

Government of India
Ministry of Health and Family Welfare
National Commission for Allied and Healthcare Professions

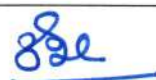
CORRIGENDUM - 2

File No: AHS/50/2026-NCAHP

New Delhi, the 5th August, 2026

It is hereby notified that the following corrections are made in the Competency-based curriculum for **Nutrition and Dietetics** released vide notice dated 24.04.2025 (uploaded on the Commission's website). The revised entries shall be read in place of the existing ones as indicated below.

Sl. No.	Pg. No	Para No	Details	Existing	Revised
1.	25	4		According to ISCO 08 Code 2265 Title EN Dieticians and Nutritionists, Dieticians and Nutritionists plan and conduct food service or.....	According to ISCO Code 2265 title Nutritionists and Dieticians, Nutritionists and Dieticians plan and conduct food service or.....
2.	26	-	Entry Requirements	Candidates should have 10+2 with science. The minimum percentage of marks is 50% aggregate. The student should be 17 years of age as of 31st December of the admission year. Students entering the Nutrition and Dietetics program at the postgraduate level should have completed the Bachelor of Nutrition and Dietetics in Honors in a regular full-time on-campus mode with a minimum of 60% marks from a recognized university. Students entering the PhD program should be as per the NCAHP regulations. Students entering the Nutrition and Dietetics program at the postgraduate level should have completed the Bachelor of Nutrition and Dietetics in Honors in a regular full-time on-campus mode with a minimum of 60% marks from a recognized university.	<i>Refer Corrigendum-1 Sl. No. (2., 3., 4., 5.) Pg. No. (50) and Para (1,2 and 4) for the eligibility for admission in Bachelor in Nutrition and Dietetics (Honours).</i> <i>Refer Corrigendum-1 Sl. No. (6., 7.) Pg. No. (241) for the eligibility for admission in Masters in Nutrition and Dietetics.</i> <i>Refer Corrigendum-1 Sl. No. (8., 9.) Pg. No. (305) for the Ph.D. Guidelines</i>



					Students entering the PhD program should be as per the NCAHP regulations					
3.	44	-	Table 2 (C) Levels for careers in the Research field		Word 'Kanika' in last line of the Table 2 (C)			Delete 'Kanika'		
4.	53	-	Bachelor of Nutrition and Dietetics (Honors) [4-years program] Proposed Credit Hours		Year	Semester	Theory Hours	Practical Hours	Hours Per semester	
				Existing	1	1	240	180	420	
				Revised	1	1	240	150	390	
				Existing	3	5	210	240	450	
				Revised	3	5	225	210	435	
				Existing	3	6	135	330	465	
				Revised	3	6	135	390	525	
				Existing	4	7	165	330	495	
				Revised	4	7	165	360	525	
				Existing	Total Credit Hours		1485	2250	3735	
				Revised	Total Credit Hours		1500	2280	3780	
			Credit details:		CL		CP	L		P
				Existing	1		1	15		60
				Revised	1		1	15		30
5.	54	-	BND 104 Environmental Science		Credits			Hours/Semester		
					Th	Pr	To	Th	Pr	To
				Existing	3	1	4	45	30	75
				Revised	3	0	3	45	0	45
6.	54	-	First Semester TOTAL	Existing	16	6	22	240	180	420
				Revised	16	5	21	240	150	390
7.	58	-	BND 504 Nutritional Epidemiology and Anthropology	Existing	3	1	4	45	30	75
				Revised	4	0	4	60	0	60
8.	58	-	Fifth Semester TOTAL	Existing	14	8	8	210	240	450
				Revised	15	7	22	225	210	435
9.	59	-	Modification in the Title		BND 601 Social Behaviour Change Communication/ Nutrition Health Promotion			BND 601 Social Behaviour Change Communication		
10.	59	-	BND 604 Food Product Development	Existing	2	4	6	30	90	120
				Revised	2	4	6	30	120	150
11.	59	-	BND 605 Case Study Reviews	Existing	0	4	4	0	90	90
				Revised	0	4	4	0	120	120
12.	59	-	Sixth Semester TOTAL	Existing	9	13	22	135	330	465
				Revised	9	13	22	135	390	525

