

Central Campus of Technology
Class Routine of B.Sc. Nutrition & Dietetics I, II & III

| Days | Year | 10. ⁰⁰ -10. ⁵⁰ | 10. ⁵⁰ -11. ⁴⁰ | 11. ⁴⁰ -12. ³⁰ | 12. ³⁰ -1. ²⁰ | 1. ⁴⁰ -2. ³⁰ | 2. ³⁰ -3. ²⁰ | 3. ²⁰ -4. ¹⁰ | 4. ¹⁰ -5. ⁰⁰ | |
|-----------|------|---|---|---|-------------------------------------|---|--|------------------------------------|------------------------------------|--------------------|
| Sunday | I | Practical Statistics (A) | | | | T E A B R E A K | Principle Food Science & Nutrition(A.G.) | Bio-Physics | Mathematics | F & M Microbiology |
| | II | Practical Food Science II Group-A (A.G.) Practical Food Processing Group-B (K.B) | | | | | Food Toxicology (DBK) | Food Science II (A.G.) | | XX |
| | III | Computer Application | Community Nutrition & Nutritional Education (DBK) | | | | Food Quality Control & Analysis (Y.K) | | XX | XX |
| Monday | I | Practical Statistics (B) | | | | | Nutritional Physiology (PB) | | Mathematics | F & M Microbiology |
| | II | Nutritional Biochemistry (MKT) | Food Processing (K.B) | | | | Food Science I (Y.K) | | XX | XX |
| | III | Food Analysis & Quality Control Practical – B (Y.K) Catering & Management Practical –A (GS) | | | | | Research Methodology | XX | | XX |
| Tuesday | I | Practical Food Chemistry (A) | | | | | Food Chemistry | | Bio-Physics | F & M Microbiology |
| | II | Nutritional Biochemistry (MKT) | Food Science I (Y.K) | | | | Hygiene & Sanitation(PB) | | XX | XX |
| | III | Human Nutrition (PB) | Computer Application | | | | Catering & Management (GS) | | XX | XX |
| Wednesday | I | Practical Food & Medical Microbiology (A) Practical Bio- Physics (B) | | | | | Principle of Food Science & Nutrition(DBK) | | Bio-Physics | F & M Microbiology |
| | II | Food Science II (A.G.) | Food Toxicology (DBK) | | | Food Science I (Y.K) | | XX | XX | |
| | III | Food Analysis & Quality Control Practical – A (Y.K) Catering & Management Practical –B (G.S) | | | | Human Nutrition(PB) | | XX | XX | |
| Thursday | I | Practical Food & Medical Microbiology (B) | | | | Principle of Food Science & Nutrition PFSN (DBK) | | (PFSN) K.B | Statistics | |
| | II | | Hygiene & Sanitation (PB) | Nutritional Biochemistry (MKT) | | Food Processing (K.B) | | XX | XX | |
| | III | Catering & Management (GS) | | Community Nutrition & Nutritional Education (DBK) | | Human Nutrition (PB) | | XX | XX | |
| Friday | I | Practical Food Chemistry (B) Practical Bio- Physics (A) | | | | Nutritional Physiology (PB) | Food Chemistry | | Statistics | |
| | II | Food Science II - Practical Group-B (A.G.) Food Processing –Practical Group-A (K.B) | | | | XX | | XX | XX | |
| | III | Research Methodology | Community Nutrition& Nutritional Education(DBK) | | | Food Quality Control & Analysis (Y.K) | | XX | XX | |

KB= KABINDRA BHATTARAI

AG= ARJUN GHEMIRE

DBK= DAMBAR BAHADUR KHADKA

PB= PALLAVI BYAS

YK = YADAV K. C

MKT MAN KUMAR TAMANG GS= GAGAN MAN SHRESTHA