

M.A. HOME SCIENCE

Programme Outcome

Upon completion of the Post Graduate programme, the student will attain the ability to:

- PO1: Profound Knowledge:** Attained profound expertise in their discipline
- PO2: Critical Thinking:** Engage in critical thinking by analyzing situations and constructing and selecting viable solutions to solve problems.
- PO3: Research and Innovation:** Expertise in practicing the research intelligence and analytical skill in the field of research and innovation.
- PO4: Communication and problem solving:** Demonstrate skills such as effective communication, decision making and problem solving in day-to-day affairs.
- PO5: Problem Solving:** Understand the tools, techniques, models and methodologies to solve problems.
- PO6: Employability:** Demonstrate skills for higher education, professional development and employability.
- PO7: Ethics:** Committed to ethical principles and professional ethics.

Programme Specific Outcome

Upon completion of Home Science Degree Programme, the graduates will be able to

- PSO1:** Apply knowledge of biochemistry and physiology to human nutrient metabolism and use the Nutrition Care Process to make decisions, identify nutrition-related problems and determine and evaluate nutrition interventions
- PSO2:** Be efficient to nurture and take care of various age groups, to foster their healthy growth and development

- PSO3:** Be empowered to take judicious decisions concerning the use of materials and resources and display competency in effective communication skills and use of media
- PSO4:** Develop entrepreneurial skill towards start ups in fashion designing, tailoring unit, catering unit, nursery schools, family counselling centres, food processing centres and preservation units.
- PSO5:** Engage in promoting social justice, gender sensitization, human rights and environmental consciousness
- PSO6:** Gain theoretical and practical knowledge in research methodology and IT skills

Core Course 1

Advanced Nutrition MHSC CC101

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Able to understand the techniques of measuring energy expenditure in individuals.
- CO2:** Understand the metabolism of protein and know the role of DNA and RNA in protein synthesis.
- CO3:** Acquaint with lipid and carbohydrate metabolism and learn the mechanism adopted by the human body for regulation of metabolic pathways.
- CO4:** Critically evaluate and derive requirements for specific macronutrients.

Core Course 2

History and Theories of Human Development MHSC CC102

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Describe and recall the scope and principles of human development
- CO2:** Summarise the early childhood theories
- CO3:** Demonstrate and analyze social learning theories
- CO4:** State and discuss different intelligence test and theories

Core Course 3

Home Management and Ergonomics MHSC CC103

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Know Management system and Family resource management and the important features of management process
- CO2:** State different aspect of the ergonomics and their nature
- CO3:** Acquire the knowledge of time and energy management in study of ergonomics.
- CO4:** Describe and appreciate the work simplification and time motion economy.

Core Course 4

Research Methodology and Statistics MHSC CC104

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Demonstrate knowledge of the scientific method, purpose and approaches to research
- CO2:** Compare and contrast quantitative and qualitative research
- CO3:** Describe sampling methods, measurement scales and instruments, and appropriate uses of each.
- CO4:** Use appropriate parametric and non parametric statistical tests and draw conclusions and interpretations from the analysis of data using various statistical methods.

Core Course 5

Food Science and Experimental Food MHSC CC205

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Gain knowledge about food science and acceptability of food
- CO2:** Learn the properties, sources and uses of carbohydrate and protein foods, experiment various method of cooking and preservation to retain/enhance the nutritional quality
- CO3:** Know the classification, composition, cooking and preservation methods of vegetables and fruits
- CO4:** Describe the uses of nuts, oilseeds, beverages and appetizers in cookery

Core Course 6

Maternal and Infant Nutrition MHSC CC206

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Memorize and interrelate physiology and nutritional requirements of pregnancy
- CO2:** Interrelate and measure the background and complications of lactation
- CO3:** Distinguish and appraise management of preterm and LBW babies
- CO4:** Recite the policies and programmes for safe motherhood

Core Course 7

Communication Technology

MHSC CC207

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Understand various aspect of communication technology and identify different forms of communication
- CO2:** Describe different types of Mass Media and their uses.
- CO3:** Discuss emerging information communication technology and its use in extension work
- CO4:** State adoption and diffusion process.

Core Course 8

Women's Studies

MHSC CC208

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Create awareness about the status of women in India
- CO2:** Learn the history and relevance of women's studies

- CO3:** Familiarize with the issues and problems of women in India
- CO4:** Understand the personal and civil laws related to women and know existing Women's Welfare Programmes

Core Course 9

Management of Textile Crafts and Apparel Industry MHSC CC209

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Understand the origin of technique and design with reference to colours, motifs, layouts of different traditional textiles crafts of India.
- CO2:** Understand the role of textile crafts and handicraft sector in the national economy.
- CO3:** Understand the role and impact of mass media on fashion
- CO4:** Knowledge of merchandising activities in a retail setup and prepare various samples of textile crafts

Core Course 10

Food Processing MHSC CC310

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Learn the various classes of microorganism and their effects on food and consumer

- CO2:** Learn and use different methods of food preservation and processing
- CO3:** Understand the basic principle and procedure in the production of new categories of foods and know techniques of packaging and labelling
- CO4:** Understand food standard and related laws regarding food safety and quality

Core Course 11

Institutional Food Management MHSC CC311

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** State and discuss planning and management of food service system
- CO2:** Recognize and apply the concept of quality and quantity food production and management
- CO3:** Describe and identify the delivery and services of foods in different systems
- CO4:** Recognize and state the concept of food service management in various educational institutions

Core Course

Community Nutrition

MHSC CC312

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Familiarize with the concept of public health nutrition and acquire skills in nutritional assessment
- CO2:** Create an awareness regarding assessment of nutritional status of individuals and community.
- CO3:** Understand the National and International agencies involved in women and child welfare.
- CO4:** Comprehend the National Health Care Delivery System.

Core Course 13

Therapeutic Nutrition MHSC CC313

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** Express and sketch meal planning
- CO2:** Interpret and compute dietary modification for different diseases
- CO3:** Select components of safe motherhood and menopause
- CO4:** Sketch dietary counselling, and diet planning

Discipline Specific Elective Course 1

Practical approach to writing research activities MHSC DSE 401

Course Outcomes:

After completion of the course, the student will be able to:

- CO1:** State and prepare research proposals
- CO2:** Distinguish research report writing

CO3: Produce research proposal and report writing

Generic Elective Course 1

**Computer and IT Skills
MHSC GE401**

Course Outcomes:

After completion of the course, the student will be able to:

CO1: Familiarize with various techniques and functions of Windows and MS Word

CO2: Develop knowledge and skill in the use of MS excel and MS power point

CO3: Gain skills on Corel drawing

CO4: Acquaint about internet browsers and e-mail