13.	60	-	BND 705 Nutrition in Emergencies	Existing	2	0	2	30	0	30
				Revised	2	1	3	30	30	60
14.	60	-	Seventh Semester TOTAL	Existing	10	5	22	165	330	495
				Revised	11	12	23	165	360	525
15.	62	-	BND 101 Fundamentals of Nutrition		CL		CP	L		P
				Existing	1		1	15		60
				Revised	1		1	15		30
16.	70	-	BND 103 Basics of Food Science	Existing	3		1	45		15
				Revised	3		1	45		30
17.	75	-	BND 104 Environmental Science	Existing	2		0	30		0
				Revised	3		0	45		0

Course Plan - BND 104 Environmental Science

Unit	Topic	Existing Hours	Revised Hours
1.	Multidisciplinary nature of environmental studies- Definition, scope and importance. Natural resources- Renewable and non-renewable resources and their associated problems. Forest resources- Use and over-exploitation, deforestation, timber extraction, mining, dams and their effects on forest and tribal people Water resources- Use and over-utilization of surface and ground water, floods, drought, conflicts over water, dams-benefits and problems. Mineral resources- Use and exploitation, environmental effects of extracting and using mineral resources. Food resources-World food problems, changes caused by agriculture and overgrazing, effects of modern agriculture, fertilizer-pesticide problems, water logging, salinity.	6	9
2.	Energy resources- Growing energy needs, renewable and non-renewable energy sources, use of alternate energy sources. Land resources- Land as a resource, land degradation, man induced landslides, soil erosion and desertification. Role of an individual in conservation of natural resources, equitable use of resources for sustainable lifestyles. Ecosystems- Concept, structure and function of an ecosystem. Producers, consumers and decomposers, energy flow in the ecosystem, ecological succession. Food chains, food webs and ecological pyramids. Introduction, types, characteristic features, structure and function of forest, grassland, desert and aquatic ecosystems.	6	9
3.	Biodiversity and its conservation- Introduction, definition, genetic, species, ecosystem diversity and biogeographical classification of India. Value of biodiversity- Consumptive use, productive use, social,	6	9

			ethical, aesthetic and option values. Biodiversity at global, national and local levels, India as a mega-diversity nation. Hot-spots of biodiversity. Threats to biodiversity- Habitat loss, poaching of wildlife, man-wildlife conflicts, endangered and endemic species of India. In-situ and Ex-situ conservation of biodiversity. Environmental pollution- Definition, cause, effects and control measures of air, water, soil, marine, noise and thermal pollution and nuclear hazards. Solid waste management- Causes, effects and control measures of urban and industrial wastes. Role of an individual in prevention of pollution.					
4.			Social issues and the environment- Unsustainable to sustainable development, urban problems related to energy. Water conservation, rain water harvesting, watershed management. Environmental ethics-Issues and possible solutions, climate change, global warming, acid rain, ozone layer depletion, nuclear accidents and holocaust. Environment protection acts- Air (Prevention and control of pollution) act, water (Prevention and control of pollution) act, wildlife protection act, forest conservation act, Issues involved in enforcement of environmental legislation, public awareness. Human population and the environment- Population growth, variation among nations, population explosion. Role of Information Technology in environment and human health.	6		9		
5.			Natural disasters- Meaning and nature, types (floods, drought, cyclone, earthquakes, landslides, avalanches, volcanic eruptions, heat and cold waves, global warming, sea level rise, ozone depletion) and effects. Man-made disasters- Nuclear, chemical, and biological disasters, building fires, coal fires, forest fires, oil fires, road accidents, rail accidents, air accidents, and sea accidents. Disaster management- International strategy for disaster reduction at national and global levels; National disaster management framework-Financial arrangements, role of NGOs, community-based organizations and media, central, state, district and local administration, armed forces in disaster response, police and other organizations. Feeding the people struck by the disaster, managing house and dress need during disaster.	6		9		
18.	113	-	Modification in the Title		BND 302 Basics of Food Science (Theory)		BND 302 Advanced Food Science	
19.	113	-	BND 302 Advanced Food Science		CL	CP	L	P
				Existing	3	1	45	15
				Revised	3	1	45	30

