

Minutes of the Board of Studies - Upgradation of
syllabus of the Research Centre of Home Science
B.Sc Home Science with Food Biotechnology
To be implemented from the academic year
2023-2024 onwards.

Venue: Smart room.

Convened on : 05.04.2023 Convened at : 2pm.

Members present

1. DR. VASANTHA ESTHER RANI.

Vasanthp E Rani
05/04/2023
HEAD, THE RESEARCH CENTRE OF
HOME SCIENCE.

2. DR. U. RAMESH.

ASST. PROF & HEAD i/c

DEPT. OF MOLECULAR BIOLOGY

SCHOOL OF BIOLOGICAL SCIENCES

MADURAI KAMARAJ UNIVERSITY

MADURAI - 21.

05/04/23
UNIVERSITY NOMINEE.

3. DR. P. C. JEMINA RANI

ASST. PROF, DEPT. OF COSTUME

DESIGN & FASHION,

CHIKANNA GOVT. ARTS. COLLEGE,

TIRUPUR - 2.

P.C. Jemina
5.4.23
SUBJECT EXPERT

4. DR. K. DEVI

ASST. PROF

DEPT. OF FOOD SCIENCE & NUTRITION

AVINASHILINGAM INSTITUTE OF HOME

SCIENCE & HIGHER EDUCATION

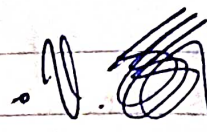
FOR WOMEN, COIMBATORE -

ABSENT

SUBJECT EXPERT.

5. MR. S. V. SURAJ SUNDARA SHANKAR.

MANAGING PARTNER,
SVS FOODS, MADURAI.


5/4/23
INDUSTRIALIST.

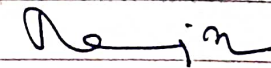
6. MS. K. SUSHEELA

AUP. CORPORATE PARTNERSHIPS.
CALCIDUS SOCIAL ENTREPREPRISES
BANGALORE.

• K. Suseela 5/04/23
ALUMNAC

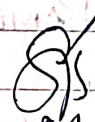
7. DR. A. RATESWARI

ASST. PROFESSOR
DEPT. OF CHEMISTRY

• 
DEAN OF SCIENCE.

8. DR. S. SANTHI

ASSOCIATE PROFESSOR

• 
STAFF MEMBER

9. DR. K. KARTHIGA

ASST. PROFESSOR.

• k. karthiga
STAFF MEMBER

10. DR. P. MAGDALENE VIRJINI

ASST. PROFESSOR

• P. Magdalen Virjini
STAFF MEMBER

11. DR. C. HELEN

ASST. PROFESSOR.

• 
STAFF MEMBER

12. MS. D. MOUNA.

ASST. PROFESSOR

• D. Mouna
STAFF MEMBER

13. DR. C. PRIYALATHA.

ASST. PROFESSOR

• c. priyalatha
STAFF MEMBER

14. MS. J. JOSEPHINE JECINTHA
ASST. PROFESSOR.

J Josephine Jecinta
STAFF MEMBER

15. MS. K. NANDINI PRIYA
ASST. PROFESSOR.

K. Nandini Priya
STAFF MEMBER

16. MS. A. MABEL ESTHER PARIPURNA. A. Mabel Esther Paripurna.
FDGC - STAFF MEMBER

17. MS. R. BHAVANI

R. Bhavani.
FGDC - STAFF MEMBER

ACTION TAKEN REPORT.

S.No. COMMON SUGGESTIONS OFFERED IN
THE PREVIOUS BOARD.

ACTION TAKEN FOR THE
ACADEMIC YEAR 2022-2023.

1. The self learning inter-disciplinary courses for IV semester were suggested.

Two self-learning courses -
Public Health's Hygiene
22UG4SLZ
- TEXTILE COLORATION - 22UG4SLN
were implemented

2. The skill embedded crash course and certificate course were proposed.

The crash course - Apparel making 22UGVACN1 and the certificate course - Surface Ornamentation - 22UGVACN2 have been introduced.

