Second Semester

MDN 201: DIETARY MANAGEMENT-I

Therapeutic nutrition

- □ Therapeutic Diets
- □ Constructing Diets
- □ Routine Hospital Diets

Enteral nutrition

- \Box Various sites for enteral nutrition
- $\hfill\square$ In brief, discussion on Ryles tube and its care
- □ Types of feeds, advantages and disadvantages of home based feed
- □ Commercial formula feed incorporation of easily digestible food
- □ Requirement of nutrients according to problems e.g. renal, respiratory etc.

Total parental nutrition

- \Box The importance of TPN
- \Box Long term effect of its use
- \Box Site of TPN and its care
- □ Composition

Non communicable disease-

a Diabetes (Type -I and Type-II)-Epidemiology, pathophysiology, causes & dietary management

b. Hypertension-

Epidemiology, pathophysiology causes & dietary management

c. Hyperlipidemia-

Epidemiology, pathophysiology causes & dietary management

d. Atherosclerosis Epidemiology, pathophysiology causes & dietary management

e. Nutritionalanaemia

Epidemiology, pathophysiology causes & dietary management

f. Cancer

Epidemiology, pathophysiology causes & dietary management

g. Constipation

Epidemiology, pathophysiology causes & dietary management

h. Foodallergy

Epidemiology, pathophysiology causes & dietary management.

1. Gastro IntestinalDiseases

a. Cholera

Epidemiology, Pathophysiology, Cause and dietary management

b. Diarrhoea

Epidemiology, Pathophysiology, Cause and dietary management

c. Dysentery

Epidemiology, Pathophysiology, Cause and dietary managementFlatulence Epidemiology, Pathophysiology, Cause and dietary management

d. Junundice

Epidemiology, Pathophysiology, Cause and dietary management

e. Hepatitis

Epidemiology, Pathophysiology, Cause and dietary management

f. Gastritis

Epidemiology, Pathophysiology, Cause and dietary management *g. Ulcer*

Epidemiology, Pathophysiology, Cause & dietary management *h. Irritable BowelSyndrome*

Epidemiology, Pathophysiology, Cause & dietary ManagemenT

i. Colitis Epidemiology, Pathophysiology, Cause & dietarymanagement 2. *Rheumaticdiseases*

- a. Artharitis Epidemiology, Pathophysiology, Cause & dietarymanagement
- b. Osteoarthritis

Epidemiology, Pathophysiology, Cause & dietary management *c.Lupasarthritomatosis*

Epidemiology, Pathophysiology, Cause & dietary management

MDN 202: BIOSTATISTICS

Course Learning Outcomes

Student will be able to-

- 1. Lear how to differentiate between the qualitative and quantitative methods of analysis of data
- 2. Proper application of data reduction strategies and illustrate data using various graphical methods
- 3. How to use appropriate parametric and non parametric statistical tests

Content:

• Introduction to statistics

Basic principles and concepts in statistics Orientation to qualitative and quantitative research procedures Measurement and computation- Scales of measurement, Reliability andvalidity

• Organisation and presentation of data

Qualitative and quantitative data- Coding & data reduction strategies Organisation of Data: Frequency distributions vs. thematic analysis Percentage, percentile ranking and frequencies Univariate, bivariate and multivariate tables Graphic representation: Graphs, diagrams andcharts

• Descriptive Statistics

Applications of descriptive statistics Measures of Central tendency Measures of Dispersion Skewness and Kurtosis Correlation and Regression

• Probability and normal distribution

Basic principles and applications of probability Binomial and Poisson Distribution Normal curve

• Statistical tests

Testing hypotheses: Levels of significance and p values

Errors in hypothesis testing: Type I, Type II Sampling distribution Standard scores, calculation and application

• Concept of parametric and non-parametric tests, statistical tests and level of *measurement* Parametric tests of difference: z test, T test. Non-parametric tests of difference: Mann-Whitney, Sign, Median, and Kruskal-Wallis Non-parametric tests of association: Spearman's r Chi-square test ANOVA

Reference:

Agresti, A. & Franklin C.A. (2009) Statistics: The Art and Science of Learning from Data (Second Edition) Boston, MA: Pearson Prentice Hall, ISBN 978-0-13-513199-2 Bernard, H.R. (2000). Social Research Methods: Qualitative and Quantitative Approaches. Thousand Oaks, CA: Sage. Black, J.A. and Champion, D.J. (1976). *Methods and Issues in Social Research*. New York: John Wiley and Sons.

