APPLIED NUTRITION & DIETETICS

M.Sc. in Applied Nutrition & Dietetics

VISION

- To empower diverse learners to grow with curiosity, confidence, and compassion.

MISSION

- **Foster Scientific Thinking:**

Inspire students to develop a scientific and analytical mindset, encouraging them to apply their knowledge of food science, nutrition, and biochemistry to enhance everyday life and overall well-being.

- **Encourage Curiosity and Innovation:**

Harness students' natural curiosity, promoting inquisitiveness and creativity through engaging, research-driven, and application-based learning experiences.

- **Bridge Theory and Practice:**

Provide hands-on exposure and practical training that connects classroom learning with real-world challenges, enabling students to design and implement effective, science-based solutions.

- **Nurture Individual Growth:**

Support each student's intellectual, emotional, and professional development through personalized mentoring, fostering confidence, empathy, and lifelong learning.

- **Promote Holistic and Professional Excellence:**

Deliver a dynamic curriculum that builds both knowledge and skill, empowering students to achieve personal growth, contribute responsibly to society, and attain success in their professional journeys.

PROGRAMME EDUCATIONAL OBJECTIVES:

PEO1: To develop advanced theoretical knowledge and practical competencies in nutrition science, dietetics, and research methodologies, enabling graduates to apply evidence-based practices in clinical, community, and food service settings.

PEO2: To foster critical thinking, problem-solving, and analytical abilities for addressing nutritional challenges, designing interventions, and contributing to policy formulation for public health nutrition and wellness.

PROGRAM SPECIFIC OUTCOME (PSOs)

PSO1: Demonstrate advanced understanding of the biochemical, physiological, and clinical aspects of nutrition to assess and manage the nutritional needs of individuals and communities effectively.

PSO2: Apply evidence-based approaches and research methodologies to design, conduct, and evaluate nutritional interventions, dietary counseling, and food service management practices.

PSO3: Exhibit professional competence, ethical responsibility, and effective communication skills while working in multidisciplinary healthcare, research, and public health settings to promote optimal nutrition and wellness.

PROGRAMME OUTCOMES:

PO1: **Learning and Conceptual Understanding:** The students will have knowledge and holistic understanding of the core courses related to Nutrition and Dietetics. They will assimilate the wide spectrum of subjects encompassing Nutrition and acquire the capability of applying relevant information for problem solving.

PO2: **Develop Scientific and Critical Thinking:** Development of advanced knowledge, skills and holistic understanding of the discipline among students. Provide quality education to make the students technically competent to face the challenges and equip them for several opportunities such as— research laboratories, food industries, health sector and at the community level. The students will be guided and encouraged to apply the various principles of Food Science and Nutrition for alleviating nutrition-related problems. It will nurture the skills of the students and enhance their career prospects.

PO3: Promotion of Multi-disciplinary Research: Encouragement of scientific mode of thinking and scientific method of enquiry in students. Analyse the concerned problem in allied fields with the help of computational/analytical/statistical techniques

PO4: Health management and community upliftment: The course equips students with the ability to manage a healthy society and country. This goes a long way in the progress of the entire nation and thus world. Students can work at both national and international level after completion of higher studies in this course. This goal is achieved through the on-job training conducted by the Department in Hospitals and Community and the writing of a report on it.

PO5: Entrepreneurship and Skill development: The course gives an opportunity to the students to become self-dependant and encourage them to develop independent enterprise in relevant sectors such as food, health, well-being, and fitness. Construct, select, and apply appropriate techniques, resources, and modern scientific and IT tools for the purpose.

PO6: Promote Nutrition Education/Communication: Students will be able to demonstrate a variety of communication strategies in nutrition and food education emphasizing information technology. Explain and use sociological concepts and theories and compile, interpret and analyse data of social systems.

PO7: Resource Management: The students will be able to exhibit efficient resource use potentials, blend relevant instructions with real time applications in career, and enjoy a competitive edge in career options.

