

DEPARTMENT OF HOME SCIENCE- NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS

COURSE OUTCOMES (COs)

On completion of the course students will be able to

COURSE COMPONENT	COURSE	COURSE OUTCOME
CORE MAJOR- PAPER I	FOOD SCIENCE	CO1: Understand the food groups, cereals and their functions, applying the principles of methods of cooking. CO 2: Acquire knowledge on the various components of pulses, vegetables and fruits CO 3: Learn the different aspects of meat, milk and their products. CO 4: Knowledge on classification and nutritive value of nuts, fats and sugars. CO 5: Describe the beverages, spices and condiments, food additives and adulterants.
CORE MAJOR- PAPER II	HUMAN PHYSIOLOGY	CO1: Understand the core concept of physiology and its application in the field of nutrition. CO2: Comprehend and distinguish in the various functions of cell and tissues in the body. CO3: Acquire the knowledge of basic concept of human circulatory system. CO4: Illustrate the process and function of respiratory and digestive system. CO5: Get sensitized about the functions of reproductive and excretory system.
ALLIED I- PAPER I	ALLIED CHEMISTRY – I	CO1: Know and identify methods suitable for water purification CO2: Acquire knowledge about the advantages of solid, liquid and gaseous fuel CO3: Gaining the knowledge about basic of fundamental organic chemistry CO4: Acquire knowledge about basics of physical chemistry CO5: Know and prepare the good fertilizer

CORE MAJOR- PAPER III	NUTRITION I	<p>CO1: Conceptual knowledge in the principles of human nutrition in relation to health.</p> <p>CO2: Obtain skills on different methods of estimating total energy expenditure and requirements.</p> <p>CO3: Learn the role of carbohydrate, fiber and prevention of nutritional deficiencies.</p> <p>CO4: Comprehend the functions of fats and its association with health and diseases.</p> <p>CO5: Gain insight in determining the protein requirement and its role in malnutrition.</p>
CORE MAJOR- PRACTICAL I	PHYSIOLOGY & NUTRITION PRACTICAL	<p>CO1: Observe and learn the microscopic structures of tissues.</p> <p>CO2: Know their blood group and to estimate its components.</p> <p>CO3: Experience the respiratory rate, pulse rate and the arterial blood pressure.</p> <p>CO4: Learn the quantitative analytical aspects of selective micronutrients.</p> <p>CO5: Study the identification of different minerals.</p>
ALLIED I- PAPER II	ALLIED CHEMISTRY – II	<p>CO1: Know and define the various terms in volumetric analysis</p> <p>CO2: Acquire knowledge and perform the volumetric analysis and estimate the quantity present.</p> <p>CO3: Identify and analyze organic compounds</p>
ALLIED I- PRACTICAL I	ALLIED CHEMISTRY - PRACTICAL I	<p>CO1: Gaining the knowledge about carbohydrates and proteins</p> <p>CO2: Acquired the knowledge in analytical techniques in chemistry</p> <p>CO3: Gaining the knowledge about pharmacological terms in medicinal chemistry</p>

CORE MAJOR- PAPER IV	NUTRITION THROUGH LIFE CYCLE	<p>CO1: Illustrate food groups, food exchange list, food pyramid and to identify the foundations of a balanced diet.</p> <p>CO2: Calculate and interpret nutrient composition of foods</p> <p>CO3: Apprehend the factors affecting meal planning.</p> <p>CO4: Understand the characteristics and significance of dietary guidelines for Indians.</p> <p>CO5: Ascertain nutritional needs in balanced menus for individuals across various age groups, and for different income levels.</p>
CORE MAJOR- PAPER V	MEDICAL NUTRITION THERAPY I	<p>CO1: Interpret the terminologies and laboratory parameters in a medical record, relating to nutrition.</p> <p>CO2: Comprehend and apply the concepts of nutrition to evaluate, address and improve the disease conditions of individuals.</p> <p>CO3: Elaborate on the dietary guidelines and describe the role of food in health promotion and disease prevention.</p> <p>CO4: Discern the risk factors and dietetic-nutritional problems in patients.</p> <p>CO5: Elucidate the part of nutritional management in the prevention and/ or management of diseases such as cancer, AIDS, and diabetes.</p>
ALLIED II- PAPER III	NUTRITIONAL BIOCHEMISTRY	<p>CO1: Understand the significance of organic reactions with reference to biological systems.</p> <p>CO2: Adequately explain the chemistry of carbohydrates, proteins, lipids, enzymes and nucleic acids.</p> <p>CO3: Comprehend the metabolic pathways of carbohydrates, proteins and lipids.</p> <p>CO4: Discern the hormonal regulation and interrelationship of the macronutrient's metabolism.</p>