Blaxter, L., Hughes, C, and Tight, K. (1999). *How to Research*. New Delhi: Viva books. Diez, D. M., Barr, C. D., Cetinkaya-Rundel M. (2015). *OpenIntro Statistics*:((Third Edition). CreateSpace Independent Publishing Platform. ISBN-10: 194345003X, ISBN- 13: 978-1943450039 <u>http://www.openintro.org/stat/ textbook.php</u>.

Elmes, D.G., Kanowitz, B.H. and Roediger, H.L. (1989). *Research Methods in Psychology* (Third Edition). New York: West Publishing Company.

Fowler, F.J. (1988). Survey Research Methods. Applied Social Research Methods Series, Vol. 1. Newbury Park, CA: Sage.

Greene, S. and Hogan, D. (Eds.). (2005). *Researching Children's Experiences: Methods and Approaches*. London: Sage.

Gordis L. (2013) *Epidemiology*. (Fifth Edition). Philadelphia, PA: Saunders Elsevier, Minium, E. W., King, B. M., & Bear, G. (1995/2004). *Statistical Reasoning for Psychology and Education*. New York: Wiley and Sons.

Muijs, D. (2004). Doing Quantitative Research in Education with SPSS. London: Sage.

MDN203: ADVANCED NUTRITION

Course Learning Outcomes:

After doing this course the student will be able to:

- 1. Evaluate critically and derive requirements for specificmacronutrients.
- 2. Understanding the critical periods in growth and development and impact of malnutrition.
- 3. Assessment of nutritional status of children and adults.

Contents:

- Understanding nutrition
- Energy metabolism Basal and resting metabolism –influencing factors. Methods to determine energy requirements and expenditure. Thermo genesis, adaptation to altered energy intake, latest concepts in energy requirements and RDA-ICMR and WHO
- Basis for computing nutrient requirements latest concepts in dietary recommendations,: their uses and limitations. Body fluids and water balance - Body water compartments -Regulation of water balance - disorders of water balance - Body compositionMethodsof study - compositional changes during life cycle - nutritional disorders and their effect bodycomposition.
- Lipids Classification and Functions, Review of metabolism of Lipid, Concepts of visible and invisible fats, EFA, SFA, MUFA, PUFA sources and physiological functions.
- Proteins-ClassificationandFunctions,ReviewofmetabolismofProtein,Conceptsof

essential and non-essential amino acids - their role in growth and development.

- Carbohydrates: Occurrence and physiological functions, Review of metabolism of carbohydrates. Lactose intolerance. Dental caries. Sugar alternatives. Role ofdietary fiber in health and disease
- Macro minerals: Calcium, phosphorus magnesium, sodium, potassium, chlorine and Micro minerals: Iron, zinc, copper, selenium, chromium, iodine, manganese, Molybdenum and fluoride. Ultra trace minerals: arsenic, boron, nickel, silicon, vanadium and cobalt.

- Water soluble vitamins: vitamin C, thiamine, riboflavin, niacin, pantothenic acid, biotin, folic acid, vitamin B12, vitamin B6.
- Fat soluble vitamins: Vitamin A, D, E&K.
- Detoxication –Definition, xenobiotics, enzyme systems involved mechanism of detoxification.
- Nutrition for older children and adolescent
- Menu planning, food groups, balanced diet.
- Nutritional requirement for special condition

Reference:1. Shils, M.E., Olson, J. Shike, M. and Roos, C (2003). Modern Nutrition in Health and Disease, 9th edition Williams and Williams. A Beverly Co. London.

2. Bodwell, C.E..and Erdman, J.W. (2004) Nutrient Interactions. Marcel Dekker Inc. New York

3. Sareen, S, James, J (2005). Advanced Nutrition in Human Metabolism, 4th Edition, Thomson Wordsworth Publication, USA.

MDN 204: WOMEN HEALTH & NUTRITION:

Course Learning Outcomes:

After doing this course the student will be able to:

- 1. Evaluate critically and derive requirements for pregnant and lactating women.
- 2. Understanding the critical periods in growth and development of fetus.