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Course Plan – Practical (BND 302 Advanced Food Science)

Sl. No.	Topic				Existing Hours			Revised Hours	
1.	Stages of sugar crystallization				1			2	
2.	Preparation of Fudge and fondant				1			2	
3.	Preparation of hardboiled candy and caramel				1			2	
4.	Preparation of chocolate and enrobed products with chocolate				1			2	
5.	Preparation of hot beverages- coffee, tea and malt beverages				1			2	
6.	Preparation of cold Beverages- fruit drinks & milk shakes				1			2	
7.	Processing of Bread				1			2	
8.	Processing of Biscuits and cookies				1			2	
9.	Processing of Pizza and dough nuts				1			2	
10.	Preparation noodles and pasta				1			2	
11.	Preparation of RTE mixes and weaning foods				1			2	
12.	Preparation of popped grains and coating them				1			2	
13.	Preparation of flaked cereal and millet				1			2	
14.	Preparation of extruded snacks.				1			2	
15.	Sensory Evaluation and preparation of scorecard.				1			2	
20.	137		BND 402 National Health and Nutrition Programs and Policies		CL	CP	L		P
				Existing	2	2	30		60
				Revised	3	1	45		30

Course Plan - BND 402 National Health and Nutrition Programs and Policies

Unit	Topic	Existing Hours	Revised Hours
1.	- Universal Health Coverage - Universal health Coverage – World Health Organization - Universal Health Coverage Policies by GOI - National Health Mission - Goals and Objectives; National Rural Health Mission (NRHM), - National Urban Health Mission (NUHM)	4	6
2.	- Health Systems in India - National Health and Nutrition Programs and Policies by the Ministry of Health and Family Welfare: Overview, Organograms, programs and their objectives (MAA, JSY, JSSK and others)	4	6

3.	• Understanding the Principles Health and Nutrition Programme Management • Design • Plan • Implementation, • Operation monitoring, • Surveillance, and • Evaluation	4	6
4.	• Health Economics • Macroeconomics • Microeconomics • Understand the effectiveness and cost efficiency of Health and Nutrition budgets of the past 5 years compared to the burden of disease, Overnutrition, undernutrition and micronutrient malnutrition • Cost-benefit, Cost-effectiveness, and cost efficiency	4	6
5.	• National Nutrition Mission of India • POSHAN 2.0 • National Health and Nutrition Programs and Policies by the Ministry of Women and Child Development: Overview, Organograms, programs and their objectives • Integrated Child Development Services Scheme- • Universalization of ICDS with quality, • ICDS in Mission mode, • Objectives & target groups, • Monitoring system • Mode of implementation, • Administrative setup, • Coverage and compliance, • Impact • PM POSHAN- Mid-Day/ Nutritious Meal Program	6	10
6.	• National Programs to Combat Micronutrient Malnutrition • Anemia Mukht Bharat (Nutritional Anaemia Control Program, • National Iron Plus Initiative (NIPI, I-NIPI) • National Deworming Campaign • Vitamin A: Vitamin A Prophylaxis Program (VAPP) • Iodine: National Iodine Deficiency Disorders Control Program (NIDDCP), • Universal Salt Iodization (USI), Double Fortified Salt (DFS) • Diarrhoea Control Program: Role of Zinc, ORS • Fluorosis Control Program	4	6

