



# PROSPECTUS 2025-2026

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## DEPARTMENT OF CLINICAL NUTRITION AND DIETETICS



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# ABOUT THE ACADEMY

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## Sri Devaraj Urs Academy of Higher Education and Research



Established in 1984 by a group of visionary leaders under the guidance of Sri R. L. Jalappa—a pioneer of the co-operative movement in Karnataka—the Sri Devaraj Urs Educational Trust for Backward Classes was founded with the mission to provide quality medical education and healthcare services to underserved rural communities. In 1986, the trust founded Sri Devaraj Urs Medical College at Tamaka, Kolar, which, along with the Sri R. L. Jalappa Hospital, has significantly contributed to improving healthcare access and education in the Kolar district, especially for the underprivileged.

Recognizing its commitment to academic excellence and community service, the Ministry of Human Resource Development, Government of India, conferred the status of 'Deemed to be University' on the institution on May 25, 2007, under the name Sri Devaraj Urs Academy of Higher Education and Research (SDUAHER), as per Section 3 of the UGC Act, 1956. This status affirmed the institution's growing role in shaping competent and compassionate healthcare professionals.

Spread across 72 acres of green and serene campus, the university houses modern infrastructure, including the medical college, a well-equipped hospital, academic departments, hostels, and other facilities. SDUAHER currently comprises two main faculties—the Faculty of Medicine and the Faculty of Allied Health and Basic Sciences—and continues to uphold its founding mission of delivering excellence in education, research, and healthcare for the betterment of society.



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# AUTHORITIES OF THE ACADEMY

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Sri Devaraj Urs Academy of Higher Education and Research



**Late Sri. R. L. Jalappa**  
Founder Chairman



**Mr. G H Nagaraja**  
Hon'ble Chancellor



**Dr. B Vengamma**  
Vice Chancellor



**Dr D V L N Prasad**  
Chief Administrative  
Officer



**Dr. Muninaraayana C**  
Registrar



**Dr. K. Prabhakar,**  
Principal, Faculty of  
Medicine



**Dr. Arvind Natarajan**  
Dean, Faculty of A&HP



**Dr. Krishnappa J**  
Medical Superintendent,  
RLJH & RC



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# HOD'S NOTE

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**Dr. Shivakumara C.S**  
**I/c, Head of the Department**

Warm Greetings to All,

It gives me immense pleasure to welcome you to the Department of Clinical Nutrition and Dietetics, where academic excellence meets real-world application. We proudly offer two forward-thinking programs: the Integrated B.Sc.–M.Sc. in Clinical Nutrition and the B.Sc. (Hons) in Food Science and Technology. These programs are designed to prepare students for the rapidly expanding fields of healthcare, nutrition, and food technology—sectors that are crucial to national and global well-being.

At the heart of our department lies a commitment to holistic, interdisciplinary education. Our curriculum blends foundational knowledge with experiential learning, offering a dynamic combination of classroom teaching, clinical training, industry exposure, research initiatives, community outreach, and hands-on practicals. Students gain expertise in key areas such as therapeutic nutrition, public health nutrition, metabolic disorders, food safety, food processing, and quality assurance—ensuring a robust understanding of both human health and food systems.

Guided by the belief that “prevention is better than cure,” we focus on skill development, critical thinking, and innovation, empowering students to become leaders who can address public health challenges, advance nutrition science, and promote food sustainability. Our graduates are well-equipped to pursue diverse careers in clinical nutrition, dietetics, research, healthcare management, public policy, and the food industry—making meaningful contributions to individual and community health.

We look forward to welcoming passionate learners who are ready to transform lives through nutrition and food science.



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# FACULTY

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**Dr. Shivakumara C.S**  
I/c, Head of the Department



**Dr. Satish A**  
Assistant Professor



**Dr. Soundariya S**  
Assistant Professor



**Komathy Nagarajan**  
Lecturer



**Priyanga. S**  
Lecturer



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# ACADEMIC PROGRAMS

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The Department of Clinical Nutrition and Dietetics is committed to nurturing skilled professionals in the field of nutrition and healthcare through a well-rounded and industry-relevant academic program. Designed to equip students with both theoretical knowledge and hands-on experience, the program offers a robust curriculum that integrates classroom learning with practical applications in clinical settings. Students have access to state-of-the-art facilities, including well-equipped Nutrition and Dietetics Laboratories, Clinical Training and Simulation Rooms, and ICT-enabled classrooms that support interactive and technology-driven learning. The department places strong emphasis on clinical exposure through structured hospital postings and internships, allowing students to gain real-world experience in patient care, dietary planning, therapeutic nutrition, and counseling. Additional support through career guidance, mentoring, and holistic student services ensures that graduates are not only academically proficient but also industry-ready and confident professionals.

