



**J.D. BIRLA INSTITUTE**

**Unit of Vidya Mandir Society**

AFFILIATED TO JADAVPUR UNIVERSITY

Recognised by UGC (12B & 2f)

Bachelor in Science (B.Sc)

**Food Science &  
Nutrition Management  
(Hons.)**

Masters in Science (M.Sc)

**Food & Nutrition**

Post-graduate Diploma

**Dietetics &  
Applied Nutrition**

PROSPECTUS

**2022-23**

- Full-time regular course
- Multiple skill-based curriculum
- Semester-based pattern in teaching & learning
- State-of-the-art laboratories
- Placement assistance
- Internship opportunities and networking
- Field trips & excursions
- Accommodation facility close to college through tie-up



[www.jdbikolkata.in](http://www.jdbikolkata.in)



# JD BIRLA INSTITUTE



The Institute's logo represents a well-known shloka from the Brihadarnyaka Upanishad (Brihadaranyaka Upanishad – I.iii.28).

“Asato ma sadgamaya  
tamaso ma jyotirgamaya  
mrtymorma amrtam gamaya”

Lead us from all that is untrue and unreal to what is real and true.  
Lead us from darkness to light, ignorance to knowledge.  
Lead us from death to immortality.

59 years of  
Educational  
Excellence  
&  
Empowerment  
of Women

J.D. Birla Institute is a private unaided College affiliated with Jadavpur University, Kolkata since 1963. It is conveniently located in the heart of the city at 11 Lower Rawdon Street, Kolkata-700020 (Main Campus) and 1 Moira Street, Kolkata-700017 (Management Campus)

The late Sushila Devi Birla, wife of eminent industrialist late L. N. Birla, established a college for girls in her mother-in-law's name in June 1962. The College offers 6 undergraduate courses and 4 post-graduate courses at the two campuses and has over 1700 students.

Over five decades, the Institute has grown with the needs and demands of the changing times.

## Sponsoring TRUST

As a private unaided educational institute, the Vidya Mandir Society an educational trust managed by the S.K. Birla Group sponsors the college.



**Mr. S. K. Birla**  
Chairman,  
Vidya Mandir Society



**Mrs. Sumangala Birla**  
President,  
Governing Body, JDBI



**Maj Gen V N Chaturvedi, Retd.**  
Secretary General,  
Vidya Mandir Society

## Our Vision

To establish ourselves as a leading college providing education of a higher standard with integrity, consistency and due diligence.



## Our Mission

To prepare the future generation for academic excellence and practical skill-set needed to face global challenges and lead the country into the world of the future.

## PRINCIPAL



### Professor Deepali Singhee, Ph.D

Principal, J.D. Birla Institute  
(Departments of Science, Commerce & Management)

**J.D. Birla Institute** is an Institute of educational distinction that combines excellence with innovation. The Institute with all its departments is affiliated to the highly acclaimed Jadavpur University, a world renowned Center of Excellence.

At JDBI we offer students with wide range of courses that gives students a solid academic foundation and at the same time enables them to realize their individual dreams in field of applied Sciences or Commerce or Business Administration.

Our commitment towards excellence in the field of education is easily achieved through our impressive infrastructure, student-focus initiatives and facilities that edge on overall and holistic growth of our pupils. Conducive teaching and learning environment is provided through a well secured, neat and clean campus, air-conditioned lecture rooms equipped with LCD projectors, state-of-the-art laboratories and required support systems. Earnest endeavor by well qualified and dedicated teaching faculty at the Institute prepares students to face the challenging

global environment. Teaching is based on lectures, seminars and project work that provides practical hands-on experiences and prepares students to face the challenges of a rapidly-changing world. The library of the Institute is automated and has an impressive collection of learning resources including books, journals and reference materials for all the graduate and post-graduate courses. Every year several curricular and co-curricular events are organized to aptly broaden the learning experience of our students. Leadership skills in students are sharpened through various clubs that they lead.

All the undergraduate courses except BBA are honours programmes and are divided into six semesters. Choice for subjects is offered in the final year through the CBCS approach as mandated by the UGC. Balance between theoretical and real life situations is achieved through our integrated approach in teaching and learning that includes live case studies, experiential activities, classroom discussions, term paper and seminars. Students are also provided with industry exposure through various projects, industrial visit and interaction with members from the industry.

