

Criterion: I – Curricular Aspects

Metric: 1.1.1 - Programme Outcomes (POs), Programme Specific Outcomes (PSOs) and

**Course Outcomes (COs) – B.Sc. HOME SCIENCE WITH FOOD BIOTECHNOLOGY** 

**Year** : 2015 - 2020



#### FATIMA COLLEGE (AUTONOMOUS), MADURAI – 625018

NAME OF THE PROGRAMME: B. SC HOME SCIENCE WITH FOOD BIOTECHNOLOGY

PROGRAMME CODE: UAHS

#### **PROGRAMME OUTCOMES:**

The learners will be able to

PO1: Apply acquired scientific knowledge to solve complex issues.

**PO2:** Attain Analytical skills to solve complex cultural, societal and environmental issues.

**PO3:** Employ latest and updated tools and technologies to analyse complex issues.

PO4: Demonstrate Professional Ethics that foster Community, Nation and Environment Building Initiatives.

#### PROGRAMME SPECIFIC OUTCOMES:

**PSO1:** 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

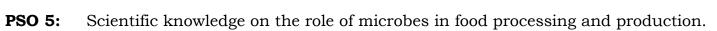


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**PSO 6:** Acquisition of knowledge and skills in front office operation and housekeeping.

**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.

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 crèche and preschool management.



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- **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 colours, 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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#### 2019 - 2020

COURSE	Course Title	NATURE OF THE COURSE (LOCAL/NATIONAL/ REGIONAL/GLOBAL)	Course Description	Course Outcomes
19N1CC1	Human Development	Local, National & Regional	This course gives a complete picture of the developmental changes takes place across the stages	The students will be able to CO1: Define and understand the principles of growth and development CO 2: Describe pregnancy, prenatal and birth process CO 3: Explain the developmental changes occur in different stages of human life span CO 4: Solve problems of childhood and adolescence. CO 5: Identify and explore on children with special needs.



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19N1CC2	Physiology	Local, National & Regional	The course provides a detailed insight on the anatomy and functions of the various systems of the human body.	The students will be able to CO1: Recall the importance of the intricacy of the human body and CO 2: Recognize the position of the various organ systems of the body.  CO 3: Illustrate the anatomy of the organs and Explain the physiology of sleep
		MAI	UR A	CO 4: Describe the functions of the organs with special reference to the feedback mechanisms  CO 5: Choose appropriate artificial respiration techniques during emergencies  CO 6: Plan strategies to maintain ideal family size.



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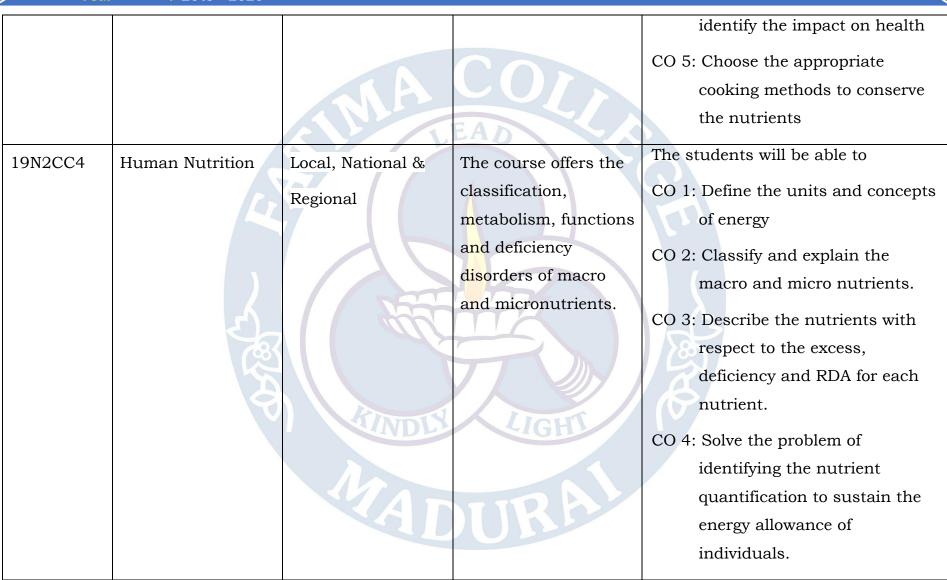
19N1CC3	Physiology Lab	Local, National & Regional	The course provides practical experience on the identification of various tissues, blood cells, estimation of haemoglobin, blood pressure and determination of clotting time, bleeding time and blood grouping.	CO1: The students will be able to CO 2: Identify the various tissues of the body CO 3: Illustrate and describe the blood cells CO 4: Determine the haemoglobin level and blood pressure CO 5: Determine clotting time, bleeding time and blood grouping CO 6: Interpret the biochemical lab reports
19N1NME	Basics of Nutrition	Local, National & Regional	This course helps to understand the basic concepts on health, nutrition and deficiency diseases of various nutrients	The students will be able to  CO1: Define the terminologies related to nutrition and health  CO 2: Describe the functions of food, food groups and food guide pyramid  CO 3: Identify the symptoms of deficiency disease of nutrients  CO 4: Classify micro nutrients and



