## Approved syllabus: dated 16-06-2017

**B.Sc. APPLIED NUTRITION AND PUBLIC HEALTH**

*(choice based credit system)*

<table>
<thead>
<tr>
<th>FIRST YEAR SEMESTER I</th>
<th>CODE</th>
<th>COURSE TITLE</th>
<th>COURSE TYPE</th>
<th>HPW</th>
<th>CREDITS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>BS101</td>
<td>ENVIRONMENTAL STUDIES</td>
<td>AECC I</td>
<td>2</td>
<td>2</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BS102</td>
<td>ENGLISH</td>
<td>CC-1 A</td>
<td>5</td>
<td>5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BS103</td>
<td>SECOND LANGUAGE</td>
<td>CC-2 A</td>
<td>5</td>
<td>5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BS104</td>
<td>NUTRITIONAL BIOCHEMISTRY-I</td>
<td>DSC- IA</td>
<td>4T+2P=6</td>
<td>4+1=5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BS105</td>
<td>OPTIONAL II</td>
<td>DSC-2A</td>
<td>4T+2P=6</td>
<td>4+1=5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BS 106</td>
<td>OPTIONAL III</td>
<td>DSC-3A</td>
<td>4T+2P=6</td>
<td>4+1=5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>TOTAL</td>
<td></td>
<td></td>
<td>27</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| SEMESTER II           | BS 201 | GENDER SENSITIZATION          | AECC 2      | 2  | 2    | |
| BS 202                | ENGLISH |                             | CC-1 B      | 5  | 5    | |
| BS 203                | SECOND LANGUAGE                | CC-2 B      | 5  | 5    | |
| BS 204                | NUTRITIONAL BIOCHEMISTRY-II    | DSC-IB       | 4T+2P=6 | 4+1=5 | |
| BS 205                | OPTIONAL II                    | DSC-2B       | 4T+2P=6 | 4+1=5 | |
| BS 206                | OPTIONAL III                   | DSC-3B       | 4T+2P=6 | 4+1=5 | |
| TOTAL                 |                                 |              | 27 |      | |

| SECOND YEAR - SEMESTER III | BS 301 | SEC                         | SEC-1       | 2  | 2    | |
| BS 302                 | ENGLISH                      | CC-1C        | 5  | 5    | |
| BS 303                 | SECOND LANGUAGE              | CC-2C        | 5  | 5    | |
| BS 304                 | FOOD SCIENCE                 | DSC-1C       | 4T+2P=6 | 4+1=5 | |
| BS 305                 | OPTIONAL- II                 | DSC-2C       | 4T+2P=6 | 4+1=5 | |
| BS 306                 | OPTIONAL-III                 | DSC-3C       | 4T+2P=6 | 4+1=5 | |
| TOTAL                 |                                 |              | 27 |      | |

| SEMESTER IV            | BS 401 | SEC                         | SEC-2       | 2  | 2    | |
| BS 402                | ENGLISH                      | CC-1D        | 5  | 5    | |
| BS 403                | SECOND LANGUAGE              | CC-2D        | 5  | 5    | |
| BS 404                | FAMILY & COMMUNITY NUTRITION | DSC-1D       | 4T+2P=6 | 4+1=5 | |
| BS 405                | OPTIONAL- II                 | DSC-2D       | 4T+2P=6 | 4+1=5 | |
| BS 406                | OPTIONAL-III                 | DSC-3D       | 4T+2P=6 | 4+1=5 | |
| TOTAL                 |                                 |              | 27 |      | |

