

# **FATIMA COLLEGE (AUTONOMOUS)**



**Re-Accredited with “A” Grade by NAAC (3<sup>rd</sup> Cycle)  
74<sup>th</sup> Rank in India Ranking 2019 (NIRF) by MHRD  
Maryland, Madurai- 625 018, Tamil Nadu, India**

**NAME OF THE DEPARTMENT : HOME SCIENCE**

**NAME OF THE PROGRAMME : UG**

**PROGRAMME CODE : UAHS**

**ACADEMIC YEAR : 2021-2022**

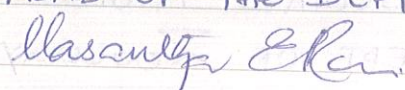



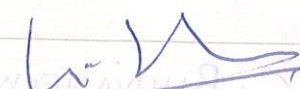
## Minutes of the Board of Studies

Name of the Dept: THE RESEARCH CENTRE OF HOME SCIENCE.  
To be implemented from the academic year 2021-22,  
Venue: Virtual

Convened on 12.04.2021.

Convened at 2.00 pm.

Members Present:

- |  |  |
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| 1. DR. VASANTHA ESTHER RANI  | HEAD OF THE DEPT.<br>   |
| 2. DR. G. SRIDEVI,<br>ASST. PROFESSOR,<br>DEPT. OF PLANT BIOTECHNOLOGY<br>SCHOOL OF BIOTECHNOLOGY,<br>MADURAI KAMARAJ UNIVERSITY,<br>MADURAI - 21. | UNIVERSITY NOMINEE.<br><br><br>Dr. G. Sridevi<br>Assistant Professor<br>Department of Plant Biotechnology<br>School of Biotechnology<br>Madurai Kamaraj University<br>Madurai - 21 |
| 3. DR. P. C. JEMINA RANI.<br>ASST. PROFESSOR,<br>DEPT. OF COSTUME DESIGN &<br>FASHION<br>CHIKKANA GOVT. ARTS. COLLEGE,<br>TIRUPUR.                 | SUBJECT EXPERT.<br><br><br>P.C.R.<br>12/4/2021  |
| 4. DR. SRIDEVI SIVAKAMI,<br>ASSOCIATE PROFESSOR,<br>DEPT. OF FOOD SCIENCE,<br>MANAGEMENT & DIETETICS.<br>AVINASHILINGAM UNIVERSITY,<br>COIMBATORE  | SUBJECT EXPERT.<br><br><br>Dr. Sridevi Sivakami<br>12/4/2021  |
| 5. DR. SURESH GOVINMAN,<br>RESEARCH HEAD, AVN AYURVEDIC<br>FORMULATIONS PVT. LTD.  | INDUSTRIALIST.<br><br><br>12/4/21   |



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|-----|---|-----------------------------------|
| 6.  | MS. SUSHEELA KATHIRAVAN,<br>AVP. CORPORATE PARTNERSHIPS,<br>CALCIDUS SOCIAL ENTREPRISES,<br>BANGALORE | ALUMNA.<br>K. Suseela<br>12.04.21 |
| 7.  | DR. N. MALATHI,<br>ASSOCIATE PROFESSOR,<br>DEPT. OF ZOOLOGY   | DEAN OF ACADEMIC AFFAIRS          |
| 8.  | DR. R. LATHA.<br>ASSOCIATE PROFESSOR  | STAFF MEMBER                      |
| 9.  | DR. K. KARTHIGA.<br>ASST. PROFESSOR.  | STAFF MEMBER.                     |
| 10. | MRS. P. MAGDALENE VIRJINI<br>ASST. PROFESSOR  | STAFF MEMBER                      |
| 11. | MRS. C. HELEN<br>ASST. PROFESSOR  | STAFF MEMBER.                     |
| 12. | MRS. D. MOUNA.<br>ASST. PROFESSOR.  | STAFF MEMBER                      |
| 13. | DR. C. PRIYALATHA.<br>ASST. PROFESSOR.  | STAFF MEMBER.                     |
| 14. | MS. BAREERA<br>ASST. PROFESSOR.   | STAFF MEMBER.                     |
| 15. | MS. A. MABEL ESTHER PARIPURNA   | FDGC - STAFF MEMBER               |
| 16. | MRS. C. BHUVANESWARI  | FDGC - STAFF MEMBER               |



## ACTION TAKEN REPORT.

### S.N COMMON SUGGESTIONS OFFERED IN THE PREVIOUS BOARD

### ACTION TAKEN FOR THE ACADEMIC YEAR 2020-2021.

1. The Board members appreciated the framework of syllabi for UG courses.

2. The Board suggested the increase in the duration of Dietetic internship for UG students.

Increasing the duration of Dietetic internship was considered.

3. The industrial internship at the Textile industry for Diploma course (FDIC) was much appreciated by the Board.

### CHANGE OF COURSE TITLE.

S.NO.	OLD COURSE CODE	NEW COURSE CODE	OLD COURSE TITLE	NEW COURSE TITLE	NEED FOR CHANGE
1.	N4AC2	19N4AC3	CATERING & HOTEL MGT-II	FOOD PRODUCTION & SERVICE.	SINCE TWO COURSE PAPERS HAD THE SAME TITLE, A NEED AROSE TO CHANGE THE TITLE OF CATERING & HOTEL MGT-II TO FOOD PRODUCTION & SERVICE



S. No	OLD COURSE CODE	NEW COURSE CODE	OLD COURSE TITLE	NEW COURSE TITLE	NEED FOR C
2.	N4CC10	19N4CC10	FOOD BIOTECHNOLOGY-I	BASICS OF BIOTECHNOLOGY	AS TWO COURSES HAD THE SAME AS PAPER I + II THE COURSE FOR TECHNOLOGY I REMAINED A BASICS OF BIOTECHNOLOGY
3.	N4AC3	19N3AC4	CATERING'S HOTEL MANAGEMENT PRACTICALS	LAB IN FOOD PRODUCTION & SERVICE	AS THE PRACTICAL DEALS WITH FOOD PRODUCTION, FOOD BEVERAGE SERVICE THE LAB PAPER RENAMED AS LAB FOOD PRODUCTION & SERVICE.

### NEW COURSES INTRODUCED.

S.No.	COURSE CODE	COURSE TITLE	RELEVANCE TO				SCOPE FOR			NEED FOR INTRODUCTION
			L	R	N	G	EMP	ENTR	SD	
1.	19N3CC9	LAB IN BASICS OF CLOTHING CONSTRUCTION				N			SD	LEARNING THE BASICS OF CLOTHING CONSTRUCTION WILL FACILITATE STITCHING GARMENTS WITH EASE.



S.No.	COURSE CODE	COURSE TITLE	RELEVANCE TO			SCOPE FOR			NEED FOR INTRODUCTION
			L	R	N	G	EMP	ENTRE	SD.
2.	19N3AC2	LAB IN CATERING & HOTEL MANAGEMENT		R			EMP.		A LAB FOR FRONT OFFICE & HOUSE KEEPING NECESSITATED THE INTRODUCTION OF A LAB PAPER.

