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

PROGRAMME OUTCOMES AND COURSE OUTCOMES

2022 - 2023

NAME OF THE PROGRAMME: B.Sc Home Science

PROGRAMME CODE: UAHS

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.		
DOO			
PO2			
	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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DOF	Divided 11/4		
PO5	Digital literacy in designing garments and calculating the nutritive value of foods.		



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Course Outcomes:

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
19N2CC4	Human Nutrition	The 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



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		The students will be able to
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. CO5-Identify the role of foods in Indian cookery.
	Extension	The students will be able to
19N3CC7	Education and	CO1-Define the concepts of Home Science Extension Education.
	Communication	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.
		To enable students to
	Entrepreneurial	CO1. Illustrate a basic motif.
	skills – Surface	CO2- Recognise the basic hand stitches and prepare samples.
19N3SB1	Ornamentation	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.



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		The students will be able to
		CO1Identify the different techniques of pattern making and pattern layout.
19N4CC11	Clothing and	CO2 Explain the principles of wardrobe planning and factors to be remembered in the selection of clothes.
	Fashion	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 promotion techniques. Illustrate and apply elements and principles of design on casual wear, party wear and kids wear.
		The students will be able to
19N4SB2	Entrepreneurial	CO1-Illustrate the basic silhouettes of garments. Plan the colour and
15111002	Skills – CAD	design based on the type of garment
		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	The students will be able to
	Preschool	CO1-The importance of children's environment and overall development of pre-school children.



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	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 CO5-Organize and maintain different play equipments and records in preschool centre
19N5CC15	Family Resource Management	The students will be able to CO1-Classify the types, elements of design. CO2-Explain the principles of 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	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.
19N5ME2	Food Biotechnology	students will be able to CO1-Describe the techniques in enzymes



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		oduction and its application
		CO2-Summarize the process distilled alcoholic beverages CO3-Classify the types of food additives 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	The students will be able to CO1-Define the terminology in baking, adulteration and preservation. CO2-Recognize the principles of food preservation. CO3-Choose the method of food preservation. CO4-Identify the adulterants in foods. CO5-Classify the food additives.
19N5SB4	Participatory Rural Appraisal	The students will be able to CO1-Define PRA and its principles CO2-Describe the application of PRA. CO3-List the types and techniques of mapping. CO4-Plan participatory research method in the field CO5-Identify the rural problems and plan projects
19N6CC17	Resource	The students will be able to CO1-Describe the management process



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	Management	CO2-Identify the human and non-human resources
	0	CO3-Explain the financial management.
		CO4-Summarize the key elements of standard of living
		CO5-Built the concepts of consumerism.
		The students will be able to
10NC0010	Clinical Nutrition	CO1-Identify the principles of meal planning in nutrition through life cycle.
19N6CC19	and Dietetics	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 programmes
		The students will be able to
		CO1- Describe the stages of adulthood.
19N6ME3	Family Dynamics	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.
10N6ME4	Food and Dairy	The students will be able to
19N6ME4	Processing	CO1-Define the characteristics of food raw materials



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		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 products
19N6ME5	Women and Entrepreneurship Development	The students will be able to 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	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. CO5-Recall the principles of therapeutic diet.
19N6SB6	Entrepreneurial Skills – Interior Design and	The students will be able to CO1-Construct floor plan for different income groups. CO2-Classify the concept of interior design.



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Decoration	CO3-Describe the concepts of landscaping.
	CO4-Identify the different types of windows treatments.
	CO5-Explain the application of Vastu in interior