

B.Sc., HOME SCIENCE PROGRAMME COURSE OUTCOMES

On successful completion of the course, the students will able to

Course Code	Course Name	Course Outcomes
20UHSC1	Core -I : Human Physiology	CO1: Identify the structure of various organs of the system
		CO 2: Describe the functions of the body systems
		CO3: Recognise the process and mechanisms of various organs
		CO4: Explain the interaction of enzymes with nutrients
		CO5: Highlight the influence of improper functioning of the organ system and disease
20UHSC2	Core - II :Home Science Extension and Entrepreneurship Development	CO1: Understand various extension methods to teach rural population
		CO2: Study different types of communication methods and audio-visual aids
		CO3: Develop skills to use different audio-visual aids
		CO4: Know the parameters to assess opportunities and constraints for new business ideas and design strategies for successful implementation of ideas
		CO5: Study the available funding agencies that support the entrepreneurs
20UHSSQC1	Skill Based – I: Bakery	CO1: Acquaint the students with the basic terminology, concepts and principles of baking.
		CO 2: Learn the role of various ingredients, additives and adjuncts in the preparation of bakery products.
		CO3: Be familiarized with the quality evaluation of the ingredients used in bakery.
		CO4: Acquire practical knowledge and skill in the preparation of different types of biscuits, cookies, cakes and pastries.
		CO5: Evaluate the quality of bakery products.
20UHSC3	Core –III: Food Science	CO1: Interpret the different types of food and its cooking method
		CO2: Point out the variety of cereals, pulses and oil seeds and identify its nutritive value
		CO3: Recall different types of fruits and vegetables and state the changes during

		cooking
		CO4: Categorise the different animal based foods and predict its nutritive value
		CO5: Outline the uses of sugars and spices in Indian cooking and also classify the beverages.
20UHSQC1	Core- IV :Food Science Practical - I	CO1: Gain knowledge on weights and measures used in cooking
		CO2: Adopt suitable cooking methods suitable for different foods
		CO3: Compile the factors responsible for the changes in the characteristics of foods
		CO4: Formulate and develop various recipes from different foods
		CO5: Individualise the sensory attributes of the prepared recipes
20UHSSC1	Skill Based –II: Beauty Care	CO1: Acquire knowledge on basic skin care treatment
		CO2: Interpret the basic knowledge of hair and its care.
		CO3: Demonstrate nail and foot care for an individual.
		CO4: Apply the art of make-up.
		CO5: Formulate the preparation of mehendi in enhancing the beauty.
19UHSC4	Core-V: Nutritional Biochemistry	CO1: Understand the functions of nutrients in the body.
		CO2: Interpret the utilization of different nutrients.
		CO3: Describe the metabolism of various nutrients.
		CO4: Relate the role of micro nutrients in health.
		CO5: Assess the impact of nutrient deficiency.
19UHSQC2	Core-VI : Nutritional Biochemistry Practical-II	CO1: Enhance the skills in handling glassware and chemicals.
		CO2: Distinguish the different sugars qualitatively.
		CO3: Interpret the test results for protein and minerals.
		CO4: Identify the techniques used in the estimation of nutrients.
		CO5: Compare the experimental value with the standard reference value of food.

19UHSSC2	Skill Based- III: Community Nutrition	CO1: Apply knowledge of the science of nutrition to human health across the lifespan.
		CO2: Assess and compare diet and nutrition requirements relative to age ,developmental and disease status
		CO3: Provide a body of knowledge relevant to study of the role of nutrition throughout the lifecycle and in particular , pre conceptual nutrition and nutrition at the extremes of life
		CO4: Provide a fuller understanding of links between early nutrition and adult disease.
		CO5: Identify and overcome obstacles in the provision of healthy diets for specific age groups.
19UHSNEC1	Non Major Elective-I: Home Textiles	CO1: Understand the importance and types of textiles at home
		CO2: Know recent trends in home textiles and type of fibres used
		CO3: Obtain a better understanding of different bed and table linen
		CO4: Elucidate various kitchen and bath linen
		CO5: Skill to identify curtain and drapery types
19UHSC4	Core-VII: Family Resource Management & Interior Design	CO1: To understand the potentials of human resources.
		CO2: To develop the ability to use and evaluate, to improve human resource.
		CO3: Learn and appreciate art. Develop skill in creating designs and making art objects.
		CO4: To gain better understanding of the principles of interior design
		CO5: To gain better understanding of the principles of Furniture arrangement and Flower arrangement
19UHSEC1	Subject Based Elective-I: Food Preservation and Quality Control	CO1: Recognize the importance of food preservation.
		CO2:To apply the knowledge of food preservation in increasing the shelf life of foods.
		CO3: To select appropriate technique in preserving food.
		CO4: Outline the importance of food laws and food safety.
		CO5: Identify the adulterants in food.
19UHSEC1a	Subject Elective – III: Public Health And Community Nutrition	CO1: Apply knowledge of the science of nutrition to public health
		CO2: Understand the major and other nutritional problems