NON-MAJOR ELECTIVE	WOMEN AND HEALTH	<p>CO1: Understand the concept- anatomy of female reproductive system.</p> <p>CO2: Acquire knowledge on the various food groups and plan a balanced diet.</p> <p>CO3: Understand the importance of various nutrients in relation to health.</p> <p>CO4: Gain insight in determining the nutritional requirement for women.</p> <p>CO5: Learn the different aspects of nutritional problem and its treatment.</p>
CORE MAJOR- PAPER VI	MEDICAL NUTRITION THERAPY II	<p>CO1: Compile pertinent information for extensive nutrition assessments</p> <p>CO2: Develop competence in administering clinical, biochemical and pharmacological principles in the assessment and dietetic treatment of a patient.</p> <p>CO3: Devise and execute nutrition education programs for robust or ailing individual(s).</p> <p>CO4: Engage in the integrative dietary group of a hospital</p> <p>CO5: Illustrate the etiology, manifestation and dietary management of the diseases of the heart, liver, gallbladder, kidneys and gastrointestinal tract.</p>
CORE MAJOR- PRACTICAL II	MEDICAL NUTRITION THERAPY PRACTICAL	<p>CO1: Apprehend the etiology, symptoms, onset and nutritional management of various types of diseases.</p> <p>CO2: Apply the knowledge on dietary therapy to plan therapeutic diets for disease conditions.</p> <p>CO3: Exhibit skills in modifying normal diets and preparing appropriate therapeutic diets.</p> <p>CO4: Practice diet counselling and suggest individually tailored diet plans for various disease conditions.</p> <p>CO5: Become a health care provider.</p>
ALLIED III- PAPER IV	FOOD MICROBIOLOGY	<p>CO1: Understand the general characteristics of microbes and its application in the field of nutrition.</p> <p>CO2: Define and distinguish the methods of sterilization and disinfection.</p> <p>CO3: Attain knowledge on the concept of microbes in food spoilage and contamination.</p> <p>CO4: Identify and analyze the role of microorganism in human welfare</p> <p>CO5: Evaluate the preventive measures to food</p>

		poisoning and food borne infections.
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CORE MAJOR - PAPER VII	HUMAN DEVELOPMENT	<p>CO1: Analyses the developmental milestones of individuals in the domains of physical, social, emotional, cognitive and language development throughout the lifespan.</p> <p>CO2: Attain knowledge of family crisis, adjustment in marriage, need of parenting and vocational selection in early adulthood.</p> <p>CO3: Establishing an awareness of the various problems of children with special needs.</p> <p>CO4: Gaining insight into the needs and problems of old age in current scenarios and solving them.</p> <p>CO5: Adopting the skills to face upcoming challenges and opportunities in life.</p>
CORE MAJOR - PAPER VIII	FOOD SERVICE MANAGEMENT I	<p>CO1: Elucidate the origin and categorization of food service sectors.</p> <p>CO2: Employ the basic principles and tools of management for efficaciously handling an establishment</p> <p>CO3: Utilize the expertise obtained for food purchasing, storing and record maintenance</p> <p>CO4: Apply the understanding of concepts of management to book keeping and methods of pricing.</p> <p>CO5: Explore the importance of hygiene and safety in the food service units.</p>

