

Programme Outcome, Programme Specific Outcome and Course Outcome

Name of the Department: HOME SCIENCE

2014-2018 Admission (BSc Home Science)

PO 1.Critical Thinking:

1. Acquire the ability to apply the basic tenets of logic and science to thoughts, actions and interventions.
2. Develop the ability to chart out a progressive direction for actions and interventions by learning to recognize the presence of hegemonic ideology within certain dominant notions.
3. Develop self-critical abilities and also the ability to view positions, problems and social issues from plural perspectives.

PO 2.Effective Citizenship:

1. Learn to participate in nation-building by adhering to the principles of sovereignty of the nation, socialism, secularism, democracy and the values that guide a republic.
2. Develop and practice gender-sensitive attitudes, environmental awareness, the ability to understand and resist various kinds of discriminations and empathetic social awareness about various kinds of marginalization.
3. Internalise certain highlights of the nation's and region's history. Especially of the freedom movement, the renaissance within native societies and the project of modernization of the post-colonial society.

PO 3.Effective Communication:

1. Acquire the ability to speak, write, read and listen clearly in person and through electronic media in both English and in one Modern Indian Language
2. Learn to articulate analysis, synthesis, and evaluation of situations and themes in a well-informed manner.
3. Generate hypothesis and articulate assent or dissent by employing both reason and creative thinking.

PO 4.Interdisciplinarity:

1. Perceive knowledge as an organic comprehensive, interrelated and integrated faculty of the human mind

2. Understand the issues of environmental contexts and sustainable development as a basic interdisciplinary concern of all disciplines.
3. Develop aesthetic, social, humanistic and artistic sensibilities for problem-solving and evolving a comprehensive perspective.

Programme Specific Outcomes

PSO 1: Understand the basic concepts of Food Science, Nutrition, Food preservation, Microbiology, Clinical Nutrition and Dietetics.

PSO 2: Skill development for the management of family resources, housing and interior decoration.

PSO 3: Acquisition of knowledge regarding mental and physical development of human beings through the learning of Human Physiology, Child Development and General Psychology.

PSO 4: Understand the basic concepts of Textile Science, Apparel Designing and Fashion Designing.

PSO 5: Understand the role and practices of Mass Communication in Extension and the importance of Home Science extension.

Course Outcome

Sl. No.	Name of Course (paper)	Outcomes
1	Theory - 1 Food Science	CO 1: To familiarize with basic areas of Food Science and Nutrition CO 2: To understand the composition, chemistry of foods and their applications in food Preparations. CO 3: To study the plant food sources and their importance in human nutrition CO 4: To understand the animal food sources and their importance in human nutrition CO 5: To understand the balanced diet and its importance.

2	Theory - 2 Food Preservation and Microbiology	CO 1: To know the basics of preservation and processing technology. CO 2: To impart knowledge regarding the physical and chemical principles in food processing and ways of quality control, waste disposal and sanitation in food industries. CO 2: To understand the economic importance of microorganisms. CO 3: To understand the principles of various methods used in the prevention and control of microorganisms
3	Theory - 3 Interior Decoration	CO 1: To identify the elements and principles of design. CO 2: To determine the application of colour and light in interior decoration. CO 3: To state the role of accessories, furniture and furnishings in interior decoration. CO 4: To explain the aspects of housing and interior-exterior space organisation
4	Theory – 4 Family Resource Management	CO 1: To identify the concept and steps in the process of management. CO 2: To determine the types and characteristics of resources. CO 3: To acquire skills in the management of family resources. CO 4: To explain the concept of consumer education

5	Theory – 5 Child Development	<p>CO 1: To understand the methods of child study and the areas of development.</p> <p>CO 2: To understand the prenatal development and the importance of the neonatal period</p> <p>CO 3: To understand the domains of development from birth to the adolescent period.</p> <p>CO 4: To understand the importance of early childhood care and education</p> <p>CO 5: To understand the need and importance of early identification, intervention and stimulation</p>
6	Theory – 6 Human Physiology	<p>CO 1: To understand the basics of human physiology. and blood.</p> <p>CO 2: To know about human blood, blood groups and their functions.</p> <p>CO 3: To understand the structure and functioning of different systems of the human body.</p> <p>CO 4: To understand the integrated functions of the various systems of the human body.</p>
7	Theory – 7 Human Nutrition	<p>CO 1: To enable the students to understand Nutrition science and its relevance.</p> <p>CO 2: To enable the students to obtain an insight into the chemistry of major nutrients and physiologically important compounds.</p> <p>CO 3: To enable the students to understand the importance and functions of nutrients.</p> <p>CO 4: To enable the students to know the deficiency diseases.</p>

