

M.sc., Home science – Nutrition & Dietetics
First year (2021-23 batch)
1st semester - Assignment topics

S. No	Enrolment No	Subjects		
		Human physiology	Nutrition & Health	Advanced food science
1.	2021023650001	Structure and organization of cells.	Adequate nutrition and malnutrition.	Methods of cooking.
2.	2021023650002	Organization of Cell and nuclear membrane, cell wall and cell envelope.	Hunger, appetite and satiety.	Functions of cooking food.
3.	2021023650003	Physiology of cytoplasm.	Food groups	Functional properties of foods
4.	2021023650004	Structural organization of intracellular organelles	Recommended dietary allowances	Definition, structure and properties of food hydrocolloids
5.	2021023650005	Functions of intracellular organelles	FDA Recommendations, Basal metabolic rate (BMR) and active metabolic rate (AMR).	Important roles of proteins in altering the functional properties of food.
6.	2021023650006	Hormonal imbalance syndromes, hypo or hyperactivity.	Nutrition in pregnancy - Physiological changes in pregnancy.	caramelization and crystallization
7.	2021023650007	Structure and functions of DNA & RNA	Importance of preconceptual nutrition.	Important roles of fats (emulsification) in altering the functional properties of food.
8.	2021023650008	Tissues - Classification	Factors affecting maternal nutritional status.	Evaluation of food quality
9.	2021023650009	Structure and functions of epithelial and muscular tissues.	complications of pregnancy and nutritional problems in young and too old expectant mothers	sensory test
10.	2021023650010	Structure and functions of connective and nervous tissues.	Pregnancy associated health risk through nutrition.	Procedures for determination and monitoring of food - shelf life.
11.	2021023650011	structure and functions of muscular system	gestational diabetes	Cereal cookery – gluten- factors affecting gluten formation
12.	2021023650012	Structure and functions of skeletal system.	Pregnancy and vaccination - Immunization schedule & tests during pregnancy	Starch granules structure and characteristics.
13.	2021023650013	Blood and functions of blood, plasma proteins and blood cells	Nutrition in lactation	Nutritive value of breakfast cereals and fermented products.

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14.	2021023650014	Haematopoiesis	Lactation in relation to growth and health of infants	Pulses, nuts and oilseeds - Nutritive value, processing.
15.	2021023650015	Blood group typing and functions	Nutrition in infancy	protein foods for infants and children, soy products, protein concentrates and isolates, textured vegetable proteins.
16.	2021023650016	Erythroblastosisfoetalis	Nutritional allowances for the infants	Vegetables and fruits.
17.	2021023650017	Blood transfusion.	Reasons for under 5 Mortality Rate (MR), interventions to prevent malnutrition.	Post-harvest changes of fruits, browning reactions- enzymatic and non-enzymatic.
18.	2021023650018	Cardiovascular system	Nutrition during school age	Flesh foods .
19.	2021023650019	Nutrition and metabolism of heart and function.	Nutrition during adolescence	Effect of heat on egg proteins, egg foams, factors influencing foaming and egg products.
20.	2021023650020	Techniques to identify cardiovascular disorders – angioplasty and angiogram.	Pre and post-menopausal syndrome.	Nutritive value of marine foods: Fish, shrimp and sea weeds.
21.	2021023650021	Respiratory system .	Infertility – risk factors, prevention, methods of detection.	Milk and milk products
22.	2021023650022	Resuscitation and its methods	general nutritional problems of women	Fats and oils - role of fat in cookery, rancidity, changes of fat on heating, salad dressing.
23.	2021023650023	Respiratory disorders: dyspnoea, asphyxia, hyperpnoea, orthopnoea.	Nutrition in old age - Ageing process - physiological, metabolic, body composition changes.	Beverages – Classification, manufacture and nutritional significance and energy value.
24.	2021023650024	Digestive system	Sports nutrition	Sugar - Properties, sugar related products
25.	2021023650026	Mechanism of secretion of digestive juices and its regulation, movements of stomach, small intestine, villi, defecation.	Space nutrition - food product created and processed for consumption by astronauts in outer space.	Stages of sugar cookery, artificial sweeteners.
26.	2021023650027	Important of liver in digestive	Nutrition monitoring	Food additives