### REVISED COURSES

S. No	COURSE CODE	COURSE TITLE	NO & TITLE OF UNITS REVISED	%	NEED FOR REVISION	RELEVANCE			SCOPE FOR			
						L	R	N	G	EMP	ENTRE	SD.
1.	19N3CCY	EXTENSION EDUCATION & COMMUNICATION	MODIFIED UNIT I BY INCLUDING PROGRAM PLANNING IN UNIT I,	10%	RECENT TREND			N		EMP.		
2.	19N3AC1	CATERING & HOTEL MANAGEMENT	<p>i) THE TITLE OF UNIT III WAS CHANGED TO RESERVATION &amp; RECEPTION.</p> <p>ii) FRONT OFFICE COMPONENT FROM UNIT I WAS SHIFTED TO UNIT II</p> <p>iii) RESERVATION &amp; RECEPTION COMPONENT OF UNIT II WAS SHIFTED TO UNIT III</p>	5%	PRIORITISED			N		EMP.		



3.	19N4CC10	BASICS OF BIOTECHNOLOGY	TITLE OF UNIT I RENAMED AS BIOTECHNOLOGICAL APPROACHES IN FOOD PROCESSING	5%	TITLES OF UNITS RENAMED	G.
			i) BASICS OF MICROBIOLOGICAL - CLASSIFICATION OF MICROORGANISMS - BACTERIA, YEAST, MOULD - WAS ADDED			
			ii) UNIT II WAS TITLED AS SPOILAGE, CONTAMI- NATION & PRESERVATION OF FOODS			

### UPDATION OF OPEN EDUCATIONAL RESOURCES

S.No	COURSE CODE	COURSE TITLE	DETAILS OF UPDATION
1.	19NICC1	HUMAN DEVELOPMENT	<a href="https://www.verywellmind.com/">https://www.verywellmind.com/</a>
2.	19NICC2.	PHYSIOLOGY.	<a href="http://www.medicalnewstoday.com/">www.medicalnewstoday.com</a>
3.	19N2CC4	HUMAN NUTRITION	<a href="https://libguides.msu.edu/">https://libguides.msu.edu/</a>
4.	19N2CC5	FOOD SCIENCE	<a href="http://www.icfoast.org">www.icfoast.org</a>
5.	19N3CC7	EXTENSION EDUCATION & COMMUNICATION	<a href="http://www.worldcat.org">www.worldcat.org</a>
6.	19N3CC8	Fiber to FABRIC	<a href="https://textilestudycenter.com">https://textilestudycenter.com</a>
7.	19N4CC10	BASICS OF BIOTECHNOLOGY	<a href="https://openstax.org/microbiology">https://openstax.org/microbiology</a>



8.	19N4CC11	CLOTHING AND FASHION.	<a href="https://fitnyc.libguides.com/fashiondesign/patternmaking">https://fitnyc.libguides.com/fashiondesign/patternmaking</a>
9.	19N5CC13	CRECHE & PRE-SCHOOL MANAGEMENT	<a href="https://libguides.humboldt.edu">https://libguides.humboldt.edu</a>
10.	19N5CC15	HOUSING, ART IN HOME	<a href="https://www.homesandgardens.com">https://www.homesandgardens.com</a>
11.	19N6CC14	RESOURCE MANAGEMENT	<a href="https://www.brainkart.com">https://www.brainkart.com</a>
12.	19N6CC19	CLINICAL NUTRITION & DIETETICS.	<a href="https://clinical-nutrition.medpub.com">https://clinical-nutrition.medpub.com</a>
13.	19N5ME1 / 19N5ME2	TECHNICAL TEXTILES FOOD BIOTECHNOLOGY	<a href="http://www.fibre2fashion.com">www.fibre2fashion.com</a> <a href="http://www.foodbiotechnology.html">www.foodbiotechnology.html</a>
14.	19N6ME3 / 19N6ME4	FAMILY DYNAMICS. FOOD'S DAIRY PROCESSING	<a href="https://guides.lib.uconn.edu/humandevelopment">https://guides.lib.uconn.edu/humandevelopment</a> <a href="https://www.researchgate.net/publication">https://www.researchgate.net/publication</a>
15.	19N6ME5 / 19N6ME6	WOMEN'S ENTREPRENEUR NUTRITION FOR HEALTH & FITNESS	<a href="https://articles.bplans.com/how-to-get-your-business-funded">https://articles.bplans.com/how-to-get-your-business-funded</a>
16.	19N1NME1	NME - BASICS OF NUTRITION.	<a href="http://www.hanoverhornets.org/nutrition">www.hanoverhornets.org/nutrition</a>
17.	19N2NME	NME - BASICS OF NUTRITION.	<a href="#">WWW: nutritionnotes - 2 pdf.</a>
18.	19N3SBI	Entrepreneurial SKILLS - SURFACE ORNAMENTATION	<a href="https://www.youtube.com/watch?v=0X80noytufe">https://www.youtube.com/watch?v=0X80noytufe</a>



19.	19N4SB2.	ENTREPRENEUR SKILLS - CAD.	<a href="https://www.youtube.com/watch?v=...">https://www.youtube.com/watch?v=...</a>
20.	19N5SB3.	ENTREPRENEUR SKILLS BAKERY, ADULTERATION & FOOD PRESERVATION	<a href="https://www.onlinebrot.com/food-preservation-from-microbial-spoilage-met">https://www.onlinebrot.com/food-preservation-from-microbial-spoilage-met</a>
21.	19N5SB4.	PARTICIPATORY RURAL APPRAISAL.	<a href="https://ecoursesonline.in/res.in/mod/page/">https://ecoursesonline.in/res.in/mod/page/</a>
22.	19N6SB5.	NUTRITION COUNSELING.	<a href="http://www.sciencedirect.com/di">www.sciencedirect.com/di</a> counseling.
23.	19N6SB6.	INTERIOR DESIGN AND DECORATION.	<a href="https://www.elementaldesign.com/">https://www.elementaldesign.com/</a>

### REVISION OF COURSES.

S. NO.	COURSE CODE	COURSE TITLE	NO. & TITLE OF UNITS REVISED	% REVISED	NEED FOR REVISION	RELEVANCE
1.	N5CC11	CRECHE & PRESCHOOL MANAGEMENT.	i) INCLUDE CHILD PSYCHOLOGY ii) CONCEPTS ON SPECIAL CHILDREN	20%	SCORE FOR CHILD COUNSELING	N
2.	19N5CC14	LAB IN PLANNING PRESCHOOL ADMINISTRATION	PLANNING SUPPLEMENTARY FOODS IN PRESCHOOL LAB	10%	WILL FETCH JOBS IN PRESCHOOL ADMINISTRATION	N



3.19N5CC11	FAMILY RESOURCE MANAGEMENT	TITLE - FRM CHANGED TO HOUSING ART IN HOME.	5% THE TITLE HOUSING ART IN HOME SEEMS APT.	R.V.	S.D.
4.19NSME1	TECHNICAL TEXTILES	CHANGE OF TERMINOLOGY OF TRANSPORTATION TEXTILES TO MOBIL TEXTILES.	5% BETTER TERMINOLOGY	N	EMP.
5.19NSME2.	FOOD BIOTECHNOLOGY	COMBINATION OF UNIT IV & V, UNIT V - GM FOODS	10% KNOWLEDGE ON GM FOODS ACCORDING TO RECENT TREND.	G.	EMP.
6.19N5SB3.	BAKING, (22N5SB3) FOOD PRESERVATION & ADULTERATION	i) TITLE CHANGED TO BAKERY, FOOD PRESERVATION & ADULTERATION. ii) UNIT III TO BE CHANGED AS HOI, TYPES, METHODS & IDENTIFICATION OF ADULTERANTS iii) IN UNIT IV, METHODS OF PRESERVATION, SUGGESTION TO INCLUDE MARMALADE, VATHAL & VADASAM	MORE APPROPRIATE	N	EMP. & ENTRC & S.D.



