IHM Bathinda launching first time in Punjab

POST GRADUATE DIPLOMA
IN DIETETICS & HOSPITAL
FOOD SERVICES (PGDHFS)

ELIGIBILITY

• Graduation in Home Science

SCOPE

- Hospitals
- Health & Wellness Clinic
- Counselors for Schools & Institutes

DURATION

• 1 year + 3 months internship

AGE

- 25 years for General/OBC
- 28 years for SC/ST



INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION, BATHINDA

(Department of Tourism, Govt. of Punjab)

(Affiliated to National Council for Hotel Management & Catering Technology, Noida)





Industrial Growth Centre, Mansa Road,Bathinda,Punjab-151001 www.ihmbti.com +91-2780002223,9815649642 ਆਈ .ਐਚ.ਐਮ ਬਠਿੰਡਾ ਵੱਲੋ ਪੰਜਾਬ ਵਿੱਚ ਪਹਿਲੀ ਵਾਰ

ਡਾਈਟੈਟਿਕਸ ਅਤੇ ਹਸਪਤਾਲ ਫੂਡ ਸਰਵਿਸਿਜ਼ ਵਿੱਚ ਪੋਸਟ ਗ੍ਰੈਜੂਏਟ ਡਿਪਲੋਮਾ(ਪੀ.ਜੀ.ਡੀ.ਐਚ.ਐਫ.ਐਸ)



• ਗ੍ਰੈਜੁਏਸ਼ਨ -ਗ੍ਰਹਿ ਵਿਗਿਆਨ



- ਹਸਪਤਾਲ ਵਿੱਚ ਨੌਕਰੀਆ
- ਸਿਹਤ ਅਤੇ ਤੰਦਰਸਤੀ ਕਲੀਨਿਕ
- ਸਕੂਲਾਂ ਅਤੇ ਸੰਸਥਾਵਾਂ ਲਈ ਖਰਾਕ ਸਲਾਹਕਾਰ

ਮਿਆਦ

• 1 ਸਾਲ + 3 ਮਹੀਨੇ ਦੀ ਇੰਟਰਨਸ਼ਿਪ



- ਜਨਰਲ/ਓ.ਬੀ.ਸੀ. ਲਈ 25 ਸਾਲ
- ਐਸ.ਸੀ/ਐਸ.ਟੀ ਲਈ 28 ਸਾਲ

Salient Features

1. Run-thru' Scheme:

In view of the semester system of the program students will be permitted to join the second semester even if they have failed to clear the examinations of the first semester. Similarly, students will be permitted to go on Internship after the completion of second semester even if they have failed subject(s) only in the subsequent examination.

2. Mid-Term Examinations:

Mid Term examinations will be held at institute level and will comprise 30% of the overall assessment while computing Term End results. In view of the semester system, institute will conduct three internal examination; first, after completion of five weeks of study; second, after ten weeks of study and third, after fifteen weeks of study of 50 marks each. Marks for the best two internal examinations (50 x 2 = 100) would be forwarded to the National Council and would constitute performance in Mid-term Examination. These marks must reach the National Council prior to the commencement of term end examinations. Absent in any examination would be considered as 'Zero'.

3. Detained Students:

Students who are detained in the first semester or second semester, whether on account of shortage in attendance or for any other reasons will be required to repeat that semester as a regular student in the following year and will not be allowed to pursue second semester or Industrial Training, as the case may be.

4. Examination Fee:

A one- time examination fee of Rs.1000/- per semester shall be payable. No examination fee is required for repeater candidates. However, such candidates will necessarily have to fill up the Examination Form to register for the examination.

5. Internship:

Since students for this program do not have any exposure in the industry, it becomes difficult for them to understand depth of the subjects being taught. Students would, therefore, familiarize themselves with the hospital environment through an industrial exposure of twelve weeks after the second semester. The intern will familiarize themselves with diet counselling and therapies prevalent in large modern hospitals. The student will on completion bring with him/her a certificate from the hospital where he/she has undergone this exposure.

6. Maximum Chances:

No candidate will be allowed to be on the rolls of any institute if she fails to clear the whole or any part of each semester of the course within three academic years i.e. a student admitted for 2014-15 academic year, will have to clear all the subjects by April 2017 term end examinations. Failure to clear the subject(s) in the third year will result in the candidate being out of system.

POST GRADUATE DIPLOMA IN DIETETICS & HOSPITAL FOOD SERVICE

OBJECTIVES:

This course is planned to prepare qualified dieticians to work efficiently in hospital and health care settings in terms of:

- a. Diet Counselling
- b. Planning and preparation of Normal and Therapeutic diets.
- c. Application of the Principles of Nutrition in planning and preparation of diets for vulnerable age groups in society
- d. Management of diet kitchens
- e. Organisation of food services within the hospital and
- f. Teaching dietetics and related subjects to trainee dieticians and other members of the healthcare team (nursing staff etc.)
- g. Entrepreneurship as a carrier
- h. Food safety expert in catering establishment.

Lectures by Specialists need to be organized to help students maximize learning potential through exposure to the expertise of these specialists.

Teaching and Examination Scheme

SEMESTER I

S.No	Subject	Subject	Hours		Term-End	
	code		per week		Marks	
			Th.	Pr	Th.	Pr.
1	DHFS11	Human Physiology	2	-	50	
2	DHFS12	Applied Biochemistry	2	3	50	50
3	DHFS13	Therapeutic Dietetics -1	4	4	100	100
4	DHFS14	Nutritional Perspective In Community-1	4	2	100	50
5	DHFS15	Nutrition Industry Management-1	2	3	50	50
6	DHFS16	Food Safety in Food Service Establishment	2	2	50	50
	TOTAL			14	400	300
SEMESTER TOTAL			30		700	

SEMESTER II

S.No	Subject	Subject	Hours		Term-End	
	code		per week		Marks	
			Th.	Pr.	Th.	Pr.
1	DHFS21	Therapeutic Dietetics-II	4	4	100	100
2	DHFS22	Nutritional Perspective in Community-II	4	3	100	50
3	DHFS23	Nutrition Industry MgtII	2	3	50	50
4	DHFS24	Sports Nutrition	4		100	
5	DHFS25	New Product Development Research		6		100
TOTAL			14	16	350	300
SEMESTER TOTAL			30		650	
INTERNSHIP			12 Weeks X 6		100	
		Days				

GRAND TOTAL : SEM-1 + SEM-2 + INTERNSHIP

700+650+100

: 1450

Aggregate pass Marks i.e. 45% of 1450= 653
Passing criteria: 40% marks in Theory
50% marks in Practical

50% marks in NPD Research and internship

: 45% marks in aggregate