

DEEN DAYAL UPADHYAY KAUSHAL KENDRA, DAVV INDORE

OBJECTIVES:

- To create work ready skilled manpower for industry requirements at various levels.
- To execute courses at PG level as per need of industry in various sectors.
- To undertake R&D in the areas related to skill education & development, entrepreneurship, employability, labor market trends etc. at PG & research level also.

SALIENT FEATURES:

- Syllabuses of various courses are designed by Senior Academicians and related Industry Experts.
- Classes are held regularly by inviting Senior Academicians and Professionals.
- Weightage of skill component in each course is 60% whereas of general component is 40%.
- Industry visits and expert lectures are regular features in teaching-learning process.
- Pursuing project in each semester is mandatory.
- Encouraging students to participate in short term courses.
- Internship is an essential and indispensable part of each course.

PROGRAMME OUTCOMES (POs):

PO1: To produce skilled human resources in respective sector by ensuring the attainment of related skills.

PO2: To provide vertical mobility for aspirants/ graduates and encourage them for Higher studies and research career.

PO3: To endow with the platforms for employment and efforts for entrepreneurship as well.

PROGRAMME SPECIFIC OUTCOMES (PSOs):

PSO1: By Introduction of General Education Credits and Skill Component Credits in suitable ratio, the students will be groomed for inculcating skills with expected theoretical base.

PSO2: Visits to the Industries regularly, practical's on sites and internship/ project by the end of each semester will enhance the skill orientation and capabilities to work the respective sectors.

PSO3: Assessment of the students by Institution as well as by related Sector Skill Council (SSC) will ensure us about the level of skills achieved thereby employing the students and encouraging them for entrepreneurship also.

❖ **MASTER OF VOCATIONAL COURSE IN *INTERIOR DESIGN***

PROGRAMME CODE: DD2C

PROGRAMME TITLE: M.Voc. in *Nutrition & Dietetics (M.Voc(ND))*

ELIGIBILITY:

B.VOC. in Nutrition & Dietetics or relevant Bachelor Degree in discipline.

AGE LIMIT:

No age limit for candidates.

ADMISSION PROCEDURE:

The admissions will be done as per merit in Graduation.

SEATS: 20 (reservation as per state Govt. rules).

DURATION: Four Semesters (Two Years).

After successfully completing second semester and fourth semester, a candidate will be eligible for a Post Graduate Diploma and M.VOC degree in Interior Design respectively.

JOB ROLES: Dietitian in hospital and private setups. Counselor for women health, breast feeding, infant and child care. Dietitian at Community Clinics, NRC Centers, Pharma Industries and Minor Research Project. Food Bloggers & Journalist. Food Testers, Food Inspectors, Quality Control and manager in Food Service Industry. Health worker in Integrated Child Development Schemes. World Health Organization Projects. Content Developers for Health Apps. Food Start-ups. As Academician.

FEE STRUCTURE (2024-26):

Semester	Academic Fee	Development & maintenance Fee	Students' Services Fee		Exam Fee	Total (Rs.)		Caution Money (Refundable)	Alumni
			Boys	Girls		Boys	Girls		
First	10500	5000	3300	3111	2750	21550	21361	4000	500
Second	10500	5000	2911	2722	2750	21161	20972	--	--
Third	10500	5000	3300	3111	2750	21550	21361	--	--
Fourth	10500	5000	2911	2722	2750	21161	20972	--	--

- If a student repeats a paper(s) in a semester, an additional fee of Rs.500/- per paper shall be payable.

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- For NRI/ FN/ PIO Candidates, a fee of US\$ 3500 Per Annum shall be payable on yearly basis. They will have to pay a refundable deposit of US\$ 500 once at the time of admission.
- Hostel Fee and Central Library Fee will be extra.

Tentative Programme Structure (2024-26)

First Semester:

Subject Code	Subject Title	Credits
DD2C- 101	Human Physiology & Biochemistry	4
DD2C- 103	Life Cycle Nutrition & Meal Management	8
DD2C- 105	Applied Food Science & Recent Trends	8
DD2C- 107	Public Health Problem & Management	10

Second Semester:

Subject Code	Subject Title	Credits
DD2C- 102	Clinical Nutrition & Diet Management	8
DD2C- 104	Sport Nutrition & Fitness	8
DD2C- 106	Institutional Food Service Management	4
DD2C- 108	Research Method & Statistics	10

Third Semester:

Subject Code	Subject Title	Credits
DD2C- 201	Dissertation	30

Fourth Semester:

Subject Code	Subject Title	Credits
DD2C- 202	Hospital Internship	30

Note:

1. The above programme structure can be modified as per requirement from time to time in accordance with University Ordinance No. 14.
2. विश्वविद्यालय के आगामी आदेशानुसार शुल्क में संशोधन किया जा सकता है।