CHANGE OF COURSE TITLE

NA.

CHANGE OF COURSE CODE.

Code of Baking Food Preservation & adulteration offered in sixth semester is changed to 23N6SB3,

as there was a 40% revision in the syllabus.

NEW COURSES INTRODUCED.

S. No.	COURSE CODE	COURSE TITLE WITH SEMESTER.	RELEVANCE TO				SCORE FOR			NEED FOR INTRODUCTION
			L	R	N	G	EMP	ENTR	SD	
1.	22UG4SLZ	PUBLIC HEALTH & HYGIENE				G			SD	HELPS STUDENTS TO SEEK JOBS AS HEALTH INSPECTOR & SANITATION OFFICER.
2.	22UG4SLN	TEXTILE COLORATION				G			SD	PAVES WAY FOR STUDENTS TO FIND JOBS IN TEXTILE INDUSTRIES & TO BECOME ENTREPRENEURS TO DO BATIK PRINT TIE & DYE ETC.
3.	22UGVACNI	APPAREL MAKING - CRASH COURSE				G			SD	GAINING EXPERTISE IN APPAREL MAKING WILL FETCH JOBS.
4.	22UGVACNR	SURFACE ORNAMENTATION & APPAREL MAKING				G			SD	PAVES WAY FOR SELF EMPLOYMENT

REVISED COURSES:

S. NO.	COURSE CODE	COURSE TITLE	NO. & TITLE OF UNITS REVISED	% OF REVISION	NEED FOR REVISION	RELEVANCE TO	SCORE FR.
1.	19N1CC2	PHYSIOLOGY	IN UNIT V, MUSCULOSKELETAL SYSTEM HAS INCLUDED.	10%	INCLUSION OF THIS SYSTEM MAKE PHYSIOLOGY COMPLETE	G	EMP.
2.	19N1CC5	FOOD SCIENCE	IN UNIT IV, FACTORS AFFECTING COAGULATION, TESTING FRESHNESS IN EGG, FERMENTED NON-FERMENTED PRODUCTS. IN UNIT I DESIGNER FOODS INCLUDED.	10%	KNOWLEDGE OF COAGULATION, TESTING THE FRESHNESS OF EGG, FERMENTED NON-FERMENTED PRODUCTS. DESIGNER FOODS IS ESSENTIAL.	G	EMP & SD.
3.	19N3CC7	EXTENSION NATIONAL EDUCATION WELFARE & COMMUNICATION	NATIONAL WELFARE PROGRAMS FOR WOMEN INCLUDED	10%	ESSENTIAL INFORMATION	N	EMP
4.	19N4AC4	FOOD PRODUCTION & SERVICE LAB	IN UNIT I, II, III & IV, INDIAN CONTINENTAL, ORIENTAL CUISINE INCLUDED. COURSE MENU Specified as 3, 5 & 7 COURSE & BANQUET INCLUDED.	10%	INDEPTH KNOWLEDGE OF DIFFERENT TYPES OF COUSINE	G	EMP

5.	19N6CC13	CRECHE & PRESCHOOL MANAGEMENT	IN UNIT II, ROLE OF CARETAKER, PLANNING, ACTIVITIES FOR CHILDREN - WAS CHANGED TO SPECIFIC AGE GROUP,	CHILDREN, IN GENERAL HAS MADE SPECIFIC TO STUDY	G	EM
6.			IN UNIT IV, PRESCHOOL PROGRAM, TYPES OF PLAY WAS ADDED.	5% PLAY IN A DEEPER SENSE	N	EMR EMP
6.	19N5SB3	ENTREPRENEURIAL SKILLS - BAKING, FOOD PRESERVATION & ADULTERATION	IN UNIT I, INTRODUCTION TO BAKERY & BAKERY TECHNIQUE, ROLE OF INGREDIENTS IN BAKING INCLUDED. IN UNIT III, METHODS OF PRESERVATION TOMATO KETUP WAS INCLUDED	KNOWLEDGE OF THE ROLE OF INGREDIENTS IS ESSENTIAL. SKILL IN PREPARING KETCHUP IS PROFITABLE.	N	SD
7.	19N6CC19	CLINICAL NUTRITION & DIET THERAPY - DIETETICS - TYPES / GRADES OF OBESITY INCLUDED. IN DIABETES MELLITUS TYPES OF DM, DIAGNOSIS INCLUDED.	IN UNIT II, KNOWLEDGE OF OBESITY & DIABETES. 10% MELLITUS IS ESSENTIAL TO BECOME AN IDEAL DIETETIAN	G	EMP	

