

CAUVERY College of Life Science & Management



CAUVERY

GROUP OF INSTITUTIONS

Knowledge is power
Unit of Dr. Chandrashekar Foundation ®

**From science,
better living.**



#131/1, 2D, 2E, 2F, KBL Layout,
Bannur Ring Road, Near Devegowda Circle,
Mysuru-570028, Karnataka, India.



Call: +91 9986817230 / +91 96596 56006



Email: cauvery.academics@gmail.com



www.cauverygroupofinstitutions.com



Dr. Chandrashekar G.R

MBBS,MS(General Surgeon)
Founder & Chairman Cauvery Group of Institutions,
Cauvery Heart & Multi Speciality Hospital,
Medcure Diagnostics & Polyclinic. Mysuru
Senate & Syndicate Member of RGUHS, Bengaluru



Dr. Sarala Chandrashekar

MBBS,MD (Gyn)
Managing Director Cauvery Group of Institutions,
Cauvery Heart & Multi Speciality Hospital,
Medcure Diagnostics & Polyclinic. Mysuru

Vision

To prepare excellent healthcare providers and leaders to transform the lives of persons and communities through innovative education & Health Care.

Mission

Dedicated exclusively to educate students for the diverse opportunities offered by careers in nursing and other healthcare fields.

Values

- Unity and Integrity
- Academic Excellence
- Innovativeness
- Compassion

About Us

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 it's 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.

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.

Highly Esteemed And Quailed Faculty With Years of Rich Experience In The Field of Medical Education & Medical Practice. Sprawling Campus and world-class Infrastructure. State-of-the Art Facilities, Fully Furnished, Hostels and Recreation Centres.

Approvals & Accreditations

- Affiliated to University of Mysore





1

The curriculum is a 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, 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.



2

B.Sc. Biochemistry, Microbiology, Food Science and Nutrition : course provide students with the ability to perform an individual study on the respective subject, take up higher studies of Masters and Research program in the respective field. They are competent to explore the field of M i c r o b i o l o g y , Biochemistry, Food and Nutrition widening their scope in areas of Food Industry, Nutritionist, Diet Therapist, Microbiologist, Biochemist and much more. The program aims to skill the students with knowledge of the field to gain profitable scopes in matters of career.



3

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.

4

B.Sc. Biochemistry, Microbiology, Food Science and Nutrition: Syllabus: The curriculum of the program is designed in a manner which helps the students can 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

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:

Job Profile, Job Description & Average Salary (in INR) per annum

Food Technologist

Work includes supervising the development and manufacturing aspects of food production. Modification of recipes and managing production in large scale

3 to 4 Lacs

Job Profile, Job Description & Average Salary (in INR) per annum

Nutritionist

Work includes creating nutritional charts and guiding people to follow stipulated nutrition schedule for enhancing their health and helping them maintain good lifestyle.

2 to 4 Lacs

Job Profile, Job Description & Average Salary (in INR) per annum

Dieticians

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.

2 to 4 Lac

Job Profile, Job Description & Average Salary (in INR) per annum

Fitness Trainer

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.

5 to 6 Lacs

Job Profile, Job Description & Average Salary (in INR) per annum

Food Research Analyst

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.

3 to 6 Lacs

Job Profile, Job Description & Average Salary (in INR) per annum

Aerobics Instructor

Work includes guiding clients and groups to reach their fitness goals. Motivate and instruct them in exercise including stretching, training, and cardio.

5 to 6 Lacs

Job Profile, Job Description & Average Salary (in INR) per annum

Food Services Manager

Work includes hiring, interviewing and training employees. Supervise the process of food production, and manage inventories.

5 to 6 Lacs

Job Profile, Job Description & Average Salary (in INR) per annum

Marketing Food & Nutrition

Work includes carrying out the marketing and advertising of food products and educate the masses about the nutritional value of the food.