CORE MAJOR - PAPER IX	NUTRITION II	<p>CO1: Able to conceptualize the metabolism of fat- and water-soluble vitamins.</p> <p>CO2: Apply the knowledge in determining the nutritional requirements.</p> <p>CO3: Associate knowledge of nutrients with their deficiencies.</p> <p>CO4: Comprehend the functions of macro and micro nutrients with health.</p> <p>CO5: Learn the role of water and electrolytes mechanisms in human health.</p>
CORE MAJOR - PAPER X	COMMUNITY NUTRITION	<p>CO1: Acquire the knowledge on the concepts of Nutritional Development of the Nation</p> <p>CO2: Relate the theoretical knowledge with the methods of evaluation of the nutritional status of an individual.</p> <p>CO3: Understand the various schemes and agencies involved in community nutrition</p> <p>CO4: Apply knowledge in the field of Infection and Immunization</p> <p>CO5: Comprehend the knowledge gained on the concepts of Child Nutrition with regards to Breastfeeding and Weaning foods.</p>
CORE ELECTIVE-I	FUNDAMENTALS OF TEXTILES & CLOTHING	<p>CO1: To acquaint students with current scenario of the fashion industry</p> <p>CO2: Attain knowledge of fiber science and fabric construction to suit the emerging trends in clothing needs of the society.</p> <p>CO3: Establishing practical skills in drafting, pattern making and apparel making for the family and community.</p> <p>CO4: Equipping the students to be an innovative entrepreneur in garment outlets.</p> <p>CO5: Adopting the sewing skills to face new trends in fashion technology.</p>
CORE MAJOR - PAPER XI	SPORTS NUTRITION	<p>CO1: Enriches knowledge in knowing the importance and scope of sports nutrition.</p> <p>CO2: Learn the nutritional guidelines for performance enhancement.</p> <p>CO3: Understanding the weight management and different types of body composition assessment.</p> <p>CO4: Apprehending the skills on diet for various sports events and nutritional concern for special athletes.</p> <p>CO5: Analyze the appropriate use of herbal, nutritional supplements.</p>

CORE MAJOR - PAPER XII	FOOD SERVICE MANAGEMENT II	<p>CO1: Understanding the concepts of floor planning and layouts of the food service institution.</p> <p>CO2: Obtaining the detailed understanding with the different equipment utilized in the service production</p> <p>CO3: Analyzing and developing the skills in various styles of food and beverage services</p> <p>CO4: Discuss the basic guidelines involved in personnel management</p> <p>CO5: Comprehending the knowledge and skills to become an entrepreneur and to understand the various labor laws established.</p>
CORE MAJOR - PAPER XIII	CLINICAL NUTRITION	<p>CO1: Gain knowledge and develop skills in assessing the patients.</p> <p>CO2: Examine and assess various diagnostic tests in different disease conditions.</p> <p>CO3: Comprehend the concepts of liver and kidney function test in diagnosis and interpretation</p> <p>CO4: Learn the role of nutrients in gene expression and inborn errors of metabolism.</p> <p>CO5: Gain insight into drug and nutrient interaction.</p>
CORE ELECTIVE- II	INTERIOR DECORATION	<p>CO1: Gain Understanding of the basic art principles and to develop aesthetic sense and appeal.</p> <p>CO2: Apply theoretical knowledge in colour and lighting to practical situations in interiors.</p> <p>CO3: Developing the technical skills in students to enable them to be successful entrepreneurs in the field of interior decoration.</p> <p>CO4: Attain the knowledge of basic aspects in flower arrangement and accessories in interiors and apply the principles suitably to keep pace with the current scenario.</p> <p>CO5: Providing an opportunity to one's individual freedom of self-expression in decorating living spaces.</p>

<p>CORE ELECTIVE-III</p>	<p>DIET COUNSELLING AND PATIENT CARE</p>	<p>CO1: Enriches in knowing the guidelines for counseling CO2: Understanding the techniques embedded in skills of counseling CO3: Comprehending the different components involved in counseling CO4: Evaluating and analyzing the ethical standard in counseling CO5: Apply and relate the knowledge obtained in counseling and patient care</p>
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