



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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Year : 2015 - 2020



- PSO 5:** Scientific knowledge on the role of microbes in food processing and production.
- 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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Year : 2015 - 2020



2019 - 2020

COURSE CODE	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	<p>The students will be able to</p> <p>CO1: Define and understand the principles of growth and development</p> <p>CO 2: Describe pregnancy, prenatal and birth process</p> <p>CO 3: Explain the developmental changes occur in different stages of human life span</p> <p>CO 4: Solve problems of childhood and adolescence.</p> <p>CO 5: Identify and explore on children with special needs.</p>



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Year : 2015 - 2020



19N1CC2	Physiology	Local, National & Regional	The course provides a detailed insight on the anatomy and functions of the various systems of the human body.	<p>The students will be able to</p> <p>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.</p> <p>CO 3: Illustrate the anatomy of the organs and Explain the physiology of sleep</p> <p>CO 4: Describe the functions of the organs with special reference to the feedback mechanisms</p> <p>CO 5: Choose appropriate artificial respiration techniques during emergencies</p> <p>CO 6: Plan strategies to maintain ideal family size.</p>
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Year : 2015 - 2020



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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				<p>identify the impact on health</p> <p>CO 5: Choose the appropriate cooking methods to conserve the nutrients</p>
19N2CC4	Human Nutrition	Local, National & Regional	<p>The course offers the classification, metabolism, functions and deficiency disorders of macro and micronutrients.</p>	<p>The students will be able to</p> <p>CO 1: Define the units and concepts of energy</p> <p>CO 2: Classify and explain the macro and micro nutrients.</p> <p>CO 3: Describe the nutrients with respect to the excess, deficiency and RDA for each nutrient.</p> <p>CO 4: Solve the problem of identifying the nutrient quantification to sustain the energy allowance of individuals.</p>



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



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	Nutrition Lab	Regional	culinary knowledge and imparts practical skills in food preparations.	<p>CO1: Recall the principles of various cooking methods.</p> <p>CO 2: Classify edible and non-edible portions of food stuffs</p> <p>CO 3: Plan the preparation of recipes based on different food groups</p> <p>CO 4: Distinguish the factors affecting the food components during cooking process</p> <p>CO 5: Identify sugars, protein and minerals present in food samples</p>
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COURSE CODE	COURSE TITLE	NATURE OF THE COURSE (LOCAL/NATIONAL/ REGIONAL/GLOBAL)	COURSE OBJECTIVES
19N3CC7	Extension Education and	Local & National	<ul style="list-style-type: none"> The students will be able to



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	Communication		<ul style="list-style-type: none"> Define the concepts of Home Science Extension Education. Describe the various welfare programmes for women Explain the principles and models of communication Classify the extension teaching methods. Construct audio –visual aids.
N3SB1	Entrepreneurial Skills – Surface Ornamentation	Local	<p>To enable students to</p> <ul style="list-style-type: none"> Understand the concept of surface ornamentation Enable students to prepare samples for surface ornamentation.
N4CC8	Clothing and Fashion	Local	<p>To enable students to</p> <ul style="list-style-type: none"> Develop skills in clothing construction and care of clothes.



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Year : 2015 - 2020



			<ul style="list-style-type: none"> To introduce the concept of fashion and To develop fashion sketching techniques.
N4SB2	Entrepreneurial Skills – CAD	National	To enable students <ul style="list-style-type: none"> To design fashion garments using Fashion Studio Software
N5CC11	Crèche and Preschool Management	Local, National & Regional	To enable students <ul style="list-style-type: none"> 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 <ul style="list-style-type: none"> Gain basic knowledge of art principles and gain skills in their application in the home. Understand basics of house planning



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Year : 2015 - 2020



			<ul style="list-style-type: none"> Understand the housing problems and social effects of housing in India. Gain basic knowledge of principles of maintenance of hours
N5CC13	Extension Education and Communication	Local & National	<p>To enable students to</p> <ul style="list-style-type: none"> Gain knowledge in extension programmes To acquire skills in preparing audiovisual aids To motivate the students to serve the community
N5ME1	Technical Textiles	Local & National	<p>To enable students</p> <ul style="list-style-type: none"> To acquaint students with the concept of technical textiles and its scope. To know the applications of



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			various types of technical textiles.
N5ME2	Food Biotechnology - II	Local & National	<p>To enable the students</p> <ul style="list-style-type: none"> To gain knowledge on the scope, importance and the basic aspects of biotechnology relating to foods.
N5SB3	Entrepreneurial Skills – Baking, Adulteration and Food Preservation	Local, National & Regional	<p>To enable students</p> <ul style="list-style-type: none"> To understand the principles of food preservation. Developed skills for setting up production unit.
N6CC15	Family Resource Management -II	Local, National & Regional	<p>To enable students</p> <ul style="list-style-type: none"> Understand the housing values and goals. Understand the importance of Family Resource Management in family and personal living. Develop ability to apply Family



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			<p>Resource Management concepts in living situations to improve quality of family life.</p> <ul style="list-style-type: none"> • Appreciate the role of successful financial management in satisfying family living.
N6CC17	Clinical Nutrition and Dietetics	Local, National & Regional	<p>To enable students</p> <ul style="list-style-type: none"> • Learn the principles of meal planning plan and prepare meals for families at different income levels and for special groups. • Gain knowledge and develop skills and techniques in the planning and preparation of therapeutic diets for nutritional deficiencies. • To recommend and provide