7. 19N5SB4	PARTICIPATORY IN UNIT II - RURAL APPRAISAL OF METHODS - INCLUDE TYPES OF MENU. ii) IN UNIT V - INCLUDE REPORTS & DOCUMENTS.	THE SYLLABUS 80% WOULD BE COMPLETE BY ADDING REPORTS & DOCUMENTS IN PRA	N
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8. 19N5CC15	HOUSING ART IN HOME. TITLE OF FRM-1 WAS RENAMED AS HOUSING ART IN HOME.	MORE APPROPRIATE 5%	N
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9. 19N6CC17	FAMILY RESOURCE MANAGEMENT TITLE CHANGED TO RESOURCE MANAGEMENT i) IN UNIT I - GREEN CONSUMERISM INCLUDED. ii) IN UNIT II - LIGHTING - NATURAL LIGHTING WAS SUGGESTED.	RECENT TOPIC 10%	N
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10. 19N6CC19	CLINICAL NUTRITION & DIETETICS ALLERGY & BURNS INCLUDED IN UNIT IV	5% INCREASING NEED FOR DIETARY MODIFICATIONS FOR ALLERGY & BURNS	G1. EMP
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11.	19N6ME3.	FAMILY DYNAMICS.	INCLUDE CASE STUDY.	10%.	GIVES PRACTICAL KNOWLEDGE.	G.	S.D.
12.	19N6ME4	FOOD & DAIRY PROCESSING	IN UNIT I - RECENT TRENDS IN PACKAGING INCLUDED.	5%.	RECENT TREND.	N	ENTRE.
13.	19N6ME5	WOMEN'S ENTREPRENEURSHIP DEVT.	IN UNIT III, INCLUDE MSME. IN UNIT II - INPUTS TO START BUSINESS	5%.	CURRENT TOPICS.	N	ENTRE.
14.	19N6ME6	NUTRITION FOR HEALTH & FITNESS	IN UNIT III, DIET MANIPULATION TO BE CHANGED TO DIET MODIFICATION IN UNIT V, THE TERM NATUROPATHY TO BE INCLUDED	MORE APPROPRIATE	G.	EMP.	
15.	19N6SB5	NUTRITION COUNSELING	IN UNIT I, ROLE OF DIETETIAN, CLASSIFICATION, RESPONSIBILITIES & CODE OF ETHICS, R.D, MEMBERSHIP IN LDA & NSI TO BE INCLUDED	10%.	FACILITATE BETTER UNDERSTANDING.	N	EMP & S.D.



16. 19N6SB6	INTERIOR DESIGN & DECORATION	TITLE VASTU IN INTERIORS CAN BE REPLACED BY VASTU IN HOUSE PLANNING	5% FOR BETTER UNDERSTANDING	N
		• SCIENTIFIC EVIDENCE OF VASTHU COULD BE MENTIONED		

17. 19N4SB2	CAD.	IN UNIT II, INTRODUCING COLOURS & DESIGNS" IS MODIFIED AS "INTRODUCTION TO ELEMENTS & PRINCIPLES OF DESIGN"	FACILITATE 20% QUESTION SETTING.	N
		• IN UNIT V, DRAPING IS EXPANDED AS DRAPING WITH SLEEVES, YOKE, COLLAR & POCKETS.		

18. Change in pairing of Major Electives in the VI Sem  
 19N6ME3/19N6ME4 - Family Dynamics / Nutrition for Health & Fitness  
 19N6ME5/19N6ME6 - Food & Dairy Processing / Human & Entrepreneurship Development



## NEW COURSES INTRODUCED.

S.NO.	COURSE CODE	COURSE TITLE	RELEVANCE TO	SCOPE FOR	NEED FOR INTRODUCTION
1.	19N5SB4	ENTREPRENEURIAL SKILLS - PARTICIPATORY RURAL APPRAISAL.	N	SD	AS PART OF EXTENSION EDUCATION, PRA IS THE RECENT TREND.
2.	21N1SLZ	NUTRITION IN HEALTH & FITNESS	G.	ENTRE.	WILL HELP LEARNERS TO BECOME ENTREPRENEURS OR SEEK EMPLOYMENT AS HEALTH OFFICER, FITNESS TRAINER.
3.	21SC2SLW2	BASICS OF PSYCHOLOGY	G.	EMP.	THE COURSE IS THE NEED OF THE HOUR... AS MANY COGNITIVE ISSUES ARE LINKED WITH PSYCHOLOGY.
4.	21Z3SLN3	PUBLIC HEALTH & HYGIENE	N	EMP.	KNOWLEDGE WILL HELP STUDENTS TO SEEK JOBS AS HEALTH INSPECTOR, SANITATION OFFICER ETC.
5.	21N4SLC4	TEXTILE COLOURATION	G	EMP	KNOWLEDGE ON DYING PROCESS WILL BRIGTEN JOB OPPORTUNITIES IN DYE HOUSES.
6.	21A5SLN5	CONSUMERISM	N	SD.	WILL ENHANCE KNOWLEDGE ON CONSUMERISM



7.	21SC6SLN6	HOSPITAL MANAGEMENT	G	EMP.	KNOWLEDGE HOSPITAL ADD WILL FAVOR THE LEARNER FIND JOBS IN RENNONED HOSPITALS.
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INTRODUCTION OF PURELY SKILL EMBEDDED CERTIFICATE /  
DIPLOMA / ADVANCED DIPLOMA VALUE ADDED COURSE.

S.NO.	COURSE CODE	COURSE TITLE	MOU	SKILLS SHARPENED.	COURSE OUTCOME
1.	21UGVACN1	HAND EMBROIDERY		SKILL DEVELOPMENT.	EMP ENTRE.
2.	21UGVACN2	MONTESORI AID TRAINING	THE REGIONAL CENTRE FOR TRAINING & DEVELOPMENT-AN AUTHORISED TRAINING INSTITUTE UNDER NATIONAL PLANNING COMMISSION GOVT. OF INDIA.	SKILL TRAINING	EMP ENTRE.
3.	21UGVACN3	MONTESORI CHILD CARE EDUCATION	II	SKILL TRAINING	EMP ENTRE.