### AWARDS RECOGNITION



BEST EDUCATION BRAND

Economic Times



EMERGING COLLEGE  
OF THE CENTURY  
(COMMERCE & MANAGEMENT)

India Today



MOST INNOVATIVE DESIGN  
INSTITUTE OF THE YEAR

The Asia Today



SHIKSHA BHARATI AWARD  
FOR OUTSTANDING PROFESSIONAL  
ACHIEVEMENT AND CONTRIBUTION  
IN NATION BUILDING

The Indian Achiever's  
Forum (IAF)  
& Achiever's World



MOST FRIENDLY COLLEGE

Bengal Rowing Club

## JDBI ADVANTAGE

- Courses ranked high on all India basis
- Semester wise curriculum with choice based credits
- Modern WiFi campus
- State of the art laboratories
- Qualified and fulltime faculty
- Special lectures by top ranking experts
- Host of co and extracurricular activities
- Opportunities for internship & networking
- Placement assistance
- Merit base scholarships & freships
- Short term certificate course under MOU with IIT-Mumbai, National Stock Exchange, ICFAI and Academy of Pastry Arts





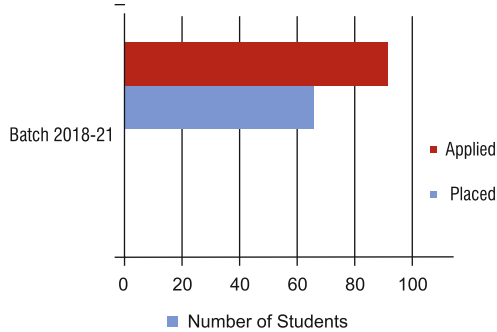
# PLACEMENT

The Placement cell headed by a full-time Placement officer provides assistance to students for placement opportunities and counseling. Such is the repute of student's excellence that various companies approach the Institute from time to time for employment and students are also recruited while interning at several organizations.

## Placements 2021

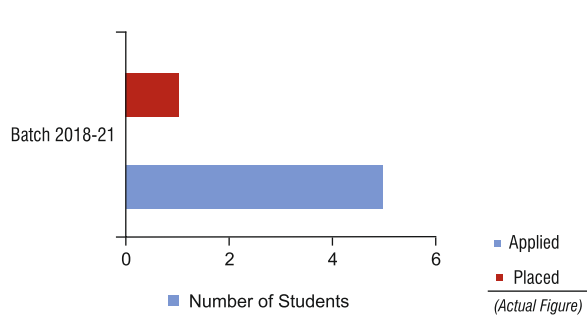
### Placement Details

(Departments of Science & Commerce)



### Placement Details

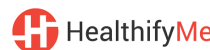
(Department of Food Science & Nutrition Management)



# INTERNSHIP

6 week / 8 week internship training in the final year is one of the most significant aspects of every course and us a mandatory audit paper that has to be undertaken in the final year of student under assistance from college. Students from the department have undergone training at various well-known organizations.

## Some organizations where our students undergo Internship





# GLIMPSES OF ADDITIONAL EXPOSURES AT JDBI



Convocation



Republic Day Celebration



Basant Panchami Celebration



Independence Day Celebration



Fresher's Welcome



Farewell Party



Fashion Show



Defence Training Workshop

# B.SC (HONS.) IN FOOD SCIENCE & NUTRITION MANAGEMENT

## Overview

B.Sc course in FSNM is based on applied sciences and is geared to meet the emerging needs and challenges of contemporary society as they respond well to the evolving global standards. The present curricula and syllabi have been revised and updated in accordance with UGC (University Grant Commission) guidelines.

Six week internship training in the final year of study is the USP of these courses. The course offers each student with ample opportunities to assess their abilities, aptitudes and interest and introduces them to a world of jobs and careers.

## Course Highlights

### The course shall include

- **Human Health:** Nutrition science supported with human physiology & biochemistry and Public health nutrition with focus on nutrition education programs
- **Food Science:** Food functions, nutrient metabolism, food behavior, food quality & auditing systems and food product development.
- **Dietetics:** Food requirements through the life span; functional foods & supplements; dietary guidelines for ailments; creative diet and menu planning; lifestyle & eating modifications with nutritional counselling.
- **Food Processing:** Methods & regulations in food processing and research based food product development
- **Culinary Skills:** Bakery and confectionery; institutional and innovative food presentation & sensory skills
- **Food Service Management:** Hospital & industrial catering techniques.
- **Food Testing & Analysis:** The course shall be supplemented by practical and on-job training through Diet Camps, Field Visits and Health & Wellness Workshops.

The final degree will be awarded by Jadavpur University

### Student will be evaluated on each subject / paper (theory/practical) under both:

- a) Continuous Internal Evaluation (CIE): 40% weightage CIE includes written class tests, assignments, seminars, tutorials and/or laboratory assignments.
- b) End-semester Examination (ESE): 60% weightage  
Four ESE will be held, one at the end of each semester.