7.	- National Program for Prevention and Control of Cancer, Diabetes, Cardiovascular Diseases and Stroke (NPCDCS) - Rising Burden of Non-Communicable Diseases - Public Health strategies to control NCDs - NPCDCS: Objectives and Key Strategies	4			5	
Practical						
Sl. No.	Topic			Existing Hours		Revised Hours
1.	Critical appraisal of existing interventions and government programs and suggestions for improving the same			20		10
2.	Field exposure in the operational public nutrition programs, Nutrition rehabilitation centers			20		10
3.	Budget and cost analysis of nutrition programmes.			20		10
21.	183	-	Modification in the Title		BND 601 Social Behaviour Change Communication/ Nutrition Health Promotion	BND 601 Social Behaviour Change Communication
	183	-	Modification in the Objectives		1. To understand and apply theories and methods of social and behavior change communication 2. To learn about the evolution of health promotion and its role in promoting the SDGs 3. To gain skills in planning, conducting and evaluating Health promotion programs in different settings 4. To understand and apply theories and methods of social and behavioral change communication 5. To learn about the evolution of health promotion and its role in promoting the SDGs 6. To gain skills in planning, conducting and evaluating Health promotion programs in different settings	1. To understand and apply theories and methods of social and behavior change communication 2. To learn about the evolution of health promotion and its role in promoting the SDGs 3. To gain skills in planning, conducting and evaluating Health promotion programs in different settings

Add New Page 186 (a) for BND 601 Social Behaviour Change Communication

Course Plan (Social Behaviour Change Communication)

Unit	Topics	Hours
1.	Concepts and components of Nutrition health promotion Definitions of concepts- Health literacy, Health education, health promotion and their interrelationships Need for Nutrition Health Promotion Principles of Health Promotion The Ottawa Charter for health promotion-1986 The Bangkok Charter for Health Promotion in a Globalized World – 2005 Promoting health in the SDGs- Shanghai 2016	5
2.	Concepts and Theories of communication Definitions of concepts Formal – non-formal communication, Participatory communication Components of BCC: Sender, Message, Channel, Receiver Various types of communication – interpersonal, mass-media, visual, verbal/ non-verbal. Health behavior theories, models and frameworks	8
3.	Social and Behaviour change communication Three characteristics of SBCC Ten overarching principles for developing SBCC program or campaign Steps for developing a successful Social and Behaviour change communication program History, need and relevance of SBCC in India	8
4.	Role of Nutrition Health Promotion for Schools Health Promoting schools – WHO, FSSAI Advantages of a health promoting school Six factors of a health promoting school School Health Index	8
5.	Role of Nutrition health promotion in creating healthy workplaces Definition of a healthy workplace Healthy workplace core principles, processes and avenues of influence The content: avenues of influence for a healthy workplace The process: initiating and sustaining a programme Underlying principles: keys to success Workplace wellness Index Workplace health promotion as a strategy for NCD prevention in productive population, FSSAI	8
6.	Experiences and challenges of developing and developed countries in Nutrition Health Promotion Impediments to health promotion in developing countries- the way forward Barriers to nutrition health promotion in developing countries Successful examples of Nutrition health promotion for example North Karelia project	8

Practical		
Sl.No	Topic	Hours
1.	Tool development for a successful SBCC program for conducting a need assessment survey Different types of IEC tools, their advantages and disadvantages Using various software for developing IEC material Outcome impact evaluation	10
2.	School Health Promotion To conduct an assessment of the school based on School health Index. To identify gaps and plan a nutrition health promotion strategy for the school. To implement the NHP program and write a brief report on outcome impact evaluation.	10
3.	Workplace Health Promotion To identify the presence of NCD risk factors using the WHO STEPS approach in a workplace setting To plan a nutrition health promotion strategy To implement the NHP program and write a brief report on outcome impact evaluation	10
Add Table above course plan at Page 187		
Semester	VI	
Course Name	BND 602 Sustainable Food Systems	
Course Description	Sustainable food systems course is to understand the food from production to consumption, emphasizing, ecological sociological and economic dimensions, global and local challenges in creating resilient sustainable food systems.	
Objectives	1. Students would be introduced the concept of Food Systems, Sustainable Diets for improved health & Nutrition outcomes 2. Students will be able to understand the need to create food systems approach for promotion of healthy diets 3. Students will learn the importance of developing sustainable and resilient food systems and policy options for the same 4. Students will be able to understand the burden of disease due to unsafe food consumption & learn methods to keep food safe, identify potentially hazardous food & establish linkages between microbial activity, product quality safety, and practical management of these needs.	



