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MSc Nutrition and Dietetics course syllabus specially covers the topics related to the Fundamentals of Nutrition, Food Microbiology, Nutritional Management, Diet Therapy, Sports Nutrition and more. The course fee for getting admission to the top colleges for MSc Nutrition and Dietetics ranges between INR 20,000-4 Lacs per annum.

MSc Nutrition and Dietetics Eligibility, Colleges ...

Clinical Dietetics & Nutrition , 4th Edition. Oxford University Press, New Delhi Srilakshmi B.(2011).Dietetics, 6th Edition. New Age International Publishers, Chennai

Classification of food - SlideShare

A dosa is a thin pancake or crepe originating from South India, made from a fermented batter predominantly consisting of lentils and rice. It is somewhat similar to a crepe in appearance, although savoury flavours are generally emphasized (sweet variants also exist). Its main ingredients are rice and black gram, ground together in a fine, smooth batter with a dash of salt, then fermented.

Dosa - Wikipedia

Fungi can synthesize a wealth of secondary metabolites, which are widely used in the exploration of lead compounds of pharmaceutical or agricultural importance. Beauveria, Metarhizium, and Cordyceps are the most extensively studied fungi in which a large number of biologically active metabolites have been identified. However, relatively little attention has been paid to Purpureocillium lilacinum.

Molecules | Free Full-Text | Secondary Metabolites of ...

Maharashtrian or Marathi cuisine is the cuisine of the Marathi people from the Indian state of Maharashtra. It has distinctive attributes, while sharing much with other Indian cuisines. Traditionally, Maharashtrians have considered their food to be more austere than others. Maharashtrian cuisine includes mild and spicy dishes.

Maharashtrian cuisine - Wikipedia

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