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Re-Accredited with 'A++' (CGPA 3.61) by NAAC (Cycle- IV)
College with Potential for Excellence (2004 - 2019)
101 - 150 Rank Band in India Ranking 2021 (NIRF)
Mary Land, Madurai - 625 018, Tamil Nadu.



#### FATIMA COLLEGE (AUTONOMOUS), MADURAI - 625018

2020 - 2021

#### **CRITERION 1 - CURRICULAR ASPECTS**

1.1.1 Curricula developed and implemented have relevance to the local, national, regional and global developmental needs which is reflected in Programme outcomes (POs), Programme specific outcomes (PSOs) and Course Outcomes (COs), of the Programmes offered by the Institution.

NAME OF THE PROGRAMME: B.SC HOME SCIENCE WITH FOOD BIOTECHNOLOGY

**COURSE CODE: UAHS** 

#### **PROGRAMME OUTCOMES:**

- **PO 1:** Scientific Knowledge in the thrust areas of Home science like Food and Nutrition, Textiles and Clothing, Human Development, Family Resource Management and Extension Education.
- **PO 2:** Acquisition of skills in meal planning, food processing, pattern making and garment construction, interior design and decoration
- **PO3:** Professional competence in the management of family resources and to establish crèche and preschool.
- **PO4:** Inculcating social responsibilities through community related activities.



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**PO5:** Digital literacy in designing garments and calculating the nutritive value of foods.

#### **PROGRAMME SPECIFIC OUTCOMES:**

#### B.Sc. Home Science With Food Biotechnology

PSO1	Understanding the anatomy and functions of the various systems of the human body.				
PSO 2	Acquisition of skills in analysing & estimating various blood parameters.				
PSO 3	Scientific knowledge in the area of food and nutrition, food processing and production.				
PSO 4	Acquisition of skills in planning therapeutic diets and diet counselling				
PSO 5	Scientific knowledge on the role of microbes in food processing and production.				
PSO 6	Acquisition of knowledge and skills in front office operation and housekeeping.				



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PSO 7	Professional competence in planning different cuisines and styles of food service.
PSO 8	Scientific knowledge in the conversion of fibre to fabric and technical textiles.
PSO 9	Acquisition of skills in patternmaking, garment construction, wardrobe planning and fashion illustration.
PSO 10	Digital literacy in designing garments using <b>Fashion Studio</b> software and calculating the nutritive value of foods using <b>Nutrical</b> software
PSO 11	Understanding the basic developmental tasks of different stages of lifespan.
PSO 12	Creating awareness on children with special needs.
PSO 13	Developing basic knowledge on marriage & family. Awareness of the vivid knowledge on the contemporary problems related to family.



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PSO 14	Developing knowledge on theories & philosophies of preschool education. Developing professional competency in creche and preschool management.				
PSO 15	Creative thinking in application of elements & principles of design in interior decoration and clothing.				
PSO 16	Professional competence in the management of family resources				
PSO 17	Acquiring skills in arrangement of tables and other accessories.				
PSO 18	Developing skills in the application of colours, furniture arrangement, lightings, flower arrangement and management of resources in day- to-day life.				
PSO 19	Professional competence to become an entrepreneur.				
PSO 20	Acquiring skills to transform the standard of living of rural people.				
PSO 21	Practically assess the problems of people using participatory tools.				



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COURSE	Course Title	NATURE OF THE COURSE (LOCAL/ NATIONAL/ REGIONAL/ GLOBAL)	COURSE DESCRIPTION	Course Outcomes
19N1NME	Basics of Nutrition	Local/National/ Regional/	This course helps to understand the basic concepts on health, nutrition and deficiency diseases of various nutrients	<ul> <li>The students will be able to</li> <li>Define the terminologies related to nutrition and health</li> <li>Describe the functions of food, food groups and food guide pyramid</li> <li>Identify the symptoms of deficiency disease of nutrients</li> <li>Classify micro nutrients and identify the impact on health</li> <li>Choose the appropriate cooking methods to conserve the</li> </ul>



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				nutrients
19N2CC4	Human Nutrition	Local/National/ Regional/	The course offers the classification, metabolism, functions and deficiency disorders of macro and micronutrients.	<ul> <li>The students will be able to</li> <li>Define the units and concepts of energy</li> <li>Classify and explain the macro and micro nutrients.</li> <li>Describe the nutrients with respect to the excess, deficiency and RDA for each nutrient.</li> <li>Solve the problem of identifying the nutrient quantification to sustain the energy allowance</li> <li>of individuals.</li> <li>Explain the non nutrients – water and dietary fibre.</li> <li>Describe antioxidants,</li> </ul>