8. 19N6SB5	ENTREPRENEURIAL SKILLS - NUTRITION COUNSELING	UNIT IV - COUNSELING CENTRE - TEACHING AIDS USED BY DIETETICIAN INTRODUCED	10%	SKILL IN PREPARING TEACHING AIDS IS OF UTMOST IMPORTANCE	N	SD.
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UPDATION OF OPEN EDUCATIONAL RESOURCES.

NA.

REVISION OF COURSES.

1. 19N6CC8	RESOURCE MANAGEMENT LAB.	In Unit II, Assanumat of Bouquet is added. In Unit I, applications of work simplification techniques is added.	5%.	Skill in Bouquet making can help students become entrepreneurs. Work simplification can help them to play the dual role of a home maker & career woman.	N	Entre
			5%.		N.	Emp.

2. 19N6CC2a

CLINICAL
NUTRITION
& DIETETICS
LAB.

In Unit I,
Planning meals
for a pregnant
work was
made

specific as
moderate
worker

For a
lactating
mother, it
was specified
as sedentary
worker.

In Unit III,

For an
adult woman
lady ledner,
it was

specified as
sedentary work

For an adult
man - hand
working man,
it was

specified as
heavy work.

When the
type of
activity is
specified,
it will

enable

the
students

while
doing their
menu
planning.

9

Emy

3.

19N4CC11

CLOTHING &
FASHION

In Unit IV,
house costume,
designer wear,
street fashion

Enable
students to
develop fashion

Enable

more added
In Unit V,
Fashion
illustration,
Basics of
illustrations
Block figures
8 Head theory
- 10 head theory
- 12 head theory
were added.

sketching
skills.

10%

G

Emp
Entre

4. 19N3CC9 BASICS OF
CLOTHING
CONSTRUCTION
LAB

In Unit V,
sleeves &
Collar were
introduced

10%

To impart
skill in
constructing
sleeves & collars

G

Emp
SD.

5. 19N4SB2 Entrepreneurial
skills - CAD

In Unit II,
Elements of
Design and
Principles of
Design
were introduced

10%

To train
students in
drawing
basic
silhouettes

G

Emp
SD.

6. 19N4AC3 FOOD PRODUCTION
& SERVICE

In Unit III,
Construction
& writing of
menu
was included
In Unit IV,
Gueridon,
self-service-
catering was
added.

5%

In catering
service,
menu
planning &
construction
are essential.
These additional
service are
required for
a catering person.

G

Emp
SD

7.	19N3CC8	FIBER TO FABRIC	In Unit III, satin weave, sateen weave & basket weave Rib weave are added. In Unit III, weft knitting warp knitting are added. Lacing, Netting, Braiding were added.	10%	Enable students to understand basic & functional finishes	G	En S
8.	19N6ME3	FAMILY DYNAMICS	In Unit III, Family conflicts Parent-child conflict inter-parental conflict, inter-generational family problems were added	10%	To update the students knowledge on contemporary problems in the family	G	En SS

NEW COURSES INTRODUCED

S. NO.	COURSE CODE	COURSE TITLE	RELEVANCE	SCOPE	NEED FOR INTRODUCTION
1.	21UG6SLN	HOSPITAL SELF LEARNING MANAGEMENT COURSE	Gr.	Emp	PAVES WAY FOR A CAREER AS DIETETICIAN & HOSPITAL ADMINISTRATOR.

