



FATIMACOLLEGE(AUTONOMOUS),MADURAI-625018
COURSE OUTCOMES

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

PROGRAMMECODE: UAHS

COURSE CODE	COURSE TITLE	COURSE OUTCOMES
19N1CC1	Human Development	The students will be able to CO1 - Define and understand the principles of growth and development CO2 - Describe pregnancy, prenatal and birth process CO3 - Explain the developmental changes occur in different stages of human life span CO4- Solve problems of childhood and adolescence. CO5 - Identify and explore on children with special needs.

19N1CC2	Physiology	<p>The students will be able to</p> <p>CO1 - Recall the importance of the intricacy of the human body and Recognize the position of the various organ systems of the body.</p> <p>CO2 - Illustrate the anatomy of the organs and Explain the physiology of sleep</p> <p>CO3 - Describe the functions of the organs with special reference to the feedback mechanisms</p> <p>CO4- Choose appropriate artificial respiration techniques during emergencies</p> <p>CO5 - Plan strategies to maintain ideal family size.</p>
19N1CC3	Physiology Lab	<p>The students will be able to</p> <p>CO1 -Identify the various tissues of the body</p> <p>CO2 -Illustrate and describe the blood cells</p> <p>CO3-Determine the hemoglobin level and blood pressure</p> <p>CO4 -Determine clotting time, bleeding time and blood grouping</p> <p>CO5-Interpret the biochemical lab reports</p>

19N1NME	Basics of Nutrition	<p>The students will be able to</p> <p>CO1-Define the terminologies related to nutrition and health</p> <p>CO2-Describe the functions of food, food groups and food guide pyramid</p> <p>CO3-Identify the symptoms of deficiency disease of nutrients</p> <p>CO4-Classify micro nutrients and identify the impact on health</p> <p>CO5-Choose the appropriate cooking methods to conserve the nutrients</p>
19N2CC4	Human Nutrition	<p>The students will be able to</p> <p>CO1-Define the units and concepts of energy</p> <p>CO2-Classify and explain the macro and micro nutrients.</p> <p>CO3-Describe the nutrients with respect to the excess, deficiency and RDA for each nutrient.</p> <p>CO4-Solve the problem of identifying the nutrient quantification to sustain the energy allowance of individuals.</p> <p>CO5-Explain the non nutrients – water and dietary fibre.</p> <p>CO6-Describe antioxidants, nutrigenetics and nutrigenomics</p>

19N2CC5	Food Science	<p>The students will be able to</p> <p>CO1-Define the basic concept and recent trends in food science and nutrition.</p> <p>CO2 - Classify the cooking methods.</p> <p>CO3-Describe the composition of food groups.</p> <p>CO4-Choose the suitable cooking methods for various food groups.</p> <p>CO5-Identify the role of foods in Indian cookery.</p>
19N2CC6	Food Science And Nutrition Lab	<p>The students will be able to</p> <p>CO1-Recall the principles of various cooking methods.</p> <p>CO2-Classify edible and non-edible portions of food stuffs</p> <p>CO3-Plan the preparation of recipes based on different food groups</p> <p>CO4-Distinguish the factors affecting the food components during cooking process</p> <p>CO5-Identify sugars, protein and minerals present in food samples</p>

19N2NME	Basics of Nutrition	<p>The students will be able to</p> <p>CO1-Define the terminologies related to nutrition and health</p> <p>CO2-Describe the functions of food, food groups and food guide pyramid</p> <p>CO3-Identify the symptoms of deficiency disease of nutrients</p> <p>CO4-Classify micro nutrients and identify the impact on health</p> <p>CO5-Choose the appropriate cooking methods to conserve the nutrients</p>
19N3CC7	Extension Education and Communication	<p>The students will be able to</p> <p>CO1-Define the concepts of Home Science Extension Education.</p> <p>CO2-Describe the various welfare programmes for women</p> <p>CO3-Explain the principles and models of communication</p> <p>CO4-Classify the extension teaching methods.</p> <p>CO5-Construct audio –visual aids.</p>

