### **I SEMESTER**

I Year B.A. Home Science As One Option

### FOOD AND NUTRITION

Paper – I

# Objectives: -

- 1) Understand the vital link between nutrition and health.
- 2) Gain knowledge on functions, metabolism and effect of deficiency of nutrients.

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#### **CONTENTS – THEORY**

Unit I: Definition – Health, Nutrient, Food and Nutrition, Balance diet, Malnutrition.

Importance and functions of food, Classification of Nutrients.

15 h

Unit II: Nutrients - Classification, sources, functions and deficiency of carbohydrates, protein and fat.

15 h

Unit III: Minerals -Classification:

15 h

- a) Macro minerals -Calcium, Phosphorous, Sodium, Potassium & Chlorine.
- b) Micro Minerals Iron and Iodine.
- c) Trace Elements Zinc

Unit IV: Vitamins:

- a) Introduction, Classification
- b) Functions, Sources, Requirement and deficiency of fat soluble vitamins (Vit A, D, E & K) and water-soluble vitamins (B<sub>1</sub>, B<sub>2</sub>, B<sub>3</sub>, folic acid, B<sub>12</sub>, and Vitamin C)
- c) Importance of sprouted pulses in diet.
- d) Incorporation of pulses and oil seeds to improve the nutritive value of food.

Unit V: Water: a) Functions, requirements, deficiency, sources.

15 h

b) Dehydration and ORS

Energy: BMR, factors affecting BMR. Determination of energy value of foods, gross value & physiological value of foods, Total energy requirement.

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### **References:**

- 1) Robinson. C.H. and R.N. Lawer, Normal and Therapeutic Nutrition, Mac Millan Pub. Co. N.Y. 1986.
- 2) Krause M.Y. and Huscher M.A. Food, Nutrition and Diet therapy, W.B. Saunders Company, Philadelphia, London, Toronto, 1983.

- 3) Davidson, S.Passmor, R. Book, J.P. and Truswell. Human Nutrition and Dietetics. The English Language Book Society, Livingstone 9th Edition, 1993.
- 4) Swaminathan, M. Essentials of Food and Nutrition. Vol, I & II. Ganesh and Co, Madras 1984. Latest Edition.

### **II SEMESTER**

## 1 Year B.A. Home Science As One Option

## **DIETETICS**

## Paper-2

# Objectives:

- 1. Understand the planning, selection and preparation of food in Health and deficiency
- 2. Gain knowledge in planning and preparation of therapeutic diets.

#### CONTENTS - THEORY

Unit -1 15h

R.D.A. - Definition, factors to be considered in R.D.A.

Meal Planning - Balance diet, Basic five food groups, Factors to the considered while planning adequate diet.

Unit- Il 15h

Principles of Diet Therapy: Modification of normal diet for therapeutic purpose – Soft diet, fluid diet, and bland diet.

Unit –III 15h

- 1. Diet in gastro intestinal disorders:
- a. Diarrhea
- b. Constipation
- c. Peptic ulcer.

Unit –IV 15h

Diet in Metabolic disorder: - Diabetes mellitus:

Type and Causes, Signs and Symptoms, Dietary Management

Etiology and Dietary Management in cardiovascular diseases:

Hyper tension, Athero sclerosis

Unit -V 15h

Malnutrition - Causes and preventive measures.

Diet in Deficiency disorders

a) Anemia b) PEM c) Kwashiorkar

# **References:**

- 1. Robinson C.H. Normal and Therapeutic Nutrition 17\* Edition. Mac Millan Publishing co.Inc N.Y.1994.
- 2. Sri Lakshmi V. Dietetics. New Age International Private Lid., N.D. 1995.
- 3. Antia, F.P. Clinical Nutrition and Dietenes, Oxford University Press. Delhi 1989.
- 4. Krause M.V. and Mahan L. K.Food, Nutrition and Diet Therapy, 6" Ed. W.B. Saunders Company, Philadelphía 1994.

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