<p>8</p>	<p>Theory - 8 Textile Science and Apparel Designing - I</p>	<p>CO 1: To gain knowledge about textile fibres and their use CO 2: To develop an understanding of various kinds of fabrics, their structure and utility CO 3: To understand the basic elements and principles of design CO 4: To gain knowledge in the selection of clothing and wardrobe planning CO 5: To know the concept of fashion and its terminologies and to learn the basic figure drawing and illustration</p>
<p>9</p>	<p>Theory - 9 Extension Education</p>	<p>CO 1: To make the students understand the principles of extension. CO 2: To understand the ways and means of home science extension. CO 3: Develop skills in preparing and using audio-visual aids in extension work. CO 4: Understand the process of communication in Home Science Education.</p>
<p>10</p>	<p>Theory - 10 General Psychology</p>	<p>CO 1: To gain knowledge about basic facts and principles of psychology. CO 2: To understand the biological basis of behaviour, nature of sensation and perception. CO 3: To impart knowledge about learning, memory and forgetting. CO 4: To understand the basic concepts of intelligence and personality</p>

11	Theory - 11 Clinical Nutrition and Dietetics	CO 1: To Impart knowledge in the field of clinical nutrition CO 2: Be able to make appropriate dietary modifications for various disease conditions based on the pathophysiology CO 3: To develop capacity and aptitude for taking up dietetics as a profession CO 4: Understand the consequence of nutritional problems in society and have awareness of community nutrition-based programs.
12	Theory – 12 Textile Science and Apparel Designing - II	CO 1: To impart knowledge on textile dyeing, printing and finishing of fabrics. CO 2: To understand the types and uses of new generation textiles available in the market. CO 3: To impart knowledge in apparel production, marketing and merchandising. CO 4: To impart knowledge on garment construction CO 5: To enable the students to develop skills in pattern making
13	Project	CO 1: To enable the students to understand basic principles of research design CO 2: To enable the students to develop an interest in Home science research. CO 3: To enable the students to analyze the collected data CO 4: To enable the students to prepare the project report.

14	Open Course -1 Applied Counselling	CO 1: To acquaint the students with the concepts of counselling. CO 2: To familiarizes the students with different types and approaches in counselling. CO 3: To enable the students to understand counselling relationship and skills. CO 4: To enable the students about the nature and process of counselling CO 5: To develop awareness among the students about the application of counselling.
15	Practical I (Part-1) Food Science	To familiarize with basic areas of Food Science and Nutrition. To understand the composition, chemistry of foods and their applications in food preparations. To study the plant food sources and their importance in human nutrition To understand the animal food sources and their importance in human nutrition To understand the balanced diet and its importance.
16	Practical - I (Part 1&2) Food Science and Food Preservation	CO 1: To enable the students to understand food preservation by drying CO 2: To enable the students to prepare fruit beverages, squash, jam jelly etc. CO 3: To enable the students to develop skills in the preparation of pickles, wine etc.

17	Practical II (Part 1) Interior Decoration	CO 1: To identify the elements and principles of design. CO 2: To determine the application of colour and light in interior decoration. CO 3: To state the role of accessories, furniture and furnishings in interior decoration. CO 4: To explain the aspects of housing and interior-exterior space organisation.
18	Practical II (Parts 1&2) Interior Decoration and Resource Management	CO 1: To enable the students to understand the application of elements and principles of design in the interior of the house. CO 2: To enable the students to develop skills in a flower arrangement. CO 3: To enable the students to gain practical knowledge for various curtain styles CO 4: To enable the students to utilize their skills in creative arts
19	Practical III (Part-1) Human Nutrition	CO 1: To enable the students for learning by doing the qualitative tests for nutrients CO 2: To enable the students for doing the quantitative measurements of Vitamin C and Calcium in foodstuffs

20	Practical IV (Part-1) Textile Science	<p>CO 1: To enable the students to familiarise and identify different fabric material their fibres.</p> <p>CO 2: To develop an understanding of basic weaves and their identification.</p> <p>CO 3: To enable the students to develop skills in stitches and the garment construction process.</p> <p>CO 4: To enable the students to design formal and party wear for teenagers and preschoolers</p>
21	Practical III (Part-1I) Nutrition and Dietetics	<p>CO 1: To enable the students to take BMI-weight measurements and to do the calculation.</p> <p>CO 2: To enable the students to develop skills in preparing therapeutic recipes.</p> <p>CO 3: To impart knowledge for planning diets for people in different conditions.</p> <p>CO 4: To enable the students to provide an opportunity to learn by observing.</p>
22	Practical IV (Part 1&2) Textile Science and Apparel Designing	<p>CO 1: To enable the students to understand and develop skill in fabric dyeing and printing.</p> <p>CO 2: To enable the students to take body measurements for garment construction</p> <p>CO 3: To enable the students to develop skills in garment construction</p> <p>CO 4: To enable the students to gain knowledge through industrial visits.</p>

2019 Admission Onwards (BSc Home Science)

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PSO 5: Understand the role and practices of Mass Communication in Extension and the importance of Home Science extension.