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				nutrigenetics and nutrigenomics
19N2CC5	Food Science	Local/National/	The course	❖ The students will be able to
		Regional/	emphasizes on the	❖ Define the basic concept and
			composition of foods	recent trends in food science and
			and the changes	nutrition.
			that occur during	<ul> <li>Classify the cooking methods.</li> </ul>
			processing.	❖ Describe the composition of food
				groups.
				<ul> <li>Choose the suitable cooking</li> </ul>
				methods for various food groups.
				❖ Identify the role of foods in Indian
				cookery.
19N3CC7	Extension Education	Local/National	This course create	❖ The students will be able to
	and Communication		awareness on	❖ Define the concepts of Home
			principles of	Science Extension Education.
			extension education	❖ Describe the various welfare
			and extension	programmes for women



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			teaching methods	<ul> <li>Explain the principles and models of communication</li> <li>Classify the extension teaching methods.</li> <li>Construct audio –visual aids.</li> </ul>
19N3SB1	Entrepreneurial skills  – Surface Ornementation	Local	This skill based paper aims at imparting hand embroidery and fabric painting techniques.	<ul> <li>To enable students to</li> <li>Illustrate a basic motif.</li> <li>Recognize the basic hand stitches and prepare samples.</li> <li>Choose and apply appropriate embroidery stitches on various products.</li> <li>Describe different methods of painting on fabrics.</li> <li>5. Plan the fabric painting technique for clothing and household linen.</li> </ul>



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19N4CC11	Clothing and Fashion	Local	This course aims at	❖ The students will be able to
			imparting knowledge	❖ Identify the different techniques
			on basics of clothing	of pattern making and pattern
			construction,	layout.
			clothing selection,	❖ Explain the principles of
			care and wardrobe	wardrobe planning and factors to
			planning. It also	be remembered in the selection
			deals with fashion	❖ of clothes.
			industry, fashion	Summarize the laundering
			promotion and	agents.
			fashion illustration.	❖ Recall the terms related to
				fashion industry, fashion cycle
				and fashion trends.
				❖ Describe the structure of fashion
				industry, fashion market and
				fashion promotion
				techniques.



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				❖ 6. Illustrate and apply elements and principles of design on casual wear, party wear and kids wear.
19N4SB2	Entrepreneurial Skills – CAD	National	This course imparts skill in designing fashion garments, texture mapping and application of suitable accessories and background using Fashion Studio software.	<ul> <li>The students will be able to</li> <li>Illustrate the basic silhouettes of garments.</li> <li>Plan the colour and design based on the type of garment</li> <li>Identify the areas for the application of transparent effect</li> <li>Choose appropriate pleat, fold and accessories</li> <li>Organize the designed garment against a background</li> </ul>
N5CC13	Crèche and Preschool	Local/National/	This course imparts	❖ The students will be able to



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	Management	Regional/	a comprehensive theoretical knowledge on the management of crèche and preschool management	<ul> <li>The importance of children's environment and overall development of pre-school children.</li> <li>Construct the administrative skills to establish the preschool.</li> <li>Express the views of educationists of preschool</li> <li>Build a skill in preparing various teaching aids for preschoolers</li> <li>Organize and maintain different play equipment's and records in preschool Centre</li> </ul>
N5CC15	Family Resource	Local	This course elicit	preschool Centre  ❖ The students will be able to  ❖ Classify the types elements of
	Management		knowledge on all aspects of housing and application of	<ul><li>Classify the types, elements of design.</li><li>Explain the principles of design,</li></ul>



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			art in home.	<ul> <li>and its application in interiors.</li> <li>Construct house plan and landscaping</li> <li>Describe the housing problems and remedies.</li> <li>Build skills in interior designing.</li> </ul>
N5ME1	Technical Textiles	Local/Regional	This course offers deep insight into the various application areas of technical textiles.	<ul> <li>The students will be able to</li> <li>Identify the application areas of Technical Textiles.</li> <li>Describe the types of Geo Textiles, their properties and applications.</li> <li>organize the four areas of Medical Textiles</li> <li>Choose the appropriate protective textiles for short term and long term survival.</li> </ul>