### Course Duration:

15-17 weeks per semester with 20-26 classes of 1 hr duration per week

### Course Timings:

9:30 am to 4:00 pm, six days a week (1<sup>st</sup> and 3<sup>rd</sup> Saturdays are off days)

### Class Size:

40-45 students

## Career Options

-  Clinical Dietician
-  Sports Nutritionist
-  Weight Management Professional
-  Dietary Manager
-  Nutrition Educator
-  Research & Development Scientist

-  Professional Chefs
-  Public Health Nutritionist
-  Public Health Worker
-  Food Industry Professional
-  Food Quality Officer &/ Food Auditor
-  International Aid Worker
-  Food Writer / Blogger

## Eligibility

- Only female candidates having good knowledge of the English language are eligible for admission.
- The candidate must have passed, with at least 50% marks in the aggregate, the 10+2 examination from any recognized Board / Council recognized by Jadavpur University with four recognized subjects of which at least one must be English.
- Candidate may have to undertake mandatory bridge course/s.
- Foreign students may be admitted as per Jadavpur University norms.

## Selection Process

Eligible candidates will be short-listed based on the following criteria:

Sl. No	Criteria	Weightage (%)
1.	Academic Performance (Marks obtained in the Class-XII examination)	80
	Subjects like EVS, Fashion Studies, Multimedia, Music, Dance, Art, Physical Education and others vernacular subjects will not be considered	
	Marks will be awarded proportionally to the percentage of marks obtained	
2.	Science subjects in Class-XII with pass marks	5
3.	Mathematics in Class-XII with pass marks	5
4.	Formal training in performing or visual arts and /or sports and /or participation in the same at regional/state/national/international levels only	10
<b>TOTAL</b>		<b>100</b>

## Admission Procedure

- Application for admission has to be made on the prescribed form available online against a payment of Rs. 1,500/- only through NET Banking.
- Short-listed candidates must pay fees within the time specified in the merit list otherwise admission is liable to be cancelled.
- Admission will be confirmed only after physical verification of all necessary documents by the college.

## Fee

### Fee Break-up

1.	Admission Fee	30,000	at the time of admission only
2.	Tuition Fee	45,600	per semester
3.	Laboratory Fee	23,700	per semester
4.	Examination Fee	3,300	per semester
5.	Social Charges	2,550	per semester
6.	Library Fee	7,500	per semester
7.	JU Registration	50	at the time of admission only
8.	College Identity & Library Card	200	at the time of admission only
9.	Alumni Lifetime Membership Fee	5,000	at the time of admission only
10.	Educational Excursion	30,000	along with 4 <sup>th</sup> semester fee only

**TOTAL Rs. 1,17,900** at the time of admission

Students are hereby informed that the fee is subject to an appropriate increase every year commensurate with the inflation.

## Bank details for online application and payments

- Beneficiary Name : **J.D. BIRLA INSTITUTE**
- Beneficiary Account Number : **001794600001443**
- Beneficiary Account Type : **Savings Bank**
- Beneficiary Address : **11, Lower Rawdon Street, Kolkata-700 020**
- Beneficiary Bank Name & Branch : **YES Bank Ltd.,  
Russel Street Branch**
- Bank Address : **Kanak Towers, Ground Floor,  
7A Russel Street, Kolkata-700 071, West- Bengal**
- Beneficiary Bank IFSC Code : **YESB0000017**
- Beneficiary Bank MICR Code : **700532002**



# M.SC IN FOOD & NUTRITION

## Overview

The programme is designed to strengthen and enhance a student's understanding and knowledge on diverse subjects. It shall be conducted via a blended learning approach that will include classical classroom teaching, self study, experiential learning, seminars, presentations, field visits etc. As part of their training, every student will have to work on a research project in the second year and submit a dissertation. It is compulsory for the students to complete two months internship to complement the programme that will allow them to make more informed choices when planning a career.

## Course Highlights

The course includes subjects like Food Science & Technology, Clinical Nutrition, Dietetics, Food Quality Analysis, Food Service Management, Public Health & Nutrition, Research Methodology and Thesis Writing

**The final degree will be awarded by Jadavpur University**

### Course Duration:

15-17 weeks per semester with 20-26 classes of 1 hr duration per week.

### Course Timings:

9:30 am to 4:00 pm, six days a week. (1<sup>st</sup> and 3<sup>rd</sup> Saturdays are off days)

### Class Size:

10-12 students

### Student will be evaluated on each subject / paper (theory/practical) under both:

- Continuous Internal Evaluation (CIE): 40% weightage  
CIE includes written class tests, assignments, seminars, tutorials and/or laboratory assignments.
- End-semester Examination (ESE): 60% weightage  
Four ESE will be held, one at the end of each semester.

## Career Options

-  **Entrepreneur**
-  **Food Quality Analyst**
-  **Dietitians & Diet Counselor**
-  **Project Officer in NGOs**
-  **Academician**

## Eligibility

- Only female candidates having good knowledge of the English language are eligible for admission.
- A student seeking admission to the M.Sc in Food & Nutrition course must have passed the B.Sc (Hons.) in a) Home Science with specialization in Food & Nutrition, b) Food & Nutrition, c) Food Science & Nutrition Management, d) Food Science & Processing, e) Clinical Nutrition & Dietetics either from Jadavpur University or any other University recognized by Jadavpur University and must have at least 55% at the Bachelor's level.
- A candidate who has appeared in the examination at the under-graduate (degree) level may also apply in anticipation of the results; the admission would be provisional and subject to subsequent satisfaction of the admission criteria.
- Foreign students may be admitted as per Jadavpur University norms.