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			COZZ	CO 5: Explain the non nutrients – water and dietary fibre.  CO 6: Describe antioxidants, nutri genetics and nutrigenomics
19N2CC5	Food Science	Local, National & Regional	The course emphasizes on the composition of foods and the changes that occur during processing.	The students will be able to  CO 1: Define the basic concept and recent trends in food science and nutrition.  CO 2: Classify the cooking methods.  CO 3: Describe the composition of food groups.  CO 4: Choose the suitable cooking methods for various food groups.  CO 5: Identify the role of foods in Indian cookery.
19N2CC6	Food Science And	Local, National &	This course provides	The students will be able to

CO 5: Identify sugars, protein and

samples

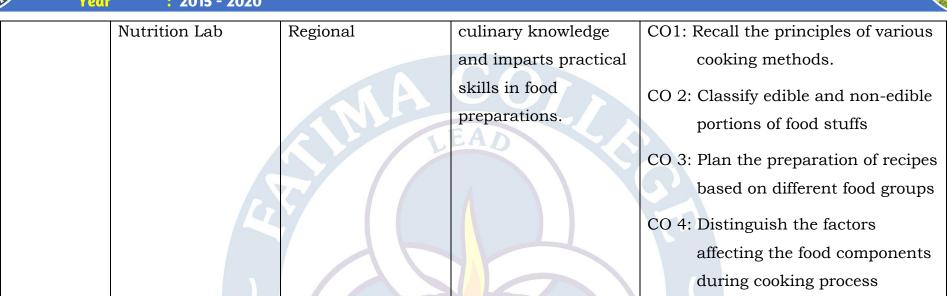
minerals present in food



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COURSE	Course Title	NATURE OF THE COURSE (LOCAL/NATIONAL/ REGIONAL/GLOBAL)	Course Objectives
19N3CC7	Extension Education and	Local & National	The students will be able to



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	Communication		• Define the concepts of Home
			Science Extension Education.
			• Describe the various welfare
			programmes for women
		EAD	Explain the principles and
			models of communication
			Classify the extension teaching
			methods.
			• Construct audio –visual aids.
N3SB1	Entrepreneurial Skills – Surface	Local	To enable students to
	Ornementation		• Understand the concept of
	(3)		surface ornamentation
			Enable students to prepare
	WADIS	LICHT	samples for surface
	MADE	<b>GIGIT</b>	ornamentation.
N4CC8	Clothing and Fashion	Local	To enable students to
			• Develop skills in clothing
			construction and care of clothes.



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		COZZ	<ul> <li>To introduce the concept of fashion and</li> <li>To develop fashion sketching techniques.</li> </ul>
N4SB2	Entrepreneurial Skills – CAD	National	To enable students  • To design fashion garments using Fashion Studio Software
N5CC11	Crèche and Preschool Management	Local, National & Regional	<ul> <li>To enable students</li> <li>To develop the ability of managing the pre-school and to provide pre-school teacher training</li> </ul>
N5CC12	Family Resource Management -I	Local LIGHT	<ul> <li>To enable students</li> <li>Gain basic knowledge of art principles and gain skills in their application in the home.</li> <li>Understand basics of house planning</li> </ul>



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		COZEAD	<ul> <li>Understand the housing problems and social effects of housing in India.</li> <li>Gain basic knowledge of principles of maintenance of hours</li> </ul>
N5CC13	Extension Education and Communication	Local & National	<ul> <li>To enable students to</li> <li>Gain knowledge in extension programmes</li> <li>To acquire skills in preparing audiovisual aids</li> <li>To motivate the students to serve the community</li> </ul>
N5ME1	Technical Textiles	Local & National	<ul> <li>To enable students</li> <li>To acquaint students with the concept of technical textiles and its scope.</li> <li>To know the applications of</li> </ul>



