FATIMA COLLEGE (AUTONOMOUS)



Re-Accredited with "A" Grade by NAAC (3rd Cycle) 74th 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: 1. DR. VASANTHA ESTHER RANI HEAD OF THE DEPT. llasanly Elen. 2. DR. GJ. SRIDEVI, ASST. PROFESSOR, DEPT. OF PLANT BIOTECHNOLOGY UNIVERSITY NOMINEE. SCHOOL OF BIOTECHNOLOGY, MADURAL KAMARAJ UNIVERSITY, MADURAI - 21. Department of Plant Biotechnology School of Biotechnology Madurai Kamaraj University Madurai - 21 3. DR. P. C. JEMINA RANI. ASST. PROFESSOR, SUBJECT EXPERT. DEPT. OF COSTUME DESIGN & ADSIMAL HATE FASHION CHIKKANA GOUT. ARTS. COLLEGE TIRUPUR. 4. DR. SRIDEVI SIVAKAMI, ASSOCIATE PROFESSOR, SUBJECT EXPERT. DEPT. OF FOOD SCIENCE, Pl. deli hlen I MANAGEMENT & DIETETICS. 12/u 2021 AVINASHILINGAM UNIVERSITY, COMBATORE Asst PROPESSOR 5. DR. SURESH GOVINDAN, AMBURIAA NOUSTRIACIST RESEARCH HEAD, AVN AYURVEDIC FORMULATIONS PUT. LTD.

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13.	DR R. Pour	STAFE MEMBER.
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14.	IVIS. BAREERA	STAFF MEMBER
	HSST. PROPESSOR.	
15.	Ms. A. MABEL ESTHER PARIPURNA	FDGC STAFF MEMBER
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ACTION TAKEN REPORT.

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REVISED COURSES.

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		NUTRITION human nutrition
	921	1986/1N2 ADVANCED DIETETICS Attps://lurray.open.org.
	3.	PPGIN3 APPLIED PHYSIOLOGY WWW. Chrescience. com.
	4.	19PGJaNb. CUNICAC NUTRITION https:// Clined-nutrition. im
		DIET THERAPY OF WISH SOME
	5,	19PG2N7 FUNCTIONAL FOODS Stys: 1/ WWW. Wisegeck.com.
	5 No	\$ NUTRACEUTICALS
	6.	19PGAN8. RESEARCH https://library.shu.edu/od
	EMB	METHOPOLOGY research methods.
	4.	19PG3N12. COMMUNITY https:// WWW.nin. res. in
		A STORES MOITISTUM !
	8,	19PG3NII FUNCTIONAL FOODS & WWW. medical heustoday. com
		NUTRACEUTICALE IN W THIND PORTED AND COM I OF IN 1989
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	19PG3 NEI.	BOD PRODUCT DEVELOPMENT	https://open.lib.umn.edu/ principlesmarketing/.
().	19.PG3NE2	INSTITUTION AL.	https://open. unn, edu/opentextbooks/
	19PG4 NIL	FOOD MICEO	https://www.biaster.og/.
		NUTRITIONAL BIOCHEMISTRY	https://www.chem.purdue.edu/,
14.	191 PG4-NB.	ADVANCED FOOD SCHENCE	https://www.lintanica.com/lechnology- meat-sprocessing.
15.	APGINES	CONTRACTOR OF THE PARTY OF THE	htlps://www.ag.ndsu.edu/
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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.	Ш	19TL3C3	Language- Epic Literature பொதுத்தமிழ் - காப்பிய இலக்கியம்	5	3	40	60	100
4.	IV	19TL4C4	Language-Sangam Literature பொதுத்தமிழ் - சங்க இலக்கியம;	5	3	40	60	100
			Total	20	12			

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
			Total	20	12			

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 - हिंदीसाहित्यकाआदिकालऔरभक्तिका ल	5	3	40	60	100

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

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

PART - II -ENGLISH - 12 CREDITS

Offered by The Research Centre of English

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

	DEVELOPMENT				
	Total	20	12		

ART – III -MAJOR, ALLIED & ELECTIVES – 95 CREDITS

MAJOR CORE COURSES INCLUDING PRACTICALS : 60 CREDITS

S.N O	SEM .	COURSE	COURSE TITLE	HRS	CREDI T	CIA Mk s	ESE Mk s	TOT Mks
1.		19N1CC1	HUMAN DEVELOPMENT	5	4	40	60	100
2.	I	19N1CC2	PHYSIOLOGY	4	3	40	60	100
3.		19N1CC3	LAB IN PHYSIOLOGY	3	2	40	60	100
4.		19N2CC4	HUMAN NUTRITION	5	4	40	60	100
5.	II	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 COMMUNICATI ON	5	4	40	60	100
8.		19N3CC8	FIBER TO FABRIC	4	3	40	60	100

