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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

PROGRAMME OUTCOMES AND COURSE OUTCOMES

2021 - 2022

NAME OF THE PROGRAMME: B.Sc Home Science

PROGRAMME CODE: UAHS

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.



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PO5

Digital literacy in designing garments and calculating the nutritive value of foods.

Course Outcomes (COs)

Course Code	Course Title	Course Outcomes
19N1NME	Basics of Nutrition	CO1-Define the terminologies related to nutrition and health CO2-Describe the functions of food, food groups and food guide pyramid CO3-Identify the symptoms of deficiency disease of nutrients CO4-Classify micro nutrients and identify the impact on health CO5-Choose the appropriate cooking methods to conserve the nutrients



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19N2CC4	Human Nutrition	CO1-Define the units and concepts of energy
		CO2-Classify and explain the macro and micro nutrients.
		C03-Describe the nutrients with respect to the excess, deficiency and
		RDA for 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	CO1-Define the basic concept and recent trends in food science and
		nutrition.
		CO2-Classify the cooking methods.
		CO3-Describe the composition of food groups.
		CO4-Choose the suitable cooking methods for various food groups.

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		CO5-Identify the role of foods in Indian cookery.
19N3CC7	Extension Education and Communication	CO1-Define the concepts of Home Science Extension Education. CO2-Describe the various welfare programmes for women CO3-Explain the principles and models of communication CO4-Classify the extension teaching methods. CO5-Construct audio –visual aids.
19N3SB1	Entrepreneurial skills – Surface Ornamentation	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



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		linen.
19N4CC11	Clothing and Fashion	CO1Identify the different techniques of pattern making and pattern layout.
		CO2 Explain the principles of wardrobe planning and factors to be remembered in the selection of clothes.
		CO3. Summarize the laundering agents.
		CO4. Recall the terms related to fashion industry, fashion cycle and fashion trends.
		CO5. Describe the structure of fashion industry, fashion market and fashion promotiontechniques. Illustrate and apply elements and principles of design on casual wear, party wear and kids wear.
19N4SB2	Entrepreneurial	CO1-Illustrate the basic silhouettes of garments. Plan the colour and design based on the type of garment

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	Skills – CAD	CO2-Identify the areas for the application of transparent effect
		CO3-Choose appropriate pleat, fold and accessories
		CO4-Organize the designed garment against a background
19N5CC13	Crèche and	CO1-The importance of children's environment and overall
	Preschool	development of pre-school children.
	Management	CO2-Construct the administrative skills to establish the preschool.
		CO3-Express the views of educationists 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
19N5CC15	Family Resource	CO1-Classify the types, elements of design.
	Management	CO2-Explain the principles of design, and its application in interiors.
		CO3-Construct house plan and landscaping
		CO4-Describe the housing problems and remedies.

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		CO5-Build skills in interior designing.
19N5ME1	Technical	CO1- Identify the application areas of Technical Textiles.
	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.
19N5ME2	Food	CO1-Describe the techniques in enzymes production and its
	Biotechnology	application
		CO2-Summarize the process distilled alcoholic beverages CO3-Classify the types of food additives of microorganism origin

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		CO4-Explain the concept of transgenic plants and its application in food industry CO5-Define genetically modified foods and its application in food industry
10NEGD2	Entrepreneurial Skills – Baking,	CO1-Define the terminology in baking, adulteration and preservation.
19N5SB3	Adulteration and	CO2-Recognize the principles of food preservation.
	Food	CO3-Choose the method of food preservation .
	Preservation	CO4-Identify the adulterants in foods.
		CO5-Classify the food additives.
19N5SB4	Participatory	CO1-Define PRA and its principles
	Rural Appraisal	CO2-Describe the application of PRA.
		CO3-List the types and techniques of mapping.



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		CO4-Plan participatory research method in the field O5-Identify the rural problems and plan projects
19N6CC17	Resource	CO1-Describe the management process
	Management	CO2-Identify the human and non-human resources
		CO3-Explain the financial management .
		CO4-Summarize the key elements of standard of living
		CO5-Built the concepts of consumerism.
19N6CC19	Clinical Nutrition	CO1-Identify the principles of meal planning in nutrition through life
	and Dietetics	cycle.
		CO2- Recall the nutritive value of foods for planning diets
		CO3-Recognize the etiology and symptoms of diseases
		CO4-Build skills in preparation of therapeutic diets
		CO5-Solve problem of malnutrition through intervention



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		programmes
19N6ME3	Family Dynamics	CO1- Describe the stages of adulthood.
		O2 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	CO1-Define the characteristics of food raw materials
	Processing	CO2-Recall the preparative operations in food industries
		CO3-Classify the methods of heat and cold processing
		CO4-Choose the different processing methods adopted for plant and
		animal foods
		CO5-Illustrate the processing & preparation of milk and milk

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		products
19N6ME5	Women and Entrepreneurship Development	CO1 Define the concept of entrepreneurship. CO2-Describe the requisites to establish business. CO3-List the institutions for entrepreneur development. CO4-Plan and prepare the project report. CO5-Recognize the components of project appraisal.
19N6SB5	Entrepreneurial Skills –Nutrition Counseling	CO1-Explain the counseling process. CO2-Identify the appropriate counseling techniques. CO3-Choose audiovisual aids for diet counseling. CO4-Organize counseling camps for specific diseases. CO5-Recall the principles of therapeutic diet.
19N6SB6	Entrepreneurial Skills – Interior	CO1-Construct floor plan for different income groups.



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Design and	CO2-Classify the concept of interior design.
Decoration	CO3-Describe the concepts of landscaping.
	CO4-Identify the different types of windows treatments.
	CO5-Explain the application of Vastu in interior