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			various types of technical
		COS	textiles.
N5ME2	Food Biotechnology - II	Local & National	To enable the students
		EAD	• To gain knowledge on the scope,
			importance and the basic aspects
			of biotechnology relating to foods.
N5SB3	Entrepreneurial Skills – Baking,	Local, National &	To enable students
	Adulteration and Food Preservation	Regional	To understand the principles of
		1456	food preservation.
			Developed skills for setting up
			production unit.
N6CC15	Family Resource Management -II	Local, National &	To enable students
	AINDLY	Regional	Understand the housing values
		- 011	and goals.
			• Understand the importance of
		TTOA	Family Resource Management in
			family and personal living.
			Develop ability to apply Family



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			Resource Management concepts
			in living
			situations to improve quality
			of family life.
		EAD	Appreciate the role of successful
			financial management in
	/3-37		satisfying family living.
N6CC17	Clinical Nutrition and Dietetics	Local, National &	To enable students
		Regional	• Learn the principles of meal
			planning plan and prepare meals
	<i>III</i>		for families at different income
			levels and for special groups.
			Gain knowledge and develop
	TINDLY	LIGHT	skills and techniques in the
			planning and preparation of
			therapeutic diets for nutritional
	VAL		deficiencies.
			• To recommend and provide



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		Т	
			appropriate nutritional care,
			prevention and treatment of
		COA	various diseases.
N6ME3	Family Dynamics	Local, National &	To enable students
		Regional	To acquaint the students with
			the problems associated with the
			marital life,
			• To orient the students with the
			current family problems
		1004	especially on the disintegration of
	5) 100		family and the solving methods.
	7.8		To give them thorough knowledge
	8		on reproductive health education
N6ME4	Food and Dairy Processing	Local, National &	To enable students
		Regional	Understand sensory evaluation of
			food
			• Enable students to use various
			sensory methods for evaluating



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		COZZ	<ul> <li>variety of foods.</li> <li>Impart systemic knowledge of basic and applied aspects of food processing and technology.</li> </ul>
N6SB5	Entrepreneurial Skills –Nutrition Counselling	Local, National & Regional	To enable the students  To get practical experience in
			Nutrition Counselling.
N6SB6	Entrepreneurial Skills – Interior Design	Local & National	To enable the students to
	and Decoration		Know the concept of interior
	5		design and decoration
			Draw perspective views and
	a l		House plans, Vastuu application



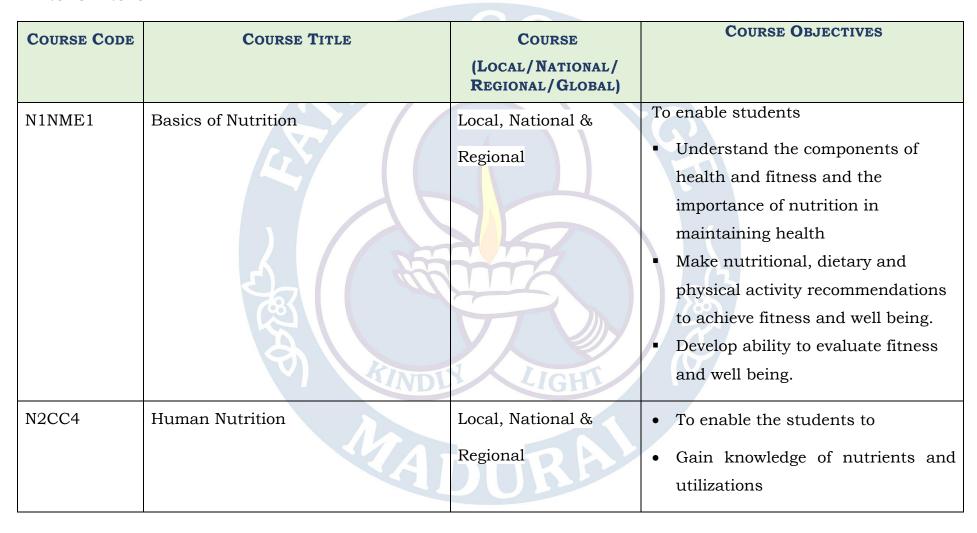
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			Develop skills in identification and
		COS	qualification of nutrients
N2CC5	Food Science	Local, National &	To enable the students to
		Regional	<ul> <li>Gain knowledge on the nutritive value of different foods and</li> </ul>
			understand the classification of
			foods.
			Develop skills to prepare
			acceptable foods with regards to
			appearance palatability and
			nutritive value
N3SB1	Entrepreneurial skills – Surface	Local	To enable students to
	Ornementation		Understand the concept of surface
	MIND	LIGHT	ornamentation
			Enable students to prepare
		DIDA	samples for surface ornamentation.
N4CC8	Clothing and Fashion	Local	To enable students to
			• Develop skills in clothing
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and  To develop fashion sketching techniques.  N4SB2  Entrepreneurial Skills – CAD  National  To enable students  To design fashion garments using Fashion Studio Software  N5CC11  Crèche and Preschool Management  Regional  To enable students  To develop the ability of managing the pre-school and to provide pre-school teacher training  N5CC12  Family Resource Management -I  Local  To enable students  To enable students  To enable students  Gain basic knowledge of art principles and gain skills in their application in the home.				
NSCC11  Crèche and Preschool Management  Regional  To design fashion garments using Fashion Studio Software  To enable students  To develop the ability of managing the pre-school and to provide pre-school teacher training  NSCC12  Family Resource Management -I  Local  To enable students  To enable students  To enable students  Gain basic knowledge of art principles and gain skills in their application in the home.  Understand basics of house			COZZ	<ul> <li>To introduce the concept of fashion and</li> <li>To develop fashion sketching</li> </ul>
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• Gain basic knowledge of art principles and gain skills in their application in the home.  • Understand basics of house	N5CC11			To develop the ability of managing the pre-school and to provide pre-
	N5CC12	Family Resource Management -I L	Local LIGHT	<ul> <li>Gain basic knowledge of art principles and gain skills in their application in the home.</li> <li>Understand basics of house</li> </ul>



