

# Clinical Nutrition & Dietetics

3 Years Degree Course (SPONSORED BY : U.G.C., NEW DELHI)

## Vocational Education

for Science Students (PCB & PCM Group)



**K. B. Women's College**

A Constituent unit of Vinoba Bhave University  
Hazaribag, Jharkhand- 825301

Ph.- 06546-263442, Website : [www.kbwomenscollege.in](http://www.kbwomenscollege.in),

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PROSPECTUS





**students of cnd sem vi with faculties during their job training at NSHM,Durgapur**



**seminar on infectious diseases by Dr.Amitabh Nandi**



**hospital survey by students of sem III**



**Students of CND Sem-II at Sudha Dairy, Ranchi**



**Smart Class Room**





## *from Principal's Desk*

Women empowerment can be achieved through access to purposeful education with human values and social responsibility. Vocational three year degree course in Clinical Nutrition and Dietetics envisage an education plan to give practical training, knowledge and skill to fulfil job requirements for the girl students of Chhotanagpur Region and Hazaribag in particular. The students may aspire towards a bright future prospects and economic freedom through this course.

We are proud to have completed twenty three years of imparting quality education in Clinical Nutrition and Dietetics that has not only responded to changes in professional education but also to the need of the modern times . Fully equipped laboratories and classrooms train dietitians for facing day to day nutrition and health challenges. CND Department has Brilliant Placement records in chhotanagpur, Bihar and other States of the Country as well as abroad.

*Mrs. Rekha Rani*  
Principal

K.B. Women's College, Hazaribag

### A WORD ABOUT THE INSTITUTION

K.B. Women's College, a constituent unit of Vinoba Bhave University is a premier and well recognized institution in the field of higher education for women in North Chhotanagpur Region. It was established in 1963. The College has acquired a new syllabus by starting vocational studies in the Subject Clinical Nutrition and Dietetics in the year 1995. Since then several batches of CND students have passed out and are working as skilled dietitians in various renowned hospitals, nursing homes, Government organizations, VLCC and health and fitness centres or pursuing higher education in various institutes all over India.

### AIMS AND OBJECTS

The aims and objects of introducing vocational studies is a progressive and positive approach towards imparting job oriented education to the girl students, So that they can reach their goal of success, fame and contentment and meet the changing socio-economic demands. The aim is to prepare the students for careers by equipping them with competencies for moving into job market or for self employment.



## CLINICAL NUTRITION AND DIETETICS

Clinical Nutrition and Dietetics is a very promising job oriented three year degree course in honours. University Grants Commission, New Delhi approved the introduction of this course in 1995. The infrastructure of the course has been built upon the UGC Guidelines. The syllabus is designed to provide ample knowledge and training skill to enable the students to emerge as competent dietitians and skilled professionals. Experts and guest lecturers are invited for delivering lectures and on-the job training are arranged at places like Medical Colleges and hospitals like RIMS:Ranchi, Pataliputra Medical College:Dhanbad, Magadh Hospital:Patna, PMCH:Patna, Medanta Hospital:Irba Ranchi, Milk Dairy Industries like Sudha Dairy and Hotel Management Institutes like NSMS Durgapur, Premier Institute of Hotel Management:Puri, Hotel Chanakya:Patna, Hotel Maurya :Patna, Culinary Institute of India & CITMS:Durgapur & NSHM: Durgapur

## JOB- OPPORTUNITIES AND PLACEMENT

Clinical Nutrition and Dietetics has tremendous job potential. As a dietitian employment opportunities are available in Hospitals, Nursing Homes, Hotels, Residential Schools, Railways and Airlines Catering Service, Food Industry, Health and Fitness Centres, WHO and various government organizations or as a freelance consultant Dietitian.

Faculty members of the Department make concerted effort to link Students with potential employers at all stages of education programmes and through visit to various organizations, guest lectures by renowned resource persons, internship and placement at several institutions. Placement cell of the college arranges for the placement of the students.

## ELIGIBILITY FOR ADMISSION

Eligibility for admission in CND (B.Sc. Hons) is +2 Science with PCB or PCM and minimum 45% marks)

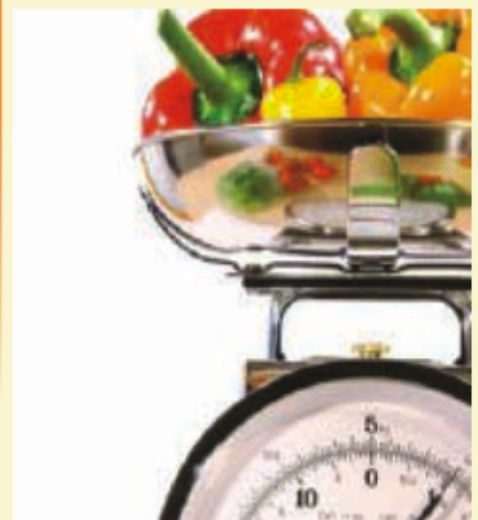
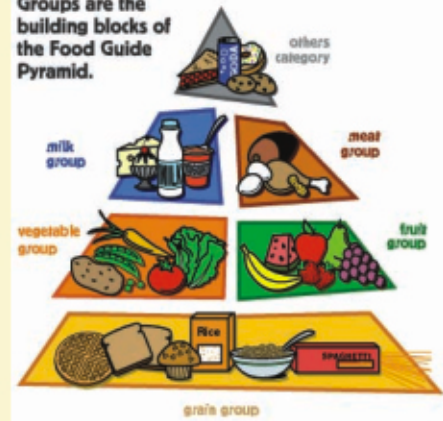
## SELECTION PROCEDURE

Admission to B.Sc. Clinical Nutrition and Dietetics Course shall be made on the basis of performance of the candidate in counseling

For admission against NRI / NRI sponsored seats there is direct admission after appearing for a special interview on a date decided by the department.