PO8: Life Long Learning: The students will develop the ability to reason out, learn and improve oneself in the changing dynamic scenario by strengthening the strength and weakening of weakness for sustainable developmental needs, technological changes, career requirements and new avenues.

Credit Definition

Type	Duration (in hours)	Credit
Lecture (L)	1	1
Tutorial (T)	1	1
Practical (P)	2	1

Total Credit Distribution for the Entire Programme

Semester	Credits					Credits/Semester
	CC	DSE	GE	SEC	USC	
1	16	4	-	1	2	23
2	20	4	4	1	2	31
3	24	-	-	1	2	27
4	16	-	-	1	2	19
Credits/Course	76	8	4	4	8	100

Category Definition

Definition of Category/Type	Abbreviation
Major Compulsory	**MC**
Major Elective	**ME**
Non-Major Specific Subject Course	**NM**
Non-major Vocational Education and Training	**NV**
Multidisciplinary Courses	**MDC**
Ability Enhancement Courses	**AEC**
Skill Enhancement Courses	**SEC**
Value Added Courses	**VAC**
Internship	**INT**

FIRST YEAR

SEMESTER-I

Sl No	Course Title	Code	Type	Credit	Type		
					L	T	P
1	Advanced Nutritional Science	NUTRP001T01	CC – 1	4	3	1	0
2	Advanced Nutritional Science Practical	NUTRP001P02	CC – 2	2	0	0	4
3	Advanced Public Health Nutrition	NUTRP001T03	CC – 3	4	3	1	0
4	Advanced Public Health Nutrition Practical	NUTRP001P04	CC – 4	2	0	0	4
5	Applied Human Physiology	NUTRP001T04	CC - 5	4	3 1	1	0
6	Molecular Biology & Genetics	BIOTP002T05	DSE – 1	4	4	0	0
7	Foreign language – I		USC – 1	1	2	0	0
8	Mentored Seminar – I	MVMSP005S01	SEC – 1	1	1	0	0
Total Credits				23 Credits			

SEMESTER-II

Sl No	Course Title	Code	Type	Credit	Type		
					L	T	P
1	Research Methodology and Biostatistics	NUTRP101T01	CC – 5	4	3	1	0
2	Advanced Medical Nutrition Therapy I	NUTRO 101T02	CC - 6	4	3	1	0
3	Advanced Medical Nutrition Therapy I Practical	NUTRP101P03	CC – 7	4	0	0	8
4	Sports Nutrition and Weight Management	NUTRP101T04	CC – 8	4	3	1	0
5	Sports Nutrition and Weight Management Practical	NUTRP101P05	CC – 9	4	0	0	8
6	Statistical-Data Analysis using software packages	NUTRP101B06	DSE – 2	4	2	0	4
7	Foreign language – II		USC – 2	2	2	0	0
8	Mentored Seminar – II	MVMSP 105S02	SEC – 2	1	1	0	0
9	Generic Elective		GE - 1	4	4	0	0
Total Credits				31 Credits			

SECOND YEAR

SEMESTER-III

Sl No	Course Title	Code	Type	Credit	Type		
					L	T	P
1	Molecular Nutrition	NUTRP201T01	CC – 10	4	3	1	0
2	Advanced Medical Nutrition Therapy II	NUTRP201T07	CC – 11	4	3	1	0
3	Nutrition Communication and Health Promotion	NUTRP201T02	CC – 12	4	3	1	0
4	Food Microbiology & Food Safety	NUTRP201T04	CC – 13	4	3	1	0
5	Food Microbiology & Food Safety Lab	NUTRP201P05	CC – 14	4	0	0	8
6	Field Program	NUTRP201S06	CC – 15	4	0	0	8
7	Foreign language – III		USC – 3	2	2	0	0
8	Mentored Seminar – III	MVMSP205S03	SEC – 3	1	1	0	0
Total Credits				27 Credits			

SEMESTER-IV

Sl No	Course Title	Code	Type	Credit	Type		
					L	T	P
1	Internship Training	NUTRP301I01	CC – 16	8	0	0	16
2	Dissertation	NUTRP301S02	CC - 17	8	0	0	16
3	Foreign language – IV		USC – 4	2	2	0	0
4	Mentored Seminar - IV	MVMSP305S04	SEC – 4	1	1	0	0
Total Credits				19 Credits			

COURSE CO-PO-PSO MAPPING

SEMESTER-I

COURSE 1 (Advanced Nutritional Science)

COURSE OUTCOMES:

CO1: Recall the chemical structures and primary functions of essential various nutrients in human nutrition and identify the role of key enzymes, hormones, and cofactors in regulating their metabolism.