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		system, anatomy and physiology.	and its current programmes - Nutrition Surveillance System	
27.	2021023650028	Excretory system	Anemia	Food technology - Genetically Modified (GM) foods.
28.	2021023650029	Renal function tests. Artificial kidney, dialysis and renal transplantation.	osteoporosis	Production and nutritive value of GM foods.
29.	2021023650030	Structure and functions of male reproductive system	Nutrition monitoring and its current programmes - Integrated Child Development Services (ICDS) Programme.	Vegetables and fruits - pigments and acids, effect of cooking on pigments and nutrients.
30.	2021023650031	structure and functions of female reproductive system	Nutrition monitoring and its current programmes - Nutrient Deficiency Control Programme.	Post-harvest changes of fruits, browning reactions- enzymatic and non-enzymatic.
31.	2021023650032	Etiology of male infertility.	Nutrition monitoring and its current programmes - Supplementary Feeding Programme.	Flesh foods - post-mortem changes in meat, changes produced during cooking, spoilage.
32.	2021023650033	Etiology of female infertility.	Nutrition monitoring and its current programmes - Food Security Programme.	Effect of heat on egg proteins, egg foams, factors influencing foaming and egg products.
33.	2021023650034	Sense organs - Physiology of vision, hearing, taste, smell and cutaneous sensations.	Nutritional & health status of elderly.	marine foods
34.	2021023650035	Mechanism of action of hormones	Hormonal changes during menopause.	physical and functional properties of milk
35.	2021023650036	Structure and functions of exocrine glands	Nutritional needs of the adolescents.	Fats and oils
36.	2021023650037	Physiology of nervous system	Changes needed to prevent malnutrition in adolescents.	Production and nutritive value of GM foods.
37.	2021023650038	Structure and organization of prokaryotic and eukaryotic cells.	Concept of adequate nutrition and malnutrition.	Different methods of cooking.
38.	2021023650039	Structure and organization of Cell and nuclear membrane, cell wall and cell envelope.	Difference between hunger, appetite and satiety.	Functions of cooking food.
39.	2021023650040	Physiology of cytoplasm.	Menu planning.	Functional properties

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				of foods
40.	2021023650041	Structural organization and functions of intracellular organelles	Recommended dietary allowances - Basis for requirements.	Definition, structure and properties of food hydrocolloids
41.	2021023650042	Structural organization and functions of intracellular organelles	Basal metabolic rate (BMR) and active metabolic rate (AMR).	Important roles of proteins (denaturation and browning) in altering the functional properties of food.
42.	2021023650043	Hormonal imbalance syndromes, hypo or hyperactivity.	Nutrition in pregnancy - Physiological changes in pregnancy.	Important roles of carbohydrates in altering the functional properties of food.
43.	2021023650044	Structure and functions of DNA & RNA	Importance of preconceptional nutrition.	Emulsification
44.	2021023650045	Tissues - Classification	Factors affecting maternal nutritional status.	Evaluation of food quality
45.	2021023650046	Structure and functions of epithelial and muscular tissues.	complications of pregnancy and nutritional problems in young and too old expectant mothers	Types of sensory test.
46.	2021023650047	Structure and functions of connective and nervous tissues.	Pregnancy associated health risk through nutrition.	Procedures for determination and monitoring of food - shelf life.
47.	2021023650048	structure and functions of muscular system	gestational diabetes	Cereal cookery – gluten- factors affecting gluten formation
48.	2021023650049	Structure and functions of skeletal system.	Pregnancy and vaccination - Immunization schedule & tests during pregnancy	Starch granules structure and characteristics
49.	2021023650050	Blood and functions of blood, plasma proteins and blood cells	Nutrition in lactation	Nutritive value of breakfast cereals and fermented products.
50.	2021023650051	haematopoiesis	lactation in relation to growth and health of infants	Pulses, nuts and oilseeds
51.	2021023650052	Blood group typing and functions	Nutrition in infancy	Protein foods for infants and children, soy products, protein concentrates and isolates, textured

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				vegetable proteins.
52.	2021023650053	Erythroblastosisfoetalis	Nutritional allowances for the infants	Effect of cooking on pigments and nutrients.
53.	2021023650054	Blood transfusion.	Reasons for under 5 Mortality Rate (MR), interventions to prevent malnutrition.	Fruits- browning reactions- enzymatic and non-enzymatic.
54.	2021023650055	Cardiovascular system - Basic properties of the heart, cardiac output, blood pressure and factors affecting it and hypertension.	Physical development, nutritional status of school going children	Flesh foods - changes produced during cooking, spoilage.
55.	2021023650056	Nutrition and metabolism of heart and function.	Nutrition during adolescence - physiological and psychological changes in adolescents.	Effect of heat on egg proteins, egg foams, factors influencing foaming and egg products.
56.	2021023650057	Angioplasty and angiogram.	Pre and post-menopausal syndrome.	Nutritive value of marine foods
57.	2021023650058	Respiratory system - mechanism of respiration, gaseous exchange in lungs and tissues.	Infertility – risk factors, prevention, methods of detection.	Milk and milk products
58.	2021023650059	Resuscitation and its methods	general nutritional problems of women	Fats and oils - role of fat in cookery, rancidity, changes of fat on heating, salad dressing.
59.	2021023650060	Respiratory disorders	Nutrition in old age - Ageing process - physiological, metabolic, body composition changes.	Beverages