



Re-Accredited 'B++' 2.86 CGPA by NAAC

VEER NARMAD SOUTH GUJARAT UNIVERSITY

University Campus, Udhna-Magdalla Road, SURAT - 395 007, Gujarat, India.

વીર નર્મદ દક્ષિણ ગુજરાત યુનિવર્સિટી

યુનિવર્સિટી કેમ્પસ, ઉધના-મગદલા રોડ, સુરત - ૩૯૫ ૦૦૭, ગુજરાત, ભારત.

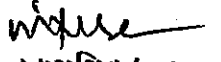
Tel : +91 - 261 - 2227141 to 2227146, Toll Free : 1800 2333 011, Digital Helpline No.- 0261 2388888
E-mail : info@vnsgu.ac.in, Website : www.vnsgu.ac.in

-: પરિપત્ર :-

તબીબી વિદ્યાશાખા હેઠળની તમામ કોલેજોના આચાર્યશ્રીઓને જણાવવાનું કે, Bachelor of Nutrition and Dietetics (Honours) ની સેમેસ્ટર-૧ થી ૮ ની Evaluation pattern Nutrition and Dietetics વિષયની નિયુક્ત એડહોક અભ્યાસ સમિતિની તા.૧૦/૦૮/૨૦૨૬ ની સભાના ઠરાવ ક્રમાંક:૦૩ થી મંજૂર કરી તબીબી વિદ્યાશાખાને કરેલ ભલામણ તબીબી વિદ્યાશાખાના ઈ.ચા.ડીનશ્રીએ તબીબી વિદ્યાશાખાવતી મંજૂર કરી એકેડેમિક કાઉન્સિલને કરેલ ભલામણ એકેડેમિક કાઉન્સિલની તા.૧૪/૦૮/૨૦૨૬ ની સભાના ઠરાવ ક્રમાંક:૫૧ થી મંજૂર કરેલ છે. જેનો અમલ કરવા આથી જાણ કરવામાં આવે છે.

(બિડાણ: ઉપર મુજબ)

ક્રમાંક:ઓથો./પરિપત્ર/૨૧૬૩૪/૨૦૨૬
તા.૧૬/૦૮/૨૦૨૬


કુલસચિવ (૨૦)

પ્રતિ,

- (૧) તબીબી વિદ્યાશાખા હેઠળની તમામ Nutrition and Dietetics કોલેજોના આચાર્યશ્રીઓ.
..... આપશ્રીની કોલેજના સંબંધિત શિક્ષકોને જાણ કરી અમલ કરવા સારું.
- (૨) ડીનશ્રી અને એસોસિએટ ડીનશ્રી, તબીબી વિદ્યાશાખા.
- (૩) પરીક્ષા નિયામકશ્રી, પરીક્ષા વિભાગ, વીર નર્મદ દ. ગુ. યુનિવર્સિટી, સુરત.
.....તરફ જાણ તેમજ અમલ સારું.

**VEER NARMAD SOUTH GUJARAT UNIVERSITY,
SURAT**

**PROGRAM TITLE:
BACHELOR OF NUTRITION AND DIETETICS
(HONOURS)**

STRUCTURE OF SEMESTER-1 to 8

IMPLEMENTED FROM YEAR : 2026-27)

(Following National Commission for Allied And Healthcare

Professions -COMPETENCY BASED CURRICULUM

For NUTRITION AND DIETETICS

As per the NCAHP Act-2021

VEER NARMAD SOUTH GUJARAT UNIVERSITY, SURAT

PROGRAM TITLE: BACHELOR OF NUTRITION AND DIETETICS (HONOURS)