## **Food Guide Pyramid**

The Five Food Groups are the building blocks of the Food Guide Pyramid.





## TOTAL SEATS

Total number of seats is 45+5 (N.R.I.) 45 for general candidates, subject to reservation of seats as per Vinoba Bhave University, Hazaribag, rules and 5 for NRI /NRI sponsored candidates on requisite payment in US\$ dollars.

## COURSE FEE

The total fee is Rs.15000=00 [Fifteen thousand only] per semester for general candidates and Us \$ 1000 per semester for NRI / NRI sponsored candidates.

## COURSE FEE CONCESSION

| SI. No. | FEE CONCESSION TYPES AND DETAILS                                       | CONCESSION % |
|---------|--|--------------|
| 1       | Students belonging to ST, SC   | 10%          |
| 2       | Students who have obtained 70% or above in class XII (JAC Board)       | 10%          |
| 3       | Students who have obtained 80% or above in class XII (CBSE/ICSC Board) | 10%          |

## IMPORTANT

- Fee must be paid in full at the time of admission
- 75% attendance is necessary for filling of examination form according to University rules.
- Disciplinary action will be taken against those students who break college rules.
- All students are directed to see the notice board daily without fail for information

## OTHERS

- Well equipped laboratory
- Well Stocked library.
- Smart Class Room
- WiFi Campus.

## HOSTEL FACILITIES

Hostel accommodation is available in College campus.

## Clinical Trials In India- Boon or Bane?





## SYLLABUS OF C.N.D. : COURSE OUTLINE

The syllabus is based on semester system. Each Academic year is divided into two semesters, having a total of six semesters. The course consists of 24 papers including theory & practical total of 2400 marks.

### Syllabus of C.N.D. : Course outline

| Semester | Paper         | Subject                              | Teach. hrs. per week credit | Total Marks |    | Mid Sem. Exam. |    | End Sem. Exam. |    |
|----------|---------------|--------------------------------------|-----------------------------|-------------|----|----------------|----|----------------|----|
|          |               |                                      |                             | FM          | PM | FM             | PM | FM             | PM |
| Sem.-1   | CC – 1T       | Basic Nutrition                      | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-2 T        | Nutritional Biochemistry             | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC 1 & 2 P    | Practical Based on CC 1 & 2          | 4                           | 50          | 25 | 10             | 05 | 40             | 20 |
|          | GE -1 T       | Bot./Zoo/Chem./Phy./Maths (Sub)      | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | GE – 1 P      |                                      | 2                           | 25          | 13 | 05             | 02 | 20             | 10 |
|          | AECC-1        | English                              | 2                           | 50          | 25 | 10             | 05 | 40             | 20 |
| Sem.-2   | CC – 3 T      | Human Physiology                     | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-4 T        | Food Microbiology                    | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC 3 & 4 P    | Practical Based on CC 3 & 4          | 4                           | 50          | 25 | 10             | 05 | 40             | 20 |
|          | GE -2 T       |                                      | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | GE – 2 P      |                                      | 2                           | 25          | 13 | 05             | 02 | 20             | 10 |
|          | AECC-2        | Environmental Science                | 2                           | 50          | 25 | 10             | 05 | 40             | 20 |
| Sem.-3   | CC – 5 T      | Clinical Nutrition                   | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-6 T        | Sanitation & Hygiene                 | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-7 T        | Meal Management                      | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-5,6 & 7 P  | Practical based on paper 5,6 & 7     | 6                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | GE -3 T       |                                      | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | GE – 3 P      |                                      | 2                           | 25          | 13 | 05             | 02 | 20             | 10 |
|          | SEC-1         | Health & Env. Sc.                    | 2                           | 50          | 25 | 10             | 05 | 40             | 20 |
| Sem.- 4  | CC – 8 T      | Basic Dietetics                      | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-9 T        | Community Nutrition                  | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-10 T       | Food Commodities                     | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-8,9 & 10 P | Practical based on paper 8,9 & 10    | 6                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | GE -4 T       |                                      | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | GE – 4 P      |                                      | 2                           | 25          | 13 | 05             | 02 | 20             | 10 |
|          | SEC-2         | Entrepreneurship Development         | 2                           | 50          | 25 | 10             | 05 | 40             | 20 |
| Sem.-5   | CC – 11 T     | Book keeping and cost accountancy    | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-12 T       | Food service equipment               | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC 11& 12P    | Practical based on Paper 11&12       | 4                           | 50          | 25 | 10             | 05 | 40             | 20 |
|          | DSE-1T        | Advance Dietetics                    | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | DSE-2         | Job Training                         | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | DSE-1&2P      | Practical based on DSE-1&2           | 4                           | 50          | 25 | 10             | 05 | 40             | 20 |
| Sem.-6   | CC – 13 T     | Quality Food Production and Services | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC-14 T       | Neutraceuticals and functional food  | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | CC 13&14P     | Practical based on Paper 13&14       | 4                           | 50          | 25 | 10             | 05 | 40             | 20 |
|          | DSE-3T        | Catering Management                  | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | DSE-4         | Job Training                         | 4                           | 75          | 38 | 15             | 08 | 60             | 30 |
|          | DSE-3&4P      | Practical based on DSE-3&4           | 4                           | 50          | 25 | 10             | 05 | 40             | 20 |
|          |               | Total                                | 140                         | 2400        |    |                |    |                |    |











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*For detailed information contact :*

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**Form Rs. 300/- Only**