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Affiliated to Madurai Kamaraj University

Re-Accredited with 'A++' by NAAC (Cycle - IV)

Mary Land, Madurai - 625018, Tamil Nadu

AQAR – QUALITATIVE METRIC

2023 - 2024

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 with Food Biotechnology Programme Code: UAHS

Programme Outcomes:

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.



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Programme Specific Outcomes:

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.				



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Course Outcomes:

Course Code	Course Title	Nature of the Course (Local/National/ Regional/Global)	Course Description	Course Outcomes
23N1SE1	Women's Health & Wellness	Local/National/ Regional/	This course helps to understand the basic concepts on health, nutrition and deficiency diseases of various nutrients	CO1Define the terminologies related to nutrition and health CO2Describe the functions of food, food groups and food guide pyramid CO3Identify the symptoms of deficiency disease of nutrients CO4Classify micro nutrients and identify the impact on health CO5Choose the appropriate cooking methods to conserve the nutrients
23N1CC1	Human Development	Local/National/ Regional/	The course offers the classification, metabolism, functions and deficiency disorders of macro and micronutrients.	CO1 Know information on milestones in all round development. CO2Define the basic aspects that are related to the growth of children. CO3Describe the cognizance on children with special needs.



(Autonomous)

23N1FC	Fundamentals Of Home Science	Local/National/ Regional/	e Course emphasizes on the basics of Home science and the job opportunities in Home Science.	CO1.Define the concept ,scope and philosophy of Home Science. CO2.Describe the role of Home Science in Nation building.
23N2CC3	Food Science And Nutrition	Local/National/ Regional/	The course emphasizes on the composition of foods and the changes that occur during processing.	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.
19N3CC7	Extension Education and Communication	Local/National	This course create awareness on principles of extension education and extension teaching methods	CO2 Describe the various welfare programmes for women



(Autonomous)

19N3SB1	Entrepreneurial skills – Surface Ornamentation	Local	This skill based paper aims at imparting hand embroidery and fabric painting techniques.	embroidery stitches on various products.
19N4CC11	Clothing and Fashion	Local	This course aims at imparting knowledge on basics of clothing construction, clothing selection, care and wardrobe planning. It also deals with fashion industry, fashion promotion and fashion illustration.	CO1. Identify 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



(Autonomous)

				fashion promotion techniques. CO6. Illustrate and apply elements and principles of design on casual wear, party wear and kids wear.
19N4SB2	Entrepreneurial Skills – CAD	National	skill in designing fashion garments, texture mapping and application of suitable accessories	application of transparent effect CO4 Choose appropriate pleat, fold
19N5CC13	Crèche and Preschool Management	Local/National/ Regional/	This course imparts a comprehensive theoretical knowledge on the management of crèche and preschool management	CO1 The importance of children's environment and overall development of pre-school children. 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



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				preschool centre
19N5CC15	Family Resource Management	Local	This course elicit knowledge on all aspects of housing and application of art in home.	CO1 Explain the principles of design, and its application in interiors. CO2 Construct house plan and landscaping CO3 Describe the housing problems and remedies. CO4 Build skills in interior designing.
19N5ME1	Technical Textiles	Local/Regional	This course offers deep insight into the various application areas of technical textiles.	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	Local	The course offers knowledge on the scope, importance	1



(Autonomous)

			and the basic aspects of biotechnology relating to foods	<u> </u>
19N5SB3	Entrepreneurial Skills – Baking, Adulteration and Food Preservation	Local/National/ Regional		baking, adulteration and preservation. CO2 Recognize the principles of food
19N5SB4	Participatory Rural Appraisal	Local/National/ Regional	This course enlightens the students on concept of participatory rural appraisal.	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



(Autonomous)

		,	, waddiai - 023018, railii wadd	CO5 Identify the rural problems and plan projects
19N6CC17	Resource Management	Local/National/ Regional	This course offers knowledge on managing resources like time, money and energy. It also deals with consumerism and standard of living.	CO1 Describe the management process 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 and Dietetics	Local/National/ Regional	The course gives a detailed picture of the normal & therapeutic nutrition, highlighting the importance, recommended dietary allowance, medical nutrition therapy for various stages of life cycle and all disease conditions.	



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19N6ME3	Family Dynamics	Local/National/ Regional	This course describes the dynamics of the family with reference to its structure, function, problems, and supportive programmes.	CO1 Describe the stages of adulthood. CO 2 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 Processing	Local/National/ Regional	This course enlighten the students to understand the various food processing operations in food industries.	CO1 Define the characteristics of food raw materials 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	Local/National/	This course offers deep insight into the	<u> </u>



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	Development	Regional	entrepreneurship and the institution for entrepreneurship development. It also deals with the preparation of	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	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.	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 Design and Decoration	Local/ Regional	This course offers deep insight on all the aspects of interior design and decoration.	CO1 Construct floor plan for different income groups. CO2 Classify the concept of interior design.



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	CO3 Describe the concepts of landscaping.	of
	C04 Identify the different types windows treatments.	of
	CO5 Explain the application of Vast in interior	u