References				1. Fact Sheet on Food Safety, WHO 2. Food Systems IFPRI 3. Agrifood Systems Food and Agriculture Organization of the United Nations (fao.org) 4. Impact Assessment of Policies to support Healthy Food Environments and Healthy Diets -Discussion Paper, Implementing the Framework for Action of the Second International Conference on Nutrition, United Nations System Standing Committee on Nutrition UNSCN, October 2016. 5. Global Panel. 2017. Urban diets and nutrition: Trends, challenges and opportunities for policy action. Policy Brief No. 9. London, UK: Global Panel on Agriculture and Food Systems for Nutrition. 6. Anna Herforth, Selena Ahmed, Fabrice Declerck, Jessica Fanzo And Roseline Remans, 2017. Creating sustainable, resilient food systems for healthy diets, UNSCN, 42:15-22. 7. Shenggen Fan, 2016.Reshaping the Global Food System for Sustainable Development, Food Policy in 2015-2016, IFPRI. 8. Stuart Gillespie and Mara van den Bold, 2017. Agriculture, Food Systems, and Nutrition: Meeting the Challenge Global Challenges 2017, DOI: 10.1002/gch2.201600002 9. FSSAI- Transforming the Food Safety and Nutrition Landscape in India. http://www.indiaenvironmentportal.org.in/files/file/Fssai_Report_2017_28_06_2017.pdf 10. Miraglia, M., H.J.P. Marvin, G.A. Kleter, P. Battilani, C. Brera, E.Coni, and F. Cubadda et al. 2009. “Climate change and food safety: An emerging issue with special focus on Europe”. Food and Chemical Toxicology 47 (5): 1009-1021.doi: 10.1016/j.fct.2009.02.005. 11. Dietary diversity guidelines. FAO-guidelines-dietary-diversity2011.pdf						
Pre requisites				5 th semester in Nutrition and Dietetics in Honours						
22.	203	-	BND 701 Information Technology in Nutrition and Dietetics (Theory and Practical)		CL	CP	L	P		
				Existing	0	0	0	0		
				Revised	2	2	30	60		
23.	238	-	BND 803 Scientific Writing in Nutrition and Dietetics	Existing	0	2	0	60		
				Revised	0	4	0	120		
24.	242	-	Masters in Nutrition and Dietetics [2 years program] Proposed Credit Hours Credit details:		Year	Semester	Hours			
				Existing	1	2	420			
				Revised	1	2	435			
				Existing	2	4	300			
				Revised	2	4	600			
				Existing	Total			1725		
				Revised	Total			2040		
					CL	CP	L	P		
				Existing	1	1	15	60		
				Revised	1	1	15	30		
25.	244	-	MND 203 Advances in Public Health Nutrition		Credits			Hours/Semester		
					Th	Pr	To	Th	Pr	To
				Existing	3	1	4	45	30	75
				Revised	2	2	4	30	60	90

26.	244	-	Second Semester TOTAL	Existing	12	8	20	180	240	420
				Revised	11	9	20	165	270	435
27.	246	-	Fourth Semester TOTAL	Existing	0	10	10	0	600	600
				Revised	0	20	20	0	600	600

28. 272 - **MND 203 Advances in Public Health Nutrition**

Course Plan – Practical (MND 203 Advances in Public Health Nutrition)