19N3CC8	Fibre to Fabric	<p>The students will be able to</p> <p>CO1-Classify the textile fibres and describe the manufacturing process of natural, manmade and minor textile fibres.</p> <p>CO2-Identify the fibre content of the fabric.</p> <p>CO3-Illustrate and give examples of yarns and weaves.</p> <p>CO4-Choose the basic and functional finishes based on the end use of the material.</p> <p>CO5-Restate in own words the pros and cons of natural and synthetic dyes.</p> <p>CO6-Describe the hand and machine printing techniques.</p>
19N3CC9	Basics of Clothing Construction Lab	<p>The students will be able to</p> <p>CO1-Identify the parts and functions of the sewing machine.</p> <p>CO2-Construct various seams and seam finishes.</p> <p>CO3-Build samples for introducing fullness in a garment.</p> <p>CO4-Choose and apply appropriate edge finishes like binding, facing and hems.</p> <p>CO5-Illustrate and develop pockets and yokes</p>

19N3AC1	Catering & Hotel Management – I	<p>The students will be able to</p> <p>CO1-Identify the different types of catering establishments and front office management</p> <p>CO2-Explain the functions of front office department</p> <p>CO3-Plan reservation and registration procedure</p> <p>CO4-Describe the management and functioning of housekeeping department</p> <p>CO5-Classify the cleaning agents and equipments</p>
19N3AC1	Catering & Hotel Management – I Lab	<p>The students will be able to</p> <p>CO1-Recall organization structure and management</p> <p>CO2-Plan reservation and registration procedure</p> <p>CO3-Illustrate bed making procedure</p> <p>CO4-Explain the front office process</p> <p>CO5-Identify cleaning equipments and agents of different hotels</p>

19N3SB1	Entrepreneurial skills – Surface Ornamentation	<p>To enable students to</p> <p>CO1-Illustrate a basic motif .</p> <p>CO2-Recognise the basic hand stitches and prepare samples.</p> <p>CO3-Choose and apply appropriate embroidery stitches on various products.</p> <p>CO4-Describe different methods of painting on fabrics.</p> <p>CO5-Plan the fabric painting technique for clothing and household linen.</p>
19N4CC10	Basics of Biotechnology	<p>The students will be able to</p> <p>CO1-Define the concepts of biotechnology, its branches and scope</p> <p>CO2-Classify the food microorganisms</p> <p>CO3-Identify the factors affecting the microbial growth</p> <p>CO4-Explain the techniques of preparation of culture media, sterilization, inoculation and staining</p> <p>CO5-Build knowledge on fermentation process and its application</p> <p>CO6-Describe the production of single cell protein</p>

19N4CC11	Clothing and Fashion	<p>The students will be able to</p> <p>CO1-Identify the different techniques of pattern making and pattern layout.</p> <p>CO2-Explain the principles of wardrobe planning and factors to be remembered in the selection of clothes.</p> <p>CO3-Summarize the laundering agents.</p> <p>CO4- Recall the terms related to fashion industry, fashion cycle and fashion trends.</p> <p>CO5-Describe the structure of fashion industry, fashion market and fashion promotion techniques.</p> <p>CO6-Illustrate and apply elements and principles of design on casual wear, party wear and kids wear.</p>
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19N4CC12	Clothing And Fashion - Lab	<p>The students will be able to</p> <p>CO1- Construct baby garment and saree petticoat.</p> <p>CO2- Plan drafting and construct nighty and salwar kameez.</p> <p>CO3- Build flesh figure using 8 head theory.</p> <p>CO4- Choose and draw different hairstyles and accessories.</p> <p>CO5- Illustrate casual wear, party wear and festive wear based on themes.</p>
19N4AC3	Food Production and Service	<p>The students will be able to</p> <p>CO1-Recall the methods of cooking</p> <p>CO2-Plan and prepare different types of soups and salads</p> <p>CO3-Restate in own words the selection procedure for flesh foods</p> <p>CO4-Organize different styles of food services</p> <p>CO5-Explain the organization and management process in hotel industry</p>

19N4AC4	Food Production and Service -Lab	<p>The students will be able to</p> <p>CO1-Plan and prepare starters and desserts</p> <p>CO2-Choose and prepare main dishes of different cuisines</p> <p>CO3-Identify and prepare suitable side dishes</p> <p>CO4-Construct the course menu for Indian, Continental cuisine</p> <p>CO5-Organize different types of service</p>
19N4SB2	Entrepreneurial Skills – CAD	<p>The students will be able to</p> <p>CO1-Illustrate the basic silhouettes of garments.</p> <p>CO2-Plan the colour and design based on the type of garment</p> <p>CO3-Identify the areas for the application of transparent effect</p> <p>CO4-Choose appropriate pleat, fold and accessories</p> <p>CO5-Organize the designed garment against a background</p>