

# PO PSO



Session 2021-22

## Syllabus for B.A. Home Science

PO. No.	Programme Outcome
	<i>Upon completion of Home Science Degree Programme, the graduates will be able to</i>
PO-1	Understand and appreciate the role of interdisciplinary sciences in the development and well-being of individuals, families and communities
PO-2	Develop professional skills in food, nutrition, textiles, housing, product making, communication technologies and human development
PO-3	Acquire professional and entrepreneurial skills for economic empowerment of self in particular, and community in general
PO-4	Understand the sciences and technologies that enhance the quality of life
PO-5	Inculcate environmental consciousness; Discern the issues of environmental contexts and engages in promoting values

PSO. No.	Programme Specific Outcome
	<i>Upon completion of these courses the graduates would</i>
PSO-1	Acquire knowledge in physiology and analytical principles of food and nutrients in diet formulation for all age groups; develop skills in organization and management of food service institutions
PSO-2	Understand the principles and patterns of growth and development of humans from conception to old age and know the role of family, society and government to ensure development and protection of the rights of vulnerable groups
PSO-3	Utilize and manage resources and contribute to community development; assess consumer problems and protection, and learn the application of management process in Event Planning & Execution
PSO-4	Learn the principles, methods and approaches of communication and develop practical skills in Communication Process to reach out to the wider community.
PSO-5	Understand and appreciate the textile – modern and traditional.
PSO-6	Acquire academic skills with an aptitude for higher studies research/entrepreneurship in any branch of the programme



## COURSE OUTCOME (CO)

### 1. Anatomy Physiolozy

The course provide basic information about

- Cell, Tissue & Skeletal System of human
- the physiology of various systems
- First aid & Home Nursing

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## 2. Extension Education

The Course is designed to provide information about

- Develop Desirable attitudes to towards integrated rural & urban development
- Through this extension, students will acquire knowledge on quality of learning, learning experience, effectiveness of learning
- Students will study about the Community Development Problems & Role of Home Scientists

  
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### 3. Introduction to textiles

Understand the structure, properties and production techniques of various natural and manmade fibres, yarn spinning

Demonstrate an understanding of various types of fabric construction methods

Understand and apply various dyeing, printing and finishing techniques

Identify fabrics and relate it to specific products keeping in mind fabric properties and characteristics

*BSU*



## 4. Resource Management

Understand the fundamentals of resource management in a changing scenario

Inculcate skills in identifying, creating, selecting and using available resources judiciously with emphasis on maximization and conservation

Know the scientific application of the process of management in the right use of resources and apply the management process in event planning and execution

Understand self as a resource – SWOT analysis, building decision making abilities;

*[Handwritten signature]*



## 5. Human Development

Recall and recognize the concepts, scope and nature of human development

Relate and explain prenatal development and care of the new born

Describe, record and identify the various developmental milestones during infancy, preschool and middle childhood years

Demonstrate activities to facilitate development in different domains from birth to middle childhood years

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## 6. Food & Nutrition

Recall the basic concepts of food and nutrition and explain the nutrients, their functions, sources and clinical manifestation

Discuss and analyse the effects of cooking and processing techniques on nutritional properties of food

Outline the nutritional contribution and selection of various food groups

Explain and demonstrate the principles involved in weighing, portion size and nutritional quality of food

*BSU*