## RUBERICS FOR INTERNSHIP / PROJECT

S.NO.	C <sub>1</sub> 20 MKS.	C <sub>2</sub> 20 MKS.	CIA TOTAL. 40 MKS.	EXTERNAL 60 MKS.
1.	PROJECT	PRESENTATION.	TOTAL.	PROJECT - 30 VIVA VOCE - 30
2.	INTERNSHIP.	CASE STUDY REPORT	TOTAL.	ATTENDANCE - 20 INVOLVEMENT - 20 REPORT - 20 <u>60</u>

### PROPOSED / SIGNED MOUs.

MOU proposed to be signed with the Regional Center for Training & Development - an authorised Training institute under National Planning Commission, Govt. of India for the purpose of Montessori Training & Education.

MoUs have been signed with Apollo Hospitals, Vadamalayan Hospital, Shenbagam Hospital for the purpose of dietetic internships for UG students.



# Minutes of the Board of Studies for M.Sc H Nutrition & Nutraceuticals.

Venue: Virtual.

Convened on 12.04.2021. Convened at 2pm.

## ACTION TAKEN REPORT.

S.No.	COMMON SUGGESTIONS OFFERED IN THE PREVIOUS BOARD.	ACTION TAKEN FOR THE ACADEMIC YEAR 2020.
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1. The Board members appreciated the framework of syllabi for PG courses.

2. The industrial internship at the Food industry for PG students was much appreciated by the Board.

## NEW COURSES INTRODUCED.

S.No	COURSE CODE	COURSE TITLE	RELEVANCE SCORE FOR							NEED FOR INTRODUC
			L	R	N	G	EMP	ENTR	SD	
1.	PG4NEA	NUTRITION IN CRITICAL CARE & DISASTERS.					G EMP			STUDENTS CAN FIND A SPECIAL DIETETIAN JOB IN MULTISPECIAL HOSPITALS.



## REVISED COURSES.

S.No	COURSE CODE	COURSE TITLE	No. & TITLE OF UNITS REVISED	% OF REVISION	NEED FOR REVISION	RELEVANCE	SCORE FOR.
1.	PG3N11	FUNCTIONAL FOODS & NUTRACEUTICALS IN PREVENTIVE DIETETICS.	PHYSIOLOGICAL ASPECTS OF UNIT I, II & V WERE DELETED, AS A PAPER EXCLUSIVELY ON APPLIED PHYSIOLOGY HAS BEEN INTRODUCED IN SEM I. IN UNIT V, REPRODUCTIVE HEALTH IS INCLUDED.	25%	A PART OF THE SYLLABUS HAS BEEN DELETED AND INCLUDED IN THE PAPER APPLIED PHYSIOLOGY IN SEM. I.	L	EMP.
2.	19PG3N14	ANALYTICAL INSTRUMENTATION	ICP - INDUCTIVE COUPLED PLASMA SPECTROPHOTOMETRY WAS INCLUDED IN UNIT IV	5%	RECENT SPECTROSCOPIC METHOD WAS INCLUDED.	G	EMP.
3.	19PG3N16	TECHNIQUES IN EXPERIMENTAL NUTRITION.	ESTIMATION OF ACID VALUE IN FRUITS & VEGETABLES HAS BEEN INCLUDED.	5%	ONE OF THE ESSENTIAL ANALYSIS FOR FRUITS & VEGETABLES.	G	EMP
4.	19PG4N16	FOOD MICROBIOLOGY	UNIT II WAS RENAMED AS FOOD BORNE INFECTIONS.				



UNIT II WAS 5% TITLES OF  
 RENAMED AS UNITS ARE G  
 CONTAMINATION, RENAMED.  
 SPOILAGE  $\frac{1}{3}$   
 PREVENTION.  
 UNIT IV WAS  
 RENAMED AS  
 FOOD BORNE  
 INTOXICATIONS.

### UPDATION OF OPEN EDUCATIONAL RESOURCES

S.No	COURSE CODE	COURSE TITLE	DETAILS OF UPDATION
1.	19PG1N1	ADVANCED HUMAN NUTRITION	<a href="https://en.wikibooks/Fundamentals%20of%20human%20nutrition">https://en.wikibooks/Fundamentals of human nutrition</a>
2.	19PG1N2	ADVANCED DIETETICS	<a href="https://library.open.org">https://library.open.org</a>
3.	19PG1N3	APPLIED PHYSIOLOGY	<a href="http://www.livescience.com">www.livescience.com</a>
4.	19PG2N6	CLINICAL NUTRITION & DIET THERAPY	<a href="https://clinical-nutrition.imb">https://clinical-nutrition.imb</a>
5.	19PG2N7	FUNCTIONAL FOODS & NUTRACEUTICALS	<a href="https://www.wisegeek.com">https://www.wisegeek.com</a>
6.	19PG2N8	RESEARCH METHODOLOGY	<a href="https://library.shu.edu/open-research-methods">https://library.shu.edu/open-research methods</a>
7.	19PG3N12	COMMUNITY NUTRITION	<a href="https://www.nin.res.in/">https://www.nin.res.in/</a>
8.	19PG3N11	FUNCTIONAL FOODS & NUTRACEUTICALS IN PREVENTIVE DIETETICS	<a href="http://www.medicalnewstoday.com">www.medicalnewstoday.com</a>



9. 19PG3N13 ANALYTICAL INSTRUMENTATION <https://microbenotes.com/Types of chromatography/>.
10. 19PG3NE1. FOOD PRODUCT DEVELOPMENT & SENSORY EVALUATION <https://open.lib.umn.edu/principlesmarketing/>.
11. 19PG3NE2 INSTITUTIONAL MANAGEMENT <https://open.umn.edu/opentextbooks/>
12. 19PG4N16 FOOD MICRO BIOLOGY <https://www.biocaster.org/>.
13. 19PG4N17. NUTRITIONAL BIOCHEMISTRY <https://www.chem.purdue.edu/>.
14. 19PG4N18. ADVANCED FOOD SCIENCE & PROCESSING TECHNIQUES <https://www.britanica.com/technology/meat-processing>.
15. 19PG4NE3 FOOD SAFETY & QUALITY CONTROL. <https://www.ag.ndsu.edu/>
16. 19PG4NE4 NUTRITION IN CRITICAL CARE & DISASTERS [www.scm.org/getattachments/Diaster/Nutrition-Therapy](http://www.scm.org/getattachments/Diaster/Nutrition-Therapy).



## REVISION OF COURSES

S. No.	COURSE CODE	COURSE TITLE	UNITS REVISED	%	NEED FOR REVISION	RELEVANCE
1.	19PG1N3.	APPLIED PHYSIOLOGY	INCLUDE TRANS GENDER. SPECIFY SECONDARY SEXUAL CHARACTERIS OF MALE/FEMALE	10%	INCLUSION OF SUBHEADINGS GIVES MORE INPUTS.	G
2.	19PG2N10. (22PG2N10)	FFN LAB.	QUANTITATIVE ESTIMATION OF CURCUMIN, PHENOLS & LIGNANS WERE DELETED. INSTEAD QUALITATIVE ANALYSIS OF PHENOLS, TANNINS, SAPONINS, FLAVONOIDS, ANTHOCYANINS & PHYTOSTEROLS ARE INCLUDED	40%	IDENTIFYING THE PRESENCE OF BIOACTIVE COMPONENTS WOULD ENHANCE KNOWLEDGE ABOUT THE MULTIPLE NUTRACEUTICALS PRESENT INFOOS THROUGH QUALITATIVE ANALYSIS.	G

## NEW COURSES INTRODUCED.

S. No.	COURSE CODE	COURSE TITLE	RELEVANCE	SCOPE	NEED FOR INTRODUCTION
1.	21PG1SLNI	INTELLECTUAL PROPERTY RIGHTS.	G.	SD.	RECENT TREND IN APPLYING PATENT FOR THE INNOVATIVE FORMULATIONS OF VALUE ADDED FOOD PRODUCTS



2.	21PG2NSL2	GERIATRIC SCIENCES.	G.	ENTR.	KNOWLEDGE OF DIET COUNSELING FOR ELDERLY.
3.	21PG3NSL3	NUTRITION GENOMICS.	G.	SD.	NUTRIGENOMICS IS THE RECENT TREND IN NUTRITIONAL SCIENCES.
4.	21PG4NSL4	SPORTS NUTRITION.	G.	EMP.	NEED FOR DIET COUNSELING FOR SPORTS PERSONS.

