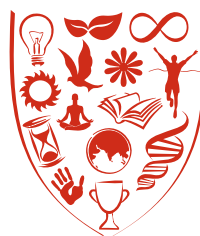


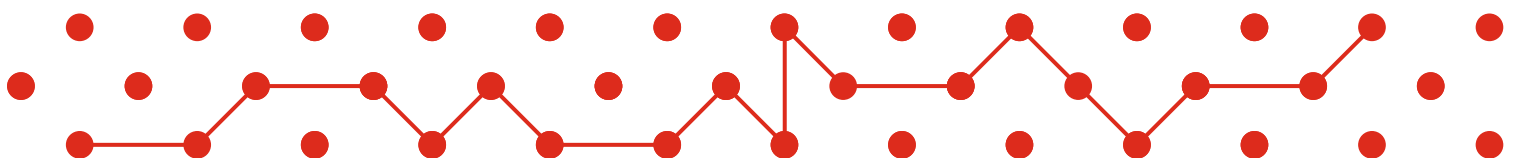


CERTIFICATION IN FOOD & NUTRITION

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JECRCTM
UNIVERSITY
BUILD YOUR WORLD



About JU

JECRC University has its campus in Jaipur the capital city of Rajasthan and the famous tourist and business city in north-western India.

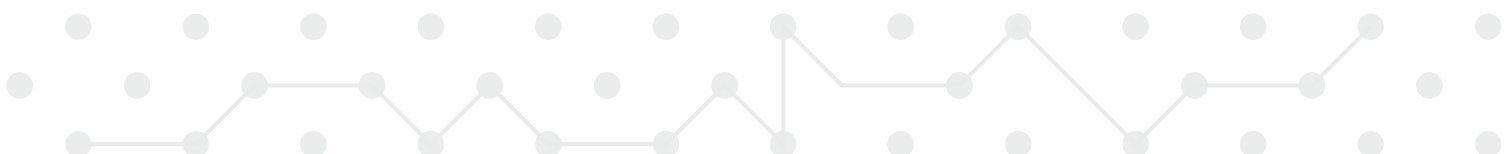
The 32-acre JU campus combines unique classical architecture and thoughtful layout and landscaping to create a perfect learning ecosystem. The campus is located around the prime industrial and institutional hub of Jaipur and is well connected with all parts of the city.

JECRC University is driven by the spirit of innovation-led research. This is spelt out in

infrastructure as well as practices. The multifaceted research encompasses subject-specific exploration as well as the contexts of the business environment in which our students will operate and perform. JECRC is known for a strong research culture and close industry linkages.

In order to empower the students with the latest & prevailing technological skills, we have collaborated with industry leaders like **Google Cloud, Microsoft, Amazon Web Services, Hewlett Packard Enterprise, Adobe, Tech Mahindra, TCS, IBM, Kalvium, Collegedunia, Cisco, Salesforce, Automation Anywhere, UiPath, Alibaba, EC Council, DXC Technology, International Skill Development Corporation (ISDC), Xebia, Samatrix, Sunstone Eduversity, ICT Academy, Bajaj Finserv, ASSOCHAM, Manipal Hospital, Narayana Hrudayalaya Hospital, and NASSCOM** etc. Through these alliances, we could not only get the industry experts on board, which is otherwise difficult to deploy for the education ecosystems, but also attained augmented innovation through knowledge exchange.

JU aims at creating valuable resources for industry and society through its interventions in creation of research and innovative culture, academic and professional enhancement and cultural enrichment.



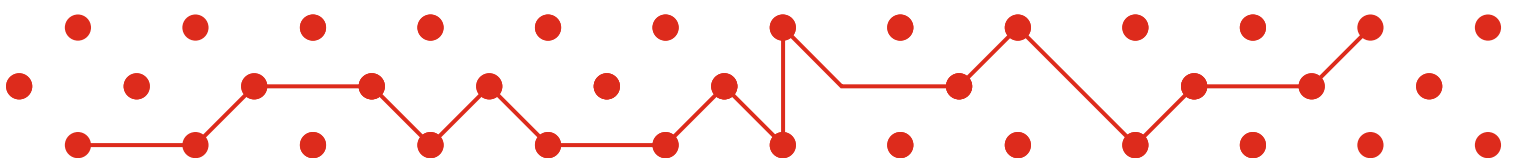


Our Certification Program

CERTIFICATION IN FOOD & NUTRITION - 4 MONTHS

Program Overview:

The diploma program in food and nutrition is designed to provide students with a comprehensive understanding of the principles of nutrition and how they can be applied to promote optimal health and wellbeing. Through a combination of theoretical study and practical training, students will develop the skills and knowledge necessary to become proficient in this field, and to help others do the same.