		CO3: Acquire knowledge on health and malnutrition
		CO4: Apply the food-based interventions to overcome nutritional problems.
		CO5: Know the role of organisation to combat malnutrition
19UHSSQC2	Skill Based –II: Techniques in Preserving Food - Practical	CO1: The students are acquainted with the basic rules and principles of food preservation.
		CO2: Practical knowledge in preparation of various types of sugar concentrates
		CO3: Be familiarized in the preparation of different types of vathal, vadam, masala powders and iddli powders.
		CO4: Acquire practical knowledge and skill in the preparation of different types of pickles, thokku, sauce and ketchup.
		CO5: To detect common food adulterants in various food stuffs by practical method.
19UHSNEC2	Non Major Elective-II: Life Span Nutrition	CO1: Acquire knowledge regarding food groups and RDA
		CO2: Interpret the nutritional requirements during special conditions
		CO3: Assess and compare diet and nutritional requirements
		CO4: Provide understanding of the links between early nutrition and disease.
		CO5: Apply the science of nutrition to human health across the lifespan.
18UHSC5	Core- VIII: Human Development	CO1: Understand the major concepts and process of human development.
		CO2: To develop awareness of important aspects of development during the whole life span.
		CO3 Understand the behavior problems of school children.
		CO4 Understand the role of parents and teachers in guiding adolescents.
		CO5: Students will be sensitized about the problems and needs of children, youth and the aged.
18UHSC6	Core- IX: Textile Science	CO1: Understand the structure and properties of various textile fibres.
		CO2: Know the yarn spinning process, yarn types and twist.
		CO3: Obtain a better understanding of different fabric forming techniques.
		CO4: Highlight the influence of dye uptake on different fibres.

		CO5: Skill to identify various prints and finishing.
18UHSC7	Core-X: Nutrition In Health	CO1: Implement basic principles of menu planning.
		CO2: Analyse the physiological changes during pregnancy and lactation.
		CO3: Identify the importance of breast feeding and types of supplementary food during infancy
		CO4: Plan and prepare a day's menu for school children
		CO5: Device menu plan for different age groups
18UHSQC4	Core-X: Nutrition In Health Practical	CO1: Implement basic principles of menu planning.
		CO2: Analyse the physiological changes during pregnancy and lactation.
		CO3: Identify the importance of breast feeding and types of supplementary food during infancy
		CO4: Plan and prepare a day's menu for school children
		CO5: Device menu plan for different age groups
18UHSEC2	Elective-II: Family Finance and Housing	CO1: Understand basic financial concepts and their related taxation.
		CO2: Describe the sequence and relationships between the steps in financial planning ,savings and purchase.
		CO3: Familiarize about consumer problems ,consumer protection law and consumer rights and responsibilities
		CO4: Apply the basic principles of house planning and housing finance.
		CO5: Interpret and design the house plan and lighting.
18UHSEC2b	Subject Elective – II: Personality Development	CO1: Recognize the importance & characteristics of personality.
		CO2: Understand the listen skills
		CO3: Emphasize yoga in the management of stress.
		CO4: Familiarize with managerial skills.
		CO5: Outline the importance of communication
18UHSNSC1	Non Major Skill Based-I: Care Of Clothing	CO1: Acquire knowledge on fabric selection for different occasions
		CO2: Understand the properties of water and

		soap
		CO3: Obtain a better understanding on stiffening and bleaching agents
		CO4: Get familiarized with the principles of laundering
		CO5: Develop skills to remove fabric stains
18UHSC9	Core- XIII Diet Therapy	CO1: Understand the etiology, physiologic and metabolic anomalies of acute and chronic disease and patient needs
		CO2: Know the effect of various disease on nutritional and dietary requirements
		CO3: Able to recommend and provide appropriate nutritional care for prevention and treatment of various disease
		CO4: Understand the role of the role of dietician in preventive, promotive and curative health care
		CO5: Able to make appropriate dietary modification for various disease condition based on patho physiology
18UHSC10	Core-XIV Apparel Designing	CO1: Understand the principles of apparel design
		CO2: Acquire knowledge on clothing selection of different age groups
		CO3: Obtain a better understanding on pattern types and its principles
		CO4: Get familiarized with the fabric laying techniques
		CO5: Learn to create sleeve, collar, pocket and yoke
18UHSQC5	Core – XV Apparel Designing and Construction Practical	CO1: Understand the usage of sewing machine and tools used in basic sewing
		CO2: Prepare the basic seams and seam finishes
		CO3: Construct jabla, baba suit, frock, petticoat, blouse and to finish garment details with fastners
		CO4: Acquire knowledge on designing and drafting selected garments
		CO5: Create garment styles
18UHSEC3	Elective –III: Family dynamics	CO1: Acquire knowledge regarding the dynamics of contemporary marriage and family systems in India.
		CO2: Describe the concept, goals and areas of adjustment in marital relationship and within the family-distress and crisis.

		CO3: Understand the changing roles and personality development, discipline at home.
		CO4: Identify the exceptional children and responsibilities of the family in caring the exceptional children.
		CO5: Relates heredity and environment and its interaction.
18UHSEC3c	Subject Elective-III: Children With Special Needs	CO1: Understand the exceptional children
		CO2: Identify the children with mental retardation
		CO3: Identify the children with hearing and speech impairment
		CO4: Recognize the causes and grades of visual impairment
		CO5: Obtain a better understanding of the causes and dealing of children with special needs
18UHSNSC2	Non Major Skill Based-II: Textile Surface Enrichment	CO1: Recognize the significance of surface enrichments on textiles as value additions
		CO2: Explain the scope of surface enrichments on fashion and apparel products
		CO3: Classify the techniques of surface enrichments
		CO4: To make the students transform a formless thought or vision into a fully formed expression using only a yard of fabric and a spool of thread
		CO5: Be familiarized with embroidery techniques.