9.		19N3CC9	LAB IN BASICS OF CLOTHING CONSTRUCTION	3	2	40	60	100
10.		19N4CC10	BASICS OF BIOTECHNOLO GY	5	4	40	60	100
11.	IV	19N4CC11	CLOTHING AND FASHION	4	3	40	60	100
12.		19N4CC12	LAB IN CLOTHING AND FASHION	3	2	40	60	100
13.		19N5CC13	CRECHE AND PRE SCHOOL MANAGEMENT	6	4	40	60	100
14.	V	19N5CC14	LAB IN PRE SCHOOL ADMINISTRATIO N	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.		19N6CC17	RESOURCE MANAGEMENT	5	4	40	60	100
18.	VI	19N6CC18	LAB IN RESOURCE MANAGEMENT	3	2	40	60	100
19.	V I	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.		Total	84	60		

ALLIEDCOURSES- 20 CREDITS

S.NO	SEM	COURSECOD E	COURSE TITLE	HRS	CREDI T	CIA Mks	ESE Mks	TOT MKs
1.		19N1ACC1	ALLIED CHEMISTRY- I	3	3	40	60	100
2.	Ι	19N1ACC2	VOLUMETRIC ANALYSIS	2	2	40	60	100
3.		19N2ACC3	ALLIED CHEMISTRY- II	3	3	40	60	100
4.	II	19N2ACC4	QUALITATIVE ORGANIC ANALYSIS	2	2	40	60	100
5.		19N3AC1	CATERING & HOTEL MANAGEMENT	3	3	40	60	100
6.	III	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.N o	SEM	COURSECODE	COURSE TITLE	HR S	CREDI T	CIA Mk s	ES E Mk s	TOT Mks
1.	V	19N5ME1	TECHNICAL TEXTILES	5	5	40	60	100
2.	V	19N5ME2	FOOD BIOTECHNLOGY					
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.	COURSEC ODE	COURSE TITLE	HR S	CRE DIT	CIA Mks	ESE Mks	TOT. Mks
1.		21G1VE1	Personal Values	1	1	40	60	100
2.	I	19N1NME1	Non Major Elective – Basics of Nutrition (Offered to other major Students)	2	2	40	60	100
3.		21G2VE2	Values for life	1	1	40	60	100
4.	II	19N2NME	Non Major Elective -Basics of Nutrition (Offered to other major Students)	2	2	40	60	100
5.		19G3EE	Environmental Education	1	1	40	60	100
6.	III	19N3SB1	Entrepreneurial Skills – Surface Ornamentation	2	2	40	60	100
7.		19G4EE	Environmental Education	1	1	40	60	100
8.		19N4SB2	Entrepreneurial Skills – CAD	2	2	40	60	100
9.	IV	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

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.		21A4PED	Physical Education			
2.		21A4NSS	NSS			
3.	I -	21A4NCC	NCC	30/	1	100
4.	IV	21A4WEC	Women Empowerment Cell	SEM		
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 Mk s	TOT AL Mks
21UADCA	COMPUTER APPLICATIONS (offered by the	40	2	I & II	40	60	100

COURSE	COURSE TITLE	HR S.	CRE DITS	SEME STER IN WHIC H THE COUR SE IS OFFE RED	CIA Mks	ES E Mk s	TOT AL Mks
	department of PGDCA for Shift I)						
21USDFCS	ONLINE SELF LEARNING COURSE- 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	HUMAN RIGHTS	15	2	V	100	-	100
21UAD6RS	OUTREACH PROGRAMME- Reach Out to Society through Action ROSA	100	3	V & VI	100	-	100
21UAD6PR	PROJECT	30	4	VI	40	60	100
21UAD6RC	READING CULTURE	10/ Se mes ter	1	II-VI	-	-	-
	TOTAL		20				

SELF LEARNING EXTRA CREDIT COURSES

COURSE	COURSE	HR S.	CREDI TS	SEMES TER IN WHICH THE COURS E IS OFFER ED	CIA MK S	ES E MK S	TOTA L MAR KS
21SC2SLN 2	SELF LEARNING COURSES for ADVANCED LEARNERS Basics of Psychology	-	2	I	40	60	100

OFF CLASS PROGRAMMES

COURSE	COURSE	HR S.	CREDIT S	SEMEST ER IN WHICH THE COURSE IS OFFERE D	CIA MK S	ESE MK S	TOTAL MARK S
21UGVA H1	VALUE ADDED CRASH COURSE Hand Embroidery	-	2	ANY SEMEST ER	40	60	100
21UGVA CH1	VALUE ADDED CERTIFICATE COURSE Montessori Aid Teaching	_	2	ANY SEMEST ER	40	60	100

