

Department of Liberal Education Era University, Lucknow Course Outline Effective From: 2023-24

Name of the Program		B.A. / B.Sc. (LIBERAL EDUCATION)							Year/ Semester:			3 rd / 5 th		
Course Name		Life Spa Lab	n Nutri	tion	Course Code:	N	H301P	Туре:			-	Practical		
Credits		01				Total Practical Hours:								
Evaluation Spread		Internal Continuous Assessment:			10 Marks			End	Term l	Exam:		15 Marks		
Type of Course						Core			C Creative			O Life Skill		
Course Objectives		 To prepare different types of normal and therapeutic diet according to principles of food preparation. To use a variety of cooking techniques in the preparation of meal. To prepare food under safe and proper conditions. Sanitary. 												
Course Outc	ome	es(CO): A	<i>After the</i>	e succe.	ssful cour	se co	ompletion	, learn	ers will	develop	o folle	owing att	ributes:	
Course Outcome (CO)		Attributes												
CO1		Will help to promote baby's growth and development. Understand which nutrient is needed most and where to find them.												
CO2		Will have less chance of developing chronic diseases like heart disease, type 2 diabetes, obesity and cancers.												
CO3		Will learn about different patterns of healthy eating and ways to create a nutritious meal plan.									lan.			
CO4		Will learn nutrition knowledge and prepare meal according to individual needs during life span of human being.												
Pedagogy		Interactive, discussion-bases, student-centered, presentation.												
Internal Evaluation Mode		Experiment-Writing and Conductance File Maintenance/ Laboratory Record Continuous Attendance and Participation												
Practical No.		Experiments										Contact Hours	Mapped CO	
1.		Plan a suitable diet chart and prepare a recipe for pregnant women						4	CO1, CO2					
2.	Plan a suitable diet chart and prepare a recipe for lactating mothers					6	CO2							
3.							C O 3							
4.		Plan a suitable diet chart and prepare a recipe for adolescent6CO2, CO							2. CO4					
5.	_	Plan a suitable diet chart and prepare a recipe for older adult0002,00Plan a suitable diet chart and prepare a recipe for older adult8CO3, CO							-					
CO-PO and	per	Mannie	<u></u>											
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PSO1	PSO2	PSO:	3 PSO4	PSO5	PSO6
C01	2		2	1		1	2	1	2	1	1	1	1	1
CO2	1	2	1	1	2	1	1	1	2	1	1	2	1	1
CO3	1	2	2	1	1	1	2	1	1	2	1	1	2	1
CO4	3	1	1	2	1	1	1	1	2	1	1	2	1	1
Strongcontribution	1-3,	Averageco	ntribution	-2,	Lowcontribu	tion-1,	,							

Suggested Readings:								
Reference	Ghosh S. 1988. The Feeding and Care of Infant and Young Children. Voluntary Health							
Books	Association of India, New Delhi							
E-Resources	https://www.yout	tube.com/watch?v=U4FMn4BhRt4						
	https://www.youtube.com/watch?v=U4FMn4BhRt4							
Internal Practical Evaluation:								
Component		Marks						
Experiment-W	riting and	5						
Conductance	-							
File Maintenan	ce/ Laboratory	2						
Record	·							
Continuous Att	tendance and	1						
Participation								
Viva-Voce		2						
Total Marks		10						

Course created by: Dr. Shazia Fatima

Dr. Pooja Verma

Signature:

Approved by: Prof. Afrozul Haq

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Signature: