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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: B.Sc Home Science

Programme Outcomes (POs)

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.
PO2	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.



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Programme Specific Outcomes (PSOs)

PSO 1	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 officeoperation 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 Fashion Studio software and calculating the nutritive value of foods using Nutrical software				
PSO 11	Understanding the basic developmental tasks of different stages of lifespan.				



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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 colors, 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 Outcomes (COs)



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Course Code	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	numum and meanin



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19N2CC4	Human Nutrition	Local/National/ Regional/	The course offers the classification, metabolism, functions and deficiency disorders of macro and micronutrients.	each nutrient. CO4-Solve the problem of identifying the nutrient quantification to sustain the energy allowance of individuals. CO5-Explain the non nutrients – water and dietary fibre. Describe antioxidants, nutrigenetics and nutrigenomics
19N2CC5	Food Science	Local/National/	The course	The students will be able to



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		Regional/	emphasizes on the	CO1-Define the basic concept and
			composition of	recent trends in food science and
			foods and the	nutrition.
			changes that	CO2-Classify the cooking methods.
			occur during	CO3-Describe the composition of food
			processing.	groups.
				CO4-Choose the suitable cooking
				methods for various food groups.
				CO5-Identify the role of foods in Indian
				cookery.
			This course	The students will be able to
			creates awareness	CO1-Define the concepts of Home
	Extension		on principles of	Science Extension Education.
19N3CC7	Education and	Local/National	extension	CO2-Describe the various welfare
	Communication		education and	programmes for women
			extension teaching	CO3-Explain the principles and models
			methods	of communication
				CO4-Classify the extension teaching



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19N3SB1	Entrepreneurial skills – Surface Ornamentation	Local	This skill based paper aims at imparting hand embroidery and fabric painting techniques.	methods. CO5-Construct audio –visual aids. To enable students to CO1. Illustrate a basic motif. CO2- Recognise the basic hand stitches and prepare samples. CO3- Choose and apply appropriate embroidery stitches on various products. CO4- Describe different methods of painting on fabrics. CO5 Plan the fabric painting technique for clothing and household linen.
19N4CC11	Clothing and Fashion	Local	This course aims at imparting	The students will be able to CO1Identify the different techniques of



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			knowledge on	pattern making and pattern layout.
			basics of clothing	CO2 Explain the principles of
			construction,	wardrobe planning and factors to be
			clothing selection,	remembered in the selection
			care and wardrobe	of clothes.
			planning. It also	
			deals with fashion	CO3. Summarize the laundering agents.
			industry, fashion	CO4. Recall the terms related to fashion
			promotion and	industry, fashion cycle and fashion
			fashion	trends.
			illustration.	CO5. Describe the structure of fashion
				industry, fashion market and fashion
				promotion
				techniques. Illustrate and apply
				elements and principles of design on
				casual wear, party wear and kids wear.
19N4SB2	Entrepreneurial	National	This course	The students will be able to



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	Skills – CAD		imparts skill in	CO1-Illustrate the basic silhouettes of
			designing fashion	garments. Plan the colour and design
			garments, texture	based on the type of garment
			mapping and	CO2-Identify the areas for the
			application of	application of transparent effect
			suitable	CO3-Choose appropriate pleat, fold and
			accessories and	accessories
			background using	CO4-Organize the designed garment
			Fashion Studio	against a background
			software.	
			This course	The students will be able to
	Crèche and		imparts a	CO1-The importance of children's
19N5CC13	Preschool	Local/National/	comprehensive	environment and overall development of
	Management	 Regional/	theoretical	pre-school children.
		1.1.8.1.1.1	knowledge on the	CO2-Construct the administrative skills
			management of	
			crèche and	to establish the preschool.



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			preschool	CO3-Express the views of educationists
			management	of preschool
				CO4-Build a skill in preparing various
				teaching aids for preschoolers
				C05-Organize and maintain different
				play equipments and records in
				preschool centre
				The students will be able to
			nis course elicit	CO1-Classify the types, elements of
	Family Resource Management	Local	knowledge on all aspects of housing	design.
19N5CC15				CO2-Explain the principles of design,
				and its application in interiors.
			and application of	CO3-Construct house plan and
			art in home.	landscaping
				CO4-Describe the housing problems
				and remedies.
				CO5-Build skills in interior designing.