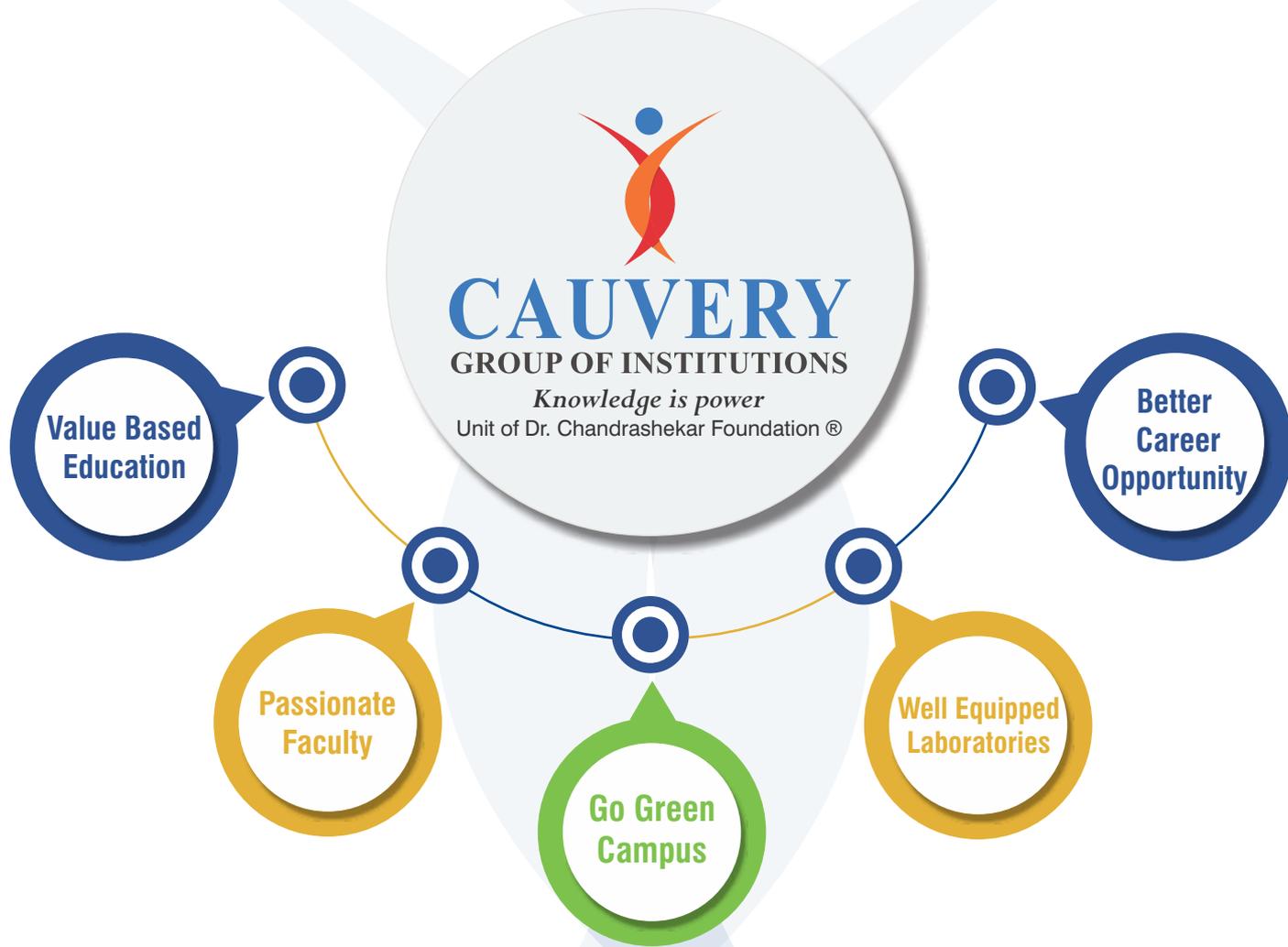
1.5 to 3 Lacs

Job Profile, Job Description & Average Salary (in INR) per annum

Professor

Work includes educating the students about the subject applying different study tools. Guiding the masses to choose the proper field of career.

Why Cauvery?



#131/1, 2D, 2E, 2F, KBL Layout, Bannur Ring Road, Near Devegowda Circle, Mysuru-570028, Karnataka, India.

Call: +91 998 681 7230 / +91 965 965 6006 | Email: cauvery.academics@gmail.com | www.cauverygroupofinstitutions.com

Follow us on