INTRODUCTION OF PURELY SKILL - EMBEDDED CERTIFICATE/DIPLOMA.

NIL.

APPROVAL OF PH.D COURSE WORK SYLLABUS.

Ph.D Course Work syllabus for 3 Ph.D Full time scholars was approved by the Board.

RUBERICS FOR INTERNSHIP / THESIS.

C1 - 20 marks.

C2 - 20 marks.

TOTAL C.I.A - 40 marks.

External

Thesis - 30 marks.

VIVA VOCE - 30 marks.

TOTAL - 60 marks.

The Ruberics for internship & Thesis was approved by the Board.

1. HEAD OF THE DEPT.

Masontya E. Panji

2. UNIVERSITY NOMINEE.

G. Sander

3. SUBJECT EXPERT

P. Adin Sileri



4. SUBJECT EXPERT. *g.c. me*
5. INDUSTRIALIST. *hr*
6. ALUMNA. *K. Suseela*

7. DEAN OF ACADEMIC AFFAIRS.

8. STAFF MEMBERS.

- 1) *Masonth Ekan*
- 2) *R. Latha*
- 3) *D. Minu*
- 4) *P. Eydela Vijini*
- 5) *Ch*
- 6) *K. Kalliga*
- 7) *C. Priyathar*
- 8) *Banerjee*
- 9) *Abalhi*
- 10) *A. Mabel Esther Paripurna*
- 11) *E. Bhuvaneswari*

*12/09/2021*



**FATIMA COLLEGE (AUTONOMOUS), MADURAI-18****THE RESEARCH CENTRE OF HOME SCIENCE***For those who joined in June 2019 onwards***PROGRAMME CODE: UAHS****PART – I – TAMIL / FRENCH / HINDI- 12 CREDITS****PART – I – TAMIL****Offered by The Research Centre of Tamil**

S. NO	SEM.	COURSE CODE	COURSE TITLE	HRS	CRE DIT	CIA Mks	ESE Mks	TOT . MKs
1.	I	19TL1C1	Language-Modern Literature பொதுத்தமிழ் - இக்கால இலக்கியம்	5	3	40	60	100
2.	II	19TL2C2	Language - Bakthi Literature பொதுத்தமிழ் - பக்தி இலக்கியம்	5	3	40	60	100
3.	III	19TL3C3	Language- Epic Literature பொதுத்தமிழ் - காப்பிய இலக்கியம்	5	3	40	60	100
4.	IV	19TL4C4	Language-Sangam Literature பொதுத்தமிழ் - சங்க இலக்கியம்;	5	3	40	60	100
			<b>Total</b>	<b>20</b>	<b>12</b>			



**PART – I –FRENCH****Offered by The Department of French**

S. NO	SEM.	COURSE CODE	COURSE TITLE	HRS	CRE DIT	CIA Mks	ESE Mks	TOT. MKs
1.	I	19RL1C1	PART 1 LANGUAGE FRENCH	5	3	40	60	100
2.	II	19RL2C2	PART 1 LANGUAGE FRENCH	5	3	40	60	100
3.	III	19RL3C3	PART 1 LANGUAGE FRENCH	5	3	40	60	100
4.	IV	19RL4C4	PART 1 LANGUAGE FRENCH	5	3	40	60	100
			<b>Total</b>	<b>20</b>	<b>12</b>			

**PART – I – HINDI****Offered by The Department of Hindi**

S.N O	SEM.	COURSE CODE	COURSE TITLE	HRS	CRE DIT	CIA Mks	ESE Mks	TOT. MKs
1.	I	19DL1C1	PART 1 LANGUAGE HINDI - बोलचालकीहिंदी	5	3	40	60	100
2.	II	19DL2C2	PART 1 LANGUAGE HINDI - कार्यालयीनहिंदी	5	3	40	60	100
3.	III	19DL3C3	PART 1 LANGUAGE HINDI - हिंदीसाहित्यकाआदिकालऔरभक्तिकाल	5	3	40	60	100



## CBCS Curriculum for B.Sc. Home Science with Food Biotechnology

4.	<b>IV</b>	19DL4C4	PART 1 LANGUAGE HINDI - हिंदीसाहित्यकाआधुनिककाल	<b>5</b>	<b>3</b>	<b>40</b>	<b>60</b>	<b>100</b>
			<b>Total</b>	<b>20</b>	<b>12</b>			

**PART – II -ENGLISH – 12 CREDITS**

Offered by The Research Centre of English

S. NO	SEM.	COURSE CODE	COURSE TITLE	HRS	CREDIT	CIA Mks	ESE Mks	TOT . MKs
1.	<b>I</b>	19EL1LB	BASIC COMMUNICATIVE ENGLISH	5	3	40	60	100
2.		19EL1LI	INTERMEDIATE COMMUNICATIVE ENGLISH	5	3	40	60	100
3.		19EL1LA	ADVANCED COMMUNICATIVE ENGLISH	5	3	40	60	100
4.	<b>II</b>	19EL2LB	ENGLISH COMMUNICATION SKILLS (BASIC)	5	3	40	60	100
5.		19EL2LI	ENGLISH FOR EMPOWERMENT (INTERMEDIATE)	5	3	40	60	100
6.		19EL2LA	ENGLISH FOR CREATIVE WRITING (ADVANCED)	5	3	40	60	100
7.	<b>III</b>	19EL3LN	ENGLISH FOR DIGITAL ERA	5	3	40	60	100
8.	<b>IV</b>	19EL4LN	ENGLISH FOR INTEGRATED	5	3	40	60	100



## CBCS Curriculum for B.Sc. Home Science with Food Biotechnology

			DEVELOPMENT					
			<b>Total</b>	<b>20</b>	<b>12</b>			

**ART – III -MAJOR, ALLIED & ELECTIVES – 95 CREDITS****MAJOR CORE COURSES INCLUDING PRACTICALS : 60 CREDITS**

S.N O	SEM .	COURSE CODE	COURSE TITLE	HRS	CREDI T	CIA Mk s	ESE Mk s	TOT . Mks
1.	I	19N1CC1	HUMAN DEVELOPMENT	5	4	40	60	100
2.		19N1CC2	PHYSIOLOGY	4	3	40	60	100
3.		19N1CC3	LAB IN PHYSIOLOGY	3	2	40	60	100
4.	II	19N2CC4	HUMAN NUTRITION	5	4	40	60	100
5.		19N2CC5	FOOD SCIENCE	4	3	40	60	100
6.		19N2CC6	LAB IN FOOD SCIENCE & NUTRITION	3	2	40	60	100
7.	III	19N3CC7	EXTENSION EDUCATION AND COMMUNICATION	5	4	40	60	100
8.		19N3CC8	FIBER TO FABRIC	4	3	40	60	100