SELF LEARNING INTERDISCIPLINARY COURSE SEMESTER -II

(For those who joined in 2021 onwards)

PROGRAM	COURSE	COURSE	CATEGO	HRS/WE	CREDI
ME CODE	CODE	TITLE	RY	EK	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)16th Reprint General Psychology, Sterling Publishers Pvt Ltd, New Delhi, India.
- 2. Morgon T Clifford, King A Richard et all (2005) 28th 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

Internal		External	
Assignment Test	– 20 Marks – 20Marks	Objective Essay Type Qns.	– 20 Marks – 40 Marks
Total	– 40Marks	Total	– 60Marks

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	K 1	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	К3	PSO11 and PSO22
CO 4	Identify the concepts related to motivational aspects of Behaviour.	K 1	PSO11 and PSO12
CO 5	Determine the Significance of Personality development and socialization for Day today life	К3	PSO12 PSO22 and PSO23

Mapping of COs with PSOs

CO / PS O	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	PSO 10	PSO 11	PSO 12
CO 1	1	1	1	1	1	1	1	1	1	1	2	1

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

Mapping of COs with Pos

CO/ PSO	PO1	PO2	РО3	PO4
CO1	3	1	1	1
CO2	1	1	1	1
соз	1	1	2	1

CO4	1	1	1	3
CO5	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

Masanta E Rai

(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
		Entrepreneurial Skills – Bakery,			
UAHS	19N5SB3	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:

Module No.	Topic	No. of Lectures	Teaching Pedagogy	Teachin g Aids					
UNIT -1 INTRODUCTION TO BAKERY AND BAKERY									
	TECHNIQUES								
1.1	Introduction to Bakery	2	Chalk & Talk	Black Board					
1.2	Baking Techniques – Bread, Cake, Biscuits & Cookies	4	Demonstration, Hands on Training	Lab					
U	NIT -2 FOOD PRE	SERVATIO	N						
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					
UN	IIT -3 METHODS OF	FOOD PR	ESERVATION						
3.1	Methods of Food preservation	2	Chalk & Talk	Black Board					
3.2	Preparation of Jam, Jelly, Squash, Tuttyfrutti,		Hands on Training	Lab					
	UNIT -4 FOOD ADULTERATION								
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				
UNIT -5 FOOD ADDITIVES								
5.1	Additives – functions, uses, importance antioxidants, coloring matter,	3	Chalk & Talk	Black Board				
5.2	emulsifying agent and stabilizers.	3	Lecture	LCD				

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	C1	C2	С3	C4	C5	Total Scholastic Marks	Non Scholas tic Marks C6	CIA Total
evels	T1	T2	Quiz	Assignm ent	ОВТ/РРТ			
	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
К3	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

Non Scholastic	5
	40

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

SCHOLASTIC			NON - SCHOLASTI C		MARKS			
C1	C2	С3	C4	C5	C6	CIA	ESE	Total
10	10	5	5	5	5	40	60	100

C1 – Internal Test-1

C2 – Internal Test-2

C3 - Quiz

C4 – Assignment

C5 - OBT/PPT

C6 – Non – Scholastic

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	Define the terminology in baking, adulteration and preservation.	K1	PSO3
CO 2	Apply the principles of food preservation	КЗ	PSO3
CO 3	Choose the method of food preservation.	К3	PSO3
CO 4	Examine the adulterants in foods	K4	PSO3
CO 5	Classify the food additives	K2, K4	PSO3

Mapping of COs with PSOs

CO/ PSO	PSO 1	PSO 2	PSO 3	PSO 4	PSO 5	PSO 6	PSO 7	PSO 8	PSO 9	PSO 10	PSO 11	PSO 12
CO1	1	1	3	1	1	1	1	1	1	1	1	1
CO2	1	1	3	1	1	1	1	1	1	1	1	1
соз	1	1	3	1	1	1	1	1	1	1	1	1
CO4	1	1	3	1	1	1	1	1	1	1	1	1
CO5	1	1	3	1	1	1	1	1	1	1	1	1
CO/	PSO	PSO	PSO	PSO								
PSO	13	14	15	16	17	18	19	20	21	22	23	
PSO CO1												
	13	14	15	16	17	18	19	20	21	22	23	
CO1	13	14	15	16	17	18	19	20	21	22	23	
CO1	13 1 1	14 1 1	15 1 1	16 1 1	17 1 1	18 1 1	19 1 1	20 1 1	21 1	22 1 1	23 1 1	

Mapping of COs with POs

CO/ PSO	PO1	PO2	РО3	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

COURSE DESIGNER:

1. Mrs.J.JosephineJesintha

Forwarded By

Marante E Rain

(Dr. Vasantha Esther Rani)