



Program Specific Outcome

Post Graduates in Home Science

(Food and Nutrition)

The program outcomes of an MSc in Food and Nutrition include developing skills in making informed decisions about food, understanding the composition of food, and applying knowledge of food safety.

Program outcomes

- Food composition: Learn about the chemical composition of food and how it changes during cooking and processing
- Food safety: Learn about food microbiology, sanitation, and hygiene
- Nutrition: Study the science of nutrition, including macronutrients and micronutrients
- Dietary management: Understand how dietary departments in organizations work and are managed
- Healthy eating: Develop the skills to make informed decisions about healthy eating
- Some job roles include Nutritionist, Dietician, Food Scientist, Food, Quality Control Manager, Academician, Healthcare worker, and Research assistant.