In line with the growing importance of food safety and innovation, the university has also introduced an exciting new program in Food Science and Technology. This interdisciplinary course addresses the scientific, technological, and regulatory aspects of food production and safety. Students are trained in key areas such as food processing, preservation techniques, quality control, food product development, and food safety management systems. The curriculum is designed to meet current industry standards and regulatory requirements, including those set by bodies like the Food Safety and Standards Authority of India (FSSAI). Through active collaboration with food industries, students gain valuable hands-on training and internship opportunities that prepare them for a wide range of roles, including Food Safety Officer, Quality Controller, Product Developer, and positions in food regulatory bodies, research institutions, and multinational food corporations. This program opens doors to diverse career pathways both in India and abroad, addressing the growing demand for skilled professionals in the global food and nutrition landscape.



# DEPARTMENT OF CLINICAL NUTRITION AND DIETETICS

## About the Department

Established as a service unit in R.L. Jalappa Hospital & Research Centre, the Department of Clinical Nutrition and Dietetics evolved into an academic department in 2017 with the launch of the Integrated B.Sc.–M.Sc. in Clinical Nutrition and Dietetics, followed by the introduction of the Ph.D. program in 2019-20. The department focuses on applying nutrition science in clinical care to manage and treat medical conditions through evidence-based dietary interventions.

Professionals such as clinical dietitians and nutritionists work closely with doctors and healthcare teams, providing personalized meal plans, patient counseling, and nutritional management for conditions like diabetes, cardiovascular disease, renal issues, obesity, and cancer. The department emphasizes collaborative, research-driven, and patient-centered care.

### Vision

To be a pioneer in advancing holistic, evidence-based nutrition care across healthcare, education, and community settings. We strive to lead in promoting optimal health outcomes, empowering individuals with the knowledge to make informed, sustainable dietary choices, and fostering a culture of wellness for all populations.

### Mission

- To provide comprehensive, patient-centered nutrition services across clinical, academic, and community platforms.
- To enhance health through personalized nutrition therapy, support public health initiatives, and deliver cutting-edge education and research.
- To improve health outcomes, addressing nutritional needs across diverse populations, and preparing future leaders in the field of nutrition and dietetics.

### Special Features

- **Hospital Posting at R.L. Jalappa Hospital for real-time clinical experience**
- **Enteral Feed Section: Training in nutrition support therapy for patients with critical care needs**



# PROGRAMS OFFERED

## INTEGRATED B.SC.–M.SC. CLINICAL NUTRITION AND DIETETICS

- Duration: 5 years | Seats: 20
- Eligibility: 10+2 in Science (Biology, Physics, Chemistry) with 50% marks or 3-year relevant diploma after SSLC

### Career Opportunities

Graduates can pursue careers as:

- Clinical or Public Health Nutritionist
- Pediatric, Sports, or Renal Dietitian
- Food Scientist or Technologist
- Researcher, Corporate Consultant, or Wellness Coach
- Roles in telehealth, regulatory bodies, or government services

### Facilities

- Nutrition & Dietetics Labs: Hands-on learning in food analysis, diet formulation
- Clinical Simulation Rooms: Practice patient counseling and dietary planning
- Internships: Real-world exposure in hospitals and wellness centers
- Research Labs & Library: Access to the latest tools and journals
- Career Support: Mentoring, placement assistance, and skill-building workshops
- Health & Wellness Programs: Fitness integration and nutrition applications
- ICT-Enabled Classrooms: Interactive, tech-driven learning
- Interdepartmental Collaboration: Cross-disciplinary exposure and learning

## PH.D. IN CLINICAL NUTRITION AND DIETETICS

- Eligibility: Master's degree in a relevant field with 55%–60% marks
- Full-time and part-time options available through recognized research centers



# B.SC. (HONS.) FOOD SCIENCE AND TECHNOLOGY

## About the Program

The B.Sc. (Hons.) in Food Science and Technology is a four-year interdisciplinary undergraduate program designed to provide a comprehensive foundation in the scientific and technological principles that shape the modern food industry. The program is managed under the Department of Clinical Nutrition and Dietetics and reflects a growing need for skilled professionals who can contribute to food innovation, safety, and sustainability.

This curriculum integrates core disciplines including food science, chemistry, microbiology, engineering, and nutrition, equipping students with both theoretical knowledge and hands-on skills necessary for food processing, preservation, safety, quality assurance, and product development. Through extensive laboratory sessions, industrial exposure, and project-based learning, students gain practical experience and industry-ready competencies.