INTRODUCTION OF SKILL EMBEDDED CERTIFICATE / DIPLOMA / ADVANCED
DIPLOMA VALUE ADDED COURSES.

NA.

RUBRICS FOR INTERNSHIPS / PROJECTS.

NA.

COMMENTS:

The alumni appreciated the courses, especially
mentioning continuation being offered in
many courses.

Minutes of the Board of Studies - Upgradation of syllabus for M.Sc HUMAN NUTRITION AND NUTRACEUTICALS.

VENUE: SMART ROOM.

CONVENED ON: 05.04.2023 CONVENED AT: 2 pm.

ACTION TAKEN REPORT.

S. No.	COMMON SUGGESTIONS OFFERED IN THE PREVIOUS BOARD.	ACTION TAKEN FOR THE ACADEMIC YEAR 2022-2023.
1.	Introducing the self-learning course Geriatric Science for II semester and Sports Nutrition for IV semester.	As suggested the PG students were offered Geriatric Science in second semester and Sports Nutrition in the fourth semester as self learning papers.

REVISED COURSES.

COURSE CODE	COURSE TITLE	UNIT TO BE REVISED.	% OF REVISION	NEED FOR REVISION	RELEVANCE	SCORE
19PGIN1	ADVANCED HUMAN NUTRITION	In Unit V, nutrient interaction was elaborated	10%	Facilitates students to learn better.	G.	Emp
19PGIN3	APPLIED PHYSIOLOGY	In Unit V, Reproductive system was made more elaborate.	10%	In depth knowledge of male & female system.	G	Emp

3.	19 PG, 3 NII	FUNCTIONAL FOODS & NUTRACEUTICALS IN PREVENTIVE DIETETICS.	In Unit III, FFN FOR BONE & REPRODUCTIVE HEALTH - FFN PCOS - added.	RECENT TREND IN FEMALE REPRODUCTIVE HEALTH.	10%.	G.	Emp.
4.	19 PG, 3 NR	COMMUNITY NUTRITION	In Unit III - NUTRITION PROGRAM FOR ANEMIA, VITAMIN DEFICIENCY, IODINE DEFICIENCY, POSHAN ABHIYAN WAS ADDED.	Unit III & IV were made more specific	10%.	N	Emp.
			IN UNIT IV, ASSESSMENT OF NUTRITIONAL STATUS WAS CLASSIFIED AS DIRECT'S INDIRECT METHODS.				
5.	19 PG, 3 NR	INSTITUTIONAL MANAGEMENT	IN UNIT II, SPECIFIC SUBHEADINGS WERE GIVEN & ELABORATED.	INDEPTH KNOWLEDGE CAN BE IMPARTED TO PG STUDENTS	10%.	G.	Emp.

REVISION OF COURSES

1.	19 PG, 2 NB	RESEARCH METHODOLOGY	In Unit II, Simple random sampling, cluster sampling
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Systematic sampling, stratified sampling; Non-random sampling, convenient sampling was specified. In Unit III, case study method, precautions while using secondary data were introduced. In Unit V, types of Plagiarism was specified.

Specific sub headings were added to give indepth knowledge of the students.

9

2. 19PG3 N14. COMMUNITY NUTRITION LAB.

In Unit I, use and interpretation of growth charts was introduced. In Unit IV, Planning nutrition education for individuals

To facilitate nutritional assessment and to interpret with the standards.

10%

with different
physiological
conditions
was introduced

3. 19PG4N19.	Food MICROBIOLOGY LAB.	In Unit V, Methods to detect microbial quality by Reductase Test was included	5%	To detect the quality of milk	G	Emp. SD.
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4. 19PG4N18.	ADVANCED FOOD SCIENCE AND PROCESSING TECHNIQUES	In Unit IV, clarification pasteurisation homogenisation were included. Factors determining the quality of egg was added.	10%	The unit was made more specific	G	Emp.
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5. 19PG4NE3	Food SAFETY & QUALITY CONTROL.	In Unit I, Food Quality Management, Definition, Tenets of TQM, Benefits of TQM were introduced	10%	TQM concept has to be understood by students, in order to have a better understanding of FSQC.		
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NEW COURSES INTRODUCED.

NA

INTRODUCTION OF PURELY SKILL EMBEDDED CERTIFICATE /
DIPLOMA / ADVANCED DIPLOMA VALUE ADDED COURSE.

NA.

APPROVAL OF PH.D. COURSE SYLLABUS

NA.

RUBERICS FOR INTERNSHIP / PROJECT.

NA

DETAILS OF MOUs SIGNED.

MOU with ICAR KRISHI VIGYAN KENDRA,
CENDECT, KAMATCHIPURAM, THENI.

OTHER SUGGESTIONS:

The University nominee offered to give exposure
to staff and students about Bonsai growing
techniques.

He also offered to help students in
microbiological assays.

Minutes of the Board of Studies - Upgradation of syllabus for B.Sc Home Science with Food Bio-Technology - TANSCHIE GRID - I YEAR - UG.

COURSES INTRODUCED (PART A)

S.No	COURSE CODE	COURSE TITLE WITH SEMESTER.	RELEVANCE	SCOPE	NEED FOR INTRODUCTION.
1.	CC1	HUMAN PHYSIOLOGY	G.	Emp.	As the anatomy and functions of various human systems forms the basis for learning other courses which comes under Home Science.
2.	CC2	FOOD SCIENCE	G	Emp.	Enables students to be introduced to the basics of Foods Food groups, Food pyramids, their functions and sources.
3.	CC3	BASIC COOKERY PRACTICALS	G	Emp & SD	Enables students to have hands on experience in preparation & service of innovative recipes for various Food groups.

S.No.	COURSE CODE	COURSE TITLE	RELEVANCE	SCOPE	NEED FOR INTRODUCTION
4.	EC1	GENERIC - FUNDAMENTAL OF ART AND DESIGN.	G	Emp & SD.	Overview of principles of design and their application in day-to-day.
5.	SECI	NME - WOMEN HEALTH AND WELLNESS	G	Emp.	To instill in students the need to prioritise Health and Wellness to carry out their daily activities.
6.	FC FOUNDATION COURSE.	BASICS OF HOME SCIENCE & LIFESPAN DEVELOPMENT	G.	Emp.	Understand the concept, scope & philosophy of Home Science. To learn the developmental tasks of different stages from infancy to old.

7.	CC4	HUMAN DEVELOPMENT	G	Emp.	To understand the developmental changes in the life span of an individual.
8.	CC5.	HUMAN NUTRITION	G.	Emp.	To help students understand the various nutrients present in food, their action, interaction, metabolism and food sources, effects of deficiency.
9.	CC6	NUTRITION PRACTICES	G	SD	To have hands on training in estimating nutrients qualitatively and quantitatively.
10.	EC2.	GENERIC NUTRITION FOR HEALTH AND PHYSICAL FITNESS	G.	Emp.	The knowledge of Health and Physical fitness will help students enjoy ideal health and nutrition.
11.	SEC2	NME - WOMEN HEALTH & WELLNESS	G	SD.	Knowledge about Health and Wellness

12.	SEC3	GENERIC GARMENT EMBELLISH MENT TECHNIQUES	G.	Entre + SD.	Acquire knowledge about hand and machine embroidery stitch types.
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M.Sc HUMAN NUTRITION AND NUTRACEUTICALS.

AS PER TANCHE GRID - I YEAR PG.

COURSES INTRODUCED (PART A).

S. No.	COURSE CODE	COURSE TITLE	RELEVANCE	SCOPE	NEED FOR INTRODUCTION
1.	CC1	ADVANCED DIETETICS	G	EMP.	To identify the nutritional needs through life cycle. Knowledge on appropriate nutritional management for various diseases.
2.	CC2.	ADVANCED HUMAN NUTRITION	G	Emp	To gain in-depth knowledge on classification, functions, metabolism & deficiency of macro & micronutrients.
3.	CC3	DIETETICS LAB	G.	EMP & SD.	HANDS ON EXPERIENCE IN PLANNING & PREPARATION OF NORMAL & THERAPEUTIC DIETS.

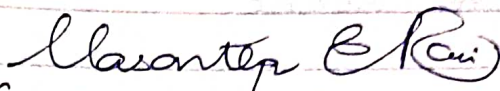
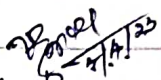
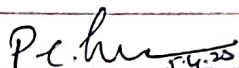
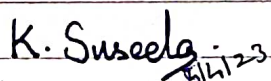
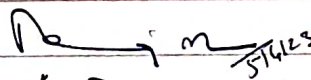
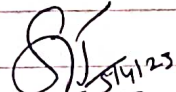
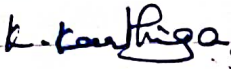
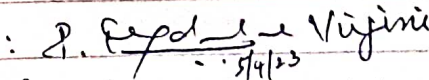
4.	EC1	ELECTIVE APPLIED PHYSIOLOGY	G.	Emp.	Knowledge on the anatomy & functions of various body systems.
5.	EC2	ADVANCED FOOD SCIENCE & PROCESSING TECHNIQUES	G.	Emp.	To provide in depth knowledge on production of processed food products. To understand the science behind processing of foods.
6.	SEC-1	SKILL ENHANCEMENT CLINICAL LABORATORY TECHNIQUES	G.	SD.	To understand the techniques of qualitative and quantitative analysis of body fluids.
7.	KECC1	SOFT SKILLS			
8.	CC4	CLINICAL NUTRITION & DIET THERAPY.	G.	Emp.	Gain knowledge on appropriate nutritional management of various disease conditions.
9.	CC5	NUTRITIONAL BIOCHEMISTRY	G.	Emp.	Understand the application of biochemistry in the field of foods and nutrition.

10.	CC6.	CNDT LAB	G.	SD.	To estimate the nutritional requirements and plan diets
11.	EC3.	SPORTS NUTRITION	G.	Emp.	To gain knowledge in nutritional demands and management of sports personnel.
12.	EC 4	RESEARCH METHODOLOGY	G.	Emp.	Gain knowledge to frame an experimental design to carry out research.
13.	SEC 2.	EDC - NUTRITION & DIETETICS	G.	Emp.	Understand the nutritional science and role of dietitians in planning therapeutic diets.

OTHER SUGGESTIONS:

- The Board members suggested that two students, presently studying the course, should be present for the BOS meeting.
- The industrialist suggested that a meeting could be arranged, inviting all the food industrialists to have an idea about their expectations & opportunities available for internships & career.
- The University nominee appreciated all the courses offered under Home Science and commented that

the courses are life-oriented and appropriate for students of this generation.

1. HEAD OF THE DEPT :  05/04/2023
(DR. VISANTHA ESTHER RANI)
2. UNIVERSITY NOMINEE :  5/4/23
(DR. U. RAMESH)
3. SUBJECT EXPERT :  5/4/23
(DR. P. C. JEMINA.)
4. INDUSTRIALIST :  5/4/23
(MR. SURAJ. SUNPARA SHANKAR)
5. ALUMNAE :  5/4/23
(MS. K. SUSHEELA).
6. DEAN OF SCIENCE :  5/4/23
(DR. A. RAJESWARI).
7. STAFF MEMBER :  5/4/23
(DR. S. SANTHI)
8. STAFF MEMBER :  5/4/23
(DR. K. KARTHIGA).
9. STAFF MEMBER :  5/4/23
(DR. MAGDELENE VIRJINI).
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(DR. C. PRIYALATHA).

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(MS. J. JOSEPHINE JESINTHA)

14. STAFF MEMBER

K. Nandipriya 5/4/23
(MS. K. NANDINI PRIYA)

15. STAFF MEMBER

A. Mabel Esther Paripurna 5/4/23
(MS. A. MABEL PARIPURNA ESTHER)

16. STAFF MEMBER

R. Bhavani 5/4/23
(MS. R. BHAVANI)

17. PRINCIPAL