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			appropriate nutritional care, prevention and treatment of various diseases.
N6ME3	Family Dynamics	Local, National & Regional	<p>To enable students</p> <ul style="list-style-type: none"> • To acquaint the students with the problems associated with the 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 on reproductive health education
N6ME4	Food and Dairy Processing	Local, National & Regional	<ul style="list-style-type: none"> • To enable students • Understand sensory evaluation of food • Enable students to use various sensory methods for evaluating



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			<p>variety of foods.</p> <ul style="list-style-type: none"> • Impart systemic knowledge of basic and applied aspects of food processing and technology.
N6SB5	Entrepreneurial Skills –Nutrition Counselling	Local, National & Regional	<p>To enable the students</p> <ul style="list-style-type: none"> • To get practical experience in Nutrition Counselling.
N6SB6	Entrepreneurial Skills – Interior Design and Decoration	Local & National	<ul style="list-style-type: none"> • To enable the students to • Know the concept of interior design and decoration • Draw perspective views and House plans, Vastuu application



Criterion : I – Curricular Aspects

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N1NME1	Basics of Nutrition	Local, National & Regional	<p>To enable students</p> <ul style="list-style-type: none"> Understand the components of health and fitness and the importance of nutrition in maintaining health Make nutritional, dietary and physical activity recommendations to achieve fitness and well being. Develop ability to evaluate fitness and well being.
N2CC4	Human Nutrition	Local, National & Regional	<ul style="list-style-type: none"> To enable the students to Gain knowledge of nutrients and utilizations



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Year : 2015 - 2020



			<ul style="list-style-type: none"> Develop skills in identification and qualification of nutrients
N2CC5	Food Science	Local, National & Regional	<p>To enable the students to</p> <ul style="list-style-type: none"> Gain knowledge on the nutritive value of different foods and understand the classification of foods. Develop skills to prepare acceptable foods with regards to appearance palatability and nutritive value
N3SB1	Entrepreneurial skills – Surface Ornamentation	Local	<p>To enable students to</p> <ul style="list-style-type: none"> Understand the concept of surface ornamentation Enable students to prepare samples for surface ornamentation.
N4CC8	Clothing and Fashion	Local	<p>To enable students to</p> <ul style="list-style-type: none"> Develop skills in clothing



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N4SB2	Entrepreneurial Skills – CAD	National	<p>To enable students</p> <ul style="list-style-type: none"> To design fashion garments using Fashion Studio Software
N5CC11	Crèche and Preschool Management	Local, National & Regional	<p>To enable students</p> <ul style="list-style-type: none"> To develop the ability of managing the pre-school and to provide pre-school teacher training
N5CC12	Family Resource Management -I	Local	<p>To enable students</p> <ul style="list-style-type: none"> Gain basic knowledge of art principles and gain skills in their application in the home. Understand basics of house planning



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N5CC13	Extension Education and Communication	Local & National	<p>To enable students to</p> <ul style="list-style-type: none"> Gain knowledge in extension programmes To acquire skills in preparing audiovisual aids To motivate the students to serve the community
N5ME1	Technical Textiles	Local & National	<p>To enable students</p> <ul style="list-style-type: none"> To acquaint students with the concept of technical textiles and its scope. To know the applications of various types of technical textiles.



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Year : 2015 - 2020



N5ME2	Food Biotechnology - II	Local & National	<p>To enable the students</p> <ul style="list-style-type: none"> To gain knowledge on the scope, importance and the basic aspects of biotechnology relating to foods.
N5SB3	Entrepreneurial Skills – Baking, Adulteration and Food Preservation	Local, National & Regional	<p>To enable students</p> <ul style="list-style-type: none"> To understand the principles of food preservation. Developed skills for setting up production unit.
N6CC15	Family Resource Management -II	Local, National & Regional	<p>To enable students</p> <ul style="list-style-type: none"> Understand the housing values and goals. Understand the importance of Family Resource Management in family and personal living. Develop ability to apply Family Resource Management concepts in living situations to improve quality



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			<p>of family life.</p> <ul style="list-style-type: none"> • Appreciate the role of successful financial management in satisfying family living.
N6CC17	Clinical Nutrition and Dietetics	Local, National & Regional	<p>To enable students</p> <ul style="list-style-type: none"> • Learn the principles of meal planning plan and prepare meals for families at different income levels and for special groups. • Gain knowledge and develop skills and techniques in the planning and preparation of therapeutic diets for nutritional deficiencies. • To recommend and provide appropriate nutritional care, prevention and treatment of various diseases.



Criterion : I – Curricular Aspects

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N6SB5	Entrepreneurial Skills –Nutrition	Local, National &	To enable the students



Criterion : I – Curricular Aspects

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Year : 2015 - 2020



	Counselling	Regional	<ul style="list-style-type: none"> To get practical experience in Nutrition Counselling.
N6SB6	Entrepreneurial Skills – Interior Design and Decoration	Local & National	<ul style="list-style-type: none"> To enable the students to Know the concept of interior design and decoration Draw perspective views and House plans, Vastu application

