

(Autonomous)

Affiliated to Madurai Kamaraj University
Re-Accredited with 'A++' by NAAC (Cycle - IV)
Mary Land, Madurai - 625018, Tamil Nadu

AQAR - QUALITATIVE METRIC

2022 - 2023

Criterion 1 - Curricular Aspects

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)

PO1	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.



(Autonomous)

Affiliated to Madurai Kamaraj University
Re-Accredited with 'A++' by NAAC (Cycle - IV)
Mary Land, Madurai - 625018, Tamil Nadu

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.
PSO 12	Creating awareness on children with special needs.



(Autonomous)

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.						



(Autonomous)

Affiliated to Madurai Kamaraj University
Re-Accredited with 'A++' by NAAC (Cycle - IV)
Mary Land, Madurai - 625018, Tamil Nadu

Course Outcomes:

Course Code	Course Title	Nature of the Course (Local/Nationa 1/Regional/Glo bal)	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	



(Autonomous)

19N2CC4	Human Nutrition	Local/National /Regional/	The course offers the classification, metabolism, functions and deficiency disorders of macro and micronutrients.	he students will be able to CO1-Define the units and concepts of energy CO2-Classify and explain the macro and micro nutrients. CO3-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	Local/National /Regional/	The course emphasizes on the composition of	The students will be able to



(Autonomous)

			foods	and	the	CO2-Classify the cooking
			changes during p			methods. CO3-Describe the composition of food groups. CO4-Choose the suitable cooking methods for various food groups. CO5-Identify the role of foods in Indian cookery.
19N3CC7	Extension Education and Communication	Local/National	This cou awareness principle extension and teaching	ss s n educ exte	on of cation ension	Home Science Extension Education. CO2-Describe the various
19N3SB1	Entrepreneurial	Local	This		skill	To enable students to



(Autonomous)

	skills – Surface		basedpaper aims at	CO1. Illustrate a basic motif.
	Ornamentation		imparting hand embroidery and fabric painting techniques.	CO2 Change and apply
19N4CC11	Clothing and Fashion	Local	This course aims at imparting knowledge on basics of clothing construction, clothing selection, care and wardrobe planning. It also	CO2 Explain the principles of wardrobe planning and factors to be remembered in the selection of clothes.



(Autonomous)

			deals with fashion	agents.
			industry, fashion promotion and fashion illustration.	fashion industry, fashion cycle and fashion trends.
19N4SB2	Entrepreneurial Skills – CAD	National	This course imparts skill in designing fashion garments texture mapping and application of suitable accessories and background using Fashion Studio software.	CO1-Illustrate the basic silhouettes of garments. Plan the colour and design based on the type of garment CO2-Identify the areas for the application of transparent effect CO3-Choose appropriate pleat, fold and accessories



(Autonomous)

19N5CC13	Crèche and Preschool Management	Local/National / Regional/	This course imparts a comprehensive theoretical knowledge on the management of crèche and preschool management	overall development of preschool children. CO2-Construct the administrative skills to establish
19N5CC15	Family Resource Management	Local	This course elicit knowledge on all aspects of housing and application of	



(Autonomous)

		,,	u. 020020, ru	
			art in home.	design, and its application in interiors. CO3-Construct house plan and landscaping CO4-Describe the housing problems and remedies. CO5-Build skills in interior designing.
19N5ME1	Technical Textiles	Local/Regional	This course offers deep insight into the various application areas of technical textiles.	Textiles, their properties and applications.



(Autonomous)

			The course offers knowledge on the	CO2-Summarize the process
19N5ME2	Food Biotechnology	Local	scope, importance and the basic aspects of biotechnology relating to foods	additives of microorganism
				modified foods and its application in food industry
	Entrepreneurial	Local/National	The course gives	The students will be able to
19N5SB3	Skills – Baking,	/	hands on training	
	Adulteration and	Regional	in the preparation,	baking, adulteration and preservation.
	Food Preservation	Regional	display of various	CO2-Recognize the principles of



(Autonomous)

			baked, preserved food products and identification of adulterants in commercially available foods.	food preservation. CO3-Choose the method of food preservation. CO4-Identify the adulterants in foods. CO5-Classify the food additives.
19N5SB4	Participatory Rural Appraisal	Local/National /Regional	This course enlightens the students on concept of participatory rural appraisal.	COS-List the types and
19N6CC17	Resource	Local/National	This course offers	The students will be able to



(Autonomous)

	Management	/Regional	knowledge on	CO1-Describe the management
			managing resources	process
			like time, money	CO2-Identify the human and
			and energy. It also	non-human resources CO3-Explain the financial
			deals with	1
				CO4-Summarize the key
			consumerism and	elements of standard of living
			standard of living.	CO5-Built the concepts of
				consumerism.
			The course gives a	The students will be able to
			detailed picture of	CO1-Identify the principles of
			the normal &	
	Clinical Nutrition		therapeutic	through life cycle.
19N6CC19	and Dietetics	Local/National	nutrition,	CO2- Recall the nutritive value of foods for planning diets
		/Regional	highlighting the	•
			importance,	symptoms of diseases
			recommended	CO4-Build skills in preparation
				of therapeutic diets
			dietary allowance,	CO3-Solve problem of
			medical nutrition	malnutrition through



(Autonomous)

			therapy for various stages of life cycle and all disease conditions.	intervention programmes
19N6ME3	Family Dynamics	Local/National /Regional	This course describes the dynamics of the family with reference to its structure, function, problems, and supportive programmes.	marriage and family.
19N6ME4	Food and Dairy	Local/National	This course	The students will be able to



(Autonomous)

	Processing	/Regional	enlighten the	CO1-Define the characteristics
		1100101101	students to	of food raw materials
			understand the various food processing operations in food industries.	operations in food industries CO3-Classify the methods of heat and cold processing
19N6ME5	Women and Entrepreneurship Development	Local/National /Regional	This course offers deep insight into the concepts of entrepreneurship and the institution for entrepreneurship development. It also	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.



(Autonomous)

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



(Autonomous)

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