# **Course Outline**

Programme	<b>ADP Home Economics</b>	Course Code	HEFN- 103L	Credit Hours	1(0+1)
Course Title	FUNDAMENTALS OF FOOD AND NUTRITION (LAB)				

#### **Course Introduction**

This subject will equip students with basic nutrition concepts, including the role of nutrients in the body and the foods sources of those nutrients. They will learn to identify factors which influence food choice, and how they influence nutritional status. Students will also learn to apply the concepts to the planning and preparation of meals.

## **Learning Outcomes**

On the completion of the course, the students will:

- 1. Understand the basic principles of human nutrition and dietary needs.
- 2. Assimilate the functions and sources of basic nutrients.
- 3. Explain the impact of nutrition on health and well-being

Course Content		Assignments/Readings
Week 1	Introduction to practical side of Food and Nutrition Orientation to File Work	Understanding Food: Principles and Preparation Ch#5, pg.92-95
Week 2	Basic practical terms and their definitions	Understanding Food: Principles and Preparation Ch#5, pg.92-95
Week 3	Learning of laboratory skills, abbreviations and symbols of terms used in measuring and weighing various foods.	Understanding Food: Principles and Preparation Ch#5, pg.101-102
Week 4	Cutting Methods	Understanding Food: Principles and Preparation Ch#5, pg.98-100
Week 5	Cooking Methods	Understanding Food: Principles and Preparation Ch#5, pg.92-95
Week 6	Introduction to Dietary Composition of Various Foods	Normal and Therapeutic Nutrition Ch#4, pg.34
Week 7	Food Composition Table	Normal and Therapeutic Nutrition Ch#4, pg.35
Week 8	Food Composition Table	Normal and Therapeutic Nutrition Ch#4, pg. 35
Week 9	Mid Term Exam	
Week 10	Concept of serving size with respect to food groups	Understanding Nutrition Ch#2, pg 42,43

Week 11	Effect of preparation and cooking on color ,texture and palatability of cereals	Understanding Food: Principles and Preparation Ch#16, pg. 338,339
Week 12	Effect of preparation and cooking on color ,texture and palatability of different protein foods	Understanding Food: Principles and Preparation Ch#12, pg. 244 Ch#7, pg. 153
Week 13	Effect of preparation and cooking on color ,texture and palatability of milk	Understanding Food: Principles and Preparation Ch#10, pg. 210,211
Week 14	Effect of preparation and cooking on color ,texture and palatability of sugar	Understanding Food: Principles and Preparation Ch#25, pg. 491
Week 15	Effect of preparation and cooking on color ,texture and palatability of different fruits and vegetables	Understanding Food: Principles and Preparation Ch#13, pg 275, 302
Week 16	Revision	Understanding Food: Principles and Preparation Understanding Nutrition Normal and Therapeutic Nutrition
Week 17	File Signing	
Week 18	Final Term Exam	

## **Textbooks and Reading Material**

- 1. USAGeissler, C. A., & Powers, H. J. (2010). Human nutrition (12th ed.). Churchill Livingstone.
- 2. Mudambi, Sumati, R. and Rajagopal, M.V. (2013). Fundamentals of Food, Nutrition, and diet therapy. New Age International.
- 3. Srilakshmi, B. (2023). Food science (8th ed., Multi-Colour Edition). New Age International Publishers
- 4. Whitney, E. N., & Rolfes, S. R. (2022). Understanding nutrition (16th ed.). Cengage Learning
- 5. Robinson, C. H., Lawler, M. R., Chenoweth, W. L., & Garwick, A. E. (1986). Normal and therapeutic nutrition (17<sup>th</sup> ed.). Macmillan Publishing Company.

#### **Teaching Learning Strategies**

Lecture-based learning through lectures and presentations.

Group learning through group assignments discussion and laboratory work.

Individual learning through practical work and application of theory principles.

### **Assignments: Types and Number with Calendar**

Assignment 1 (Week 7): Food Composition Table

Assignment 2 (Week 10):Concept of serving size with respect to food groups