

HOME SCIENCE UG PO

PO1- Acquire professional and entrepreneurial skills for economic empowerment of self in particular, and community in general

PO2- Learn various skills to manage home, childcare, personal finances, food, clothing, beautification, tradition, etc.

PO3- Deliver quality tertiary education through learning while doing.

PO4- Reflect universal and domain-specific values in Home Science.

PO5- Involve, communicate and engage key stakeholders.

PO6- Preach and practice change as a continuum.

PO7- Develop the ability to address the complexities and interface among of self, societal and national priorities

PO8- Instill both generic and subject-specific skills to succeed in the employment market.

PO9- Foster a genre of responsible students with a passion for lifelong learning and entrepreneurship.

PO10- Develop sensitivity, resourcefulness and competence to render service to families, communities, and the nation at large

PO11- Enhance digital literacy and apply them to engage in real time problem solving and ideation related to all fields of Home Science.

PO12- Appreciate and benefit from the symbiotic relationship among the five core disciplines of Home Science – Resource Management, Food Science and Nutrition, Textiles and Clothing, Human Development and Family Studies and Extension and Communication.

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Class	Paper	Course Outcome
B.A Part 1	Paper -1 Human Physiology	<p>CO-1 Acquire basic knowledge of first aid and home nursing.</p> <p>CO-2 Understand the physiology of all the systems of the human body.</p> <p>CO-3 Develop a holistic understanding of mental, reproductive and social health.</p> <p>CO-4 Develop the awareness of major communicable and non-communicable disease</p>
	Paper -2 Extension Education	<p>CO-1 Learn about concept and scope of extension in national development.</p> <p>CO-2 Understand the principles and process of program design and management.</p> <p>CO-3 Able to interpret and evaluate an advocacy campaign for social mobilization.</p> <p>CO-4 Understand the nature and role of various organizations engaged in the development sector.</p> <p>CO-5 Strategies for creating resources for effective functioning of development organizations.</p> <p>CO-6 Understand the basic concepts of Corporate Social Responsibility (CSR) and linkages between various stakeholders</p>
B.A Part 2	Paper -1 Textile	<p>CO-1 Hands on training for different types of printing like tie & dye, block printing, batic print and others.</p> <p>CO-2 Acquire basic knowledge of tailoring.</p> <p>CO-3 Describe textile fibers in terms of their production and properties</p> <p>CO-4 Understand various production techniques and properties of yarns</p> <p>CO-5 Identify fabrics and relate it to specific products keeping in mind fabric properties and characteristics</p> <p>CO-6 Understand various dyeing, printing and finishing techniques</p>
	Paper -2	CO-1 Introduction to home management for conceptual framework,

	Home Management	<p>need and philosophy.</p> <p>CO-2 Acquire the knowledge of executing daily chores efficiently and thus save time and money.</p> <p>CO-3 Ethics in management of resources.</p> <p>CO-4 Home budgeting to balance monthly income and expenditure.</p>
B.A Part 3	Paper -1 Human Development	<p>CO-1 Demonstrate understanding and knowledge of development during the human life-span from conception to middle childhood</p> <p>CO-2 Gain knowledge to locate relevant examples of development in the cultural context, focusing on situatedness of childhood development in Indian culture</p> <p>CO-3 Competent in using methods to study development in children, and explore family and community context of Indian children</p>
	Paper -2 Food and Nutrition	<p>CO-1 Understand the relationship between food, nutrition and health.</p> <p>CO-2 Understand the functions of food and Classify them into various food groups.</p> <p>CO-3 Understand digestion, absorption and function of various nutrients and their sources.</p> <p>CO-4 List the advantages and disadvantages of various methods of preparing food.</p> <p>CO-5 Understand the concept of nutrient losses during cooking and enhancement of nutritional quality of foods. Comprehend the principles of planning nutritionally adequate meals.</p> <p>CO-6 Exercise food choices consonant with good health based on sound knowledge of principles of nutrition.</p> <p>CO-7 Acquire knowledge about the nutritional needs and concerns of an individual through the life cycle.</p> <p>CO-8 Understand nutrition considerations during special conditions for children and adults.</p>