## Core Curriculum Includes

- Food Chemistry & Biochemistry
- Food Microbiology
- Food Processing & Preservation
- Food Engineering & Packaging Technology
- Nutrition & Dietetics
- Food Safety & Quality Assurance
- Food Laws & Regulatory Affairs
- Product Development & Sensory Evaluation

Hands-on learning through lab work, project-based assignments, and industrial training is embedded throughout the curriculum.

## Why Choose This Program?

- Blend of theory and practical learning in real-world food industry contexts
- Exposure to cutting-edge technologies and quality systems
- Strong emphasis on research, innovation, and entrepreneurship
- Opportunities for industry internships, campus placements, and project-based learning
- Interdisciplinary education that opens doors to multiple career paths



Duration: 4 years | Seats: 20

Eligibility: Candidates must have passed Intermediate/+2 with Physics, Chemistry, and Mathematics or Biology, securing a minimum aggregate of 50% marks or an equivalent qualification.

### Career Prospects

- Food Scientist
- Academician (Professors)
- Food Safety Specialist
- Quality Control Manager
- R&D Specialist
- Food Processing Engineer
- Sensory Analyst
- Food Engineering Expert
- Packaging Engineer
- Supply Chain Manager
- Regulatory Affairs Specialist
- Sustainability Consultant



### Graduate Attributes

Sri Devaraj Urs Academy of Higher Education and Research is dedicated to developing well-rounded graduates with diverse skills and strong ethical values. Our students integrate multidisciplinary knowledge to tackle global challenges with critical thinking and creativity. They excel in communication, collaboration, and problem-solving, thriving in diverse professional and social settings. Beyond academics, they demonstrate leadership, responsible citizenship, and a commitment to sustainability. With a global perspective and a passion for lifelong learning, they adapt to evolving societal needs. Upholding integrity and resilience, they embody our mission to nurture ethical, knowledgeable individuals who contribute meaningfully to their communities.

### Industrial Partners:

To enhance the educational experience, career prospects, research opportunities for students,



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# UNIVERSITY LIBRARY

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The University Library is a centralized information hub supporting all disciplines of Health Sciences, Allied Health, and Basic Sciences. Spanning 3,642 sq. meters with seating for 700 users, it offers Wi-Fi-enabled, state-of-the-art facilities and an extensive collection of academic resources.

## Library Rules (Highlights)

- Entry requires scanning your Membership ID Card.
- Bags, aprons, and valuables must be left at the property counter (at your own risk).
- Return used materials to tables—do not reshelve.
- Silence must be maintained; mobile phones and gaming/chatting are not allowed.
- Library items must be handled with care. Damaged or lost items must be replaced.
- CCTV monitoring is in place.
- Computers are strictly for academic use—no changes to settings or unauthorized access.
- Failure to follow rules may result in loss of privileges or disciplinary action. Rules are subject to updates.

## Digital Library

Located on the ground floor, the Digital Library offers 50 internet-enabled workstations, along with printer and scanner access. It remains open for 12 hours daily, supporting academic and research activities.



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# SPORTS

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The sports section was officially established in the year 1995 with the constitution of a Sports Committee. The section has been active in the conduct of various sporting events of this institution.

The Academy has a volleyball court, basketball court, throw ball court and two tennis courts which are floodlit. Students and staff can enjoy their sports 24-hours a day. In addition, the Academy has football/athletic fields as well as an indoor sports complex with facilities for playing badminton and table tennis. It has a multigym too for those who want tone up their physicals.

The sports department along conducts annual sports meet, and training programs of various sporting events. The sports department gives away an award for the “Best Outgoing Sports Man and Woman” every year. The award carries a gold medal and a trophy.

**For any enquiry/issues related to sports, contact**

**Dr. Satish.A**

**Sports Secretary**

**Mob No.: 87925 66340**



# HOSTELS

The student hostels are an integral part of Sri Devaraj Urs Medical College, a constituent of SDUAHER, offering on-campus accommodation for students in a safe and supportive environment. Each hostel functions independently in terms of administration, under the overall supervision of the Council of Wardens and Hostel Management.

## Types of Hostels

Separate facilities are available for men and women, with four distinct hostels:

- Undergraduate Hostel
- Allied Health Sciences (AHS) Hostel
- Postgraduate Hostel
- Resident Hostel

Each hostel has a dedicated office and mess within the premises for easy access and convenience.

## Mess & Dining

- Three kitchens with attached dining halls serve meals for respective hostels.
- Monthly menus are planned by student representatives.
- Festival specials are served on important occasions.
- Strict food hygiene is maintained; staff use aprons, gloves, and head caps.
- Regular health checks and deworming of mess staff every 6 months.