## Selection Process

Eligible candidates will be short-listed based on the following criteria:

Sl. No	Criteria	Weightage (%)
1.	Academic Performance (Marks obtained at the under-graduate level)	60
2.	Entrance Test / Personal Interview	30
3.	Formal training in performing or visual arts and /or sports and /or participation in the same at regional/state/national/international levels only	10
<b>TOTAL</b>		<b>100</b>

## Admission Procedure

- Application for admission has to be made on the prescribed form available online against a payment of Rs. 1,500/- only through NET Banking.
- Short-listed candidates must pay fees within the time specified in the merit list otherwise admission is liable to be cancelled.
- Admission will be confirmed only after physical verification of all necessary documents by the college.
- Students graduating from Universities other than Jadavpur University will have to submit their migration certificate within one month of being admitted; till then the admission will be considered provisional.

## Fee

### Fee Break-up

1.	Admission Fee	15,000	at the time of admission only
2.	Tuition Fee	19,200	per semester
3.	Laboratory Fee	11,100	per semester
4.	Examination Fee	3,300	per semester
5.	Social Charges	1,800	per semester
6.	Library Fee	4,950	per semester
7.	College Identity & Library Card	200	at the time of admission only

**TOTAL Rs. 55,550** at the time of admission

Students are hereby informed that the fee is subject to an appropriate increase every year commensurate with the inflation.

## Bank details for online application and payments

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- Beneficiary Bank IFSC Code : **YESB0000017**
- Beneficiary Bank MICR Code : **700532002**

# PG DIPLOMA IN DIETETICS AND APPLIED NUTRITION

## Overview

The post-graduate Diploma in Dietetics & Applied Nutrition is designed to impart advanced knowledge and skills that is life oriented, career and community oriented. It has special relevance to the industry and hospital application with the help of field visits, survey, case studies and an 8-week mandatory hospital internship programme. The programme designed aims to develop capabilities and knowledge of the students in the field of healthcare and community service.

Students also get a chance of observational learning by being present in live diet counseling sessions.

## Course Highlights

The course is designed to equip students with the skills and knowledge to provide quality professional services in integrated nutrition and health science. Subjects include Human Nutrition, Sports & Exercise Nutrition, Food Commodities & Food Science, Medical Nutrition Therapy, Community Nutrition & Hospital Management along with versatile research centered projects.

**The final degree will be awarded by Jadavpur University**

**Student will be evaluated on each subject / paper (theory/practical) under both:**

- Continuous Internal Evaluation (CIE): 40% weightage  
CIE includes written class tests, assignments, seminars, tutorials and/or laboratory assignments.
- End-semester Examination (ESE): 60% weightage  
Four ESE will be held, one at the end of each semester.

### Course Duration:

15-17 weeks per semester with  
20-26 classes of 1 hr duration per week.

### Course Timings:

9:30 am to 4:00 pm, six days a week.  
(1<sup>st</sup> and 3<sup>rd</sup> Saturdays are off days)

### Class Size:

20-25 students

## Career Options

-  **Clinical Dietician**
-  **Nutrition Educator/Counsellor**
-  **Community Nutritionist**
-  **Corporate Wellness Consultant**
-  **Sports Nutritionist**
-  **Exercise Nutritionist**
-  **Fitness Expert**
-  **Private Health & Wellness Coach**
-  **Food Product Designer**
-  **Food Labelling Specialist**
-  **Food Journalism/Columnist/ Writer/ Blogger**

## Eligibility

- Only female candidates having good knowledge of the English language are eligible for admission.
- A student seeking admission to PGDDAN of the Institute must have passed one of the following-  
B.Sc (Hons.) in a) Home Science, b) Home Science with specialization in Food & Nutrition, c) Food & Nutrition, d) Food Science & Nutrition Management, e) Food Science & Processing, f) Clinical Nutrition & Dietetics, g) Physiology, h) Bio-chemistry either from Jadavpur University or any other University recognized by Jadavpur University and must have at least 55% at the Bachelor's level.
- Candidate may have to undertake mandatory bridge course/s.
- A candidate who has appeared in the examination at the under-graduate (degree) level may also apply in anticipation of the results; the admission would be provisional and subject to subsequent satisfaction of the admission criteria.
- Foreign students may be admitted as per Jadavpur University norms.



