

S.M.PATEL COLLEGE OF HOMESCIENCE
IGNOU STUDY CENTRE -0958-P
M.Sc (DFSM)-DIETITCS AND FOOD SERVICE MANAGEMENT

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SALIENT FEATURES OF M.Sc. (DFSM) PROGRAMME

What is so Unique About the M.Sc. (DFSM) Programme?

- The Masters programme in Dietetics and Food Service Management offered by IGNOU is unique and innovative in many respects. The salient features of this programme are:
- Graduates or its equivalent from science, medical, health background can seek admission provided they have a basic degree (Diploma, Certificate) in the area of nutrition from IGNOU.
- Both male and female students can seek admission.
- Every student of M.Sc.(DFSM) is placed at a programme study centre close to his/hresidence to attend both the theory and practical sessions .
- Student can study at his/her own pace and convenience over a period of 2 to 5 years.
- Student can study at his/her own chosen place.
- Indigenously prepared self-instructional print materials are provided to students.
- Print materials are supported with audio and video programmes.
- Multi-media programme package is available in English.
- Every student of M.Sc. (DFSM) shall be placed under the supervision of a professionally qualified dietician for the internship programme.
- Students can exit from the programme after one year having completed *30 credits of course work plus 16 credit internship with a Post Graduate Diploma in Dietetics and Public Nutrition (PGDDPN)*

Who is this Programme Meant For?

The programme is targeted at:

- Persons interested in becoming dieticians/diet counsellors/nutrition and health communicators
- Individuals looking for expertise in nutrition and dietetics. These could be food scientists, technologists, technicians, food administrators, health practitioners (medical, para-medical personnel) etc.
- Individuals, government and non-government organization functionaries who are involved in institution food administration and health/dietetic care in hospitals/clinics/community settings
- Graduates or the equivalent from a variety of backgrounds for example, health care, pharmaceutical,
- food and drink industries, biochemistry, nutrition and dietetics Government and NGO functionaries involved with community development programmes

- People interested in setting up their own food service units
- Workers, supervisors, managers employed in food service units.

Who is Eligible for Admission to the M.Sc. (DFSM) Programme?

- In keeping with the policy of ‘openness’ and ‘flexibility’, the admission to the M.Sc. (DFSM) course is open to all graduates from nutrition, science and health background, even if they have not studied nutrition at the graduate level. The eligibility criteria include: Graduates with a B.Sc. (Home-Science) Degree with specialization in Foods and Nutrition and/or Dietetics and Clinical Nutrition.

OR

- PG Diploma in Dietetics and Public Health Nutrition (DDPHN) or its equivalent can seek direct admission to the programme.

OR

- **Graduates with a B.Sc. Degree (or the equivalent i.e. MBBS, BHMS) from the following background:**
- Home science/food science and technology, sciences, health care, medical, pharmaceutical, catering would require either the *Diploma in Nutrition and Health Education Degree (DNHE)* OR the Course “*Nutrition for the Community*” (CNCC) offered by IGNOU, to be eligible for admission to the M.Sc. (DFSM) programme.
- With respect to learners who fulfill the 3rd criteria for admission given above, *simultaneous admission to the Course “Nutrition for the Community” (CNCC) (offered by IGNOU) along with admission to the M.Sc. (DFSM) programme shall be granted.*
- There is no admission test for seeking admission.

What are the Programme Objectives?

The main objectives of the programme are to:

- Provide comprehensive and essential practical guidance on all aspects of dietetics from the promotion of health to the management of diseases
- Develop a knowledge base in key areas of nutrition/dietetics and food service management such as clinical nutrition and therapeutic diets, quantity cooking, institution food administration, public nutrition, nutrition epidemiology, biochemistry, food microbiology and physiology
- Impart necessary expertise to enable learners to function as dietitians, diet counsellors and nutrition and health communicators
- Provide practical, field level experience in institutional food administration and dietetics
- Cater to the needs of persons employed in government and non-government institutions engaged in providing health/dietetic care and food service, and
- Equip individuals to start their own food service unit, leading to entrepreneurship medium.

The Programme Structure

- M.Sc. (DFSM) is a multimedia package which includes print material and audio-visual material.
- The Programme is multidisciplinary in nature. It draws knowledge from disciplines such as biochemistry, Physiology, microbiology, sociology, biostatistics, food science, management etc.
- In view of the above objectives and the nature of the programme, the courses so designed will help the learners:
 - Gain knowledge
 - Develop critical abilities
 - Offer scientific opinion on popular nutrition, dietetic and other related issues and controversies –
 - Acquire a basic grounding in research techniques
 - Train and develop as a diet counsellor and nutrition/health communicator
 - Develop as institution food administrator or food service managers, and
 - Develop entrepreneurship skills.
- The duration of the M.Sc.(DFSM) programme is of two years, i.e., July to June of a calendar year.
- In IGNOU parlance, the study hours are measured in credit system. One credit is equivalent to 30 learning hours. To successfully complete the M.Sc. (DFSM) programme, you will have to earn 72 credits (equivalent to 1920 study hours) over a period of 2-5 years depending on your convenience. However, you will not be allowed to earn more than 30-32 credits in a year.

CREDIT WEIGHTAGE INCLUDES:

Course Code Title of the Course Credit Weightage Theory Practical

- MFN-001 Applied Physiology 4 -
- MFN-002 MFNL-002 Nutritional Biochemistry 2 2
- MFN-003 MFNL-003 Food Microbiology and Safety 2 2
- MFN-004 MFNL-004 Advance Nutrition 4 2
- MFN-005 MFNL-005 Clinical and Therapeutic Nutrition 4 2
- MFN-006 MFNL-006 Public Nutrition 4 2
- MFN-007 MFNL-007 Entrepreneurship and Food Service Management 4 2
- MFN-008 MFNL-008 Principles of Food Science 2 2
- MFN-009 Research Methods and Biostatistics 6 -
- MFN-010 Understanding Computer Applications 2 -
- MFNP-011 Internship Programme 16*
- MFNP-012 Dissertation 8

Total= 72 Credits

*Credit transfer is permissible for PGDDPN 16 credits.

For M.Sc. (DFSM) Programme:

- **1st Year Course:** MFN-001, MFN-002, MFNL-002, MFN-003, MFNL-003, MFN-006, MFNL-006, MFN-008, MFNL-008 and MFN-010.
- **2nd year Course:** MFN-004, MFNL-004, MFN-005, MFNL-005, MFN-007, MFNL-007, MFN-009, MFNP-011 and MFNP-012.

For PGDDPN Programme:

- **Course:** MFN-001, MFN-002, MFN-003, MFN-004, MFN-005, MFNL-005, MFN-006, MFNL-006, MFN-007, MFNL-007 and MFNP-011.