The program is structured to provide a strong foundation in the science of nutrition, including the role of nutrients in the body, the principles of metabolism, and the impact of diet on health. Students will also learn about the social, cultural, and environmental factors that influence dietary choices and food consumption patterns.

In addition to personal growth and self-awareness, students in this program will also gain an understanding of the many health benefits associated with proper nutrition. They will learn how to assess and plan diets for individuals and groups based on nutritional requirements, and will develop an understanding of how to manage diet-related conditions such as obesity, diabetes, and heart disease.

The diploma program in food and nutrition is also designed to prepare students for careers in this growing field. Graduates of this program will have the skills and knowledge necessary to work as nutritionists, dietitians, public health professionals, or food scientists, and will be well-positioned to take advantage of the many career opportunities available in this field.

Eligibility Criteria:

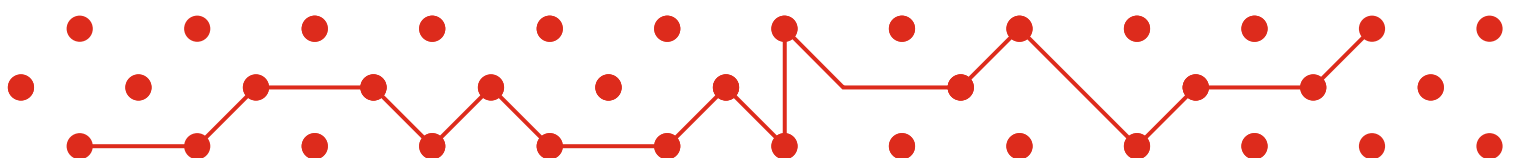
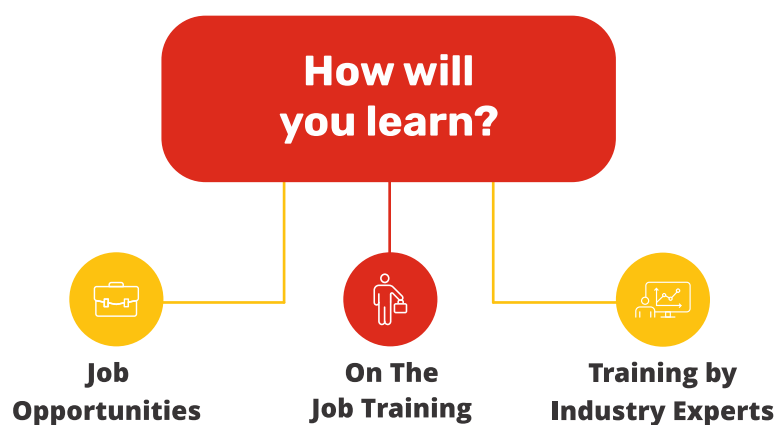
Sr. Secondary (10+2) in any stream with minimum 45% marks from a recognized Board / University

Program Objective:

Comprehensive curriculum covering all aspects of Food & Nutrition

The objective of a Diploma in Food and Nutrition program is to provide students with a comprehensive understanding of the principles of food and nutrition, as well as the practical skills required for a career in the food industry.

The program aims to equip students with knowledge of the nutritional value of food and its impact on human health.



Course Curriculum

Introduction to Food and Nutrition

Food Science and Technology

Human Anatomy and Physiology

Food Service Management and Culinary Arts

Nutrition for Different Stages of Life

3 Projects

Program Outcomes:

Upon completion of the program, students will be equipped with the skills and knowledge required to:

- Offers a certificate upon completion of the diploma program.
- Provides On Job Training to gain work experience.
- Includes industry projects to facilitate hands-on learning.
- Provides an excellent opportunity for students to deepen their understanding of nutrition.

- Improves students' personal health and Well being through the study of food and nutrition.
- Prepares students for a rewarding career in the growing field of food and nutrition.
- Offers comprehensive knowledge of the principles of nutrition and their practical applications.

Who Should Pursue:

The Our Diploma in Food & Nutrition program is ideal for students who have an interest in Food & Nutrition, and who wish to pursue a career in Food & Nutrition.



Student Corner



#beaJECRCian



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Plot No. IS-2036 to 2039, Ramchandrapura Industrial
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