

MSCDFSM : Master of Science in Dietetics & Food Service Management

PROGRAMME TYPE	DEGREE
MODE	Open Distance Learning
SCHOOL	School of Continuing Education
DURATION	2 Years
MEDIUM	ENGLISH
SPECIALIZATION	Dietetics & Food Service Management

DESCRIPTION

The M.Sc. Programme in the area of Dietetics and Food Service Management has been developed with a view to address the needs of training work force/developing manpower (dietitians, nutrition counsellors, food service managers etc.) for the emerging employment sector (hospital/community dietetics, food service management). The programme will offer unique opportunity of higher education to learners to enrich their working lives by entering into the market and/or starting their own food service unit, leading to entrepreneurship. The programme also focuses on upgrading the professional competencies of serving personnel in food service establishments, such as dietitians, diet technicians, counsellors etc. upgrading their knowledge and equipping them with productive skills to enhance their career progression and employability. The special feature of the programme is that it has a provision of exit point for learners in the form of Post Graduate Diploma in Dietetics and Public Nutrition (PGDDPN) after having successfully completed 30 credit course work and three months internship programme (16 credits).

ELIGIBILITY

B.Sc. (Home Science) specialization in Food and Nutrition, Dietetics and Clinical Nutrition or PG Diploma in Dietetics and Public Health Nutrition or Graduate (B.Sc.) or equivalent (MBBS, BHHS etc) from the following background – Home Science/ Food Science and Technology, Life Science, Microbiology Medical, Pharmaceutical

PGDFSQM : Post Graduate Diploma in Food Safety & Quality Management

PROGRAMME TYPE	PGDIPLOMA
MODE	Open Distance Learning
SCHOOL	School of Agriculture
DURATION	1 Year
MEDIUM	ENGLISH
SPECIALIZATION	Food Safety & Quality Management

DESCRIPTION

The objective of the PGDiploma Programme is to prepare professionals for development, implementation and auditing of Food Safety and Quality Management Systems in the country. The Programme has been developed in collaboration with the Agricultural and Processed Food Products Export Development Authority (APEDA), GOI. It seeks to develop India's capability to meet the global food safety and quality requirements and enhance the competitiveness of food products. In long term perspective, it would contribute to ensure consumer safety with in and outside the country.

This PG Programme shall enable the students to:

- comprehend the issues of safety and quality in food production, handling, processing and trade.
- Build technical proficiency in undertaking food safety and quality assurance in food processing chain i.e., from farm to fork.
- Ensure the safety and quality of food products as per mandatory legal requirements and voluntary standards including export regulations, if required.
- Design and implement: Good Hygienic Practices (GHP), Good Manufacturing Practices (GMP), Hazard Analysis and Critical Control Point (HACCP), Quality Management Systems (QMS): ISO 9001, Food Safety Management Systems (FSMS): ISO 22000, Laboratory Management System: ISO
- Be able to effectively plan, conduct, report and audit as per the guidelines of the ISO 19011-2002.
- Undertake Standard Microbiological and Chemical analysis of Food Products.
- Apply Good Hygienic, Manufacturing, Laboratory, Transportation and Retail Practices in Food Processing/Hospitality industry and Retail outlets.

Prospective job opportunities for the pass outs are as follows:

- Quality Control Officer or Quality Assurance / Food Safety and Quality Management professionals in food/hospitality/retail industry and laboratories,
- Food Safety Officer in the regulatory bodies,
- Food Auditor in Certification and Inspection bodies,
- Trainer/Counsellor in Food Safety & Quality Management Systems,
- Food certifying/auditing professional for Food Safety & Quality Management Systems (FSQMS).

