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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

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.

**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.
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.	
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.	







COURSE CODE	Course Title	Course Outcomes
19N1NME	Basics of Nutrition	The students will be able to
		❖ Define the terminologies related to nutrition and health
		<ul> <li>Describe the functions of food, food groups and food guide pyramid</li> </ul>
		<ul> <li>Identify the symptoms of deficiency disease of nutrients</li> </ul>
		<ul> <li>Classify micro nutrients and identify the impact on health</li> </ul>
		Choose the appropriate cooking methods to conserve the nutrients
19N2CC4	Human Nutrition	<ul> <li>The students will be able to</li> <li>Define the units and concepts of energy</li> </ul>



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		<ul> <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, nutrigenetics and nutrigenomics</li> </ul>
19N2CC5	Food Science	<ul> <li>The students will be able to</li> <li>Define the basic concept and recent trends in food science and nutrition.</li> <li>Classify the cooking methods.</li> <li>Describe the composition of food groups.</li> <li>Choose the suitable cooking methods for various food groups.</li> <li>Identify the role of foods in Indian cookery.</li> </ul>



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19N3CC7	Extension Education and	❖ The students will be able to
	Communication	❖ Define the concepts of Home Science Extension
		Education.
		❖ Describe the various welfare programmes for women
		❖ Explain the principles and models of communication
		Classify the extension teaching methods.
		❖ Construct audio −visual aids.
19N3SB1	Entroproposariol alvilla Curfo co	❖ To enable students to
1910001	Entrepreneurial skills – Surface	
	Ornementation	Illustrate a basic motif.
		<ul> <li>Recognize the basic hand stitches and prepare</li> </ul>
		samples.
		Choose and apply appropriate embroidery stitches on
		various products.
		❖ Describe different methods of painting on fabrics.
		❖ 5. Plan the fabric painting technique for clothing and
		household linen.



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19N4CC11	Clothing and Fashion	<ul> <li>The students will be able to</li> <li>Identify the different techniques of pattern making and pattern layout.</li> <li>Explain the principles of wardrobe planning and factors to be remembered in the selection</li> <li>of clothes.</li> </ul>
		<ul> <li>Summarize the laundering agents.</li> <li>Recall the terms related to fashion industry, fashion cycle and fashion trends.</li> <li>Describe the structure of fashion industry, fashion market and fashion promotion</li> <li>techniques.</li> <li>6. Illustrate and apply elements and principles of design on casual wear, party wear and kids wear.</li> </ul>
19N4SB2	Entrepreneurial Skills – CAD	<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</li> </ul>

Annual Quality Assurance Report (AQAR) (2020 – 2021)







		<ul> <li>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 Management	<ul> <li>The students will be able to</li> <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 Management	❖ The students will be able to







N5ME2	Food Biotechnology	❖ The students will be able to Describe the techniques in
		<ul> <li>Choose the appropriate protective textiles for short term and long term survival.</li> <li>5. Restate in own words the application of technical textiles for various modes of transport.</li> </ul>
N5ME1	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> </ul>
		<ul> <li>Classify the types, elements of design.</li> <li>Explain the principles of design, 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>



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N5SB4	Participatory Rural Appraisal	❖ The students will be able to
		❖ Classify the food additives.
		❖ Identify the adulterants in foods.
		❖ Choose the method of food preservation .
		❖ Recognize the principles of food preservation.
		preservation.
N5SB3	Adulteration and Food Preservation	❖ Define the terminology in baking, adulteration and
	Entrepreneurial Skills – Baking,	❖ The students will be able to
		food industry
		❖ Define genetically modified foods and its application in
		application in food industry
		* Explain the concept of transgenic plants and its
		origin
		❖ Classify the types of food additives of microorganism
		❖ Summarize the process distilled alcoholic beverages
		enzymes production and its application







		<ul> <li>Define PRA and its principles</li> <li>Describe the application of PRA.</li> <li>List the types and techniques of mapping.</li> <li>Plan participatory research method in the field</li> <li>Identify the rural problems and plan projects</li> </ul>
N6CC17	Resource Management	<ul> <li>The students will be able to</li> <li>Describe the management process</li> <li>Identify the human and non-human resources</li> <li>Explain the financial management .</li> <li>Summarize the key elements of standard of living</li> <li>Built the concepts of consumerism.</li> </ul>
N6CC19	Clinical Nutrition and Dietetics	<ul> <li>The students will be able to</li> <li>Identify the principles of meal planning in nutrition through life cycle.</li> <li>Recall the nutritive value of foods for planning diets</li> <li>Recognize the etiology and symptoms of diseases</li> </ul>







		<ul> <li>Build skills in preparation of therapeutic diets</li> <li>Solve problem of malnutrition through intervention programmes</li> </ul>
N6ME3	Family Dynamics	<ul> <li>The students will be able to</li> <li>Describe the stages of adulthood.</li> <li>Built knowledge on marriage and family.</li> <li>Recognize and solve family crisis.</li> <li>Summarize welfare programme for the aged and children with special needs</li> <li>Restate in own words the significance of population education.</li> </ul>
N6ME4	Food and Dairy Processing	<ul> <li>The students will be able to Define the characteristics of food raw materials</li> <li>Recall the preparative operations in food industries</li> <li>Classify the methods of heat and cold processing</li> <li>Choose the different processing methods adopted for</li> </ul>







		plant and animal foods  Illustrate the processing & preparation of milk and milk products
N6ME5	Women and Entrepreneurship Development	<ul> <li>The students will be able to Define the concept of entrepreneurship.</li> <li>Describe the requisites to establish business.</li> <li>List the institutions for entrepreneur development.</li> <li>Plan and prepare the project report.</li> <li>Recognize the components of project appraisal.</li> </ul>
N6SB5	Entrepreneurial Skills –Nutrition Counselling	<ul> <li>The students will be able to</li> <li>Explain the counseling process.</li> <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	❖ The students will be able to



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Construct floor plan for different income groups.
Classify the concept of interior design .
❖ Describe the concepts of landscaping.
❖ Identify the different types of windows treatments.
<ul> <li>Explain the application of Vastu in interior</li> </ul>