The program concentrates on the aspects of nutrition, the techniques of preservation and its importance to health. Learning the different aspects related to healthy intake of food, safety measures, the program throws light on the level of nutritional, components of the food. Candidates are skilled to conduct research about the nutritional value, microbiological and biochemistry aspects.

Under Cauvery Group of Institutions, Cauvery College of Life Science and Management was established in 2019. It is affiliated to University of Mysore the science of Food and Nutrition integrates the relation between the production and consumption aspects of Food. B.Sc. Food Science and Nutrition course brings together the study of understanding the biological and chemical composition of food and how its preservation can affect the level of nutrition. The students are rendered with the knowledge of understanding the importance of hygiene and maintenance in order to know how food can be made worthy of consumption.

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The curriculum is divided between theory and practical study. The project work and research help students gain a deeper insight into the subject. Students are trained to conduct experiments and detect the nutritional proportion of elements, chemical composition of food, and microbial diseases. They are also taught the fundamentals of food intake helping them gain knowledge about diet and fitness. Candidates are required to possess evaluative thinking, and analytical skills to broaden their knowledge about Diet, Fitness, Food, and Nutrition and safety measures.

B.Sc. Biochemistry, Microbiology, Food Science and Nutrition: Eligibility:
The minimum criterion set for admission to the program of B.Sc. Biochemistry, Microbiology, Food Science and Nutrition course are as follows: Candidates, those who have qualified their 10+2 examination in science stream or any equivalent examination with a minimum aggregate of 45% marks for general category and 40% marks for SC/ST category from a reputed university listed under UGC/AIU can avail for this program. Some reputed institutes will conduct their own entrance examination for admission to the program.

B.Sc. Biochemistry, Microbiology, Food Science and Nutrition: Syllabus:
The curriculum of the program is designed in a manner which helps the students gain maximum knowledge of the subject in the most comprehensive manner. The syllabus consists of classroom theory which is covered through semesters. The study also comprises of practical and projects. The students are rendered the knowledge through internship and projects to gain a more practical outlook on the subject.
Course Duration - 6 Semester

- The overall syllabus followed by most of the universities and colleges covered throughout the program is tabulated as follows:

- **Course Curriculum:**

  **Semester I**
  Kannada | English | Environmental science | Human physiology (Theory/Practical)
  Paper I-Introduction to microbiology and microbial Diversity (Theory/Practical)
  Paper I- Chemistry of Biomolecules (Theory/Practical)

  **Semester II**
  Kannada | English | Indian Constitution
  Paper II-Microbial physiology and molecular biology (Theory/Practical)
  Paper II -Bio-Organic Chemistry and Biomolecules-I (Theory/Practical)
  Paper II - Principals Of Nutrition (Theory/Practical)

  **Semester III**
  Kannada | English
  Paper III-Microbial genetics and recombinant DNA Technology (Theory/Practical)
  Paper III- Biomolecules-II and Enzymology (Theory/Practical)
  Paper III- Food Commodities (Theory/Practical)

  **Semester IV**
  Kannada | English
  Paper IV- Environmental and Agricultural Microbiology (Theory/Practical)
  Paper IV- Metabolism and Human Physiology (Theory/Practical)
  Paper IV- Family Nutrition (Theory/Practical)

  **Semester V**
  Microbiology
  V - Food and Industrial Microbiology (Theory/Practical)
  V - Microbial Biotechnology and Bioinformatics Theory/Practical
  V - Microbial quality control in food and pharmaceutical Industries (Theory)
  V - Microbiological analysis of air and water (Theory)
Biochemistry
V - Nutrition (Theory/Practical)
V - Molecular Basis of Infectious Diseases (Theory/Practical)
V - Biochemical Techniques (Theory)
V - Protein Purification Techniques

Food Science and Nutrition
Food Products and Development (Theory/Practical)
V - Assessment of Nutritional status (Theory/Practical)
V - Food Chemistry (Theory/Practical)
V - Food Service Management (Theory/Practical)
V - Culinary Science-Principles and Techniques (Theory/Practical)
V - Entrepreneurship (Theory/Practical)