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9.		19N3CC9	LAB IN BASICS OF CLOTHING CONSTRUCTION	3	2	40	60	100
10.	IV	19N4CC10	BASICS OF BIOTECHNOLOGY	5	4	40	60	100
11.		19N4CC11	CLOTHING AND FASHION	4	3	40	60	100
12.		19N4CC12	LAB IN CLOTHING AND FASHION	3	2	40	60	100
13.	V	19N5CC13	CRECHE AND PRE SCHOOL MANAGEMENT	6	4	40	60	100
14.		19N5CC14	LAB IN PRE SCHOOL ADMINISTRATION	4	2	40	60	100
15.		19N5CC15	HOUSING ART IN HOME	6	4	40	60	100
16.		19N5CC16	LAB IN ART IN EVERYDAY LIFE	4	2	40	60	100
17.	VI	19N6CC17	RESOURCE MANAGEMENT	5	4	40	60	100
18.		19N6CC18	LAB IN RESOURCE MANAGEMENT	3	2	40	60	100
19.		19N6CC19	CLINICAL NUTRITION AND DIETETICS	5	4	40	60	100
20.		19N6CC20	LAB IN CLINICAL NUTRITION AND	3	2	40	60	100



## CBCS Curriculum for B.Sc. Home Science with Food Biotechnology

			DIETETICS					
21.	<b>Total</b>			<b>84</b>	<b>60</b>			

**ALLIEDCOURSES- 20 CREDITS**

S.NO	SEM	COURSECODE	COURSE TITLE	HRS	CREDIT	CIA Mks	ESE Mks	TOT . MKs
1.	I	19N1ACC1	ALLIED CHEMISTRY- I	3	3	40	60	100
2.		19N1ACC2	VOLUMETRIC ANALYSIS	2	2	40	60	100
3.	II	19N2ACC3	ALLIED CHEMISTRY- II	3	3	40	60	100
4.		19N2ACC4	QUALITATIVE ORGANIC ANALYSIS	2	2	40	60	100
5.	III	19N3AC1	CATERING & HOTEL MANAGEMENT	3	3	40	60	100
6.		19N3AC2	LAB IN CATERING & HOTEL MANAGEMENT	2	2	40	60	100
7.	IV	19N3AC3	FOOD PRODUCTION AND SERVICE	3	3	40	60	100



## CBCS Curriculum for B.Sc. Home Science with Food Biotechnology

8.		19N3AC4	LAB IN FOOD PRODUCTION AND SERVICE	2	2	40	60	100
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**ELECTIVES-15 CREDITS**

S.No	SEM	COURSECODE	COURSE TITLE	HRS	CREDIT	CIA Mks	ES E Mks	TOT . Mks
1.	V	19N5ME1	TECHNICAL TEXTILES	5	5	40	60	100
2.	V	19N5ME2	FOOD BIOTECHNOLOGY					
3.	VI	19N6ME3	FAMILY DYNAMICS	5	5	40	60	100
4.	VI	19N6ME4	NUTRITION FOR HEALTH AND FITNESS	5	5	40	60	100
5.	VI	19N6ME5	FOOD AND DAIRY PROCESSING	5	5	40	60	100
6.	VI	19N6ME6	WOMEN AND ENTREPRENEURS HIP DEVELOPMENT	5	5	40	60	100



**T – IV – 20 CREDITS**

- **VALUE EDUCATION**
- **ENVIRONMENTAL AWARENESS**
- **NON MAJOR ELECTIVE**
- **SKILL BASED COURSES**

S. No	SE M.	COURSE CODE	COURSE TITLE	HR S	CRE DIT	CIA Mks	ESE Mks	TOT. Mks
1.	I	21G1VE1	Personal Values	1	1	40	60	100
2.		19N1NME1	Non Major Elective – Basics of Nutrition (Offered to other major Students)	2	2	40	60	100
3.	II	21G2VE2	Values for life	1	1	40	60	100
4.		19N2NME	Non Major Elective -Basics of Nutrition (Offered to other major Students)	2	2	40	60	100
5.	III	19G3EE	Environmental Education	1	1	40	60	100
6.		19N3SB1	Entrepreneurial Skills – Surface Ornamentation	2	2	40	60	100
7.	IV	19G4EE	Environmental Education	1	1	40	60	100
8.		19N4SB2	Entrepreneurial Skills – CAD	2	2	40	60	100
9.		19N5SB3	Entrepreneurial Skills – Baking, Adulteration and Food Preservation	2	2	40	60	100
10.		19N5SB4	Entrepreneurial Skills – Participatory Rural Appraisal	2	2	40	60	100



CBCS Curriculum for B.Sc. Home Science with Food Biotechnology

11.		19N6SB5	Entrepreneurial Skills – Nutrition Counselling	2	2	40	60	100
12.		19N6SB6	Entrepreneurial Skills – Interior Design and Decoration	2	2	40	60	100

**OFF-CLASS PROGRAMMES - ALL PART-V**

**SHIFT - I**

S. No	SE M.	COURSE CODE	COURSE TITLE	HRS	CRE DIT	TOT. Mks
1.	I - IV	21A4PED	Physical Education	30/ SEM	1	100
2.		21A4NSS	NSS			
3.		21A4NCC	NCC			
4.		21A4WEC	Women Empowerment Cell			
5.		21A4ACUF	AICUF			

**OFF-CLASS PROGRAMMES**

**ADD-ON COURSES**

COURSE CODE	COURSE TITLE	HR S.	CRE DITS	SEME STER IN WHIC H THE COUR SE IS OFFE RED	CIA Mks	ES E Mks	TOT AL Mks
21UADCA	COMPUTER APPLICATIONS (offered by the	40	2	I & II	40	60	100



## CBCS Curriculum for B.Sc. Home Science with Food Biotechnology

COURSE CODE	COURSE TITLE	HR S.	CRE DITS	SEME STER IN WHIC H THE COUR SE IS OFFE RED	CIA Mks	ES E Mks	TOT AL Mks
	department of PGDCA for Shift I)						
21USDFCS	<b>ONLINE SELF LEARNING COURSE-</b> Foundation Course for Science	40	2	II	40	60	100
21UAD3ES	Professional Ethics	15	1	III	40	60	100
21UAD4ES	Personality Development	15	1	IV	40	60	100
21UAD5ES	Family Life Education	15	1	V	40	60	100
21UAD6ES	Life Skills	15	1	VI	40	60	100
21UAD5HR	<b>HUMAN RIGHTS</b>	15	2	V	100	-	100
21UAD6RS	<b>OUTREACH PROGRAMME-</b> Reach Out to Society through Action <b>ROSA</b>	100	3	V & VI	100	-	100
21UAD6PR	<b>PROJECT</b>	30	4	VI	40	60	100
21UAD6RC	<b>READING CULTURE</b>	10/ Se mes ter	1	II-VI	-	-	-
<b>TOTAL</b>			<b>20</b>				