Name of Program	BACHELOR OF NUTRITION AND DIETETICS Honours	
Program Abbreviation	B.ND (Honours)	
Duration	4 Years (8 Semesters)	
Eligibility Criteria	10+2 (HSC) with Science with 50% Aggregate and more with English	
Pre-requisite	Basic knowledge of Biology, Chemistry, and Food Science concepts	
Medium of Instruction	English	
Objective of Program	1. To provide comprehensive knowledge of food science, nutrition, dietetics, human physiology, biochemistry and related health sciences. 2. To develop competent Nutrition and Dietetics professionals capable of assessing nutritional status and identifying nutrition-related problems of individuals, groups and communities. 3. To develop skills in planning, implementing and evaluating normal, therapeutic and specialised diets according to individual nutritional and health requirements. 4. To prepare students to contribute effectively to preventive, promotive, curative and rehabilitative healthcare through evidence-based nutrition practice. 5. To develop professional competencies in clinical nutrition, community nutrition, public health nutrition, food service management and other emerging areas of nutrition and dietetics. 6. To develop communication, counselling, teamwork, leadership, ethical and professional skills required for effective practice as Nutrition and Dietetics professionals. 7. To encourage research aptitude, critical thinking, innovation, entrepreneurship and lifelong learning for adapting to advances in nutrition and healthcare.	
Program Outcome (PO)	PO1 – Knowledge And Understanding	Demonstrate comprehensive knowledge and understanding of food, nutrition, dietetics, human anatomy and physiology, biochemistry, microbiology and related health sciences.
	PO2 – Nutritional Assessment	Apply appropriate methods to assess nutritional status, dietary intake, anthropometry, clinical biochemical parameters and identify nutrition-related Problems.

	PO3 – Diet Planning and Intervention Design, implement and evaluate balanced, therapeutic and specialized diets based on age, physiological condition, health status, nutritional requirements and cultural practices. PO4 – Clinical and Healthcare Practice Apply evidence-based nutrition and dietetic principles in the prevention and management of diseases and work effectively as a member of a multidisciplinary healthcare team. PO5 – Community and Public Health Apply nutrition knowledge to promote health, prevent malnutrition and nutrition-related diseases, and develop and implement community-based nutrition programmes. PO6 – Communication, Professionalism and Ethics Demonstrate effective communication, nutrition counselling, interpersonal skills, professional behaviour, ethical practice, leadership and teamwork. PO7 – Research, Innovation and Lifelong Learning Demonstrate critical thinking, research skills, data interpretation, innovation, entrepreneurship and commitment to lifelong professional learning and evidence-based practice.
Program Specific Outcomes (PSO)	PSO1 – Nutrition Assessment Conduct comprehensive nutritional assessment using anthropometric, dietary, clinical and relevant biochemical methods and interpret the findings for individuals and populations. PSO2 – Dietetics and Therapeutic Nutrition Plan, calculate, prescribe within professional scope, implement and evaluate normal, therapeutic and specialized diets for different physiological conditions and disease conditions. PSO3 – Clinical, Community and Public Health Nutrition Apply nutrition and dietetics principles in hospitals, healthcare settings, community programmes, public health initiatives, food service institutions and other professional settings. PSO4 – Nutrition Education and Counselling Provide appropriate nutrition education, dietary counselling and behaviour-change communication to individuals, families, groups and communities using culturally acceptable approaches. PSO5 – Food, Nutrition Research and Innovation Apply scientific methods, research methodology, data analysis and evidence-based approaches to solve problems related to food, nutrition and dietetics and develop innovative solutions. PSO6 – Professional Practice and Entrepreneurship Demonstrate professional competence, ethical practice, teamwork, leadership, communication and entrepreneurial skills for diverse career opportunities in Nutrition and Dietetics.

