

# **M.A. HOME SCIENCE**

## **Programme Outcome**

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

- PO1:** Understand and appreciate the role of interdisciplinary sciences in the development and well- being of individuals, families and communities
- PO2:** Develop professional skills in food, nutrition, textiles, housing, product making, communication technologies and human development
- PO3:** Effective Communication: Demonstrate proficiency in communicating competently in groups and organizations, competence in interpersonal communication
- PO4:** Acquire scientific skills in the management of resources and develop basic skills for career options in the fields of dietetics, interior designing, textiles and fashion designing
- PO5:** Environmental Consciousness: Discern the issues of environmental contexts and engages in promoting values

## **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**

- 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**

- 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**

- 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**

- 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**

- 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**

- 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**

- 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**

**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**

**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**

- 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**

- 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 12**

### **Community Nutrition**

#### **MHSC CC312**

#### **Course Outcomes**

- 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**

- 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**

- 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**

- 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