Sl. No.	Topic	Existing Hours	Revised Hours
1.	To compare nutritional surveillance data sets: nutritional profile, determinants of nutritional status and gender differences, health data of MCH and other populations (at regional national and global level) and calculate trend lines of past 5 years and write a critique for way forward.	10	20
2.	- Nutrition and Health Program Planning at Sub-National Level - Understanding the sub-national level: local, district or regional level situation through the use of available data sets; understanding the local nutrition health delivery systems for Essential Nutrition Actions (ENA), decentralization & governance - Survey to understand the health systems of India – at primordial, primary, secondary and tertiary care-issues, concerns and best practices and way forward. - Engage in understanding field level Bottom-up, inter-sectoral, multi-stakeholder collaboration at the sub-national level for any program or policy (Management, Leadership & Partnership for District Health)- issues, concerns and best practices and way forward.	10	20
3.	To conduct a coverage evaluation survey (Using quantitative & qualitative methods) for delivery of key nutrition health interventions in a community, - collect data - analyse, - interpret, - report & - suggest recommendations for improving coverage & delivery of services	10	20

29.	280	-	MND 205 Innovation in Food Product & Development		CL	CP	L	P
				Existing	1	3	15	45
				Revised	1	3	15	90

Add New Page 294 (a), 294 (b) for MND-303: Institutional food service management and Quantity cookery

CL	CP	L	P
1	5	15	150
Semester	III		

Course Name	Institutional food service management and Quantity Cookery
Objectives	1. To make a student understand concepts of Institutional food service management 2. To make a student get practical exposure in business planning and study Institutional food service management
Reference Books	1. Fuller J. (1966). Chefs Manual and a Kitchen Management (Digitized edition 2019). B.T. Badtsford Ltd. ISBN 0713405503; ISBN- 13 9780713405507 2. Sethi M & Malhan S. (1997). Catering Management- An Integral Approach (Reprint latest). New Age International. ISBN 8122405479, 9788122405477 3. Treat N & Richards (2019). Quantity Cookery: Menu Planning and Cooking for Large numbers. (4th edition revised) Good Press. ISBN-100316852511 4. West BB, Wood L, Harger VF & Shugart GS. (1977). Food Service in Institutions (Edition 4 digitized in 2008), John Wiley & Sons. ISBN- 10002429403
Prerequisites	UG BSc Nutrition and Dietetics

Course Plan

Unit	Topic	Hours
1.	A. Types of Food Services, Organization-definition, types, management, tools of management. B. Personnel management, books, records and record keeping; Cost control in food services and menu planning.	5
2.	Meal services management: types of services. Quantity food production: Principles involved in development of recipes in large scale cooking, Standardization of recipes, utilization of left over foods.	5
3.	Planning of layout and equipment for food service, Sanitation and hygiene handling foods. Personnel hygiene and its importance.	5
Practical		
Sl. No.	Topic	Hours
1.	Introduction to quantity food production, familiarization to equipment for quantity food production	10
2.	Standardization of recipes, recipe multiplication, portioning, yield testing, and cost calculation	20
3.	Standardization of recipes suitable for different catering services i.e. cafeterias /canteens, snack bars, industrial canteens, residential hostels.	20
4.	Costing of recipes planned and fixing the price.	10
5.	Exercise on quantity food production for different type of food service establishments.	25
6.	Visitor residential hostel, hospital canteen, industrial canteen, star hotel and fast-food center, to observe the organization, management and administration.	15

7.	Menu for Planning Hospital Diets	10
8.	Menu planning for snack bars and food joints	8
9.	Menu planning for hostels	7
10.	Making a detailed project report for establishing a food service unit, including making purchase documents for equipment purchase and tenders, etc.	10
11.	Organizing and planning a menu for a college canteen as a catering enterprise, setting up a canteen, and management of the college canteen – procurement of materials.	8
12.	Practical exercise on food preparation, pricing and sale. Preparation and presentation of a report on the management of the canteen.	7


05.08.2026
 (Umesh Balonda)
 Secretary, NCAHP