CO2: Illustrate the metabolic fates of nutrients under different physiological situations.

CO3: Integrate the principles of nutritional biochemistry to interpret common biochemical markers of nutritional status.

CO4: Defend the biochemical roles and interactions of nutrients to reinforce evidence-based nutrient consumption in individuals and populations.

CO5: Develop hypothetical dietary solutions to optimise nutrient utilisation and prevent nutritional imbalances in various metabolic disorders

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	1	1	-	1	1	-	3				3	2	1
CO2	3	2	2	3	1	-	-	1				3	2	1
CO3	3	3	2	2	1	1	1	2				3	3	2
CO4	2	3	2	2	1	2	1	3				2	3	2
CO5	2	3	2	3	2	1	2	3				2	3	2

COURSE 2 (Advanced Public Health Nutrition)

COURSE OUTCOMES:

CO1: Describe the hierarchical structure of the public health system in India along with the key nutritional problems and their underlying causes in the populations.
CO2: Implement evidence-based strategies for infant and young child feeding and prophylactic micronutrient supplementation, food fortification measures for at-risk populations.
CO3: Deconstruct the objectives, operational frameworks, and target beneficiaries of major national nutrition policies and intervention programmes.
CO4: Verify the efficacy and limitations of nutrition monitoring and surveillance systems required during natural and man-made disaster situations.
CO5: Formulate a comprehensive public health nutrition strategy.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	**3**	**2**	**1**	**3**	**1**	**2**	**2**	**2**				2	2	3
CO2	**3**	3	2	3	2	3	2	2				3	3	2
CO3	**3**	3	2	3	2	3	1	1				2	3	3
CO4	**2**	3	3	2	2	3	2	2				2	3	2
CO5	**3**	3	3	1	1	3	3	2				2	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

COURSE 3 (Applied Human Physiology)

COURSE OUTCOMES:

CO1: Recall the chemical structures and primary functions of essential various nutrients in human nutrition and identify the role of key enzymes, hormones, and cofactors in regulating their metabolism.

CO2: Illustrate the metabolic fates of nutrients under different physiological situations.

CO3: Integrate the principles of nutritional biochemistry to interpret common biochemical markers of nutritional status.

CO4: Defend the biochemical roles and interactions of nutrients to reinforce evidence-based nutrient consumption in individuals and populations.

CO5: Develop hypothetical dietary solutions to optimise nutrient utilisation and prevent nutritional imbalances in various metabolic disorders

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	**3**	**2**	--	**3**	--	--	--	--				3	2	1
CO2	**3**	2	2	--	1	1	1	1				3	2	1
CO3	**2**	2	2	2	1	1	1	--				3	3	2
CO4	**2**	2	2	--	2	2	1	1				3	3	3
CO5	**2**	2	2	2	1	3	--	2				3	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

SEMESTER-II

COURSE 1 (Research Methodology and Biostatistics)

COURSE OUTCOMES:

CO1: Explain the fundamental concepts of statistics, including data representation, measures of central tendency, and dispersion, to describe and summarize nutritional or research data.

CO2: Apply appropriate statistical tools such as correlation, regression, sampling techniques, and probability models to analyze and interpret real-life datasets in the context of research studies.

CO3: Analyze population parameters and sample data using tests of significance, estimation techniques, and analysis of variance to draw valid statistical inferences.

CO4: Evaluate the appropriateness of different research designs, statistical tests, and non-parametric methods for solving nutritional and behavioral science research problems.