Mapping between Pos and PSOs	PSO/PO	PO1	PO2	PO3	PO4	PO5	PO6	PO7	
	PSO1	3	3	2	3	2	1	2	
	PSO2	3	3	3	3	2	2	2	
	PSO3	3	2	3	3	3	2	2	
	PSO4	2	2	2	2	3	3	1	
	PSO5	2	2	2	2	2	2	3	
	PSO6	2	1	2	2	2	3	2	

Bachelor of Nutrition and Dietetics (Honours) Structure of Program (Semester-1)

Course Code	Course Title	Marksheet Title in English	Teaching Hours/ Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand Total
			TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	T+P
BND-101	Fundamentals of Nutrition	Fundamentals of Nutrition	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-102	Human Anatomy And Physiology	Human Anatomy And Physiology	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-103	Basics of Food Science	Basics of Food Science	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-104	Environmental Science	Environmental Science	3	---	2.00	---	3	0	25	---	50	--	75	--	75
BND-105	Indian Knowledge System on Foods	Indian Knowledge System on Foods	2	--	1.30	---	2	0	15	--	35		50	--	50
BND-106	Computer Literacy	Computer Literacy	--	4	--	3	0	2	--	15	--	35	--	50	50
BND-107	English For Communication	English For Communication	2	--	1.30	---	2	0	15	--	35	--	50	--	50
		Total Credit- 21					16	05							525

Bachelor of Nutrition and Dietetics (Honours) Structure of Program (Semester-2)

Course Code	Course Title	Marksheet Title in English	Teaching Hours/ Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand Total
			TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	
BND-201	Food Microbiology	Food Microbiology	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-202	Fundamentals of Biochemistry	Fundamentals of Biochemistry	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-203	Nutrition Through Life Cycle	Nutrition Through Life Cycle	2	4	1.30	3	2	2	15	15	35	35	50	50	100
BND-204	Psychology and Sociology Applied to Health Care	Psychology and Sociology Applied to Health Care	4	---	2.30	---	4	0	30	---	70	---	100	---	100
BND-205	Techniques of Nutritional Assessment	Techniques of Nutritional Assessment	---	4	---	3	0	2	---	15	---	35	---	50	50
BND-206	Soft Skills and Communication	Soft Skills and Communication	2	---	1.30	---	2	0	15	---	35	---	50	---	50
BND-207	Computer Literacy For Nutrition	Computer Literacy For Nutrition	---	4	---	3	0	2	---	15	---	35	---	50	50
		Total Credit- 22					14	08							550

Bachelor of Nutrition and Dietetics (Honours) Structure of Program (Semester-3)

Course Code	Course Title	Marksheet Title in English	Teaching Hours/ Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand Total
			TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	T+P
BND-301	Macronutrients In Human Nutrition	Macronutrients In Human Nutrition	4	---	2.30	---	4	0	30	-	70	--	100	--	100
BND-302	Advanced Food science	Advanced Food science	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-303	Public Health Nutrition	Public Health Nutrition	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-304	Basics of Medical Nutrition Therapy	Basics of Medical Nutrition Therapy	2	4	1.30	3	2	2	15	15	35	35	50	50	100
BND-305	Advanced Biochemistry	Advanced Biochemistry	3	---	2.00	---	3	0	25	---	50	--	75	--	75
BND-306	Food processing And Preservation	Food processing And Preservation	2	2	1.30	2	2	1	15	10	35	15	50	25	75
		Total Credit- 22					17	05							550

Bachelor of Nutrition and Dietetics (Honours) Structure of Program (Semester-4)

Course Code	Course Title	Marksheet Title in English	Teaching Hours/ Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand Total
			TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	
BND-401	Clinical Biochemistry and Pathophysiology	Clinical Biochemistry and Pathophysiology	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-402	National Health and Nutrition Programs and Policies	National Health and Nutrition Programs and Policies	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-403	Micronutrients in Human Nutrition	Micronutrients in Human Nutrition	4	---	2.30	---	4	0	30	-	70	--	100	--	100
BND-404	Functional Foods and Nutraceuticals	Functional Foods and Nutraceuticals	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-405	Advanced Dietetics	Advanced Dietetics	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-406	Food Safety and Standards	Food Safety and Standards	2	--	1.30	--	2	0	15	--	35	--	50	--	50
		Total Credit- 22					18	04							550

Bachelor of Nutrition and Dietetics (Honours) Structure of Program (Semester-5)