<p>| THIRD YEAR – SEMESTER V | BS501 | SEC                         | SEC-3       | 2  | 2    | |
| BS 502                | COMMUNICATION                | AECC 3       | 2  | 2    | |</p>
<table>
<thead>
<tr>
<th>Code</th>
<th>Course</th>
<th>Type</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BS 503</td>
<td>CLINICAL DIETETICS</td>
<td>DSC – 1E</td>
<td>3+1=4</td>
</tr>
<tr>
<td>BS 504</td>
<td>OPTIONAL- II</td>
<td>DSC – 2E</td>
<td>3+1=4</td>
</tr>
<tr>
<td>BS 505</td>
<td>OPTIONAL- III</td>
<td>DSC – 3E</td>
<td>3+1=4</td>
</tr>
<tr>
<td>BS 506</td>
<td>A) FOOD SAFETY &amp; QUALITY CONTROL (OR)</td>
<td>DSE-1E</td>
<td>3+1=4</td>
</tr>
<tr>
<td></td>
<td>B) FOOD PRESERVATION</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BS 507</td>
<td>OPTIONAL II A/B/C</td>
<td>DSE – 2E</td>
<td>3+1=4</td>
</tr>
<tr>
<td>BS 508</td>
<td>OPTIONAL II A/B/C</td>
<td>DSE – 3E</td>
<td>3+1=4</td>
</tr>
<tr>
<td></td>
<td>TOTAL</td>
<td></td>
<td>28</td>
</tr>
</tbody>
</table>

**SEMESTER- VI**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course</th>
<th>Type</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>BS 601</td>
<td>SEC</td>
<td>SEC-4</td>
<td>2</td>
</tr>
<tr>
<td>BS 602</td>
<td>GENERIC ELECTIVE</td>
<td>GE - 1</td>
<td>2T</td>
</tr>
<tr>
<td>BS 603</td>
<td>PUBLIC HEALTH</td>
<td>DSC- 1F</td>
<td>3+1=4</td>
</tr>
<tr>
<td>BS 604</td>
<td>OPTIONAL- II</td>
<td>DSC – 2F</td>
<td>3+1=4</td>
</tr>
<tr>
<td>BS 605</td>
<td>OPTIONAL- III</td>
<td>DSC – 3F</td>
<td>3+1=4</td>
</tr>
<tr>
<td>BS 606</td>
<td>A) FOOD HYGIENE &amp;SANITATION (OR)</td>
<td>DSE – 1F</td>
<td>3+1=4</td>
</tr>
<tr>
<td></td>
<td>B) ADVANCED DIETETICS</td>
<td></td>
<td></td>
</tr>
<tr>
<td>BS 607</td>
<td>OPTIONAL II A/B/C</td>
<td>DSE – 2F</td>
<td>3+1=4</td>
</tr>
<tr>
<td>BS 608</td>
<td>OPTIONAL II A/B/C</td>
<td>DSE – 3F</td>
<td>3+1=4</td>
</tr>
<tr>
<td></td>
<td>TOTAL</td>
<td></td>
<td>28</td>
</tr>
<tr>
<td></td>
<td>TOTAL CREDITS</td>
<td></td>
<td>164</td>
</tr>
</tbody>
</table>

CC-Core Course
AECC- Ability Enhancement Compulsory Course
DSC- Discipline Specific Course
SEC- Skill Enhancement Course
DSE- Discipline Specific Elective
GE- General Elective
HPW- Hours Per Week
<table>
<thead>
<tr>
<th>S.NO</th>
<th>COURSE CATEGORY</th>
<th>NO.OF COURSES</th>
<th>CREDITS PER COURSE</th>
<th>CREDITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>AECC</td>
<td>3</td>
<td>2</td>
<td>6</td>
</tr>
<tr>
<td>2.</td>
<td>SEC</td>
<td>4</td>
<td>2</td>
<td>8</td>
</tr>
<tr>
<td>3.</td>
<td>CC</td>
<td>8</td>
<td>5</td>
<td>40</td>
</tr>
<tr>
<td>4.</td>
<td>DSC</td>
<td>12</td>
<td>5</td>
<td>60</td>
</tr>
<tr>
<td>5.</td>
<td>DSC</td>
<td>6</td>
<td>4</td>
<td>24</td>
</tr>
<tr>
<td>6.</td>
<td>DSE</td>
<td>6</td>
<td>4</td>
<td>24</td>
</tr>
<tr>
<td>7.</td>
<td>GE</td>
<td>1</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td></td>
<td>TOTAL</td>
<td>40</td>
<td></td>
<td>164</td>
</tr>
<tr>
<td></td>
<td>OPTIONALS(TOTAL)</td>
<td>24</td>
<td></td>
<td>108</td>
</tr>
</tbody>
</table>