CO5: Design and incorporate a research study by developing hypotheses, selecting sampling methods, applying suitable statistical analyses, and preparing a structured report adhering to research ethics.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	2	2	1	1	2	2	2				3	2	2
CO2	3	3	3	2	2	2	2	2				3	3	3
CO3	2	3	3	2	2	2	1	2				2	3	3
CO4	2	3	3	2	2	3	2	2				2	3	3
CO5	2	3	3	3	3	3	3	3				3	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

COURSE 2 (Advanced Medical Nutrition Therapy I)

COURSE OUTCOMES:

CO1: Describe the etiology,clinical features and diagnostic criteria for different disease conditions.
CO2: Execute knowledge of physiological changes influencing nutrient needs in various disease conditions.
CO3: Analyze principles of medical nutrition therapy in planning patient-specific diets.
CO4: Evaluate nutrition care plans based on clinical and research evidence.
CO5: Design individualized dietary strategies to promote patient recovery and health.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	3	2	2	1	1	3	2				3	2	2
CO2	3	3	2	3	2	1	3	2				3	3	2
CO3	3	3	2	3	3	2	2	3				3	3	3
CO4	3	3	3	2	2	2	3	3				3	3	3
CO5	3	3	2	3	3	3	3	2				3	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

COURSE 3 (Sports Nutrition and Weight Management)

COURSE OUTCOMES:

CO1: Explain the physiological basis of energy metabolism during exercise.
CO2: Calculate energy and nutrient requirements for athletes based on age, sex, type, and intensity of activity.
CO3: Compare the nutritional needs of athletes of different categories of sports.
CO4: Critically assess current dietary practices, supplementation trends, and ergogenic aids used by athletes.
CO5: Develop evidence-based, individualized nutrition strategies for optimizing athletic performance.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	2	1	1	0	0	0	1				3	2	1
CO2	3	3	2	2	2	1	1	1				2	3	1
CO3	3	3	2	2	1	2	1	1				2	3	2
CO4	2	3	3	1	1	2	1	2				2	3	3
CO5	2	3	3	3	3	2	2	3				1	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

SEMESTER-III

COURSE 1 (Advanced Medical Nutrition Therapy II)

COURSE OUTCOMES:

CO1: Identify key concepts, terminology, and clinical guidelines related to advanced medical nutrition therapy.
CO2: Explain the principles underlying physiological changes, nutrient-drug interactions,and specialised feeding techniques in clinical nutrition.
CO3: Implement evidence-based clinical protocols and analyse patient data to develop appropriate, individualised nutrition care strategies.
CO4: Check the effectiveness of various medical nutrition approaches, including feeding methods and dietary modifications.
CO5: Create individualized nutrition care plans integrating clinical judgment, patient needs, and current best practices.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	3	1	-	-	-	-	2				3	2	2
CO2	3	3	3	1	-	-	-	2				3	3	2
CO3	2	3	3	3	2	3	1	3				3	3	3
CO4	-	-	-	3	2	3	2	-				3	3	3
CO5	-	-	3	3	3	-	3	3				3	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

COURSE 2 (Molecular Nutrition)

COURSE OUTCOMES:

CO1: Explain the concepts, classification, and significance of nutraceuticals and functional foods in human health and nutrition.
CO2: Execute knowledge of nutraceuticals, functional foods, and gene-diet interactions to develop practical strategies for dietary interventions in specific disease conditions.

CO3: Appraise the role of bioactive compounds and antioxidants in the prevention and management of lifestyle and chronic diseases.
CO4: Verify the effectiveness of nutraceuticals and functional foods in managing disease conditions and enhancing physiological functions.
CO5: Design evidence-based approaches for the development and application of future-oriented functional and designer foods to meet public health challenges.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	2	-	-	-	-	-	-				3	2	2
CO2	1	2	3	3	2	1	-	-				3	3	3
CO3	-	2	-	3	-	2	-	1				3	3	3
CO4	2	-	3	3	-	-	-	-				3	3	3
CO5	-	-	3	3	3	-	3	3				3	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

