

B.Sc. in FNS Program Structure

First Year: Semester I			
Course No.	Course Name	Hours/Week Theory + Lab	Credits
FNS 1101	Introduction to Food and Nutrition	3 + 0	3.0
FNS 1102	Food Commodities	3 + 0	3.0
CHE 1103	Chemistry (Physical and Inorganic)	3 + 0	3.0
ECO 1104	Micro Economics	2 + 0	2.0
ENG 1105	English for Effective Communication	2 + 0	2.0
ENG 1106	English Language Lab.	0 + 2	1.0
GED 1107	History of the Emergence of Independent Bangladesh	3 + 0	3.0
	Total	16 + 02 = 18	17.0

First Year: Semester II			
Course No.	Course Name	Hours/Week Theory + Lab	Credit
SOC 1201	Social Nutrition	2 + 0	2.0
MBO 1202	Microbiology	3 + 0	3.0
FNS 1203	Introduction to Biochemistry	3 + 0	3.0
FNS 1204	Food Microbiology	2 + 0	2.0
CHE 1205	Chemistry II (Organic)	3 + 0	3.0
CHE 1206	Chemistry-Practical	0 + 4	2.0
MAT 1207	Calculus	3 + 0	3.0
STA 1208	Basic Statistics	2 + 0	2.0
FNS 1209	Viva Voce	-	1.0
	Total	18 + 04 = 22	21.0

Second Year: Semester I			
Course No.	Course Name	Hours/Week Theory + Lab	Credits
FNS 2101	Food Chemistry	2 + 0	2.0
FNS 2102	Nutrition in the Life Cycle	3 + 0	3.0
FNS 2103	Biochemistry I: Macronutrients	3 + 0	3.0
FNS 2104	Human Physiology	3 + 0	3.0
FNS 2105	Human Anatomy	2 + 0	2.0
ECO 2106	Macro Economics	2 + 0	2.0
FNS 2107	Laboratory Methods and Analytical Techniques	0 + 2	1.0
FNS 2108	Food Chemistry-Practical	0 + 4	2.0
ENG 2109	Foundation Course in English	3 + 0	3.0
	Total	18 + 06 = 24	21.0

Second Year: Semester II			
Course No.	Course Name	Hours/Week	Credit

		Theory + Lab	
FNS 2201	Food Science	3 + 0	3.0
FNS 2202	Food Microbiology-Practical	0 + 3	2.0
FNS 2203	Food Security and Food System	2 + 0	2.0
FNS 2204	Biochemistry II: Micronutrients	2 + 0	2.0
CSE 2205	Introduction to Programming with Python & Practical	2 + 3	2+2
SOC 2206	Industrial Sociology	2 + 0	2.0
FNS 2207	Biochemistry-Practical	0 + 4	2.0
FNS 2208	Viva Voce	-	1.0
	Total	11 + 10= 21	18.0

Third Year: Semester I			
Course No.	Course Name	Hours/Week Theory + Lab	Credits
FNS 3101	Clinical Nutrition	3 + 0	3.0
FNS 3102	Nutrition Planning	3 + 0	3.0
FNS 3103	Molecular Biology and Biotechnology	3 + 0	3.0
FNS 3104	Management and Utilization of Food Waste	3 + 0	3.0
FNS 3105	Nutritional Biochemistry	3 + 0	3.0
STA 3106	Biostatistics	3 + 0	3.0
	Total	18+0 = 18	18.0

Third Year: Semester II			
Course No.	Course Name	Hours/Week Theory + Lab	Credit
FNS 3201	Assessment of Nutritional Status	3 + 0	3.0
FNS 3202	Nutrition Education and Counseling	3 + 0	3.0
FNS 3203	Applied Nutrition and Dietetics	2 + 0	2.0
FNS 3204	Food Packaging	2 + 0	2.0
FNS 3205	Clinical Nutrition and Dietetics- Practical	0 + 3	2.0
STA 3206	Biostatistics-Practical	0 + 3	2.0
FNS 3207	Internship-Food Industry	-	2.0
FNS 3208	Food Technology	3 + 0	3.0
FNS 3209	Viva Voce	-	1.0
	Total	13 + 06= 19	20.0

Forth Year: Semester I			
Course No.	Course Name	Hours/Week Theory + Lab	Credits
FNS 4101	Food Microbiology and Food Safety	3 + 0	3.0
FNS 4102	Public Health Nutrition	2 + 0	2.0
STA 4103	Data Management and Analysis	2 + 0	2.0
FNS 4104	Epidemiology	3 + 0	3.0
FNS 4105	Diet Preparation-Practical	0 + 3	2.0

FNS 4106	Clinical Nutrition and Physiology- Lab	0 + 3	2.0
FNS 4107	Research Methodologies	2 + 0	2.0
FNS 4108	Field Assignment Practical	0 + 2	2.0
FNS 4109	Nutritional Biochemistry-Practical	0 + 4	2.0
FNS 4110	Nutrition in Emergencies	2 + 0	2.0
	Total	14 + 12 = 26	22.0

Forth Year: Semester II			
Course No.	Course Name	Hours/Week Theory + Lab	Credit
FNS 4201	Development Nutrition	3 + 0	3.0
FNS 4202	Medical Nutrition Therapy	2 + 0	2.0
FNS 4203	Research Project	0 + 6	3.0
FNS 4204	Internship-Hospitals/NGOs	-	4.0
FNS 4205	Seminar and Oral	-	1.0
	Total	05 + 06 = 11	13.0

Grand Total Credit: 150.0