**B.Sc., (APPLIED NUTRITION AND PUBLIC HEALTH) - CBCS**

**Discipline specific Course Papers (credit: 05 each) (CP 1-4)**

1) Nutritional Biochemistry (1) (4) + Lab (2)
2) Nutritional Biochemistry (2) (4) + Lab (2)
3) Food Science (4) + Lab (2)
4) Family and Community Nutrition (4) + Lab (2)

**Discipline Specific Elective Papers (credit: 05 each) (DSE 1, DSE 2): Choose 2**

1) Food Preservation (4) + Lab (2)
2) Sanitation, Hygiene (4) + Lab (2)
3) Clinical Dietetics (4) + Lab (2)
4) Public Health (4) + Lab (2)
I SEMESTER SYLLABUS (Theory)

Nutritional Biochemistry I

UNIT I 16 hours
Introductory Nutrition, Definition of Nutrition, Food, Nutrients, or Proximate Principles, Nutritional needs of body, specific role of nutrients, classification of foods, food groups. Carbohydrates — Composition and chemistry, classification, sources, nutritional significance, digestion, absorption and metabolism - Glycolysis, TCA Cycle with bioenergetics. Gluconeogenesis endocrine regulation of Cell Metabolism

UNIT II 18 hours

UNIT III 14 hours
Lipids: Composition Chemistry classification sources, function, chemical properties — digestion and absorption, essential fatty acids — functions and deficiency, elements of fat analysis, Metabolism: B- oxidation of fatty acids. Types of Rancidity, Ketosis

UNIT IV 12 hours
Energy Metabolism: Types of energy, energy yielding food factors, energy units determination of energy value of food using bomb calorimeter. PFV (Physiological Fuel Value) of foods, direct indirect calorimetry, RQ, SDA of food. Determination of BMR and factors affecting BMR

II SEMESTER SYLLABUS

Practical Paper
Nutritional Biochemistry 1

Total no of practical’s: 8

I. Introduction to Qualitative and Quantitative of Nutrients

II. Carbohydrates:
1. Qualitative analysis of Glucose
2. Qualitative analysis of Fructose
3. Qualitative analysis of Maltose
4. Qualitative analysis of Sucrose
5. Qualitative analysis of Lactose
6. Qualitative analysis of Starch

III. Proteins
   1. Qualitative analysis of Proteins

IV. Qualitative analysis of Minerals
II SEMESTER SYLLABUS (THEORY)

NUTRITIONAL BIOCHEMISTRY II 60 hours

UNIT I 20 hours

Water soluble vitamins — B Complex — Thiamine, Riboflavin, Niacin, Pantothenic Acid, Folic Acid, Vitamin B 12, Biotin and Pyridoxine, Vitamin C. History, requirements, functions, sources, effect of deficiencies.

UNIT II 16 hours

UNIT III 12 hours

UNIT IV 12 hours
Enzymes — Definition, classification, properties, mechanism of enzyme action, factors affecting enzyme action, enzyme inhibitions. Enzyme in Clinical diagnosis.

II SEMESTER SYLLABUS
PRACTICAL PAPER
Nutritional Biochemistry II

Total no of practical’s: 7

I. Quantitative analysis of carbohydrates
   1. Estimation of reducing sugar by Benedict's method
   2. Estimation of Fructose by Roe's Resorcinol method

II. Estimation of protein by Biuret method

III. Fats
   1. Determination of saponification number of oil.

IV. Vitamins
   1. Estimation of ascorbic acid by 2,6, dichlorophenol, indophenols method.
      Estimation of ascorbic acid in lemon / cabbage / green chilies

V. Minerals
   1. Estimation of Calcium in GLV.

BOOKS RECOMMENDED:

III SEMESTER SYLLABUS (THEORY)

FOOD SCIENCE 60 HOURS

UNIT I: BASICS OF FOOD SCIENCE, CEREALS & MILLETS 15 hours

- Cereals & millets: Cereal- Structure, Nutritive value, Composition, methods of processing, role in cookery.
- Millets- Types of millets- Bajra, Jowar & Maize

UNIT II: PULSES & LEGUMES, MILK & MILK PRODUCTS 15 hours

- Pulses & legumes: Nutritive value, germination, Anti nutritional factors, elimination, role of pulses in cookery.
- Milk & milk products: types, nutritive value, composition, processing of milk, role in cookery
- Different types of Fermented & non fermented milk products.
- Processing of cheese & curd.
- Processing of paneer & khoa.

UNIT III: FLESHY FOODS, SPICES, CONDIMENTS & BEVERAGES 15 hours

- Fleshy foods (a) Meat: sources & types, nutrient composition, post mortem changes & processing of meat.
  (b) Fish: Classification & types of fish, selection of fish.
  (c) Eggs: Structure, composition, nutritive value, role of egg in cookery.
- Spices, condiments & beverages- types, role in cookery

UNIT IV: VEGETABLES & FRUITS, SUGAR & JAGGERY, FATS & OILS 15 hours

- Vegetables: classification, composition- pigments, organic acids, enzymes, flavor compounds, Nutritive value.
- Fruits: definition, classification, composition- pigments, water content, cellulose & pectic substances, flavor constituents, polyphenols, nutritive value, changes during ripening, enzymatic browning.
- Sugar & jaggery: sources, types, role in cookery.
- Fats & oils: Sources, types, spoilage- rancidity, hydrogenation. Role in cookery.
BOOKS RECOMMENDED:

REFERENCE BOOKS:
III SEMESTER SYLLABUS
PRACTICAL PAPER
FOOD SCIENCE

Total No. Of Practicals: 7

2. Cookery Practical’s in:
   i. Cereals.
   ii. Pulses.
   iii. Cereal & Pulse Combination.
   iv. Milk & Its Products.
   v. Vegetables & Fruits.
   vi. Fleshy Foods- Meat, Fish & Eggs.
IV SEMESTER SYLLABUS (THEORY)

FAMILY & COMMUNITY NUTRITION 60HOURS

UNIT I: BASICS OF MEAL PLANNING 10 hours

- Definition of Balanced diets, RDA, Factors affecting RDA, ICMR recommendations.
- Food pyramid, my food plate.
- Food Exchange List (raw), food composition tables.
- Principles & objectives of meal planning
- Nutrient requirement & meal planning for adults, changes in nutrient requirement according to sex, age & activity.

UNIT II: NUTRITIONAL REQUIREMENT DURING PREGNANCY, LACTATION & INFANCY 16 hours

Nutrient requirement & RDA for

- Expectant mother- physiological changes, dietary modification & complications.
- Lactation- general dietary guidelines & role of special foods.
- Infancy- growth & development, breast feeding v/s artificial feeding, factors to be considered while preparing & introducing supplementary foods.

UNIT III: NUTRIENT REQUIREMENT FOR PRE SCHOOLERS, SCHOOL GOING CHILD & ADOLESCENT 15 hours

Nutrient requirement & RDA for

- Preschoolers- problems in feeding, factors affecting nutritional status.
- School going child- importance of breakfast, packed lunch & mid-day meal programs- ICDS, SNP.
- Adolescence- eating disorder, anemia, anemia prophylaxis program.

UNIT IV: NUTRITION REQUIREMENT FOR GERIATRIC GROUP & NUTRITIONAL ASSESSMENT 15 hours

- Geriatrics- RDA & nutritional requirement during old age, physiological changes & dietary modification.
- Nutritional Assessment- Methods of Assessment of Nutritional status, Anthropometric, Biochemical, Clinical methods & Diet surveys.
BOOKS RECOMMENDED:

1. Planning of diets
   a. Adult- according to sex & activity.
   b. Pregnant & lactating women.
   c. School going child.
   d. Adolescents.
   e. Old age group.

2. Preparation of diets - 4 practical sessions.

3. Formulation & preparation of weaning mix.
DISCIPLINE SPECIFIC COURSE

VSEMESTER SYLLABUS(THEORY)

CLINICAL DIETETICS 60 hours

UNIT I 15 hours

- Principles of diet in diseases- objectives of diet therapy and role of dietitian, therapeutic modification of normal diet, classification of diets.
- Critical care nutrition-TPN, PPN; Diet in fevers; typhoid and TB-etiology, symptoms and dietary management.