ELIGIBILITY

1. Graduation in Science with Chemistry/ Bio-Chemistry or Microbiology as one of the subjects.
 2. Degree in allied Sciences like Agriculture/Food Science/Food Technology /Post Harvest Technology/Engineering/ Home Science/Life Science/Microbiology/Biochemistry/Biotechnology/ Horticulture/Dairy Technology/Veterinary/ Fisheries/ Hotel Management and Catering/ Hospitality Management, or equivalent etc.
- Science graduate in disciplines like Geography, Statistics with Physics & Maths, Art Subjects and Medical Lab technology and with minimum three years experience in food processing and / or quality control. These students should have minimum 1 year experience in quality control activities.
1. Arts/Commerce graduate with diploma in food science/ hotel management disciplines viz fruits and vegetables, dairy technology, meat technology, cereals, pulses and oilseeds etc. with minimum 5 years experience in Food Processing/ Food Quality Control/ Hotel Management (food preparation/ food catering) and out of which 2 years experience should be in quality control activities.
 2. BA/B.Com graduates with minimum 7 years experience in Food Processing/Food Quality Control /Hotel Management (food preparation/ food catering) or holding senior position in Govt./ Semi Govt. Units involved in Food Quality Control.

DNHE : Diploma In Nutrition And Health Education

PROGRAMME TYPE	DIPLOMA
MODE	Open Distance Learning
SCHOOL	School of Continuing Education
DURATION	1 Year
MEDIUM	ENGLISH HINDI
SPECIALIZATION	Nutrition And Health Education

DESCRIPTION

The Diploma Programme is a holistic package that provides opportunities to the learner to gain knowledge about nutrition and public health. It also enables learners to develop skills in communicating nutrition and health-related information to the community. The aim of the programme is to develop a knowledge base in areas of nutrition and public health, promote awareness about concepts and principles in communication and their application in nutrition and health education and develop skills in playing the role of nutrition/health educators in the Community. Learners with basic 10+2 qualification and an interest in community work will find the Diploma very useful. It is a professional training programme. People working with both governmental and non-governmental sectors in the role of community workers would also benefit from this Programme. The Diploma will provide an additional qualification helping them to improve their professional competence and promotion chances. The Diploma in Nutrition and Health Education is a 32 credit programme consisting of four courses.

ELIGIBILITY

10+2 or its equivalent

CFN : Certificate In Food And Nutrition

PROGRAMME TYPE	CERTIFICATE
MODE	Open Distance Learning
SCHOOL	School of Continuing Education
DURATION	6 Months
MEDIUM	ENGLISH
SPECIALIZATION	Food And Nutrition

DESCRIPTION

The Certificate in Foods and Nutrition is basically a Post-Literacy level awareness programme meant for people with basic reading and writing skills. The Programme aims to acquaint the learner with the role of food in ensuring healthy living for the individual, family and community. It includes features like food selection and preparation, nutrition from infancy to old age, economics of food, kitchen gardening, food adulteration, consumer rights, safety and education, etc. The programme lays primary emphasis on Nutrition with relevance to present day scenario, cost effectiveness, environment friendly approaches that reach to almost the entire nation, hence making the learners responsible and aware citizens of tomorrow.

ELIGIBILITY

No formal qualification, Minimum age of 18 years as on the last date for receipt of Admission form

CNCC : Certificate In Nutrition And Child Care

PROGRAMME TYPE	CERTIFICATE
MODE	Open Distance Learning
SCHOOL	School of Continuing Education
DURATION	0 Year, 6 Months
MEDIUM	ENGLISH HINDI
SPECIALIZATION	NUTRITION AND CHILD CARE

DESCRIPTION

This programme provides in-depth theoretical as well practical knowledge related to both nutrition and child development. It provides a basic understanding of food, nutrition and health; principles of meal planning; nutrition related disorders; principles of food budgeting, food selection, food storage and food preservation.

It enables learners to understand the development of children from birth to six years of age, promote their development by organizing appropriate play activities and learning experiences, and be aware of principles of setting up ECCE centres.

This programme will be of interest to functionaries working with children in the birth to 6 age group where their work involves meeting nutritional needs of children as well as their learning and play needs. Such functionaries could be working in diverse settings, such as creches, preschools, anganwadis and balwadis. The target group could also include parents and others interested in knowing about the development of young children.

ELIGIBILITY

10+2 or its equivalent or BPP from IGNOU