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19N5ME1	Technical Textiles	Local/Regional	deep insight into the various application areas of technical textiles.	The students will be able to CO1- Identify the application areas of Technical Textiles. CO2- Describe the types of Geo Textiles, their properties and applications. CO3-Organise the four areas of Medical Textiles CO4- Choose the appropriate protective textiles for short term and long term survival. CO5- Restate in own words the application of technical textiles for various modes of transport. The students will be able to CO1-Describe
19N5ME2	Food Biotechnology	Local	The course offers knowledge on the scope, importance	the techniques in enzymes production and its application



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			and the basic	CO2-Summarize the process distilled
			aspects of	alcoholic beverages
			biotechnology	CO3-Classify the types of food additives
			relating to foods	of microorganism origin
				CO4-Explain the concept of transgenic
				plants and its application in food
				industry
				CO5-Define genetically modified foods
				and its application in food industry
19N5SB3	Entrepreneurial Skills – Baking, Adulteration and Food Preservation	Local/National/ Regional	The course gives hands on training in the preparation, display of various baked, preserved food products and identification of adulterants in commercially	CO1-Define the terminology in baking, adulteration and preservation. CO2-Recognize the principles of food preservation. CO3-Choose the method of food preservation



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			available foods.	CO5-Classify the food additives.
19N5SB4	Participatory Rural Appraisal	Local/National/ Regional	This course enlightens the students on concept of participatory rural appraisal.	CO2-Describe the application of TKA. CO3-List the types and techniques of mapping.
19N6CC17	Resource Management	Local/National/ Regional	This course offers knowledge on managing resources like time, money and energy. It also	CO2-Identify the human and non-human resources



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			deals	with	CO4-Summarize the key elements of
			consumerism	and	standard of living
			standard of liv	ring.	CO5-Built the concepts of
					consumerism.
			The course give	ves a	773
		Local/National/ Regional	detailed pictu	re of	The students will be able to
	Clinical Nutrition and Dietetics		the normal	&	CO1-Identify the principles of meal
			therapeutic		planning in nutrition through life cycle.
			nutrition,		CO2- Recall the nutritive value of foods
19N6CC19			highlighting	the	for planning diets
			importance,		CO3-Recognize the etiology and
			recommended		symptoms of diseases
			dietary allowa	ance,	CO4-Build skills in preparation of
			medical nutr	rition	therapeutic diets
			therapy for var	rious	CO5-Solve problem of malnutrition
			stages of life	cycle	through intervention programmes
			and all dis	sease	



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			conditions.		
19N6ME3	Family Dynamics	Local/National/ Regional	family	course the of the with to its and	The students will be able to CO1- Describe the stages of adulthood. CO2 Built knowledge on marriage and family. CO3. Recognise and solve family crisis. CO4- Summarize welfare programme for the aged and children with special needs CO5-Restate in own words the significance of population education.
19N6ME4	Food and Dairy Processing	Local/National/ Regional	This enlightens students understand	course the to the	The students will be able to CO1-Define the characteristics of food raw materials



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			various food	CO2-Recall the preparative operations
			processing	in food industries
			operations in food	CO3-Classify the methods of heat and
			industries.	cold processing
				CO4-Choose the different processing
				methods adopted for plant and animal
				foods
				CO5-Illustrate the processing &
				preparation of milk and milk products
			This course offers	The students will be able to
			deep insight into	CO1 Define the concept of
Women and 19N6ME5 Entrepreneurship Development	Women and Entrepreneurship	Local/National/	the concepts of	entrepreneurship.
			entrepreneurship	CO2-Describe the requisites to establish
	, ,	and the institution	business.	
	1	Regional	for	CO3-List the institutions for
			entrepreneurship	entrepreneur development.
			development. It	CO4-Plan and prepare the project
			also deals with the	report.



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			preparation of	CO5-Recognize the components of	
			project report and appraisal.	project appraisal.	
			This course		
			provides a strong	The students will be able to	
	Entrepreneurial	Local/National/ Regional	ground in the strategies and	CO1-Explain the counselling process.	
			techniques of	CO2-Identify the appropriate counseling	
19N6SB5	Skills –Nutrition		Local/National/	nutrition	techniques.
13110020	Counseling		counselling, nutrition education,	CO3-Choose audiovisual aids for diet	
				counseling.	
				CO4-Organize counseling camps for	
			nutrition care	specific diseases.	
			plan, evaluation	CO5-Recall the principles of therapeutic	
			and	diet.	
			documentation.		



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19N6SB6	Entrepreneurial Skills – Interior Design and Decoration	Local/ Regional	This course offers deep insight on all the aspects of interior design and decoration.	design. CO3-Describe the concepts of
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