

M.A. HOME SCIENCE

Programme Outcome

PROGRAMME OUTCOME:

Upon completion of the Post Graduate programme, the students will be able to achieve the following outcomes:

- PO1: Profound Professional Knowledge:** Obtain proficiency to maneuver in diverse context of the advance subject knowledge.
- PO2: Critical Thinking and Analysis:** Attain the analytical expertise to create, analyse, formulate, and solve challenging problems.
- PO3: Environment and sustainability:** Understand the impact of the scientific solutions in societal and environmental contexts, and demonstrate the knowledge of, and need for sustainable development.
- PO4: Research and Innovation:** Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions.
- PO5: Effective Communication:** Demonstrate skills such as effective communication, decision making, problem and adapt ability to create technical writing.
- PO6: Problem Solving:** Understand, interpret, explain, analyse and assess the tools, techniques, models and methodologies to solve problems.
- PO7: Employability:** Demonstrate skills for doctoral, post-doctoral education, professional development and employability.
- PO8: Advance tools and techniques:** Attain ability to work with advanced IT tools and techniques in their domain.
- PO9: Social Consciousness:** Acquire awareness towards gender, environment, sustainability, human values and professional ethics and understand the difference between acting, responding and reacting to various social issues
- PO10: Nation Building:** Introspect and evolve into dynamic and creative individuals capable of socially productive, constructive actions that positively impact our Nation and the World at large.

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