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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

2023 - 2024

# 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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### **Course Outcomes:**

Course Code	Course Title	Course Outcomes
23N1SE1	Women's Health & Wellness	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	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.
23N1FC	Fundamentals Of 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	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	CO1 Define the concepts of Home Science Extension Education. CO2 Describe the various welfare programmes for women



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	Communication	CO3 Explain the principles and models of communication CO4 Classify the extension teaching methods. CO5 Construct audio –visual aids.
		CO1. Illustrate a basic motif.
	Entrepreneurial skills – Surface Ornamentation	CO2. Recognise the basic hand stitches and prepare samples.
19N3SB1		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.
		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.
19N4CC11	Clothing and Fashion	CO3. Summarize the laundering agents.
19N4CC11		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.
		CO6. Illustrate and apply elements and principles of design on casual wear, party wear and kids wear.
19N4SB2	Entrepreneurial Skills – CAD	CO1Illustrate the basic silhouettes of garments. CO2 Plan the colour and design based on the type of garment



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		CO3 Identify the areas for the application of transparent effect CO4 Choose appropriate pleat, fold and accessories CO5 Organize the designed garment against a background
19N5CC13	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 preschool centre
19N5CC15	Family Resource Management	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	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	CO1 Describe the techniques in enzymes production and its application CO2 Summarize the process distilled alcoholic beverages



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		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	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	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 Management	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	CO1 Identify the principles of meal planning in nutrition through life 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



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		CO5 Solve problem of malnutrition through intervention programmes
19N6ME3	Family Dynamics	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	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 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.



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19N6SB6	Entrepreneurial Skills – Interior Design and Decoration	CO1 Construct floor plan for different income groups. CO2 Classify the concept of interior design. CO3 Describe the concepts of landscaping. CO4 Identify the different types of windows treatments. CO5 Explain the application of Vastu in interior
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