Contents

- Factors (non-nutritional) affecting pregnancy outcome, importance of adequate weight gain during pregnancy, antenatal care and its schedule, Nutritional requirements during pregnancy and modification of existing diet and supplementation, Deficiency of nutrients, speciallyenergy,ironfolicacid,protein,calcium,iodine.Common problems of pregnancy and their managements, specially nausea, vomiting, pica, food aversions, pregnancy induced hypertension, obesity, diabetes. Adolescent pregnancy.
- Nutritional requirements during lactation, dietary management,foodsupplements, galactogogues, preparation for lactation. Care and preparation of nipples during breast feeding.

References:

- 1. Ghosh, S. : The Feeding and Care of Infants arid Young Children, VHAI. 6th Ed. Delhi.
- 2. WHO : A growth chart for International use In Maternal and Children Health Care, Geneva.
- 3. Mann and Truswell : Essentials of Human Nitration, Oxford University press.
- 4. Indian Council of Medical Research: Nutrient Requirements and Recommended-Dietary Allowance for Indians, New Delhi.

MDN205: PUBLIC HEALTH AND NUTRITIONAL POLICY PROGRAMMES :

- Public health nutrition and health care system
- Nutritional problems of the community and implication in public health ,hazards of community health and nutritional status
- NutritionpolicyinIndiaandplanofaction,nationalfoodandnutritionpolicy plane of action and programme
- Population dynamics
- Major nutritional problems and management
- Primaryhealthcareofthecommunity.approchesandstrategiesforimproving nutritional status and health
- communicable and infectious disease control
- Community water and waste management
- Community food protection
- Life style and community health
- Immunization schedule during pregnancy and childhood
- Nutrition and health care programmes for mother and child, nutritional requirements of the elderly people and dietary management to meet their nutritional needs
- Emergencies and disaster management, general concepts, disaster cycle
- Nutritionalmanagementoftargetgroupindisasterandemergenciessituation- packet food and common kitchen in post disaster period
- Rationsystemindisasteranddifferenttypesofnutritionrehabilitationdisaster management
- Assessment process for nutritional rehabilitation at post disaster period

PRACTICAL

MDN 291 THERAPEUTIC DIET CHART PREPARATION – I

1. Non communicable disease-

Therapeutic diet chart preparation for Diabetes, case specific Therapeutic diet chart preparation for Hypertension, case specific Therapeutic diet chart preparation for Hyperlipidemia case specific Therapeutic diet chart preparation for Atherosclerosis, case specific TherapeuticdietchartpreparationforNutritionalanemia,casespecific Therapeutic diet chart preparation for Cancer, case specific Therapeutic diet chart preparation for Constipation, casespecific Therapeutic diet chart preparation for Constipation, casespecific Therapeutic diet chart preparation for Food allergy, casespecific

2. Gastro Intestinal Diseases

Therapeutic diet chart preparation for Cholera, case specific Therapeutic diet chart preparation for Diarrhoea, case specific 2.3Therapeutic diet chart preparation for Dysentery,case specific 2.4Therapeutic diet chart preparation for Flatulence,case specific 2.5 TherapeuticdietchartpreparationforJaundice,casespecific 2.6 TherapeuticdietchartpreparationforHepatitis,casespecific 2.7 Therapeutic diet chart preparation for Gastritis,case specific 2.8Therapeutic diet chart preparation for Ulcer,casespecific 2.8Therapeutic diet chart preparation for Ulcer,casespecific Therapeutic diet chart preparation for Irritable Bowl Syndrome,case specific

Therapeutic diet chart preparation for Colitis, case specific

3. Rheumatic diseases

Therapeutic diet chart preparation for Arthritis, case specific 3.2Therapeutic diet chart preparation for Osteoarthritis, case specific 3.3Therapeutic diet chart preparation for Lupas arthritomatosis, casespecific.

MDN 281 : INDUSTRY ASSIGNMENT: PUBLIC HEALTH AND NUTRITIONAL STATUS ASSESSMENT:

Course learning outcome:

The student will be able to gain hands on experience of working in various institutions related to the area of Food and Nutrition