UNIT II 15 hours

- Etiology, symptoms, dietary management in:
  - GI diseases- peptic ulcer, diarrhea, constipation, underweight, Cancer.

UNIT III 15 hours

- Degenerative/disorders- Etiology, symptoms, dietary management in:
  - Obesity, Hypertension, CVD- Atherosclerosis, Diabetes Mellitus.

UNIT IV 15 hours

- Etiology, symptoms, dietary management
  - Renal Disorders- Nephritis, Nephrotic syndrome, Chronic Renal Failure;
  - Liver Disorders- Infectious Hepatitis, Cirrhosis of liver and liver failure;
- Inborn Errors of Metabolism- PKU, Lactose Intolerance.
I. Planning of diets and calculation of nutritive value of the following diets
   a. Diet for peptic ulcer.
   b. Diet for obesity (low calorie diet).
   c. Diet for diabetes (1600 and 1800 kcals diet).
   d. Diet for cardiac disorders (low fat, full fluid diets).
   e. Diet for renal disorders (low sodium, low protein and high protein diets).
   f. Diet for liver disorders (low fat, moderate protein diet for jaundice and high calorie, high protein diet for cirrhosis).
   g. High Fiber Diet.

II. Preparation of diets- 3 practical sessions
DISCIPLINE SPECIFIC ELECTIVE PAPER 1
V- SEMESTER SYLLABUS(THEORY)

FOOD PRESERVATION 60hours

UNIT I  18 hours
- Food Technology and its application, Role of Food technology in combating malnutrition in developed countries.
- Food spoilage and nutrient losses during storage- physical, chemical and microbial spoilage of foods.

UNIT II  18 hours
- Food Preservation-the importance and general principles of food preservation.
- Home scale methods of food preservation like drying, refrigeration, pickling, use of sugars and chemical preservations.

UNIT III  12 hours
- Commercial methods of food preservation, Preservation by high temperature, low temperature, dehydration, concentration, fermentation, radiation, chemicals.

UNIT IV  12 hours
- Enhancement of nutritional value of foods by food fortification, enrichment, substitution, supplementation, fermentation & germination.
- Novel protein foods
V - SEMESTER SYLLABUS
PRACTICAL PAPER
FOOD PRESERVATION

Total No. Of Practicals: 8

I. Food Processing & Preservation.
   a. Preparation of jams (3-4 varieties)
   b. Preparation of jellies (3-4 varieties)
   c. Preparation of sauces, tomato, chili and tamarind.
   d. Preparation of squashes (3-4 varieties)
   e. Preparation of pickles (3-4 varieties)
   f. Preparation of sun dried fruits and vegetable products.
DISCIPLINE SPECIFIC COURSE
VI - SEMESTER SYLLABUS(THEORY)
PUBLIC HEALTH 60HOURS

UNIT I 12 hours
- Health and Nutrition- education-definition, components, principles of health-education, methodology- individual, group and mass methods use of audio visual aids.

UNIT II 12 hours
- Medical entomology, Control of household pest with special reference to mosquito, housefly etc.;Environmental, chemical, biological and generic control.

UNIT III 18 hours
- Immunity - (i) Classification, specific and non-specific immunity  
  (ii) Immunoglobulins,  
  (iii) Cellular and hormonal, immune response  
  (iv) Immunization active and passive immunization schedule  
  (v) Immunizing agents,  
  (vi) Hazards of immunization.

UNIT IV 18 hours
- Primary health care system with special reference to Maternal and Child Health care and maternal& infant mortality and morbidity  
- Primary health system functioning in rural areas, health indicators and various health organizations, Malaria and AIDS Control-NHP, WHO, UNICEF.
VI - SEMESTER SYLLABUS
PRACTICAL PAPER
PUBLIC HEALTH

Total No. Of Practicals:10

1. Preparation of 3 audio visual aids like charts, posters, models related to health and nutrition.
2. Conduct of health and nutrition education classes on various target groups like slum dwellers, school children, housewives etc.
3. Formulation and preparation of low cost nutritious recipe.
4. Conduct of survey on health and hygiene practices among high and low income groups.
5. Field visit.
UNIT I

15 hours

- Definition of Public Health, Hygiene, Social and preventive medicine, basic aspects of personal hygiene.
- Epidemiology methods, introduction to Analytical, Experimental and Descriptive methods, diseases transmission.
- Water- sources, Impurities, Hardness of water and Principles of water purification- commercial and domestic.

UNIT II

15 hours

- Food Borne Disorders:
  - Food borne infections- Typhoid, Para typhoid, cholera, infective hepatitis, amoebiasis
  - Food borne intoxications- Disorders caused by; Natural toxins, chemical toxins and Microbiological toxins in food- Lathyrisn, staphylococcal intoxication, Botulism, clostridium perfrignens, Mycotoxins.

UNIT III

12 hours

- Food handling and Public Health: Preventing food borne illness and the speed of communicable disease; Sanitation of food serving institution; environmental sanitation, hygienic in food handling and personal hygiene of food handler.

UNIT IV

18 hours

- Food adulteration: common, adulterants, and health hazards. Food standards and food laws. National and International; PFA, FSSAI, HACCP, ISO Certification;
- Consumer guidance society, Consumer rights, Consumer court, Central facilities for assessing food adulteration, Role of food inspectors.
VI - SEMESTER SYLLABUS

PRACTICAL PAPER

FOOD SANITATION & HYGIENE

Total No. Of Practicals: 8

1. Identification of adulterants in various classes of food samples
   a. cereals, pulses,
   b. milk & milk products-milk, paneer,
   c. Ghee and oil;
   d. spices and condiments—chili powder, Turmeric; Pepper; Asafoetida, dhania, salt whole and powdered spices,
   e. sugar, Honey & jaggery, Tea, Coffee, and miscellaneous foods.

2. Estimation of Hemoglobin content of blood.


4. Testing the hardness of water.
# B.Sc. Applied Nutrition and Public Health as per CBCS pattern

## Course Structure

<table>
<thead>
<tr>
<th>I</th>
<th>Core Papers</th>
<th>Paper Title</th>
<th>Semester</th>
<th>No. of Theory hours</th>
<th>No. of Practical hours</th>
<th>No. of Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Nutritional Biochemistry 1</td>
<td>I</td>
<td>60</td>
<td>45</td>
<td>4+1=5</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Nutritional Biochemistry 2</td>
<td>II</td>
<td>60</td>
<td>45</td>
<td>4+1=5</td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>Food Science</td>
<td>III</td>
<td>60</td>
<td>45</td>
<td>4+1=5</td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td>Family and Community Nutrition</td>
<td>IV</td>
<td>60</td>
<td>45</td>
<td>4+1=5</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>II</th>
<th>Discipline Specific Elective</th>
<th>Paper Title</th>
<th>Semester</th>
<th>No. of Theory hours</th>
<th>No. of Practical hours</th>
<th>No. of Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>DSE 1</td>
<td>Therapeutic Nutrition</td>
<td>V</td>
<td>60</td>
<td>45</td>
<td>4+1=5</td>
<td></td>
</tr>
<tr>
<td>DSE 1A</td>
<td>Food Preservation</td>
<td>V</td>
<td>60</td>
<td>45</td>
<td>4+1=5</td>
<td></td>
</tr>
<tr>
<td>DSE 2</td>
<td>Food Sanitation and Hygiene</td>
<td>VI</td>
<td>60</td>
<td>45</td>
<td>4+1=5</td>
<td></td>
</tr>
<tr>
<td>DSE 2A</td>
<td>Public Health</td>
<td>VI</td>
<td>60</td>
<td>45</td>
<td>4+1=5</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>III</th>
<th>Skill Enhancement Course</th>
<th>Paper Title</th>
<th>Semester</th>
<th>No. of Theory hours</th>
<th>No. of Practical hours</th>
<th>No. of Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>SEC 1</td>
<td>SEC 1</td>
<td>III</td>
<td>30</td>
<td>---------</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>SEC 2</td>
<td>SEC 2</td>
<td>IV</td>
<td>30</td>
<td>---------</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>SEC 3</td>
<td>SEC 3</td>
<td>V</td>
<td>30</td>
<td>---------</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>SEC 4</td>
<td>SEC 4</td>
<td>VI</td>
<td>30</td>
<td>---------</td>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>