Semester VI
Microbiology
VI - Immunology and medical Microbiology (Theory/Practical)
VI - Advance in Microbiology, Biostatistics and Intellectual property rights (Theory/Practical)
VI - Microbial diagnosis in health clinics (Theory)
VI - Management of Human microbial Diseases (Theory)

Biochemistry
VI - Molecular Biology and Immunology (Theory/Practical)
VI - Plant Biochemistry (Theory/Practical)
VI - Bioinformatics (Theory)
VI - Clinical Biochemistry (Theory)

Food Science and Nutrition
VI - Food Processing and preservation (Theory/Practical)
VI - Project Theory/Practical placement (Theory/Practical)
VI - Community Nutrition (Theory/Practical)
VI - Dietetics (Theory/Practical)
VI - Nutrition and Fitness (Theory/Practical)
VI - Nutraceuticals and Health Foods (Theory/Practical)
**The Syllabus of the program is subject to vary for different colleges.**

B.Sc. Food Science and Nutrition are trained to test the nutrition and preservation level of Food. Throughout the course, the students are skilled to apply the knowledge on varied fields of career. The students are qualified to detect the level of adulteration and nutritional value of the sample tested. They have many lucrative opportunities in various fields of Food science and nutrition.

After the completion of the program, the graduates have a plethora of opportunities in the field of research and scientific industry. They can go about to become professor or teacher in many reputed universities and colleges. They have job scopes in the area of Nutrition, Fitness, Research, Branding and much more. They can become fitness experts, dieticians, nutritionists, Food Technologist and much more.

Some of the jobs options which can be chosen by the graduates after the completion of the course which are as follows:
<table>
<thead>
<tr>
<th>Job Role</th>
<th>Job Description</th>
<th>Average Salary (in INR) per annum</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Technologist</td>
<td>Work includes supervising the development and manufacturing aspects of food production. Modification of recipes and managing production in large scale</td>
<td>3 to 4 Lacs</td>
</tr>
<tr>
<td>Nutritionist</td>
<td>Work includes creating nutritional charts and guiding people to follow stipulated nutrition schedule for enhancing their health and helping them maintain good lifestyle.</td>
<td>2 to 4 Lacs</td>
</tr>
<tr>
<td>Dieticians</td>
<td>Work includes assessing the client’s needs and advising them proper diet plan which can help them meet the nutrition need as well as maintain good health.</td>
<td>2 to 4 Lac</td>
</tr>
<tr>
<td>Fitness Trainer</td>
<td>Work includes training individuals as well as a group of clients. Assessing their level of fitness and help them set a proper plan to reach their fitness goals.</td>
<td>5 to 6 Lacs</td>
</tr>
<tr>
<td>Food Research Analyst</td>
<td>Work includes testing the quality of food, collecting data about the physical and chemical composition of food and drink products. Analyze the quality and formulate charts, graphs, and reports.</td>
<td>3 to 6 Lacs</td>
</tr>
<tr>
<td>Aerobics Instructor</td>
<td>Work includes guiding clients and groups to reach their fitness goals. Motivate and instruct them in exercise including stretching, training, and cardio.</td>
<td>5 to 6 Lacs</td>
</tr>
<tr>
<td>Food Services Manager</td>
<td>Work includes hiring, interviewing and training employees. Supervise the process of food production, and manage inventories.</td>
<td>5 to 6 Lacs</td>
</tr>
<tr>
<td>Marketing Food &amp; Nutrition</td>
<td>Work includes carrying out the marketing and advertising of food products and educate the masses about the nutritional value of the food.</td>
<td>1.5 to 3 Lacs</td>
</tr>
<tr>
<td>Professor</td>
<td>Work includes educating the students about the subject applying different study tools. Guiding the masses to choose the proper field of career.</td>
<td>1.5 to 3 Lacs</td>
</tr>
</tbody>
</table>
Why Cauvery?

Value Based Education

Passionate Faculty

Go Green Campus

Better Career Opportunity

Well Equipped Laboratories

Knowledge is power

Unit of Dr. Chandrashekar Foundation ®