



# **S. M. PATEL COLLEGE OF HOME SCIENCE**

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**FOODS AND NUTRITION  
DEPARTMENT**



## FACULTY MEMBERS:

1. Dr. Bhavana Chauhan
2. Mrs. Shazia Sharma
3. Mrs. Vijaya Agarwal
4. Mrs. Minal Chauhan
5. Mrs. Tanvi Makwana

# COURSES OFFERED:



## B.Sc. in Foods and Nutrition

- Duration- 3 years
- Eligibility- 10+2 (any stream)



## B.Sc. in Food Science and Quality Control (Self-Finance)

- Duration- 3 years
- Eligibility-10+2



## Certificate Course of Sports Nutrition

- Duration- 1 year
- Eligibility- 12<sup>th</sup> pass (any stream)



# The Eatwell Plate

## The eatwell plate



Use the eatwell plate to help you get the balance right. It shows how much of what you eat should come from each food group.



# FOODS AND NUTRITION

The Foods and Nutrition department was established in 1971 by Madam B. Tarabai and further by Dr. G Subhalakshmi

# COURSES OFFERED IN B.SC. FOODS AND NUTRITION:

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- Nutrition for Family
- Community Nutrition
- Human Nutrition
- Food Science
- Biochemistry
- Food Microbiology
- Therapeutic Diets
- Medical Nutrition Therapy
- Nutrition Assessment and Surveillance
- Public Health Epidemiology
- Maternal and Child Nutrition
- Analysis of Food
- Food Processing Technology
- Anatomy and Physiology

# JOB SCOPES:

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1. As a dietitian in private or government hospital.
2. As consultant Nutritionist
3. Entrepreneur
4. Analyst in Food Quality department
5. In government sectors like CDPO, Nutrition Programme officer, associate professor in Krishi Vigyan Kendra Research assistant
6. In ministry of women and family welfare, UNICEF, FAO,WHO etc







# WHAT IS FSQC? Subjects Offered in FSQC and How is this subject Beneficial?

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FSQC acronym Food Science and  
Quality Control

# WHAT IS FSQC?

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- Food Science and Quality Control is the study of all the technical aspects of food.
- Food science combines principles from disciplines like microbiology, biochemistry

The course is career orienting in nature that opens many opportunities in different fields





# COURSES OFFERED IN FSQC

- Nutrition and Food Commodities
- Food Chemistry
- Food Microbiology
- Sanitation and Hygiene
- Preparation and Packaging Material
- Food Toxicology
- Food Preservation
- Food Analysis Adulteration and Testing
- Apart from this they share subjects with B.sc.(FN)



# HOW IS B.SC. FOOD SCIENCE AND QUALITY CONTROL COURSE BENEFICIAL?

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- Students learn how to apply food science knowledge to improve the taste, nutrition, and safety of value-added food products, to develop the skills to convert raw materials into safe, attractive food products; to manage the production of food products; and to use scientific knowledge to develop new products.
- The program allows a student with specific interests in food to develop a considerable knowledge base in this area.
- After passing the course, they can understand the implications of new information for both current and future problem solving and decision-making.

# JOB OFFERED:

- Nutrition Expert
- Supervisor
- Quality Controller
- Food Inspector
- Quality Production Control Executive
- National Sales Manager
- Customer Service Manager
- Food Technologist
- Quality Assurance Assistant





# Sports Nutrition



## CERTIFICATE COURSE

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**SPORTS NUTRITION**

# Certificate Course in Sports Nutrition

This course is to help you better understand sports nutrition diet, nutrition for fitness, sports nutrition supplements and the relationships between performance, health and food. Students gain an understanding and skills in: managing training diets, managing competition diet.

**Subjects offered are:**  
Basics of Sports, Dietary management in sports nutrition, Basics of human movement, Sports training, Project, Internship

**Job Scopes:** Consultant in any sport team, Entrepreneurship, Online guidance, Personal Consultant for any sports person, Advisor in government agencies dealing with sports



# DEPARTMENTAL ACTIVITIES:



Recipe competition J.C.I





# DEPARTMENTAL ACTIVITIES:

