S.N.D.T. Women’s University
Department of Food Science and Nutrition

Maharshi Karve Vidya Vihar
Karve Road, Pune- 411038
www.sndt.ac.in / www.sndthsc.com
S.N.D.T. WOMEN’S UNIVERSITY

S.N.D.T. Women's University is the first Women's university in India as well as in South-East Asia. The University was founded by Maharshi Dr. Dhondo Keshav Karve in 1916 for a noble cause of Women's Education. The first five women graduated in 1921 from this University. The University Headquarters is in Churchgate Campus, Mumbai and the other two campuses of this University are at Juhu, Mumbai and Karve Road, Pune.

VISION
Today we visualize the S.N.D.T. Women's University as a world class university that continually responds to the changing social realities through the development and application of knowledge. The purpose of such engagement will be to create an inclusive society that promotes and protects the dignity, equality, social justice and human rights for all, with special emphasis on empowerment of women.

MISSION
S.N.D.T. Women's University is committed to the cause of women's empowerment through access to education, particularly higher education, through relevant courses in the formal and non-formal streams. Further the university is committed to provide a wide range of professional and vocational courses for women to meet the changing socio-economic needs, with human values and purposeful social responsibility and to achieve excellence with “Quality in every Activity”

MOTTO
An Enlightened Woman is a Source of Infinite Strength

Vice Chancellor: Prof. Vasudha Kamat
Pro Vice Chancellor: Prof. Vandana Chakrabarti
Registrar: Prof. Kumudhavalli Sarangpani
ABOUT THE DEPARTMENT:

The department of Food Science and Nutrition is well established and offers a variety of courses in the field of Food Science and Nutrition both at UG and PG level. The courses are designed to meet the changing requirements of the society and the food industry.

DEPARTMENTAL OBJECTIVES:

To train the students in various fields of –
- Dietetics,
- Preventive and therapeutic nutrition,
- Sports nutrition,
- Food processing,
- Food safety and quality control
- Food product development.

DEPARTMENT ACTIVITIES

Workshop and Seminars:
- Food Processing and Packaging
- New Trends in Microbiological Analysis
- Food Safety and Quality
- Strengthening Industrial and Institute Bonds
- Functional Foods and Nutraceuticals
- Carbohydrate Counting
- Counseling of Juvenile Diabetics and Anorexics
- Nutrition Management in Critical Care
- Preventive and Therapeutic Nutrition
- Counseling Skills
- Yoga and Aerobics
- Pre and Post Natal Exercises

Field Visit and Study Tours:
- Food Industries
- Food Testing Laboratories
- National institutes and Research Centres
- Hospitals
- Wellness Centres
- Fitness Testing Laboratories (Sports Medicine Centres)
Other Activities of the Department:
- The Department houses the Pune Chapter of Association of Food Scientists and Technologists (India).
- Involved actively in the programs of Indian Dietetics Association, Pune Chapter.
- Developing Innovative Food Products
- Collaborative Projects with Industries, Government and Non-Government Organizations
- Nutrition Education
- Nutritional Surveys and Market Survey

Contact details:
Department of Food Science and Nutrition
Head of the department: Dr. C Mannuru
Contact no: 020-25432097
Email id: punepgfsn@gmail.com
FACULTY IN THE DEPARTMENT

Dr. R Vishwanathan  
Principal

Dr. C Mannuru  
Dr. S M Naikare  
Mrs. R Kapila
PhD FSN  
PhD FST Professor  
M Sc. FSN  
Vice Principal  
HOD FSN  
Co-ordinator  
Co-ordinator  
PG Diploma in
HOD FSN  
MSc. NFP  
SSFN

Mrs. A Kinikar  
M Sc. FSN

Mrs. Sheetal Oswal  
Ritu Watturkar  
Aakaknsha Salve  
Shraddha Adsul  
Mrs. Angeline  
Mr. Makarand  
Mrs. Kusum  
Mr. Narendra  
Mrs. Vaishali
M Sc. FSN  
M Sc. FSN  
M Sc. FSN  
M Sc. FSN  
M Sc. FSN  
M Sc. FSN  
M Sc. FSN
M Sc. FSN  
M Sc. FSN  
M Sc. FSN  
M Sc. FSN  
M Sc., M Phil FSN

M. Pimputkar  
M Phil  
Mrs. Kusum  
Kulkarni  
Mrs. Vaishali  
Srawat  
Mr. Narendra  
Madkaikar  
Food Tech &  
Microbiology  
M Sc. Mathematics  
RD, MSc.  
Process Engineering  
RD, MSc.  
MBBS  
Biometry Nutrition

Ritu Watturkar  
M Sc. FSN

Aakaknsha Salve  
M Sc. FSN

Ritu Watturkar  
M Sc. FSN

Aakaknsha Salve  
M Sc. FSN

Aakaknsha Salve  
M Sc. FSN

Aakaknsha Salve  
M Sc. FSN

Aakaknsha Salve  
M Sc. FSN

Aakaknsha Salve  
M Sc. FSN
M.Sc. in Nutrition and Food Processing

Faculty Name: HOME SCIENCE

Objectives:

1. To impart knowledge and develop capacities of the students through state of the art higher education in the areas of Food Science and Human Nutrition, Food Quality and safety, Food Product Development and Food Processing.
2. To develop students to become professionals in these and related areas who can work effectively and efficiently in academics, research, food industry, training, extension and community service.
3. To develop capacities and abilities and enable them to Pursue higher education and research in Food Science, Nutrition and Food Processing.

Duration: 2 years

Eligibility: B. Sc. With any of the following specializations – Food Science and Nutrition, Clinical Nutrition and Dietetics, Food Science and Quality Control, Applied Nutrition, Food Technology, Biochemistry, Chemistry, Microbiology, Biotechnology, Life Sciences, Physiotherapy, MBBS, BHMS, BAMS, BDS, Pharmacy and Clinical Research.

Prerequisites required for:

<table>
<thead>
<tr>
<th>Courses</th>
<th>Prerequisites</th>
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</thead>
<tbody>
<tr>
<td>I. B.Sc. Biochemistry, Life Sciences, Biotechnology</td>
<td>1. Physiology</td>
</tr>
<tr>
<td></td>
<td>2. Human Nutrition and Metabolism</td>
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<td></td>
<td>3. Basic Food Science</td>
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<td></td>
<td>4. Basics of Diet Therapy</td>
</tr>
<tr>
<td>II. MBBS, BHMS, BAMS, BDS</td>
<td>1. Human Nutrition and Metabolism</td>
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<tr>
<td></td>
<td>2. Basic Food Science</td>
</tr>
<tr>
<td></td>
<td>3. Basics of Diet Therapy</td>
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</tbody>
</table>

Student should have obtained minimum 50% marks or’ B’ grade in the undergraduate degree from any recognized University.

Students who have no Nutrition background at Undergraduate level are required to complete the prescribed prerequisites with minimum 50% marks.
Course Structure:

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Semester I</th>
<th>S. No.</th>
<th>Semester II</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Nutritional Biochemistry</td>
<td>1.</td>
<td>Research Methodology</td>
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<tr>
<td>2.</td>
<td>Advanced Nutrition I</td>
<td>2.</td>
<td>Food Science and Chemistry</td>
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<tr>
<td>3.</td>
<td>Analytical Instrumentation</td>
<td>3.</td>
<td>Advanced Nutrition II</td>
</tr>
<tr>
<td>4.</td>
<td>Food Microbiology and Safety – Th</td>
<td>4.</td>
<td>Food Science Pr</td>
</tr>
<tr>
<td>5.</td>
<td>Food Microbiology and Safety - Pr</td>
<td>5.</td>
<td>Principles of Food Preservation and Processing</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Semester III</th>
<th>S. No.</th>
<th>Semester IV</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Research and Statistical Applications</td>
<td>1.</td>
<td>Dissertation/ Project</td>
</tr>
<tr>
<td>2.</td>
<td>Food Analysis and Quality Control</td>
<td>2.</td>
<td>Internship*</td>
</tr>
<tr>
<td>3.</td>
<td>Food Processing Pr</td>
<td>3.</td>
<td>Research Applications in Nutrition and Food Processing</td>
</tr>
<tr>
<td>4.</td>
<td>Food Product Development and Packaging</td>
<td>4.</td>
<td>Recent Methods in Food Processing, Preservation and Packaging</td>
</tr>
<tr>
<td>5.</td>
<td>Functional Foods and Nutraceuticals</td>
<td>6.</td>
<td>Elective II</td>
</tr>
</tbody>
</table>

*Internship in Food Processing Industry /Food Testing Laboratories/ Research organization.

**Electives:**
1. Public Nutrition and Health
2. Food Advertising and communication
3. Nutrition and Health Communication
4. Food Photography
5. Food Laws

**Job Prospects:** Students are employed by
- Food Industries
- Food Analysis Laboratories
- Research and Development Units
- Pharmaceutical industries
- Consultancy services
- Entrepreneurs
- Government and Non Government organizations
- Nutrition program
Post Graduate Diploma in Dietetics
Faculty Name: HOME SCIENCE

Objectives:
1. To train and develop professionals with expertise in medical nutrition management/dietetics for services in hospitals and clinics.
2. To develop capabilities to provided preventive and promotive care across the lifecycle.

Duration: 1 year full time and 4 months internship**


Students with the following undergraduate degrees are eligible provided they complete the required prerequisites by the end of Semester II i.e. F.Y M. Sc.: B. Sc. Biochemistry, B.Sc. Life Sciences, B. Sc Microbiology, B.Sc. Biomedical Sciences, B.Sc. Biotechnology, B.Sc. Zoology, MBBS, BHMS, BAMS, Composite/General Home Science with Science in XI and XII standards.

Student should have obtained minimum 50% marks or’ B’ grade in the undergraduate degree from any recognized University.

Students who have no Nutrition background at Undergraduate level are required to complete the prescribed prerequisites with minimum 50% marks.

Prerequisites required:
1. Human nutrition Theory and Practical
2. Basic Food Science Theory and Practical
3. Chemistry

Course Structure

<table>
<thead>
<tr>
<th></th>
<th>Semester I</th>
<th></th>
<th>Semester II</th>
</tr>
</thead>
<tbody>
<tr>
<td>S. No.</td>
<td>Subject</td>
<td>S. No.</td>
<td>Subject</td>
</tr>
<tr>
<td>1.</td>
<td>Clinical Biochemistry</td>
<td>1.</td>
<td>Medical Nutrition Therapy II Th</td>
</tr>
<tr>
<td>5.</td>
<td>Catering Management</td>
<td>5.</td>
<td>Dietetic Techniques and Patient Counseling</td>
</tr>
<tr>
<td>6.</td>
<td>Hospital Organization, Personnel Management and Food Service Administration</td>
<td>6.</td>
<td>Pediatric and Geriatric Nutrition</td>
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<tr>
<td></td>
<td></td>
<td>7.</td>
<td>Project</td>
</tr>
</tbody>
</table>

**In addition to the above course work, three months of internship in hospitals and one month in the community is mandatory.
**Job Prospects:** Students find placements with:

- Hospitals and Nursing Centers
- Research and Development
- Government and Non Government Organization
- Nutraceuticals Industries
- Consultancy
Post Graduate Diploma in Sports Science, Fitness and Nutrition
Faculty Name: HOME SCIENCE

Objectives:

1. To train and develop professionals with expertise in fitness and nutrition management for services in Wellness Centre’s and Sports Academics.

2. To develop capabilities to provide preventive, promotive and therapeutic care in health and diseases.

Duration: 1 year full time and 3 months internship**


Science graduates will be required to successfully complete a course in Human Nutrition as prescribed by the Department.

Students with the following undergraduate degrees are eligible provided they complete the required prerequisites by the end of Semester II i.e. FY M. Sc.: B. Sc. Biochemistry, B. Sc. Food Technology, B. Sc. Life Sciences

Prerequisites required:

1. Human Nutrition Theory and Practical

2. Basic Food Science Theory and Practical

Course Structure

<table>
<thead>
<tr>
<th>Semester I</th>
<th>Semester II</th>
</tr>
</thead>
<tbody>
<tr>
<td>S. No.</td>
<td>Subjects</td>
</tr>
<tr>
<td>1</td>
<td>Human Nutrition and Metabolism</td>
</tr>
<tr>
<td>2</td>
<td>Human Nutrition Pr</td>
</tr>
<tr>
<td>3</td>
<td>Human Physiology</td>
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<tr>
<td>4</td>
<td>Sports and Exercise Science Th</td>
</tr>
<tr>
<td>5</td>
<td>Sports and Exercise Science Pr</td>
</tr>
<tr>
<td>6</td>
<td>Anatomy, Kinesiology and Ergonomics</td>
</tr>
</tbody>
</table>

**In addition to course work, three months of internship in sports/fitness industry and one month internship in the community is mandatory

Job Prospects: Students find placements with;

- Fitness and wellness Centers
- Sports Academies
- Consultancy
Fees: (*This is subject to change)

<table>
<thead>
<tr>
<th>Course</th>
<th>Approx. Fees in Rs.</th>
</tr>
</thead>
<tbody>
<tr>
<td>M Sc. Nutrition and Food Processing</td>
<td>60,000/ year</td>
</tr>
<tr>
<td>PG Diploma in Dietetics</td>
<td>35,000/-</td>
</tr>
<tr>
<td>PG Diploma in Sports Science, Fitness and Nutrition</td>
<td>35,000/-</td>
</tr>
</tbody>
</table>

For the successful completion of the post graduate programme the students are required to abide by the following:

Attendance Requirement

1. This is a full time course. They should not be employed (fulltime or part time)

2. A Student shall be required to attend at least 75% of the total number of theory classes and practical/tutorials separately for each course of study in each semester. Subject to the other conditions being fulfilled, a student shall be eligible to appear at either the department level or the University examination.

3. The Head of the department shall have the discretion to condone 10% of the overall attendance in the theory and/or practical of any course, if she is fully convinced of the student application on ground of ill-health or for reasons beyond her control. Such intimation with medical certificate or relevant supporting documents must be submitted to the Head of the department immediately.

4. The Vice Chancellor, however, reserves the right to condone additional absence up to 5% if duly reported by the student through the Head of the department. If the decision is pending of the Vice Chancellor on the above matter, the student shall be provisionally allowed to appear for the examination; subject to her guardian’s undertaking in writing that the decision of the Vice Chancellor shall be final. In case the decision is adverse, the examination result will stand cancelled and the examination fee will not be refunded.

Evaluation:

Courses will be evaluated both internally and externally. The minimum passing percentage for internal as well as external is 50.

1. Internal assessment comprises one or more of the following components

   i) Submission of written reports/assignment/presentations

   ii) Continuous assessment of work done

   iii) Performance Quiz

   iv) Project work

2. External Evaluation: At the end of the semester examination will be held by the University

3. The student has to pass all internal assessments in order to be eligible for appearing for the final examination. There shall be separate heads of passing theory and practical.