

COURSE OUTCOMES

SEMESTRE V

FCS5B05 HUMAN PHYSIOLOGY AND MICROBIOLOGY

- CO1 Understand the physiology of all the systems of the human body.
- CO2 Develop a holistic understanding of mental, reproductive and social health.
- CO3 Develop the awareness of major communicable and non-communicable diseases
- CO4 Understand role of micro-organisms in relation to processing and spoilage.
- CO5 Understand the basic microbial structure and function and study the comparative characteristics of prokaryotes and eukaryotes
- CO6 Understand the structural similarities and differences among various physiological groups of bacteria/archaea.

FCS5B06 DIET IN HEALTH

- CO1 Understand the relationship between food, nutrition and health.
- CO2 Comprehend the principles of planning nutritionally adequate meals.
- CO3 Exercise food choices consonant with good health based on sound knowledge of principles of nutrition.
- CO4 Acquire knowledge about the nutritional needs and concerns of an individual through the life cycle.
- CO5 Understand nutrition considerations during special conditions for children and adults.

PRACTICAL III-DIET IN HEALTH

- CO1 Understand the principles of planning nutritionally adequate meals.
- CO2 Understand the concept of nutrient requirements and methods involved in assessment of nutrient needs.
- CO3 Exercise food choices consonant with good health based on sound knowledge of principles of nutrition.
- CO4 Acquire knowledge about the nutritional needs and concerns of an individual through the life cycle

FCS5B07 FAMILY RESOURCE MANAGEMENT

- CO1 Comprehend the fundamentals of resource management in changing scenario.
- CO2 Inculcate skills in the identification, creation, selection and judicious use of available resources with emphasis on maximization and conservation.
- CO3 Understand the processes of management in a scientific manner in the use of resources
- CO4 Develop aptitude in identifying product/ space design problems at home and at work. Understand the human element and user perspective in the evolution of product/space design.
- CO5 Identify and describe the functions of Human Resource Development.
- CO6 Sensitized towards challenges of human resource managers
- CO7 Understand the fundamentals of house planning and space articulation.
- CO8 Exhibit efficient resource use potentials at home and work place.

FCS6B07 (P) PRACTICL IV -FAMILY RESOURCE MANAGEMENT

- CO1 Develop sound understanding in the use of resources
- CO2 Develop organizational skills
- CO3 Ability in problem solving
- CO4 Systematic and meticulous work habits.

FCS5B08 TEXTILE SCIENCE

- CO1 Describe textile fibres in terms of their production and properties
- CO2 Understand various production techniques and properties of yarns
- CO3 Understand various dyeing, printing and finishing techniques
- CO4 Develop basic knowledge of fashion and design
- CO5 Select suitable apparel in relation to fabric and design components for individual
- CO6 Identify various types of dyes and auxiliaries for dyeing and printing of fabrics
- CO7 Describe methods and styles of printing fabrics

PRATICAL V TEXTILE SCIENCE

- CO1 Identify fabrics and relate it to specific products keeping in mind fabric properties and characteristics
- CO2 Acquire skill necessary for selection and evaluation of clothing
- CO3 Understand the use of various materials and finishes to create aesthetically designed interiors

FCS6BPR-PROJECT

CO1 Develop scientific temper

CO2 Ability to think for societal development

CO3 Improve reasoning and analytical skills

CO4 Improve writing skills and produce scientific report of the research work

SEMESTER VI

FCS6B09 DIETETICS

CO1 Understand principles of nutrition care.

CO2 Modify the normal diet for therapeutic purposes.

CO3 Understand the etiology, clinical features and dietary management in some common disorders / diseases.

CO4 Understand significance of dietary counselling.

CO5 Understand the multi-faceted nature of nutritional problems.

CO6 Gain knowledge about techniques of assessment of nutritional status.

CO7 Learn the various aspects of nutrition education and promotion.

CO8 Familiarize with the policy and intervention programmes operating in India to overcome malnutrition.

FCS6B06 (P)- PRACTICAL III- DIET IN HEALTH & PRACTICAL VI- - DIETETICS

CO1 Understand different deficiency and lifestyle diseases

CO2 Plan therapeutic diets based on principles of meal planning

FCS6B10 FABRIC CARE AND APPAREL DESIGNING

CO1 Understand the principles of laundry science

CO2 Identify various tools and equipments necessary for garment construction

CO3 Apply appropriate fabric care according to the fibre type

CO4 Select appropriate apparel and accessories for various age groups, sex etc.

FCS6B10 (P)- PRACTICAL V- TEXTILE SCIENCE & PRACTICAL VII -FABRIC CARE AND APPAREL DESIGNING

- CO1 Recall the use of various pattern making tools and its terminology
- CO2 Apply the principles of pattern making for basic bodice and skirt, sleeves, collars and dresses
- CO3 Develop the basic bodice and skirt patterns by applying the technique of drafting
- CO4 Understand sourcing of fabric and procurement of other fashion material
- CO5 Construct various garments and its components

FCS6B11 CONCEPTS IN FAMILY RELATION

- CO1 Develop healthy attitude towards marriage and interpersonal relationships
- CO2 Understand the importance of family in today's social context
- CO3 Solutions to thrive different circumstances in stages of life cycle
- CO4 Cope better with critical family situations
- CO5 Develop sound knowledge on methods of family planning
- CO6 Improve the knowledge regarding legal issues concerning women

FCS6B12(E3)- EXTENSION EDUCATION AND COMMUNICATION (Elective)

- CO1 Develop understanding of concept of human communication and its components.
- CO2 Learn the concept of extension and its interrelationship with communication.
- CO3 Understand the various tools and techniques in the process of communication.
- CO4 Insight into the range and scope of different mass media.
- CO5 Learn about concept and scope of extension in National development.
- CO6 Comprehend about the concept and process of advocacy.
- CO7 Develop skills for using participatory approaches in programme management.
- CO8 Able to interpret and evaluate an advocacy campaign for social mobilization.

OPEN COURSE

FCS5D01 FOOD SCIENCE AND BASIC COOKERY (OPEN COURSE)

- CO1 Understand structure, functions and classification of foods and different food groups
- CO2 Understand the nutritional and anti-nutritional factors of various foods
- CO3 Assess the effect of heat on foods and compare different methods of cooking
- CO4 Develop different recipes and evaluate its nutritional content

CO5 Understand structure, functions and classification of foods and different food groups