**SELF LEARNING EXTRA CREDIT COURSES**

<b>COURSE CODE</b>	<b>COURSE</b>	<b>HR S.</b>	<b>CREDI TS</b>	<b>SEMESTER IN WHICH THE COURSE IS OFFERED</b>	<b>CIA MK S</b>	<b>ES E MK S</b>	<b>TOTA L MAR KS</b>
<b>21SC2SLN 2</b>	<b>SELF LEARNING COURSES for ADVANCED LEARNERS</b> <b>Basics of Psychology</b>	-	2	I	40	60	100

**OFF CLASS PROGRAMMES**

<b>COURSE CODE</b>	<b>COURSE</b>	<b>HR S.</b>	<b>CREDIT S</b>	<b>SEMESTER IN WHICH THE COURSE IS OFFERED</b>	<b>CIA MK S</b>	<b>ESE MK S</b>	<b>TOTAL MARK S</b>
<b>21UGVA H1</b>	<b>VALUE ADDED CRASH COURSE</b> <b>Hand Embroidery</b>	-	2	ANY SEMESTER	40	60	100
<b>21UGVA CH1</b>	<b>VALUE ADDED CERTIFICATE COURSE</b> <b>Montessori Aid Teaching</b>	-	2	ANY SEMESTER	40	60	100



## SELF LEARNING INTERDISCIPLINARY COURSE

### SEMESTER –II

*(For those who joined in 2021 onwards)*

PROGRAM ME CODE	COURSE CODE	COURSE TITLE	CATEGO RY	HRS/WE EK	CREDI TS
UAHS	21SC2SL N2	BASICS OF PSYCHOLO GY	SELF LEARNIN G	-	2

#### **COURSE DESCRIPTION**

To introduce students to the basic concepts of the field of psychology with an emphasis on applications of psychology in everyday life.

#### **COURSE OBJECTIVES**

To impart knowledge among learners to analyse their own self and equip them with sense of adjustment.

To help the learners to understand the importance of Socialization

#### **UNITS**

##### **UNIT –I INTRODUCTION TO PSYCHOLOGY ( HRS.)**

Psychology – Meaning – Definition – Branches of Psychology: Developmental Psychology – Social Psychology - Abnormal Psychology -Behavioural Psychology – Clinical Psychology – Forensic Psychology – Social Psychology.

##### **UNIT –II METHODS OF PSYCHOLOGY ( HRS.)**

Observational Method – Experimental Method – Clinical Case Study Method – Interview Method.

##### **UNIT –III BASICS OF INTELLIGENCE ( HRS.)**

Definition – Effect of Heredity and Environment on Intelligence – Assessment of Intelligence -Individual Verbal Tests – Individual Non-Verbal Tests – Individual Performance Tests – Group Verbal Tests – Group Non- Verbal Tests – Concept of Mental Age and IQ.

##### **UNIT –IV ESSESNTIALS OF LEARNING ( HRS.)**

Meaning and Nature – Types of Learning – Verbal Learning – Motor Learning – Concept Learning – Problem Solving Learning – Concept of Classical Conditioning – Operant Conditioning – Insightful Learning and Observational Learning.



## **UNIT –V MOTIVATIONAL ASPECTS OF BEHAVIOUR ( HRS.)**

Motivation – Meaning – Needs – Meaning and Types – Drives – Incentives-  
Motives: Hunger Motive Thirst Motive – Sex Motive – Maternal Motive –  
Aggressive Motive and Achievement Motive- Homeostasis.

### **REFERENCES:**

1. Mangal S K (2008) 16<sup>th</sup> Reprint General Psychology, Sterling Publishers Pvt Ltd, New Delhi, India.
2. Morgon T Clifford, King A Richard et all (2005) 28<sup>th</sup> Reprint, Introduction to Psychology, Tata McGraw – Hill Publishing Company Ltd, New Delhi.
3. Berk, L. E. (1994) (3rd edition). Child Development. New York: Allan Bacon.

Digital Open Educational Resources (DOER):

<https://www.simplypsychology.org/developmental-psychology.html#:~:text=Developmental%20psychology%20is%20a%20scientific%20approach%20which%20aims,feeling,%20and%20behavior%20change%20throughout%20a%20person%E2%80%99s%20life>

## **EVALUATION PATTERN**

### Self-Learning Courses for UG

<b>Internal</b>	<b>External</b>
<b>Assignment – 20 Marks</b>	<b>Objective – 20 Marks</b>
<b>Test – 20Marks</b>	<b>Essay Type Qns. – 40 Marks</b>
<b>Total – 40Marks</b>	<b>Total – 60Marks</b>

## **COURSE OUTCOMES**

On the successful completion of the course, students will be able to:



NO.	COURSE OUTCOMES	KNOWLEDGE LEVEL (ACCORDING TO REVISED BLOOM'S TAXONOMY)	PSOs ADDRESSED
CO 1	Identify the basic concepts and methods of Psychology	K1	PSO11
CO 2	Summarize the Concepts of Human Intelligence	K2	PSO11 and PSO12
CO 3	Determine the significances Human Learning in the context of Self-development and Social Adjustment	K3	PSO11 and PSO22
CO 4	Identify the concepts related to motivational aspects of Behaviour.	K1	PSO11 and PSO12
CO 5	Determine the Significance of Personality development and socialization for Day today life	K3	PSO12 PSO22 and PSO23

## Mapping of COs with PSOs

[illegible]



<b>CO 2</b>	1	1	1	1	1	1	1	1	1	1	2	2
<b>CO 3</b>	1	1	1	1	1	1	1	1	1	1	1	1
<b>CO 4</b>	1	1	1	1	1	1	1	1	1	1	1	1
<b>CO 5</b>	1	1	1	1	1	1	1	1	1	1	1	1
<b>CO / PS O</b>	<b>PSO 13</b>	<b>PSO 14</b>	<b>PSO 15</b>	<b>PSO 16</b>	<b>PSO 17</b>	<b>PSO 18</b>	<b>PSO 19</b>	<b>PSO 20</b>	<b>PSO 21</b>	<b>PSO 22</b>	<b>PSO 23</b>	
<b>CO 1</b>	1	1	1	1	1	1	1	1	1	1	1	
<b>CO 2</b>	1	1	1	1	1	1	1	1	1	<b>2</b>	1	
<b>CO 3</b>	1	1	1	1	1	1	1	1	1	1	<b>2</b>	
<b>CO 4</b>	1	1	1	1	1	1	1	1	1	1	1	
<b>CO 5</b>	1	1	1	1	1	1	1	1	1	1	1	

### Mapping of COs with Pos

<b>CO/ PSO</b>	<b>PO1</b>	<b>PO2</b>	<b>PO3</b>	<b>PO4</b>
<b>CO1</b>	<b>3</b>	1	1	1
<b>CO2</b>	1	1	1	1
<b>CO3</b>	1	1	2	1



<b>CO4</b>	1	1	1	3
<b>CO5</b>	1	1	1	1

**Note:** " Strongly Correlated – 3  
 " Weakly Correlated -1

" Moderately Correlated – 2

**COURSE DESIGNER:**

- 1. Staff Name –Dr. S. Santhi**
- 2. Staff Name –Dr. P. Jesintha Josephine Julie**

**Forwarded By**



(Dr.Vasantha Esther Rani)

### III B.Sc. HOME SCIENCE WITH FOOD BIOTECHNOLOGY

#### SEMESTER –V

*For those who joined in 2019 onwards*

PROGRAMME CODE	COURSE CODE	COURSE TITLE	CATEGORY	HRS/WEEK	CREDITS
UAHS	19N5SB3	Entrepreneurial Skills – Bakery, Food Preservation and Adulteration	Lecture / Practical	2	2

#### **COURSE DESCRIPTION**

This course gives hands-on training in the preparation, display of various baked, preserved food products and identification of adulterants in commercially available foods.

