



Institute of Home Science University of Kashmir

Hazratbal Srinagar-190006-(Kashmir) J&K

[NAAC Accredited Grade A+].



Food Science and Nutrition (FSCN)

Provide quality education to make the students technically competent to face the challenges in the field of food science and nutrition. Train on innovative product/process development applying the science of food and to be able to serve in core industry, which leverages diverse food science and nutrition domains including, disease prevention, product development, safety & quality control. Harness the skills required to be an efficient entrepreneur and to be able to build competent nutrition professionals to address the health-related community issues. Perform in applied nutrition fields including public health and diet therapy and enable students to confidently pursue higher studies and research in nutrition and interdisciplinary areas. To apply technical skills, knowledge of food science and nutrition, critical thinking, and decision-making skills in research and development. The students will also be able to know and understand the basics and principles relating to food, nutrition and the relationship of food to human health. Identify the conditions, including sanitation practices, under which the important pathogens and spoilage microorganisms are commonly inactivated, killed or made harmless in foods. Gain knowledge on nutritive value of different foods, cooking methods, factors influencing and changing cooking quality and also home scale processing and storage skills to retain nutrients. Identify food-based strategies for alleviating nutritional problems to achieve nutrition and health security. Also, recognise government regulations required for the manufacture and sale of food products. Further to know the major chemical reactions that limit shelf life of foods and to explain the basic principles of sensory analysis. Students would be able to calculate and interpret nutrient composition of foods, modify recipes and recipe proportions for individuals and groups. Provide and equip students with knowledge and critical thinking in understanding the recent developments of nutritional science and novel food usage with evidence-based approach.