COURSE 3 (Nutrition Communication and Health Promotion)

COURSE OUTCOMES:

CO1: To *explain* the basic concepts of communication.
CO2: To *compare* and differentiate between various health and nutrition communication methods and tools based on their suitability for specific audiences.
CO3: To *apply* relevant behaviour change theories to create health and nutrition communication strategies that address audience needs and behaviour stages.
CO4: To *design* and implement comprehensive health and nutrition communication campaigns.
CO5: To *critically assess* and translate research findings into effective communication strategies for public health policy advocacy.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	2	2	1	-	2	-	2				2	1	3
CO2	3	3	3	3	2	3	1	2				1	2	3
CO3	1	2	2	2	1	2	2	-				2	2	3
CO4	2	3	1	1	1	1	-	1				1	2	3
CO5	3	3	2	2	2	1	2	2				1	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

COURSE 3 (Food Microbiology and Food Safety)

COURSE OUTCOMES:

CO1: Explain the fundamental principles of food microbiology, with emphasis on the beneficial and harmful interactions of microorganisms in food, including spoilage, foodborne pathogens, and infections.
CO2: Implement the principles of food safety management systems to ensure the production of safe food.
CO3: Deconstruct a complex food safety regulation to understand its underlying microbiological principles.
CO4: Monitor microbial growth, survival, and control in relation to food processing, preservation, and storage.
CO5: Formulate effective strategies to solve real-world issues in food industries, research, and public health.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	2	2	2	1	2	1	2				3	2	2
CO2	2	3	2	3	3	2	2	2				2	3	3
CO3	3	3	2	2	2	3	2	2				2	3	3
CO4	3	3	3	3	3	2	2	2				3	3	2
CO5	3	3	3	3	3	3	2	3				2	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

SEMESTER-IV

COURSE 1 (Field Program)

COURSE OUTCOMES:

CO1: Describe the social, cultural, and economic factors influencing nutritional status in the target community or clinical setting.
CO2: Practice standard nutritional assessment techniques (e.g., anthropometry, dietary surveys) and collect reliable field data.
CO3: Differentiate between major nutritional problems and their root causes within the study population.
CO4: Justify recommendations for improving the effectiveness of existing nutrition programs or dietary counseling methods used in the field setting.
CO5: Design a context-specific, low-cost nutrition education module or intervention program for a vulnerable group identified during the fieldwork.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	2	1	1	3	-	2	-	1				2	1	2
CO2	3	2	3	2	2	-	1	2				3	2	1
CO3	3	3	3	3	-	1	-	2				3	2	1
CO4	3	3	2	3	1	1	1	3				2	3	2
CO5	3	3	2	3	3	3	3	3				2	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

COURSE 2 (Internship)

COURSE OUTCOMES:

CO1: Interpret nutritional assessment data to determine the nutritional status of individuals or groups.
CO2: Demonstrate professional ethics, communication skills, and teamwork in multidisciplinary settings.
CO3: Investigate case studies and dietary plans to evaluate nutritional adequacy and appropriateness.
CO4: Verify theoretical knowledge of nutrition, dietetics, and food science in real-life professional environments.
CO5: Design and implement nutrition education programs or dietary interventions based on client/community needs.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	3	2	3	1	1	-	2				3	2	1
CO2	1	1	1	2	1	3	1	3				1	1	3
CO3	3	3	2	2	1	1	-	2				3	2	1
CO4	3	2	1	3	2	1	2	3				2	2	2
CO5	2	2	2	3	3	3	2	2				2	3	2

1. LOW 2. MODERATE 3. SUBSTANTIAL

COURSE 3 (Dissertation)

COURSE OUTCOMES:

CO1: Interpret relevant research literature, theoretical frameworks, and prior studies related to the chosen research topic.
CO2: Adapt appropriate research methods, data collection tools, and statistical techniques for conducting independent research.
CO3: | Ascertain patterns and trends relevant to the research question or hypothesis.
CO4: Assess the validity, reliability, and significance of research findings.
CO5: Develop a comprehensive dissertation report that demonstrates originality, critical thinking, and scholarly contribution to the field of study.