Course Outcome

Sl. No.	Name of Course (paper)	Outcomes	
1	Theory – 1 Human nutrition	i	To enable the students to understand Nutrition science and its relevance.
		ii	To enable the students to obtain an insight into the chemistry of major nutrients and physiologically important compounds
		iii	To enable the students to understand the importance and functions of nutrients.
		iv	To enable the students to know the deficiency diseases.
2	Theory - 2 Food Preservation and Microbiology	i	To know the basics of preservation and processing technology.
		ii	To impart knowledge regarding the physical and chemical principles in food processing and ways of quality control, waste disposal and sanitation in food industries.
		iii	To understand the economic importance of microorganisms.
		iv	To understand the principles of various methods used in the prevention and control of microorganisms.

3	Theory -3 Interior decoration	i	To identify the elements and principles of design.
		ii	To determine the application of colour and light in interior decoration
		iii	To state the role of accessories, furniture and furnishings in interior decoration.
		iv	To explain the aspects of housing and interior-exterior space organisation.
4	Theory – 4 Family Resource Management	i	To identify the concept and steps in the process of management.
		ii	To determine the types and characteristics of resources.
		iii	To acquire skills in the management of family resources
		iv	To explain the concept of consumer education.
5	Theory – 5 Child Development	i	To understand the methods of child study and the areas of development.
		ii	To understand the prenatal development and the importance of a neonatal period
		iii	To understand the domains of development from birth to the adolescent period.
		iv	To understand the importance of early childhood care and education
		v	To understand the need and importance of early identification, intervention and stimulation.
6	Theory – 6 Human Physiology	i	To understand the basics of human physiology and blood.
		ii	To know about human blood, blood groups and its functions.

		iii	To understand the structure and functioning of different systems of the human body.
		iv	To understand the integrated functions of the various systems of the human body.
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		ii	To enable the students to develop skills in flower arrangements
		iii	To enable the students to gain practical knowledge for various curtain styles
		iv	To enable the students to utilize their skills in creative arts
18	Practical - II (Part I1)	i	To enable the students to manage their time and energy.

	Interior Decoration and Family Resource Management	ii	To enable the students to make a family budget for proper money management.
		iii	To enable the students to gain practical knowledge for using various household equipment.
		iv	To enable the students to gain knowledge regarding consumer rights and responsibilities.
		v	To enable the students to get practical experience of Family Resource Management through residence stay or event management.
19	Practical III (Part-1) Food Science, Nutrition and Dietetics	i	To enable the students to gain knowledge regarding the stages of cookery, the effect of cooking, gluten formation etc.
		ii	To enable the students to plan a balanced diet for the different age group of children.
		iii	To enable the students to plan a balanced diet for an adult man, women and pregnant and lactating women.
		iv	To enable the students to assess the nutritional status through anthropometry.
		v	To enable the students to identify nutritional deficiency disorders among students
20	Practical IV (Part-1) Textile Science and Apparel Designing	i	To enable the students to familiarise and identify different fabric material their fibres.
		ii	To develop an understanding of basic weaves and their identification
		iii	To enable the students to develop skills in stitches and garment construction process
		iv	To enable the students to design formal and party wear for teenagers and preschoolers.
21	Practical III (Part-II)	i	To enable the students to develop skills in preparing therapeutic recipes.

	Food Science, Nutrition and Dietetics		
		ii	To impart knowledge for planning diets for people in different conditions.
		iii	To enable the students to provide an opportunity to learn by observing.
22	Practical IV (Part-II) Textile Science and Apparel Designing	i	To enable the students to understand basic principles of research design
		ii	To enable the students to develop an interest in Home science research.
		iii	To enable the students to analyze the collected data
		iv	To enable the students to prepare the project report.

Details

- Programme outcome: It is attained in the period of UG / PG Programme -common to all UG courses (common for all PG courses).
- Programme specific outcome: For each UG programme, it is different. Programme specific outcomes of B.Sc Mathematics and B.Sc Physics are different.
- Course outcome: Paper (course) wise outcome. In the case of Mathematics their are 14 core courses, 8 complementary courses and one open course.
- Use the 2014 syllabus to prepare PO, PSO and CO for the academic year 2018-19.
- Use the 2019 syllabus to prepare PO, PSO and CO for the academic year 2019-20.
- Programme Outcome, Programme Specific Outcome and Course Outcome are included in the 2019 syllabus. Collect course outcomes of each paper (course) and consolidate the same.
- It will be uploaded on the college website.