Course Code	Course Title	Marksheet Title in English	Teaching Hours/ Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand Total
			TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	
BND-501	Research Methodology and Statistics	Research Methodology and Statistics	4	---	2.30	---	4	0	30	-	70	--	100	--	100
BND-502	Sports Nutrition	Sports Nutrition	2	4	1.30	3	2	2	15	15	35	35	50	50	100
BND-503	Tools and Techniques for Nutrition Counselling	Tools and Techniques for Nutrition Counselling	1	6	1.00	4	1	3	10	20	20	50	30	70	100
BND-504	Nutrition Epidemiology and Anthropology	Nutrition Epidemiology and Anthropology	4	---	2.30	---	4	0	30	-	70	--	100	--	100
BND-505	Food Analysis	Food Analysis	2	4	1.30	3	2	2	15	15	35	35	50	50	100
BND-506	Emerging Concepts in Nutrition and Dietetics	Emerging Concepts in Nutrition and Dietetics	2	---	1.30	--	2	0	15	--	35	--	50	--	50
		Total Credit- 22					15	07							550

Bachelor of Nutrition and Dietetics (Honours) Structure of Program (Semester-6)

Course Code	Course Title	Marksheet Title in English	Teaching Hours/ Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand Total
			TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	T+P
BND-601	Social Behaviour Change Communication	Social Behaviour Change Communication	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-602	Sustainable Food Systems	Sustainable Food Systems	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-603	Field Practice in Public Health and Nutrition	Field Practice in Public Health and Nutrition	1	6	1.00	4	1	3	10	20	20	50	30	70	100
BND-604	Food Product Development	Food Product Development	2	8	1.30	6	2	4	15	30	35	70	50	100	150
BND-605	Case study Reviews	Case study Reviews	—	4	—	6	—	4	—	30	—	70	—	100	100
		Total Credit- 22					09	13							550

Bachelor of Nutrition and Dietetics (Honours) Structure of Program (Semester-7)

Course Code	Course Title	Marksheet Title in English	Teaching Hours/ Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand Total
			TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	
BND-701	Information Technology in Nutrition and Dietetics	Information Technology in Nutrition and Dietetics	2	4	1.30	3	2	2	15	15	35	35	50	50	100
BND-702	Entrepreneurship in Nutrition and Dietetics	Entrepreneurship in Nutrition and Dietetics	3	2	2.00	2	3	1	25	10	50	15	75	25	100
BND-703	Nutrition in Critically ill	Nutrition in Critically ill	2	4	1.30	3	2	2	15	15	35	35	50	50	100
BND-704	Management and Administration in Dietetics Service	Management and Administration in Dietetics Service	2	4	1.30	3	2	2	15	15	35	35	50	50	100
BND-705	Nutrition in Emergencies	Nutrition in Emergencies	2	2	1.30	2	2	1	15	10	35	15	50	25	75
BND-706	Applied Dietetics/ Internship	Applied Dietetics/ Internship	—	8	—	6	—	4	0	30	—	70	—	100	100
		Total Credit- 23					11	12							575

Bachelor of Nutrition and Dietetics (Honours) Structure of Program (Semester-8)

Course Code	Course Title	Marksheet Title in English	Teaching Hours/ Week		Exam Duration		Credit		Internal Marks		External Marks		Total Marks		Grand Total
			TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	TH	PR	T+P
BND-801	Internship in Hospital/ Experimental Learning (6 Months) 1 semester	Internship in Hospital/ Experimental Learning	----	28	---		0	14	---	100		250		350	350
BND-802	Research and Trends in Nutrition and Dietetics	Research and Trends in Nutrition and Dietetics	—	8	---	6	0	4	0	30	---	70	—	100	100
BND-803	Scientific Writing In Nutrition and Dietetics	Scientific Writing In Nutrition and Dietetics	—	8	---	6	0	4	0	30	---	70	—	100	100
		Total Credit- 22						22						550	550