

## **Department of Home Science**

### **UG PROGRAMME**

#### **Programme Outcome**

- The program has been framed in such a manner that students receive real feel of quality education by touching all aspects of human lifecycle.
- Designed to enhance the capacity of students to understand universal and domain-specific values in Home Science.
- Develop the ability to address the complexities and interface among self, social and national priorities.
- Inculcate both generic and subject-specific skills to succeed in the employment market and standards of life.
- Promote research and innovation and design (product) development favoring all the disciplines in Home Science.
- Developing scientific and practical approach among the students pertaining to their day-to-day life.

#### **B.A. I (Home Science) Semester I**

##### **HSC/UG001- Fundamentals of Nutrition and Human Development (Theory)**

###### **Course Outcomes:**

- Prepare the students to understand physiology-based courses
- Students will get familiar with different methods of cooking
- Acquaint students with practical knowledge of nutrient rich foods
- Explain the need and importance of studying human growth and development across life span
- Identify the biological and environmental factors affecting human development
- Learn about the characteristics, needs and developmental tasks of infancy & early childhood years

##### **HSC/UG002- Cooking skills and Healthy Recipe Development (Practical)**

###### **Course Outcomes:**

- Students will get familiar with different methods of cooking
- Acquaint students with practical knowledge of nutrient rich foods

#### **Semester II**

##### **HSC/UG003- Introduction to Clothing and Textiles and Family Resource Management (Theory)**

###### **Course Outcomes:**

- Learn about scope of textile and clothing
- Understanding why fabrics are different
- Learn how fabrics can be manufactured
- Understand basic clothing concepts and garment making
- Learn the family resource management as a whole

- Understand the Decision making and use of resources throughout the Familylife cycle.
- Gain knowledge about Time, Money &Energy as a Resource.
- Appreciate Household Equipments for work simplification

### **HSC/UG004- Clothing & Textiles (Practical)**

#### **Course Outcomes:**

- Ability to identify fibers and fabrics
- Understanding why fabrics are different
- Learning basic sewing skills
- Learn how garments are stitched

### **B.A. II (Home Science)Semester III**

#### **HSC/UG005- Housing, Interior Decoration and Extension Education (Theory)**

#### **Course outcomes:**

- Grasp knowledge of Housing, need & selection of site in real life situations.
- Comprehending Housing plans for residential purpose.
- Appreciate principles of design and the contributing factors to refine personal aesthetic senses.
- Learn the widening concepts of Extension Education.
- Develop understanding for Effective teaching and learning.
- Comprehend the various effective communication methods.
- Gain skills to use technologically advanced Audio- visual aids.

#### **HSC/UG006- Interior Decoration and Development of Extension Teaching Aids (Practical)**

#### **Course outcomes:**

- Developing skills for making time plan for effective balance of work & leisure.
- Plan & prepare budget for the family.
- Incorporate appropriate work simplification in using household equipments.
- Develop understanding for house planning & decoration

### **Semester IV**

#### **HSC/UG007- Nutrition through Life Span and Human Development (Theory)**

#### **Course Outcomes:**

- Create an awareness about importance of healthy meal at various stages of life cycle
- Inculcate healthy eating practices among students
- Develop skill of meal planning for different physiological groups
- Explain the physical & Physiological changes during middle childhood, adolescent and adulthood stage
- Identify the biological and environment factors affecting personality.
- Learn about the characteristics, needs and developmental tasks of Middle childhood years, Adolescent & Adulthood stage

### **HSC/UG008- Meal Planning and Practical based on aspects of Human Development (Practical)**

#### **Course Outcomes:**

- Learn to cope up with adolescent and adulthood problem
- Understand and handle development related issues more efficiently.
- Able to know human behaviour.
- Understand individual differences.

### **B.A. III (Home Science) Semester V**

#### **HSC/UG009- Surface Ornamentations of fabrics (Theory)**

##### **Course Outcomes:**

- Knowing why fabrics look differently
- Identify the different techniques of fabric from surface
- Learn about finishes done on fabric
- Knowing about dyeing fabrics
- Learn how printing on fabrics is carried
- Knowing the traditional embroideries in India
- Identifying traditional textiles of different states
- Knowing the importance of appropriate laundry method

#### **HSC/UG010- Community Development and Programme Planning (Theory)**

##### **Course Outcomes:**

- Understand the Community Development dynamics & organizing system for Development.
- Create awareness about the various development programmes
- Identify the leadership pattern in the community.
- Impart skills to implement, monitor & evaluate programmes.

#### **HSC/UG011- Techniques of Surface Ornamentation of Fabrics (Practical)**

##### **Course outcomes:**

- Performing printing on fabrics
- Performing the traditional embroideries of India.3- Identifying traditional
  - textiles of different states.
  - Performing different appropriate laundry methods.

## **Semester VI**

### **HSC/UG012- Dietetics and Therapeutic Nutrition (Theory)**

#### **Course outcomes:**

- Knowledge of principles of diet therapy
- Develop and understand modification of the normal diet for therapeutic purposes
- Practical knowledge of dietary management in some common disorders.

### **HSC/UG013- Family Welfare and Community Education (Theory)**

### **HSC/UG014- Therapeutic Diet Preparation and Nutrient Evaluation (Practical)**

#### **Course outcomes:**

- Gain Knowledge of principles of diet therapy
- Develop and understand modification of the normal diet for therapeutic purposes
- Practical knowledge of dietary management in some common disorders.

## **VOCATIONAL MINOR**

### **HSC/UG017-Basics of Nutrition and Hygiene**

#### **Course Outcomes:**

- Prepare the students to understand physiology-based courses
- Students will get familiar with different methods of cooking
- Acquaint students with practical knowledge of nutrient-rich foods
- Explain the need and importance of studying

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