MAPPING OF COs WITH POs AND PSOs

COURSE OUTCOMES	PROGRAMME OUTCOMES											PROGRAMME SPECIFIC OUTCOMES		
	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PSO1	PSO2	PSO3
CO1	3	3	2	1	-	1	1	3				2	3	1
CO2	2	3	3	2	3	1	3	2				1	3	2
CO3	2	3	3	2	1	-	1	2				2	3	1
CO4	3	3	2	1	1	-	-	3				2	3	2
CO5	3	3	2	1	2	3	2	3				2	3	3

1. LOW 2. MODERATE 3. SUBSTANTIAL

Bloom's Taxonomy Verbs:

Remember (BT1)	**Understand (BT2)**	**Apply (BT3)**	**Analyze (BT4)**	**Evaluate (BT5)**	**Create (BT6)**
Cite	Add	Acquire	Analyze	Appraise	Abstract
Define	Approximate	Adapt	Audit	Assess	Animate
Describe	Articulate	Allocate	Blueprint	Compare	Arrange
Draw	Associate	Alphabetize	Breadboard	Conclude	Assemble
Enumerate	Characterize	Apply	Break down	Contrast	Budget
Identify	Clarify	Ascertain	Characterize	Counsel	Categorize
Index	Classify	Assign	Classify	Criticize	Code
Indicate	Compare	Attain	Compare	Critique	Combine
Label	Compute	Avoid	Confirm	Defend	Compile
List	Contrast	Back up	Contrast	Determine	Compose
Match	Convert	Calculate	Correlate	Discriminate	Construct
Meet	Defend	Capture	Detect	Estimate	Cope
Name	Describe	Change	Diagnose	Evaluate	Correspond
Outline	Detail	Classify	Diagram	Explain	Create
Point	Differentiate	Complete	Differentiate	Grade	Cultivate
Quote	Discuss	Compute	Discriminate	Hire	Debug
Read	Distinguish	Construct	Dissect	Interpret	Depict
Recall	Elaborate	Customize	Distinguish	Judge	Design
Recite	Estimate	Demonstrate	Document	Justify	Develop
Recognize	Example	Depreciate	Ensure	Measure	Devise
Record	Explain	Derive	Examine	Predict	Dictate
Repeat	Express	Determine	Explain	Prescribe	Enhance
Reproduce	Extend	Diminish	Explore	Rank	Explain
Review	Extrapolate	Discover	Figure out	Rate	Facilitate
Select	Factor	Draw	File	Recommend	Format
State	Generalize	Employ	Group	Release	Formulate
Study	Give	Examine	Identify	Select	Generalize
Tabulate	Infer	Exercise	Illustrate	Summarize	Generate
Trace	Interact	Explore	Infer	Support	Handle
Write	Interpolate	Expose	Interrupt	Test	Import
	Interpret	Express	Inventory	Validate	Improve
	Observe	Factor	Investigate	Verify	Incorporate
	Paraphrase	Figure	Layout		Integrate
	Picture graphically	Graph	Manage		Interface
	Predict	Handle	Maximize		Join
	Review	Illustrate	Minimize		Lecture
	Rewrite	Interconvert	Optimize		Model
	Subtract	Investigate	Order		Modify
	Summarize	Manipulate	Outline		Network
	Translate	Modify	Point out		Organize
	Visualize	Operate	Prioritize		Outline
		Personalize	Proofread		Overhaul
		Plot	Query		Plan
		Practice	Relate		Portray
		Predict	Select		Prepare
		Prepare	Separate		Prescribe

		Price	Subdivide		Produce
		Process	Train		Program
		Produce	Transform		Rearrange
		Project			Reconstruct
		Provide			Relate
		Relate			Reorganize
		Round off			Revise
		Sequence			Rewrite
		Show			Specify
		Simulate			Summarize
		Sketch			
		Solve			
		Subscribe			
		Tabulate			
		Transcribe			
		Translate			
		Use			