## Facilities

- RO-UV water plants for drinking and cooking
- Reading rooms and Recreation halls with TV
- Gym and fitness area
- Wi-Fi access, newspaper supply, and visitors' lounge

## Administration & Supervision

Hostel operations are overseen by the Hostel Committee (Principal, Wardens, and student reps), and periodically reviewed by the Hostel Advisory Committee.

**Dr. Deepika**  
Warden, Women's Hostel  
Mob. No: 98455 46746

E mail id: [warden.womens@sdumc.ac.in](mailto:warden.womens@sdumc.ac.in)

**Dr. Sunil**  
Warden, Men's Hostel  
Mob. No: 90355 29868

E mail id: [warden.mens@sdumc.ac.in](mailto:warden.mens@sdumc.ac.in)



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# GALLERY

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## Department Faculty Photos



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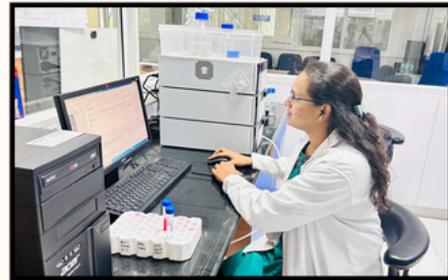
# LABORATORY

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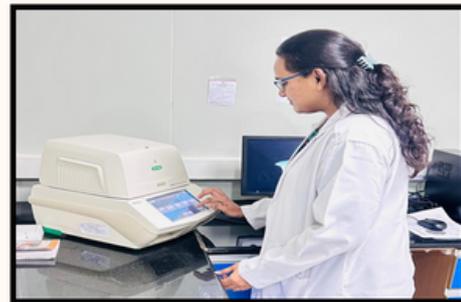
Microscope

HPLC (High-Performance  
Liquid Chromatography)



Bio Rad Gel Doc XR+  
Imaging System

RT – PCR



Moisture Analyser



# COMMUNITY OUTREACH PROGRAM



Kolar, KA, India



Kolar, Karnataka, India  
1676, GT Street, Doddapet, Kolar, Karnataka 563101, India  
Lat 13.135207°  
Long 78.131573°  
18/10/23 10:31 AM GMT +05:30



Kolar, Karnataka, India  
22, Mahatma Gandhi Rd, opp. Police Station Gandhi Circle, Kolar, Karnataka 563101, India  
Lat 13.132688°  
Long 78.132938°  
18/10/23 10:20 AM GMT +05:30



Kolar, Karnataka, India  
44PM+225, Doddapet, Kolar, Karnataka 563101, India  
Lat 13.134994°  
Long 78.132899°  
18/10/23 10:27 AM GMT +05:30



Kolar, KA, India  
Srinivaspur, Kolar, 563138, KA, India  
Lat 13.252004, Long 78.275668  
09/26/2023 11:47 AM GMT +05:30  
Note: Captured by GPS Map Camera



Kolar, KA, India  
Srinivaspur, Kolar, 563138, KA, India  
Lat 13.252019, Long 78.275708  
09/26/2023 12:13 PM GMT +05:30  
Note: Captured by GPS Map Camera



# NATIONAL CONFERENCE



# NATIONAL WORKSHOP



# GUEST LECTURE



# INFRASTRUCTURE



**Dept. of Clinical Nutrition & Dietetics**

**Food Chemistry Lab**



**Food Processing Lab**

**Dept. of Clinical Nutrition & Dietetics**



# INDUSTRIAL VISIT



# GRADUATION DAY



# CULTURAL



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# CONTACT DETAILS

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## DEPARTMENT OF CLINICAL NUTRITION AND DIETETICS

**SRI DEVARAJ URS ACADEMY OF HIGHER EDUCATION  
AND RESEARCH, TAMAKA, KOLAR – 563103**

Department of CND	Ext – 366	nutrition@sduahe.ac.in
Registrar office	Ext – 454	registrar@sduahe.ac.in
Warden office – Men’s	Ext – 192	warden.mens@sdumc.ac.in
Warden office – Women’s	Ext – 192	warden.womens@sdumc.ac.in
Library	Ext – 155	librarian@sduu.ac.in
Guest house	Ext – 192	warden.mens@sdumc.ac.in

**PHONE NO.: 08152-243008, (EXT - 366)**  
**MOB.NO: 8105368934, 8792566340, 7402594966**  
**E-mail: : nutrition@sduahe.ac.in**  
**website: www.sduahe.ac.in**

