

Post Graduate Diploma in Dietetics & Public Nutrition (PGDDPN)

			Instructional System								
Course Code	SLM Code	Name of Subject	PC P	A W	VG D	PD P	PE C	P P W	II I L	Credit s	Marks
PGDDPN-1	MFN-001	Applied Physiology	√	√	√	√	√			6	100
PGDDPN-2	MFN-002	Nutritional Biochemistry	√	√	√	√	√			6	100
PGDDPN-3	MFN-003	Food Microbiology & Safety	√	√			√			6	100
PGDDPN-4	MFN-004	Advance Nutrition	√	√			√			6	100
PGDDPN-5	MFN-005	Clinical and Therapeutic Nutrition	√	√			√			6	100
PGDDPN-6	-	Dissertation					√			8	200
Total										38	700

Paper-I
Applied Physiology (MFN-001)

UNIT 1 INTRODUCTION TO PHYSIOLOGY

- 1.1 Physiology as a Discipline
- 1.2 How Cells Join Together
- 1.3 Physiology of Growth and Development
- 1.4 Physiology of Ageing
- 1.5 Nutrition and Physiology

UNIT 2 CELL AND BLOOD

- 2.1 Cell: The Basic Unit of Life
- 2.2 Structure of the Cell
- 2.3 Cell Cycle
- 2.4 Tissue and their Functions
- 2.5 Blood
- 2.6 Blood Composition
- 2.7 Erythropoiesis
- 2.8 Blood Groups
- 2.9 Anaemia
- 2.10 Haemostasis

UNIT 3 THE IMMUNE SYSTEM

- 3.1 The Immune System
- 3.2 Non-Specific Defence Mechanism
- 3.3 Specific Defence Mechanism
- 3.4 Innate Immunity
- 3.5 Specific Acquired Immunity
- 3.6 The Leukocytes: Development and Regulation
- 3.7 In-vitro Detection of Antigen-Antibody Interaction

UNIT 4 CARDIOVASCULAR SYSTEM

- 4.1 Design of Cardiovascular System
- 4.2 What is the Heart Made up of ?
- 4.3 The Uniqueness of Our Heart
- 4.4 Cardiac Output
- 4.5 The Cardiac Cycle
- 4.6 Blood Pressure
- 4.7 Pathophysiology of Hypertension
- 4.8 Myocardial Ischemia and Infarction
- 4.9 Aerobics Exercise and Diet: How to Keep Your Heart Healthy
- 4.10 ECG-What It is and Why do We Need It?

UNIT 5 RESPIRATION

- 5.1 Organs of the Respiratory System
- 5.2 The Mechanics of Respiration
- 5.3 Pulmonary Volumes
- 5.4 Interchange of Gases Within the Lungs
- 5.5 Regulation of Respiration
- 5.6 Internal Respiration
- 5.7 Respiratory Adjustments
- 5.8 Artificial Respiration

UNIT 6 PHYSIOLOGY OF GASTROINTESTINAL SYSTEM

- 6.1 Description of the Gastrointestinal Tract
- 6.2 Mouth
- 6.3 Salivary Glands
- 6.4 The Pharynx
- 6.5 The Oesophagus
- 6.6 The Stomach
- 6.7 The Pancreas
- 6.8 The Liver and Biliary System
- 6.9 The Small Intestine
- 6.10 The Large Intestine
- 6.11 Movements of the Gastrointestinal Tract
- 6.12 Gastrointestinal Hormones
- 6.13 Absorption and Utilization of Carbohydrates, Proteins and Fats
- 6.14 Some Common Disorders of the Digestive System

UNIT 7 PHYSIOLOGY OF RENAL SYSTEM

- 7.1 Organs of the Urinary System
- 7.2 Kidney: Structure and Functions
- 7.3 Ureters
- 7.4 The Urinary Bladder
- 7.5 The Urethra
- 7.6 Constituents and Examination of Urine
- 7.7 Renal Function Tests
- 7.8 Pathophysiology of Kidney
- 7.9 Dialysis
- 7.10 Kidney Transplant

UNIT 8 MAINTENANCE OF BODY HOMEOSTASIS

- 8.1 Homeostasis – An Introduction
- 8.2 Body Fluids
- 8.3 Measurement of Body Fluid Volumes
- 8.4 Transport Across Cell Membranes
- 8.5 Solute-Solvent Interaction

UNIT 9 NERVOUS SYSTEM

- 9.1 How does Our Body Know ‘What to Do’?
- 9.2 Nerve Cell
- 9.3 Structural Organization of Nervous System
- 9.4 The Central Nervous System
- 9.5 The Peripheral Nervous System (PNS)
- 9.6 Electroencephalogram (EEG)

UNIT 10 SPECIAL SENSES

- 10.1 Vision
- 10.2 Hearing
- 10.3 A Sense of Taste – Gustation
- 10.4 A Sense of Smell – Olfaction

UNIT 11 PHYSIOLOGY OF THE ENDOCRINE GLANDS

- 11.1 Hormones
- 11.2 Endocrine Glands
- 11.3 The Pituitary Gland
- 11.4 The Thyroid Gland
- 11.5 The Parathyroid Glands
- 11.6 The Pancreas
- 11.7 The Adrenal Glands
- 11.8 The Pineal Gland
- 11.9 The Thymus Gland
- 11.10 Kidney as an Endocrine Gland

UNIT 12 THE REPRODUCTIVE SYSTEM

- 12.1 The Reproductive System
- 12.2 The Female Reproductive System
- 12.3 The Male Reproductive System
- 12.4 Growth and Development During Pregnancy
- 12.5 Physiology of Lactation
- 12.6 Role of Hormones in Reproduction
- 12.7 Disorders of the Reproductive System
- 12.8 Contraception
- 12.9 Common Tests During Pregnancy

Paper-II
Nutritional Biochemistry (MFN-002)

UNIT 1 CARBOHYDRATES

- 1.1 Introduction to Nutritional Biochemistry
- 1.2 Chemistry of Carbohydrates
- 1.3 Monosaccharides
- 1.4 Oligosaccharides
- 1.5 Polysaccharides

UNIT 2 LIPIDS AND PROTEINS

- 2.1 Chemistry of Lipids – Introduction
- 2.2 Lipids – Structure and Classification
- 2.3 Chemical Properties of Fatty Acids and Neutral Fats
- 2.4 Chemistry of Proteins and Nucleic acids
- 2.5 Amino Acids – Structure, Classification and Properties
- 2.6 Proteins – Structure, Classification and Properties
- 2.7 Structure and Classification of Nucleic Acids

UNIT 3 VITAMINS

- 3.1 Vitamins – Introduction and Classification
- 3.2 Structure and Properties of Water Soluble Vitamins
- 3.3 Structure and Properties of Fat Soluble Vitamins

UNIT 4 ENZYMES AND COENZYMES

- 4.1 Introduction to Enzymes and Coenzymes
- 4.2 Nomenclature and Classification of Enzymes
- 4.3 Specificity of Enzymes
- 4.4 Mechanism of Enzyme Action
- 4.5 Enzyme Kinetics
- 4.6 Factors Affecting Enzyme Activity
- 4.7 Enzyme Inhibition
- 4.8 Role of Enzymes and Coenzymes in Metabolism
- 4.9 Isozymes
- 4.10 Enzymes in Clinical Diagnosis

**UNIT 5 DIGESTION, ABSORPTION AND TRANSPORT OF
CARBOHYDRATES, PROTEINS AND LIPIDS**

- 5.1 Digestion, Absorption and Transport – Basic Concept
- 5.2 Digestion
- 5.3 Digestion of Food Materials

5.4 Absorption and Transport

UNIT 6 CARBOHYDRATE METABOLISM

- 6.1 Carbohydrate Metabolism: An Overview
- 6.2 Glycolysis
- 6.3 Oxidation of Phruvate to Acetyl CoA
- 6.4 Citric Acid Cycle
- 6.5 Gluconeogenesis
- 6.6 Metabolism of Glycogen
- 6.7 Hexose Monophosphate Pathway
- 6.8 Entry of other Sugars into Glycolytic Pathway
- 6.9 Regulation of Blood Glucose Level
- 6.10 Electron Transport Chain

UNIT 7 LIPID METABOLISM

- 7.1 Lipid Metabolism – I
- 7.2 Lipid Metabolism – II
- 7.3 Hyperlipoproteinemias
- 7.4 Ketosis

UNIT 8 AMINO ACID AND NUCLEOTIDE METABOLISM

- 8.1 Amino Acid Metabolism
- 8.2 Nucleotide Metabolism

UNIT 9 ANTIOXIDANTS

- 9.1 Antioxidants and Free Radicals
- 9.2 Role of Oxygen Free Radicals
- 9.3 Production of Oxygen Free Radicals
- 9.4 Physiological Mechanisms to Limit Free Radical Damage
- 9.5 Free Radical in Human Pathology and Disease
- 9.6 Natural and Diet-Derived Antioxidants

UNIT 10 VITAMINS AND MINERALS

- 10.1 Vitamins
- 10.2 Fat-Soluble Vitamins
- 10.3 Water-Soluble Vitamins
- 10.4 Minerals – An Introduction

UNIT 11 HORMONES

- 11.1 The Endocrine System

- 11.2 Regulation to the Endocrine System
- 11.3 Mechanism of Hormone Action
- 11.4 Biochemical Role of Hormones

UNIT 12 INBORN ERRORS OF METABOLISM

- 12.1 Inborn Errors of Metabolism – General Concepts
- 12.2 Disorders of Protein Metabolism
- 12.3 Disorders of Carbohydrate Metabolism
- 12.4 Disorders of Lipid Metabolism
- 12.5 Haemoglobinopathies

Paper-III
FOOD MICROBIOLOGY AND SAFETY (MFN-003)

UNIT 1 MICROBIOLOGY OF FOOD

- 1.1 Food Microbiology – Basic concept
- 1.2 History of Food Microbiology
- 1.3 Role of Microbiology in Biotechnology
- 1.4 Role Microorganisms in Fermented Foods

UNIT 2 FOOD SAFETY – BASIC CONCEPTS

- 2.1 Food Safety and Importance of Safe Food
- 2.2 Factors Affecting Food Safety
- 2.3 Microorganisms in Foods
- 2.4 Recent concerns of Food Safety

**UNIT 3 OCCURRENCE AND GROWTH OF
MICROORGANISMS IN FOOD**

- 3.1 Microbiology of Air, Water and Soil
- 3.2 Sources of Foods Contamination
- 3.3 Factors Affecting the Growth of Microorganisms
- 3.4 Control and Destruction of Microorganisms

UNIT 4 FOOD SPOILAGE

- 4.1 Factors Responsible for food Spoilage
- 4.2 Chemical Changes due to Spoilage
- 4.3 Spoilage of Different Foods

UNIT 5 FOOD HAZARDS OF MICROBIAL ORIGIN

- 5.1 Food Borne Diseases
- 5.2 Food Borne Intoxications
- 5.3 Food Borne Infections
- 5.4 Food Borne Toxic Infections
- 5.5 Mycotoxins
- 5.6 Food Borne Diseases Due to Naturally Occurring Toxicants
- 5.7 Reporting and Investigations of Food Borne Diseases

UNIT 6 FOOD CONTAMINANTS

- 6.1 Food Contamination
- 6.2 Naturally Occurring Toxicants
- 6.3 Environmental Contaminants
- 6.4 Miscellaneous Contaminants

UNIT 7 FOOD ADDITIVES

- 7.1 What is a Food Additive?
- 7.2 Classification of Food Additives
- 7.3 Functional Role of Different Additives
- 7.4 Safety Issues

UNIT 8 FOOD ADULTERATION

- 8.1 Food Adulteration
- 8.2 Foods Commonly Adulterated
- 8.3 Common Adulterants
- 8.4 Harmful Effects of Adulterants
- 8.5 Methods for Detection of Some Adulterants

UNIT 9 FOOD SAFETY IN FOOD SERVICE ESTABLISHMENTS AND OTHER FOOD AREAS

- 9.1 Food Safety and Food Service Establishments
- 9.2 Food Safety Measures in a Food Service Establishment
- 9.3 Street Foods – Food Safety Measures
- 9.4 Temporary Food Service
- 9.5 Food Safety on Wheels, Wings and Waves

UNIT 10 HYGIENE AND SANITATION IN FOOD SERVICE ESTABLISHMENTS

- 10.1 Sanitation in Food Service Establishments
- 10.2 Hygiene Requirements for Licensing and Sale
- 10.3 Health Status of Food Handlers
- 10.4 Personal Hygiene
- 10.5 Facilities to Employees

UNIT 11 FOOD PACKAGING

- 11.1 Packaging: Concepts, Significance and Functions
- 11.2 Classification of Packaging Materials
- 11.3 Packaging Methods

- 11.4 Moisture Sorption Properties of Foods and Selection of Packaging Materials
- 11.5 Interactions between Packaging and Food – Toxicity Hazards
- 11.6 Biodegradable Material and Environmental Issues
- 11.7 Labeling Requirements and Bar Coding
- 11.8 Packaging Laws and Regulations

UNIT 12 RISK ANALYSIS

- 12.1 Risk Analysis: The New Paradigm in Food Safety Assurance
- 12.2 Risk Assessment
- 12.3 Risk Management
- 12.4 Risk Communication

UNIT 13 HACCP – A FOOD SAFETY ASSURANCE SYSTEM

- 13.1 HACCP – An Effective Food Safety Assurance System
- 13.2 Need for HACCP
- 13.3 Benefits of HACCP
- 13.4 Principles of HACCP
- 13.5 Guidelines for Application of HACCP Principles
- 13.6 The HACCP Status in India
- 13.7 HACCP Case Studies

UNIT 14 FOOD REGULATIONS: STANDARDS AND QUALITY CONTROL

- 14.1 Food Standards and Regulations in India
- 14.2 The Prevention of Food Adulteration Act, 1954
- 14.3 Compulsory National Legislations
- 14.4 Voluntary Based Product Certification
- 14.5 Regulations Related to Genetically Modified Foods
- 14.6 International Organization and Agreements in the Area of Food Standardization and Quality Control

Paper-IV
Advance Nutrition (MFN-004)

UNIT 1 UNDERSTANDING NUTRITION

- 1.1 Nutrition Science: Basic Concepts
- 1.2 History of Nutrition
- 1.3 Nutritional Requirements
- 1.4 Methods for studying the Nutrient Requirements
- 1.5 National and International Recommendations on Nutrient Requirements
- 1.6 Goals of National and International Requirement Estimates and RDAs
- 1.7 Dietary

UNIT 2 HUMAN ENERGY REQUIREMENTS

- 2.1 Energy: Some Basic Concepts
- 2.2 Definition and Components of Energy Requirement
- 2.3 Factors Affecting Energy Expenditure and Requirement
- 2.4 Methods of Estimation of Energy Expenditure and Requirement
- 2.5 Energy Requirements and Dietary Energy Recommendations
- 2.6 Energy Imbalance: An Overview

UNIT 3 CARBOHYDRATES

- 3.1 Classification of Carbohydrates
- 3.2 Functions
- 3.3 Digestion and Absorption
- 3.4 Metabolic Utilization of Carbohydrates
- 3.5 Regulation of Blood Glucose Concentration
- 3.6 Dietary Fibre
- 3.7 Resistant Starch
- 3.8 Fructo Oligosaccharides (FOS)
- 3.9 Glycemic Index (GI)
- 3.10 Modification of Carbohydrate Intake for Specific Disorder

UNIT 4 PROTEINS

- 4.1 Proteins – An Overview
- 4.2 Methods of Determination of Proteins and Amino Acid Content in Foods
- 4.3 Improvement of Quality of Protein in the Diet
- 4.4 Methods of Estimating and Assessing Protein Requirements at Different Stages of Life Cycle
- 4.5 Nutritional Requirements and Recommended Allowances for Proteins and Amino Acids
- 4.6 Protein Deficiency

UNIT 5 LIPIDS

- 5.1 Fats: Some Basic Facts
- 5.2 Types of Fats and its metabolism
- 5.3 Functions of Fat and Oils
- 5.4 Nutritional Requirements of Fat and Oils
- 5.5 Excessive Fat Intake

UNIT 6 WATER

- 6.1 Water: An Essential but Overlooked Nutrient
- 6.2 Water Distribution and Compartments of Body Water
- 6.3 Water Balance
- 6.4 Requirements for Water
- 6.5 Disturbances in Fluid Balance

UNIT 7 FAT-SOLUBLE VITAMINS: VITAMIN A,D, E AND K

- 7.1 Fat-Soluble Vitamins – An Overview
- 7.2 Vitamin A
- 7.3 Vitamin D
- 7.4 Vitamin E
- 7.5 Vitamin K

UNIT 8 WATER-SOLUBLE VITAMINS: B COMPLEX VITAMINS & VITAMIN C

- 8.1 Water-Soluble Vitamins: An Overview
- 8.2 Thiamin (Vitamin B₁ or Aneurin)
- 8.3 Riboflavin
- 8.4 Niacin
- 8.5 Pyridoxine (Vitamin B₆)
- 8.6 Folate
- 8.7 Cyanocobalamin (Vitamin B₁₂)
- 8.8 Ascorbic acid (Vitamin C)
- 8.9 Interaction with other Nutrient

UNIT 9 MINERALS (MACRO MINERALS): CALCIUM, PHOSPHORUS, MAGNESIUM, SODIUM, POTASSIUM, CHLORIDE

- 9.1 General Nutritional Functions of Minerals
- 9.2 Absorption and Metabolism of Minerals
- 9.3 Calcium
- 9.4 Phosphorus
- 9.5 Magnesium
- 9.6 Sodium, Potassium and Chloride
- 9.7 Interactions of Macrominerals with other Nutrients

**UNIT 10 MINERALS (MICRO MINERALS): IRON, ZINC, COPPER,
SELENIUM, CHROMIUM, MANGANESE, IODINE AND
FLUORINE**

- 10.1 Micro Minerals – An Overview
- 10.2 Iron
- 10.3 Zinc
- 10.4 Copper
- 10.5 Selenium
- 10.6 Chromium
- 10.7 Manganese
- 10.8 Iodine
- 10.9 Fluorine

UNIT 11 FOOD COMPONENTS OTHER THAN ESSENTIAL NUTRIENTS

- 11.1 Functional Foods
- 11.2 Bioactive Substances from Protein Foods
- 11.3 Non-Glycerides in Edible Oils
- 11.4 Probiotics and Prebiotics
- 11.5 Polyphenols
- 11.6 Phytoestrogens
- 11.7 Other Dietary Factors with Antinutritional Effects
- 11.8 Health Benefits of other Dietary Factors with Antinutritional Effects

UNIT 12 MENU PLANNING

- 12.1 Menu Planning
- 12.2 Factors Affecting Food Choice
- 12.3 Exchange List vs. Food Composition Tables for Menu Planning
- 12.4 Planning for Adults
- 12.5 Nutrition of Women

UNIT 13 PREGNANT AND LACTATING MOTHERS

- 13.1 Pregnancy and Lactation – Critical Stages in the Lifecycle
- 13.2 Physiological Changes during Pregnancy
- 13.3 Nutritional Needs during Pregnancy
- 13.4 Maternal Nutrition and Foetal Outcome
- 13.5 Nutritional Assessment and Guidance in Prenatal Care
- 13.6 Common Concerns during Pregnancy
- 13.7 Lactation
- 13.8 Maternal Nutrition during Lactation

UNIT 14 INFANTS AND PRESCHOOL CHILDREN

- 14.1 Growth and Development
- 14.2 Nutrient Needs and Recommended Dietary Allowances
- 14.3 Diet and Feeding Patterns
- 14.4 National Programmes Targeting Infants and Preschoolers
- 14.5 Problems of Infants and Preschoolers Nutrition

UNIT 15 OLDER CHILDREN AND ADOLESCENTS

- 15.1 Older Children and Adolescents
- 15.2 Nutrient Needs and Recommended Dietary Intakes
- 15.3 Diet and Dietary Patterns
- 15.4 National Programmes Targeting Children and Adolescents
- 15.5 Problems of Older Children and Adolescent Nutrition

UNIT 16 THE ELDERLY

- 16.1 Definition of Old Age
- 16.2 Nutrition and Ageing
- 16.3 Physiological Changes Associated with Ageing
- 16.4 Changing Body Composition and Techniques for Measuring Body Composition
- 16.5 Nutritional Requirements and Dietary Modifications in the Diet of the Elderly
- 16.6 Guidelines for Planning Balanced Diets for Elderly

UNIT 17 SPORTS NUTRITION

- 17.1 What is Sports Nutrition?
- 17.2 Evolution and Growth of Sports Nutrition as a Discipline
- 17.3 Anthropometric and Physiological Measurement
- 17.4 Physical Fitness
- 17.5 Nutritional Demands of Sports and Dietary Recommendations
- 17.6 Ergogenic Aids for Training and Competition

UNIT 18 NUTRITIONAL REQUIREMENTS FOR SPECIAL CONDITIONS

- 18.1 Calamity and Emergency Management
- 18.2 Information Required for Management of Emergencies
- 18.3 Nutritional Requirements for Extreme Environments

UNIT 19 NUTRITIONAL REGULATION OF GENE EXPRESSION

- 19.1 Gene Expression – An Overview
- 19.2 Role of Specific Nutrients in Controlling Gene Expression

Paper-V
Clinical and Therapeutic Nutrition (MFN-005)

MFN-005 - Clinical and Therapeutic Nutrition

UNIT 1- INTRODUCTION TO MEDICAL NUTRITION THERAPY

- 1.1 Definitions and Role of Dietitian in Health Care
- 1.2 The Nutrition Care Process (NCP)
- 1.3 Importance of Coordinated Nutritional and Rehabilitation Services
- 1.4 Patient Care and Counseling

UNIT 2- ADAPTATION OF THERAPEUTIC DIETS

- 2.1 Therapeutic Diets
- 2.2 Types of Dietary Adaptations for Therapeutic Needs
- 2.3 Normal Nutrition: A base of Therapeutic Diet
- 2.4 Diet Prescription
- 2.5 Construction Therapeutic Diets
- 2.6 Routine Hospital Diets
- 2.7 Mode of Feeding

UNIT 3 - NUTRITIONAL MANAGEMENT OF INFECTIONS AND FEVERS

- 3.1 Defense Mechanism in the Body
- 3.2 Nutrition and Infection
- 3.3 Metabolic Changes during Infection
- 3.4 Classification and Etiology of Fever/Infection
- 3.5 Typhoid
- 3.6 Chronic Fever/Infection

UNIT 4 - MEDICAL NUTRITION THERAPY IN CRITICAL CARE

- 4.1 Nutritional Management of the Critically Ill
- 4.2 Special Feeding Methods in Nutritional Support

UNIT 5 - NUTRITION DURING STRESS

- 5.1 The Stress Response
- 5.2 Surgery
- 5.3 Burns
- 5.4 Trauma
- 5.5 Sepsis

UNIT 6 - NUTRITIONAL MANAGEMENT OF FOOD ALLERGIES AND FOOD INTOLERANCE

- 6.1 Adverse Food Reactions
- 6.2 Adverse Food Reactions-The Diagnosis Process
- 6.3 Treatment and Management of Adverse Food Reactions
- 6.4 Prevention of Adverse Food Reactions

UNIT 7 - NUTRIENT AND DRUG INTERACTION

- 7.1 Nutrient and Drug Interaction: Basic Concept
- 7.2 Effect of Nutrition on Drugs
- 7.3 Drug Effects on Nutritional Status
- 7.4 Drug and Drug Interaction
- 7.5 Clinical Significance and Risk Factors for Drug-Nutrient Interactions
- 7.6 Guidelines to Lower Risk and Wise Use of Drugs

UNIT 8 - NUTRITION, DIET AND CANCER

- 8.1 Cancer
- 8.2 Etiological Risk Factors in Cancer
- 8.3 Metabolic Alterations and Resultant Nutritional Problems/Clinical Manifestations Associated with Cancer
- 8.4 Nutritional Requirements of Cancer Patients-General Guidelines
- 8.5 Dietary Management of Cancer Patients and Feeding Problems Related to Cancer Therapy
- 8.6 Cancer Prevention

UNIT 9 - NUTRITIONAL CARE IN WEIGHT MANAGEMENT

- 9.1 Weight Imbalance-Prevalence and Classification
- 9.2 Guidelines for Calculating Ideal Body Weight
- 9.3 Obesity
- 9.4 Management of Obesity
- 9.5 Underweight

UNIT 10 - NUTRITIONAL MANAGEMENT OF EATING DISORDERS

- 10.1 Eating Disorders-A Review
- 10.2 Anorexia Nervosa
- 10.3 Bulimia Nervosa
- 10.4 Eating Disorder not Otherwise Specified (EDNOS)
- 10.5 Binge Eating Disorder
- 10.6 Management of Eating Disorders
- 10.7 Nutritional Management of Eating Disorders

UNIT 11 - NUTRITIONAL MANAGEMENT OF CORONARY HEART DISEASES

- 11.1 Coronary Heart diseases (CHD)
- 11.2 Common Disorders of Coronary Heart Diseases and their Management
- 11.3 Prevention of Coronary Heart Diseases

UNIT 12 - NUTRITIONAL MANAGEMENT OF METABOLIC DISEASES-I: DIABETES MELLITUS

- 12.1 Diabetes Mellitus
- 12.2 Management of Diabetes
- 12.3 Exercise and Drugs
- 12.4 Education
- 12.5 Prevention

UNIT 13 - NUTRITIONAL MANAGEMENT OF METABOLIC DISEASES-II: GOUT AND INBORN ERRORS OF METABOLIS

- 13.1 Gout
- 13.2 Inborn Errors of Metabolism

UNIT 14 - NUTRITIONAL MANAGEMENT OF GASTROINTESTINAL DISEASES AND DISORDERS

- 14.1 Gastrointestinal Diseases and Disorders

UNIT 15 - NUTRITIONAL MANAGEMENT IN LIVER, GALL BLADDER AND PANCREATIC DISEASES

- 15.1 Liver Diseases
- 15.2 Nutritional Management of Liver Diseases
- 15.3 Gall Bladder and Biliary Tract Diseases
- 15.4 Pancreatic Diseases

UNIT 16 - NUTRITIONAL MANAGEMENT OF RENAL DISEASES

- 16.1 Physiology of the Kidney
- 16.2 Assessment of Kidney Function: Diagnostic Tests
- 16.3 Common Renal Diseases
- 16.4 General Principle of Dietary Management in Renal Diseases
- 16.5 Acute and Chronic Nephritis
- 16.6 Nephrotic Syndrome
- 16.7 Acute Renal Failure (ARF)
- 16.8 Chronic Renal Failure (CRF)
- 16.9 End Stage Renal Disease (ESRD)
- 16.10 Renal Calculi
- 16.11 Commonly Available Commercial Enteral Nutrition Formulas for Renal Patients

UNIT 17 - NUTRITIONAL MANAGEMENT OF NEUROLOGICAL DISORDERS

- 17.1 Common Neurological Disorders
- 17.2 The Central Nervous System (CNS)-Some Relevant Physiological Aspects
- 17.3 Neurological Diseases: Feeding and Nutritional Issues-General Goals of Nutritional Care
- 17.4 Dysphagia
- 17.5 Alzheimer's Disease
- 17.6 Parkinson's Disease
- 17.7 Epilepsy
- 17.8 Neuro Trauma
- 17.9 Spinal Trauma

UNIT 18 - PEDIATRIC AND GERIATRIC NUTRITION-SPECIAL CONSIDERATIONS

- 18.1 Pediatric Problems and Nutritional Management
- 18.2 Geriatric Nutrition