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		A CO CEAD	<ul> <li>Understand the housing problems and social effects of housing in India.</li> <li>Gain basic knowledge of principles of maintenance of hours</li> </ul>
N5CC13	Extension Education and Communication	Local & National	<ul><li>To enable students to</li><li>Gain knowledge in extension programmes</li></ul>
			<ul> <li>To acquire skills in preparing audiovisual aids</li> <li>To motivate the students to serve the community</li> </ul>
N5ME1	Technical Textiles	Local & National	<ul> <li>To enable students</li> <li>To acquaint students with the concept of technical textiles and its scope.</li> <li>To know the applications of various types of technical textiles.</li> </ul>



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N5ME2	Food Biotechnology - II	Local & National	To enable the students
		COS	• To gain knowledge on the scope,
			importance and the basic aspects
		EAD	of biotechnology relating to foods.
	Entrepreneurial Skills - Baking,	Local, National &	To enable students
N5SB3	Adulteration and Food Preservation	Regional	To understand the principles of
			food preservation.
			Developed skills for setting up
			production unit.
N6CC15	Family Resource Management -II	Local, National &	To enable students
		Regional	• Understand the housing values
	2011		and goals.
	A AM	LIGHT	• Understand the importance of
	MDI	GIGHT	Family Resource Management in
			family and personal living.
		Sero A	Develop ability to apply Family
			Resource Management concepts in
			living situations to improve quality



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	7	
N6CC17	Clinical Nutrition and Dietetics Local, National &	of family life.  • Appreciate the role of successful financial management in satisfying family living.  To enable students
	Regional	<ul> <li>Learn the principles of meal planning plan and prepare meals for families at different income levels and for special groups.</li> <li>Gain knowledge and develop skills and techniques in the planning and preparation of therapeutic diets for nutritional deficiencies.</li> <li>To recommend and provide appropriate nutritional care, prevention and treatment of various diseases.</li> </ul>



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N6ME3	Family Dynamics	Local, National &	To enable students
		Regional	To acquaint the students with the
			problems associated with the
		EAD	marital life,
			To orient the students with the
			current family problems especially
			on the disintegration of family and
			the solving methods.
			To give them thorough knowledge
	7 75		on reproductive health education
N6ME4	Food and Dairy Processing	Local, National &	To enable students
		Regional	• Understand sensory evaluation of food
			• Enable students to use various
	IND	LIGHT	sensory methods for evaluating variety of foods.
			Impart systemic knowledge of basic
	I I I	DIRA	and applied aspects of food processing and technology.
N6SB5	Entrepreneurial Skills –Nutrition	Local, National &	To enable the students
	l	22	



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	Counselling	Regional	To get practical experience in
		CON	Nutrition Counselling.
N6SB6	Entropped cypical Chilles Interior	Local & National	To cook to the extendents to
NOSDO	Entrepreneurial Skills – Interior		To enable the students to
	Design and Decoration	EAD	Know the concept of interior design
			and decoration
			Draw perspective views and House
			plans, Vastu application