## Selection Process

Candidates eligible for the PGDDAN courses would be short-listed based on the following criteria:

Sl. No	Criteria	Weightage (%)
1.	Academic Performance (Marks obtained at the under-graduate level)	90
2.	Formal training in performing or visual arts and /or sports and /or participation in the same at regional/state/national/international levels only	10
<b>TOTAL</b>		<b>100</b>

## Admission PGDDAN

- Application for admission has to be made on the prescribed form available online against a payment of Rs. 1,500/- only through NET Banking.
- Short-listed candidates must pay fees within the time specified in the merit list otherwise admission is liable to be cancelled.
- Admission will be confirmed only after physical verification of all necessary documents by the college.
- Students graduating from Universities other than Jadavpur University will have to submit their migration certificate within one month of being admitted; till then the admission will be considered provisional.

## Fee

### Fee Break-up

1.	Admission Fee	10,000	at the time of admission only
2.	Tuition Fee	9,900	per semester
3.	Laboratory Fee	6,480	per semester
4.	Examination Fee	3,300	per semester
5.	Social Charges	1,500	per semester
6.	Library Fee	3,960	per semester
7.	College Identity & Library Card	200	at the time of admission only

**TOTAL Rs. 35,340** at the time of admission

Students are hereby informed that the fee is subject to an appropriate increase every year commensurate with the inflation.

## Bank details for online application and payments

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- Beneficiary Bank IFSC Code : **YESB0000017**
- Beneficiary Bank MICR Code : **700532002**

## Course Curriculum

### B.SC (HONS.) IN FOOD SCIENCE & NUTRITION MANAGEMENT

Subject Code	Course Nomenclature	Subject	Marks	Credits
<b>Semester-I</b>				
FSNM 101	CC-1	Introduction to Food & Nutrition	100	6
FSNM 102	CC-2	Human Nutrition	100	6
FSNM 103	GE-1	Basic Physiology	100	6
FSNM 104	AECC-1	Communication Skills & Personality Development	100	2
<b>TOTAL</b>			<b>400</b>	<b>20</b>
<b>Semester-II</b>				
FSNM 201	CC	Maternal & Child Health	100	6
FSNM 202	CC	Public Health & Nutrition-I	100	6
FSNM 203	GE	Human Physiology	100	6
FSNM 204	AECC	Environmental Studies	100	2
<b>TOTAL</b>			<b>400</b>	<b>20</b>
<b>Semester-III</b>				
FSNM 301	CC	Food Chemistry	100	6
FSNM 302	CC	Dietetics-I	100	6
FSNM 303	CC	Food Quality Analysis	100	6
FSNM 304	GE	Food Microbiology	100	6
FSNM 305	SEC	Term Paper & Seminar	100	2
<b>TOTAL</b>			<b>500</b>	<b>26</b>
<b>Semester-IV</b>				
FSNM 401	CC	Food Preservation	100	6
FSNM 402	CC	Food Science-I	100	6
FSNM 403	CC	Public Health & Nutrition-II	100	6
FSNM 404	GE	Nutritional Biochemistry	100	6
FSNM 405	SEC	Computer Fundamentals	100	2
<b>TOTAL</b>			<b>500</b>	<b>26</b>
<b>Semester-V</b>				
FSNM 501	CC	Dietetics-II	100	6
FSNM 502	CC	Food Science-II	100	6
FSNM 503	DSE	Any one from Group-A	100	6
FSNM 504	DSE	Any one from Group-A	100	6
	DSE (A):1	Food Processing Operation		
	DSE (A):2	Fundamentals of Bakery & Confectionary		
	DSE (A):3	Diet & Patient Counseling		
	DSE (A):4	Hospital Management		
<b>TOTAL</b>			<b>400</b>	<b>24</b>
<b>Semester-VI</b>				
FSNM 601	CC	Dietetics-III	100	6
FSNM 602	CC	Food Service Management	100	6
FSNM 603	DSE	Any one from Group-B	100	6
FSNM 604	DSE	Any one from Group-B	100	6
	DSE (B):1	Nutraceutical & Functional Foods		
	DSE (B):2	Food Safety & Food Standard		
	DSE (B):3	Advanced Therapeutic Nutrition		
	DSE (B):4	Food Packaging		
<b>TOTAL</b>			<b>400</b>	<b>24</b>
<b>GRAND TOTAL</b>			<b>2600</b>	<b>140</b>

As a part of the course, an audit paper on Internship Training, covering 6 weeks (250 hrs), will be mandatory and students will have to complete it within the 6<sup>th</sup> semester to qualify for the final end-semester examination.

