient to apply evidence-based practices for patient care and collaborate effectively in healthcare teams.

Course articulation matrix

	PO1	**PO2**	**PO3**	**PO4**
CO1				
CO2				

24PDD0204 (Practical : Clinical Dietetics)

Course Code	24PDD0204	Total Credit	5
Title of Subject	Practical: Clinical Dietetics	Total Hours/Week	5

Course Objectives	1. Conduct comprehensive nutrition assessments. 2. Develop personalized nutrition care plans. 3. Implement evidence-based nutrition interventions. 4. Communicate effectively with healthcare teams and patients. 5. Analyze and interpret nutrition research.	

Course Content

Unit	Description	Weightage
1	Case study presentation of all the above conditions which includes Personal history Medical History, Present Diagnosis, Treatment undertaken with laboratory reports, medicines/drugs, planning the menu for the same with monitoring & follow up of minimum Three days.	80
2	Preparing a Ready Reckoner with Food Exchange.	20

Course outcome:

At the end of the course, Students would be able to:

CO1	Nutrition assessment and diagnosis
CO2	Meal planning and nutrition education
CO3	Medical nutrition therapy
CO4	Enteral and parenteral nutrition
CO5	Nutrition support in various disease states (e.g., diabetes, oncology)
CO6	Critical thinking and problem-solving
CO7	Effective communication and collaboration

METHOD [S] OF EVALUATION:

Total 4 papers -

Theory [80 marks]

Sr. No.	Type of question	Weightage	Total marks
1	Long Answer Question (2 Questions)	12	24
2	Short Notes (8 Questions)	07	56

Practical / Clinical [200 marks]

- One day practical exam.

Sr. No	Subject	Branch/Courses	Practical	Internal Marks	External Marks
1	***Practical**	PGDCD	Planning + Write Up	20	60
			Preparation	10	50
			Viva Tray	10	40
			Journal	-	10
			Total	**40**	**160**

Supplementary Examination:

- Pattern to remain same as the main examination.

Viva-voce:

- Viva-voce examination shall aim at assessing depth of knowledge, logical reasoning,confidence and oral communication skills