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Affiliated to Madurai Kamaraj University

Re-Accredited with 'A++' (CGPA 3.61) by NAAC (Cycle - IV)

Mary Land, Madurai - 625018, Tamil Nadu

FATIMA COLLEGE (AUTONOMOUS), MADURAI – 625018

2021 - 2022

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: M.Sc Human Nutrition with Nutraceuticals

Programme Outcomes (POs)

PO1	Scientific knowledge in the thrust areas of Foods, Nutrition and Nutraceuticals.
PO2	Acquisition of skills in the qualitative and quantitative analysis of blood and urine and nutrient analysis of various foods.
PO3	Professional competence in planning normal and therapeutic diets and counselling.
PO4	Social responsibility by participating in community health programs.
PO5	Enterprising by developing innovative value added food products.



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Programme Specific Outcomes (PSOs)

PSO 1	PSO1: Advanced scientific knowledge in food, nutrition and nutraceuticals
PSO 2	PSO2: Professional competence in planning therapeutic diets and counselling
PSO 3	PSO3: Social responsibilities by participating in community health programmes
PSO 4	PSO4: Enterprising – by developing innovative value added food products
PSO 5	PSO5: Environmental concerns – by understanding the role of microbes in human health and diseases
PSO 6	PSO6: Acquisition of skills in analysing food components and blood constituents
PSO 7	PSO7: Desire for knowing more about nutraceuticals from familiar and unfamiliar foods
PSO 8	PSO8: Creative thinking in choosing the appropriate research design



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Course Outcomes (COs)

Course	Course Title	Nature of the	Course	Course Outcomes
Code		Course	Description	
		(Local/National/		
		Regional/Global)		
19PG1N1	Advanced Human	Local/National/	The course provides	CO1-Recall the functions of
	Nutrition	Regional/	the knowledge on	nutrients in human body.
		,	classification,	CO2- the digestion, absorption,
			functions,	sources & requirements of different
			metabolism and	nutrients
			deficiency of macro	CO3-Compare the energy value of
			and micro nutrients	foods by using different
			and its	calorimetry
			interrelationship.	CO4-Build the knowledge of
				nutrient and drug interrelationship
				CO5-Summarize the importance of



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				fluid and electrolyte balance in human body
19PG1N2	Advanced Dietetics	Local/National/ Regional/	the medical nutrition therapy for normal life	The students will be able to CO1- Describe nutritional care process CO2-Recognize the nutritional needs of different stages of life cycle CO3-Explain medical nutritional management. CO4-Plan therapeutic interventions for traumatic conditions. CO5-Categorize meal planning for sports, sea and air travel.
19PGNEDC1	Nutrition & Dietetics	Local/National/ Regional/		CO1Define the different terms in nutrition and food.



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			how nutrition can	CO3-Describe the functions of macro and micro nutrients.
19PG2N6	Clinical Nutrition & Diet Therapy	Local/National/ Regional	The course provides a comprehensive knowledge required for the prevention and treatment of various diseases	various disease conditions. CO2-Describe the medical



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				CO5-Summarize the treatment strategies for food allergy and food intolerance.
19PG3NE1	Food Safety and Quality Control	Local/National/ Regional	To enable students Develop approaches to identify food safety hazards in food processing Apply preventive measures and control methods to minimize microbiological hazards and maintain quality of foods. Identify the wide	CO1-Define the concept of food safety and food laws. CO2-Plan the various quality assurance systems in food industries. CO3-Explain the toxicants in animal and plant foods.



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			variety of parameters affecting food quality. Develop quality control strategies	
19PG4N20	Advanced Food Science and Processing Techniques	Local/National/ Regional/	The course offers the understanding of processing techniques involved to transform raw ingredients into processed food products for human consumption.	001 =
	Food Safety and	Local/National/	The course provides	CO1 Classify the food additives.



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19PG4NE3	Quality Control	Regional	an outline on the	CO2 Plan the various quality
			standards, tools	assurance systems in food
			and techniques to	industries
			ensure safety and	CO3 Categorize the packaging
			integrity of foods in	materials and properties.
			food preparation and processing.	