- CC: Core • DSE: Discipline Specific Elective • GE: Generic Elective • AECC: Ability Enhancement Compulsory Course
- SEC: Skill-Enhancement Elective Course

## Course Curriculum

# M.SC IN FOOD & NUTRITION

Subject Code	Course Nomenclature	Subject	Marks	Credits
<b>Semester-I</b>				
1.	MFN101	Statistics-I	Theory	50
2.	MFN102	Functional Foods	Theory	50
3.	MFN103	Food Toxicology	Theory	50
4.	MFN104	Nutritional Biochemistry	Theory	100
5.	MFNP105	Nutritional Biochemistry	Practical	100
6.	MFNP106	Computer Application and Information Communication Technology	Practical	50
<b>TOTAL</b>				<b>400</b>
<b>Semester-II</b>				
1.	MFN201	Statistics-II	Theory	50
2.	MFN202	Research Methodology	Theory	50
3.	MFN203	Clinical Nutrition	Theory	100
4.	MFNP204	Clinical Nutrition	Practical	100
5.	MFNP205	Advanced Food Microbiology	Practical	50
6.	MFN206S	Term Assignments	Sessional	50
<b>TOTAL</b>				<b>400</b>
<b>Semester-III</b>				
1.	MFN301	Nutrition for Geriatrics	Theory	50
2.	MFN302	Food Technology	Theory	100
3.	MFNP303	Quantity Food Production	Practical	100
4.	MFNP304	Public Health Nutrition	Practical	50
5.	MFN305S	Field Visit & Seminar	Sessional	50
6.	MFN306S	Minor Project	Sessional	50
<b>TOTAL</b>				<b>400</b>
<b>Semester-IV</b>				
1.	MFN401	Advanced Food Quality & Analysis (Th)	Theory	50
2.	MFNP402	Advanced Food Quality & Analysis (Pr)	Practical	100
3.	MFN403S	Dissertation	Sessional	150
4.	MFN404S	Internship Training	Sessional	100
<b>TOTAL</b>				<b>400</b>
<b>GRAND TOTAL</b>				<b>1600</b>

## Course Curriculum

# PG DIPLOMA IN DIETETICS & APPLIED NUTRITION

Sl. No.	Paper Code	Subjects	Paper	Marks
<b>Semester-I</b>				
1.	PGDDAN/101	Normal Nutrition & Diet Therapy - I	Th.	50
2.	PGDDAN/102	Nutritional Biochemistry	Th.	100
3.	PGDDAN/103	Physiology	Th.	100
4.	PGDDAN/104P	Nutritional Biochemistry	Pr.	50
5.	PGDDAN/105P	Clinical Nutrition - I	Pr.	50
6.	PGDDAN/106P	Field Visit & Seminar	Pr.	50
<b>TOTAL</b>				<b>400</b>
<b>Semester-II</b>				
1.	PGDDAN/201	Normal Nutrition & Diet Therapy-II	Th.	50
2.	PGDDAN/202	Food Service Management	Th.	50
3.	PGDDAN/203P	Clinical Nutrition - II	Pr.	50
4.	PGDDAN/204P	Food Service Management	Pr.	50
5.	PGDDAN/205P	Case Study Presentation	Pr.	100
6.	PGDDAN/206P	Internship Training	Pr.	100
<b>TOTAL</b>				<b>400</b>
<b>GRAND TOTAL</b>				<b>800</b>



# FACULTY

J.D. Birla Institute has professionally qualified, experienced and dedicated faculty drawn from various educational fields, who contribute to the Institute's academic excellence.

Students get ample opportunities to interact with faculty members who engage with them intellectually, both within and outside the classroom. Our pedagogy encourages constant interface between students and faculty via seminars, discussion, term-papers, one-on-one mentoring, field trips, industry visits, excursions and other co-curricular and extra-curricular activities.

Student's opinion on faculty is valuable to the Institute's quest for all-round excellence and a formal Students' Feedback process is a part of the faculty appraisal audit conducted at the end of each semester by an external agency to ensure objective results.



**Dr. Tapobrata Ray**  
Dean  
(Science & Commerce)



**Dr. Adrija Saha**  
HoD (Dept. of FSNM)  
Ph.D (Biochemistry),  
M.Sc (Biochemistry) and CSIR-UGC-NET



**Ms. Sudeshna Pramanik**  
M.Sc. (Food & Nutrition),  
PG Diploma in Applied Nutrition & UGC-NET



**Ms. Sweata Rani Rai**  
M.Sc. (Food & Nutrition)  
& UGC-NET



**Dr. Manika Das**  
Ph.D (Physiology), M.Sc (Physiology),  
GATE



**Dr. Anindita Deb Pal**  
Ph.D (Bio-Technology), M.Sc (Bio-Medical Science),  
GATE, UGC-JRF & SRF



**Ms. Divya Mehta**  
M.Sc (Food & Nutrition)  
& UGC-NET



**Dr. Uttiya Jana**  
Ph.D (Food & Nutrition)  
M.Sc (Food & Nutrition) & UGC-NET, JRF & SRF



**Ms. Parnasree Sadhukhan**  
M.Sc (Food & Nutrition)  
UGC-NET



**Ms. Dipanjali Das**  
M.Sc (Food Technology)



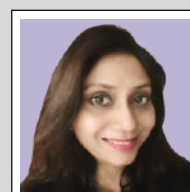
**Mr. Uddalak Mitra**  
Diploma in Hotel Management,  
Catering Technology & Applied Nutrition