#### **COURSE OBJECTIVES**

- To understand the principles of baking of various bakery products
- To understand the principles of food preservation and preparation of preserved foods.
- To develop skills for setting up a production unit.

#### **UNITS**

##### **UNIT –I INTRODUCTION TO BAKERY AND BAKERY**

##### **TECHNIQUES**

**(6HRS.)**

Introduction to Bakery, Baking Techniques – Bread, Cake, Biscuits & Cookies

##### **UNIT –II FOOD PRESERVATION**

**(6 HRS.)**

Introduction, Classification and use of preservatives

##### **UNIT –III METHODS OF FOOD PRESERVATION**

**(6 HRS.)**

Methods of Food preservation, Preparation of Jam, Jelly, Squash, Tuttyfrutti, Marmalade, Vathal, Vadagam.



## **UNIT –IV FOOD ADULTERATION**

**(6 HRS.)**

Self-study -Types, methods and identification of Adulterants.

## **UNIT –V FOOD ADDITIVES**

**(6 HRS.)**

Additives – Functions, Uses, Importance, Antioxidants, Coloring matter, Emulsifying agent and Stabilizers

### **REFERENCES:**

### **TEXTBOOK:**

1. Dearosier. N.N(1975). *The Technology of Food Preservation*.

### **REFERENCE BOOKS:**

1. Lai G. Sideleappa G.B. (1987), *Preservation of Fruits and Vegetables* ICAR, New Delhi.
2. Parvinder S. Bali (2009). *Food Production Operations*, Oxford University Press, New Delhi.
3. Srilakshmi. B, (2008), *Food science*, New age international publishers.
4. Sudesh Jood&Neelani (2002) *Food Preservation*.
5. Thangam E. Philip, (1981). *Modern Cookery*, Vol I, Orient Longman, Mumbai.

### **• OPEN EDUCATIONAL RESOURCES**

1. <https://www.onlinebiologynotes.com/food-preservation-from-microbial-spoilage-principle-and-methods/>
2. <https://www.cliffsnotes.com/study-guides/biology/microbiology/food-microbiology/food-preservation>
3. <https://www.intechopen.com/books/food-additives/introductory-chapter-introduction-to-food-additives>
4. <https://gcwgandhinagar.com/econtent/document/1589361321Unit%20V%20Food%20adulteration.pdf>
5. <http://www.ihmfaridabad.com/study-material/sem3-fsq-unit7.pdf>

### **COURSE CONTENTS & LECTURE SCHEDULE:**

<b>Module No.</b>	<b>Topic</b>	<b>No. of Lectures</b>	<b>Teaching Pedagogy</b>	<b>Teaching Aids</b>
<b>UNIT -1 INTRODUCTION TO BAKERY AND BAKERY TECHNIQUES</b>				
1.1	Introduction to Bakery	2	Chalk & Talk	Black Board
1.2	Baking Techniques – Bread, Cake, Biscuits & Cookies	4	Demonstration, Hands on Training	Lab
<b>UNIT -2 FOOD PRESERVATION</b>				
2.1	Introduction	1	Lecture	Black Board
2.2	Classification of preservatives	2	Chalk & Talk	LCD
2.3	Uses of preservatives	2	Lecture	Black Board
<b>UNIT -3 METHODS OF FOOD PRESERVATION</b>				
3.1	Methods of Food preservation	2	Chalk & Talk	Black Board
3.2	Preparation of Jam, Jelly, Squash, Tuttyfrutti, Marmalade, Vathal, Vadagam	4	Hands on Training	Lab
<b>UNIT -4 FOOD ADULTERATION</b>				
4.1	Types of Adulterants	2	Chalk & Talk	Black Board
4.2	Methods of	2	Lecture	LCD



	Adulteration			
4.3	Procedure for identifying adulterants in foods	2	Demonstration, Hands on Training	Lab
<b>UNIT -5 FOOD ADDITIVES</b>				
5.1	Additives – functions, uses, importance antioxidants, coloring matter,	3	Chalk & Talk	Black Board
5.2	emulsifying agent and stabilizers.	3	Lecture	LCD

	C1	C2	C3	C4	C5	Total Scholastic Marks	Non Scholastic Marks C6	CIA Total
evels	T1	T2	Quiz	Assignm ent	OBT/PPT			
	10 Mks.	10 Mks.	5 Mks.	5 Mks	5 Mks	35 Mks.	5 Mks.	40Mks.
K1	2	2	-	-	-	4	-	4
K2	2	2	5	-	-	9	-	9
K3	3	3	-	-	5	11	-	11
K4	3	3	-	5	-	11	-	11
Non Scholastic	-	-	-	-	-		5	5
Total	10	10	5	5	5	35	5	40

CIA	
Scholastic	35

<b>Non Scholastic</b>	<b>5</b>
	<b>40</b>

**All the course outcomes are to be assessed in the various CIA components.**

**The levels of CIA Assessment based on Revised Bloom's Taxonomy for UG are:**

**K1-** Remember, **K2-**Understand, **K3-**Apply, **K4-**Analyse

### **EVALUATION PATTERN**

<b>SCHOLASTIC</b>					<b>NON - SCHOLASTIC</b>	<b>MARKS</b>		
<b>C1</b>	<b>C2</b>	<b>C3</b>	<b>C4</b>	<b>C5</b>	<b>C6</b>	<b>CIA</b>	<b>ESE</b>	<b>Total</b>
<b>10</b>	<b>10</b>	<b>5</b>	<b>5</b>	<b>5</b>	<b>5</b>	<b>40</b>	<b>60</b>	<b>100</b>

**C1** – Internal Test-1

**C2** – Internal Test-2

**C3** - Quiz

**C4** – Assignment

**C5** - OBT/PPT

**C6** – Non – Scholastic





### Mapping of COs with POs

CO/ PSO	PO1	PO2	PO3	PO4
CO1	2	2	2	3
CO2	2	2	2	3
CO3	2	2	2	3
CO4	2	2	2	3
CO5	2	2	2	3

**Note:** ♦ Strongly Correlated – **3** ♦ Moderately Correlated – 2 ♦  
Weakly Correlated -1

#### COURSE DESIGNER:

1. Mrs.JosephineJesintha

**Forwarded By**



(Dr.Vasantha Esther Rani)