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				❖ 5. Restate in own words the application of technical textiles for various modes of transport.
N5ME2	Food Biotechnology	Local	The course offers knowledge on the scope, importance and the basic aspects of biotechnology relating to foods	<ul> <li>The students will be able to Describe the techniques in enzymes production and its application</li> <li>Summarize the process distilled alcoholic beverages</li> <li>Classify the types of food additives of microorganism origin</li> <li>Explain the concept of transgenic plants and its application in food industry</li> <li>Define genetically modified foods and its application in food</li> </ul>



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				industry
	Entrepreneurial Skills	Local/National/	The course gives	❖ The students will be able to
N5SB3	– Baking, Adulteration	Regional	hands on training in	Define the terminology in baking,
	and Food Preservation		the preparation,	adulteration and preservation.
			display of various	* Recognize the principles of food
			baked, preserved	preservation.
			food products and	<ul> <li>Choose the method of food</li> </ul>
			identification of	preservation .
			adulterants in	Identify the adulterants in foods.
			commercially	Classify the food additives.
			available foods.	
N5SB4	Participatory Rural	Local/National/	This course	❖ The students will be able to
	Appraisal	Regional	enlightens the	❖ Define PRA and its principles
		8	students on concept	Describe the application of PRA.
			of participatory rural	List the types and techniques of
			appraisal.	mapping.



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				<ul> <li>Plan participatory research method in the field</li> <li>Identify the rural problems and plan projects</li> </ul>
N6CC17	Resource Management	Local/National/ Regional	This course offers knowledge on managing resources like time, money and energy. It also deals with consumerism and standard of living.	human resources  * Explain the financial
N6CC19	Clinical Nutrition and	Local/National/	The course gives a	❖ The students will be able to



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	Dietetics	Regional	detailed picture of	<ul> <li>Identify the principles of meal</li> </ul>
			the normal &	planning in nutrition through life
			therapeutic	cycle.
			nutrition,	<ul> <li>Recall the nutritive value of</li> </ul>
			highlighting the	foods for planning diets
			importance,	❖ Recognize the etiology and
			recommended	symptoms of diseases
			dietary allowance,	❖ Build skills in preparation of
			medical nutrition	therapeutic diets
			therapy for various	❖ Solve problem of malnutrition
			stages of life cycle	through intervention programmes
			and all disease	
			conditions.	
N6ME3	Family Dynamics	Local/National/	This course	<ul> <li>The students will be able to</li> </ul>
		Regional	describes the	❖ Describe the stages of adulthood.
		regional	dynamics of the	❖ Built knowledge on marriage and
			family with reference	family.



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			to its structure,	❖ Recognize and solve family crisis.
			function, problems,	<ul> <li>Summarize welfare programme</li> </ul>
			and supportive	for the aged and children with
			programmes.	special needs
				❖ 5. Restate in own words the
				significance of population
				education.
N6ME4	Food and Dairy	Local/National/	This course	❖ The students will be able to
	Processing	Regional	enlighten the	Define the characteristics of food
			students to	raw materials
			understand the	❖ Recall the preparative operations
			various food	in food industries
			processing	❖ Classify the methods of heat and
			operations in food	cold processing
			industries.	❖ Choose the different processing
				methods adopted for plant and
				animal foods



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				<ul> <li>Illustrate the processing &amp; preparation of milk and milk products</li> </ul>
N6ME5	Women and Entrepreneurship Development	Local/National/ Regional	This course offers deep insight into the concepts of entrepreneurship and the institution for entrepreneurship development. It also deals with the preparation of project report and appraisal.	<ul><li>entrepreneur development.</li><li>Plan and prepare the project report.</li></ul>
N6SB5	Entrepreneurial Skills -Nutrition Counselling	Local/National/ Regional	This course provides a strong ground in	<ul><li>The students will be able to</li><li>Explain the counseling process.</li></ul>



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			the strategies and techniques of nutrition counselling, nutrition education ,nutrition care plan, evaluation and documentation.	<ul> <li>Identify the appropriate counseling techniques.</li> <li>Choose audiovisual aids for diet counseling.</li> <li>Organize counseling camps for specific diseases.</li> <li>Recall the principles of therapeutic diet.</li> </ul>
N6SB6	Entrepreneurial Skills  – Interior Design and Decoration	Local/ Regional	This course offers deep insight on all the aspects of interior design and decoration.	<ul> <li>The students will be able to</li> <li>Construct floor plan for different income groups.</li> <li>Classify the concept of interior design .</li> <li>Describe the concepts of landscaping.</li> <li>Identify the different types of</li> </ul>



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		windows treatments.
		<ul> <li>Explain the application of Vastu in interior</li> </ul>