**Ms. Mahua Pal**  
MCA, B.Ed, Certificate in CIC  
and PGDCA & UGC-NET



**Dr. Rishiparna Guha**  
Ph.D (Environmental Science),  
M.Sc (Environmental Science)



**Dr. Madhumita Saha**  
Ph.D, M.Phil, & MA (English)

# COLLEGE INFRASTRUCTURE

JDBI has an impressive campus with all support facilities that cater to the academic and physical requirements of its students including:

- Spacious, sound-proofed and air-conditioned classrooms equipped with LCD projectors.
- State-of-the-art computer laboratories and CAD studio with LAN connectivity and 24 hour internet access.
- WiFi campus
- 250-seater auditorium for college seminars and special lectures.
- A common students' recreational area for recreation and relaxation.
- A playground (badminton) and indoor games facility (carom & chess).
- Canteen providing affordable and hygienic vegetarian food.
- In-house health center for first aid equipped with necessary medicare equipments and manned by a full-time trained nurse.
- Complete fire-equipment and electronic fire alarm system.
- Security controlled gates and CCTV surveillance to ensure the safety of students and staff.



Bio-chemistry Lab



Instrumentation & Testing Lab



Food & Nutrition Lab-1



Food & Nutrition Lab-2



Physiology Lab



Computer Lab



Diet Clinic



Students Recreational Zone



Cafeteria



Infirmary



Play Ground

## PERSONAL LAPTOPS

It is mandatory for students to have laptops of the following configuration:

- Intel Core I3 3rd Gen or higher
- 2 or 4 GB RAM
- 500 GB or higher HDD
- 14 or 15" Screen Monitor
- Wifi Support and card reader
- Original Windows 7 or Windows 8

# ACADEMIC CALENDAR 2022-23

## SEMESTER - I, III, V (for Under Graduate Courses)

JULY - 2022							AUGUST - 2022						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
31					1	2		1 Commencement of New Session (1 <sup>st</sup> Year)	2	3	4	5	6
3	4	5	6	7	8	9 Id-UI-Zoha	7	8	9 Muharram	10	11 Rakshabandan	12 Student Council Elections	13
10	11	12	13	14	15	16	14	15 Independence Day	16	17	18 Photography Day (Com)	19 Janmashtami	20
17	18	19	20	21	22 Student's Orientation (2 <sup>nd</sup> & 3 <sup>rd</sup> Year)	23 Student's Orientation (2 <sup>nd</sup> & 3 <sup>rd</sup> Year)	21	22	23	24	25	26	27 Fresher's Party
24	25 Commencement of New Session (2 <sup>nd</sup> & 3 <sup>rd</sup> Year)	26	27	28	29 Student Induction (1 <sup>st</sup> Year)	30 Student Induction (1 <sup>st</sup> Year)	28	29	30 NSS Camp-I	31			

SEPTEMBER - 2022							OCTOBER - 2022						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 National Nutrition Week (FSNM)	2	3	30	31 Sardar Vallabh Bhai Patel Birth Anniversary (FSNM)					1 Shasthi
4	5	6	7	8	9	10	2 Saptami Gandhi Jayanti	3 Ashtami	4 Nabami	5 Dussehra	6 Puja Break	7 Puja Break	8 Puja Break
11	12	13 Commercio Conclave (Commerce)	14	15	16	17 Vishwakarma Puja	9 Lakshmi Puja	10	11	12	13	14	15
18	19 NSS Day (BBA)	20 Class Test	21 Class Test	22 Class Test	23 Class Test	24 Class Test	16	17	18	19	20	21	22
25 Mahalaya	26 Class Test	27 Class Test	28 Class Test	29 International Day of Elderly (ID,HD)	30 Gandhi Jayanti Celebration (TCFS, BBA)		23	24 Kali Puja	25 Diwali	26	27 Bhartridwitiya	28	29 Parent Call

NOVEMBER - 2022							DECEMBER - 2022						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		1 UG Internship	2	3	4	5					1	2 International Day for Disabled Persons (ID,HD)	3
6	7	8 Guru Nanak's Birthday	9	10	11 National Education Day (HD)	12	4	5	6	7	8 All India Handicraft Week (TCFS)	9	10 World Human Right's Day (Com., BBA)
13	14 World Diabetes Day (FSNM)	15	16	17	18	19	11	12	13	14	15	16	17
20	21	22	23	24 Annual Show (Prelims)	25	26 Annual Show (Final)	18	19	20	21	22	23	24 Univ. Founder Day
27	28	29	30				25 Christmas	26 Winter Recess	27 Winter Recess	28 Winter Recess	29 Winter Recess	30 Winter Recess	31 Winter Recess

Teaching Days	College Events (Non Teaching Days)	Exams	Public Holidays	College Holidays	Term Break	Vacations
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All the dates mentioned in the academic calendar are tentative and subject to change

# ACADEMIC CALENDAR 2022-23

## SEMESTER - II, IV, VI (for Under Graduate Courses)

JANUARY - 2023							FEBRUARY - 2023						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 New Year	2	3 End Sem Exam	4 End Sem Exam	5 End Sem Exam	6 End Sem Exam	7				1 Commencement of New Session	2	3 World Cancer Day (FSNM)	4 Convocation
8	9 End Sem Exam	10 End Sem Exam	11 End Sem Exam	12 Swami Vivekananda's Birthday	13 End Sem Exam	14 End Sem Exam	5	6	7	8 Annual Sports (Prelims)	9	10	11 Annual Sports (Final)
15	16 End Sem Exam	17 End Sem Exam	18 End Sem Exam	19 End Sem Exam	20 End Sem Exam	21	12	13	14	15	16 Picnic (Com)	17 Picnic (Science)	18 Maha Shivratri
22	23 Netaji's Birthday	24 End Sem Exam	25 End Sem Exam	26 Republic Day Saraswati Puja	27 End Sem Exam	28 Lala Lajpat Rai Birth Anniversary (TCFS)	19	20	21 Eye & Dental Check up (Com)	22 Eye & Dental Check up (Sc)	23	24	25
29	30	31					26	27	28				

MARCH - 2023							APRIL - 2023						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 NSS Camp-II	2 Sarajini Naidu Death Anniversary (ID)	3	4	30						1
5	6	7 Dol Yatra	8 Holi	9	10 International Women's Day Celebration (HD, BBA)	11	2	3 World Autism Day (HD)	4	5	6 World Health Day (BBA, FSNM)	7 Good Friday	8 Handloom Week (TCFS)
12	13	14	15	16 Class Test	17 Class Test	18	9	10	11	12	13 Dr. Ambedkar's Birth Day Celebration (Commerce)	14 Dr. Ambedkar's Birth Day	15 Bengali New Year
19	20 Class Test	21 Class Test	22 Class Test	23 Class Test	24 Class Test	25 Class Test	16	17	18 World Heritage Day (ID)	19	20	21 World Earth Day (ID)	22 Eid-ul-Fitr
26	27	28	29	30	31 Fashion Show (TCFS)		23	24 Parent Call	25	26	27	28 Verve	29 Verve Intl. Dance Day (Commerce)

MAY - 2023							JUNE - 2023						
Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 May Day	2	3	4	5	6					1 End Sem Exam	2 End Sem Exam	3
7	8 Rabindra Jayanti Celebration (Commerce)	9 Rabindra Jayanti	10	11	12	13 Farewell	4	5 End Sem Exam	6 End Sem Exam	7 End Sem Exam	8 End Sem Exam	9 End Sem Exam	10 End Sem Exam
14	15	16	17	18	19 Ram Mohan Roy Birth Anniversary (HD)	20	11	12 End Sem Exam	13 End Sem Exam	14 Summer Recess	15 Summer Recess	16 Summer Recess	17
21	22 Study Leave	23 End Sem Exam	24 End Sem Exam	25 End Sem Exam	26 End Sem Exam	27 End Sem Exam	18	19 Summer Recess	20 Summer Recess	21 Summer Recess	22 Summer Recess	23 Summer Recess	24 Summer Recess
28	29 End Sem Exam	30 End Sem Exam	31 End Sem Exam				25	26 Summer Recess	27 Summer Recess	28 Summer Recess	29 Id-Ud-Zoha (Bakrid)	30 Summer Recess	

<span style="display:inline-block; width:15px; height:15px; background-color:white; border:1px solid black;"></span> Teaching Days	<span style="display:inline-block; width:15px; height:15px; background-color:lightgreen; border:1px solid black;"></span> College Events (Non Teaching Days)	<span style="display:inline-block; width:15px; height:15px; background-color:lightorange; border:1px solid black;"></span> Exams	<span style="display:inline-block; width:15px; height:15px; background-color:lightblue; border:1px solid black;"></span> Public Holidays	<span style="display:inline-block; width:15px; height:15px; background-color:lightred; border:1px solid black;"></span> College Holidays	<span style="display:inline-block; width:15px; height:15px; background-color:lightgrey; border:1px solid black;"></span> Term Break	<span style="display:inline-block; width:15px; height:15px; background-color:yellow; border:1px solid black;"></span> Vacations
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All the dates mentioned in the academic calendar are tentative and subject to change



## COLLEGE HOURS

9:30 am to 4:30 pm

## OFFICE HOURS

9:00 am to 4:00 pm

## LIBRARY HOURS

8:30 am to 5:30 pm

# J.D. BIRLA INSTITUTE

**Unit of Vidya Mandir Society**

(Affiliated to Jadavpur University)

Recognised by UGC (12B & 2f)

## Department of Food Science & Nutrition Management

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