Sample Course outcomes for BSc and MSc programmes

FYBSc
Course code: USHS102
Title of the course: Food Science

Course Outcome No.	Course Outcomes	The level of Bloom's Taxonomy	Units covered
CO1	To outline the various food groups and list the common foods consumed within each food groups in India and globally and to use various digital data bases for listing of foods.	Level 1	All
CO2	To understand the basic principles and concepts of food science, culinary science and food chemistry with respect to the five food groups (i. cereals and grains, ii) legumes, nuts and oilseeds iii) milk, egg, poultry, meat and sea food iv) vegetables and fruits v) Fats oils and sugars.	Level 2	All
CO3	To apply food science principles in selection, preparation, storage and preservation of food taking into account economic, social, regional, cultural and ethnic variations in food availability and consumption pattern	Level 3	All
CO4	To Analyze the various food science facts and phenomena that exist in the food being prepared at household, food service organization and industrial level and to analyze documented and published literature related to food science.	Level 4	All
CO5	To evaluate the nutritive value of various food in terms of macronutrients and major micronutrients and its safety for human consumption based on	Level 5	All

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	physical, chemical and microbiological factors.		
CO6	To design and plan various recipes to preserve and improve both the nutritive attributes and the sensory qualities applying food science principles.	Level 6	All

Class: SYBSc Sem 3 (Home Science
Subject: Sectors of Textiles & Apparel Industry

CO1	To remember and understand the contemporary sectors in the textile and apparel industry.	**1**
CO2	To enlist various National and International life style and luxury brands of apparel and fashion accessories for men, women and children.	**1**
CO3	To apply the knowledge to select clothing according to different occasions.	**3**
CO4	To discuss the methods of costume designing and styling for television, films and theatre.	**2**
CO5	To remember and understand the various sectors in Technical Textiles.	**1**
CO6	To apply, categorize and justify the use of different technical textiles for different end uses.	**3**
CO7	To discuss and describe the various components of fashion media communication.	**2**
CO8	To relate the acquired knowledge of the various sectors to the challenges faced by the industry.	**4**

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B.Sc. Home Science
Branch I: Foods, Nutrition and Dietetics
Subject: Food Microbiology and Preservation

CO	After completing the course, the student should be able to	Bloom's taxonomy level	Units covered
CO1	Describe major classes of microorganisms and explain their morphology, reproduction and growth requirements.	Remember	1
CO2	Understand the role of microorganisms in food spoilage and deterioration.	Understand	2
CO3	Apply knowledge of food microbiology in the preservation of different foods.	Apply	2, 3
CO4	Compare various physical and chemical methods used in the control of microorganisms in food	Analyze	2, 3
CO5	Assess the microbial quality of different foods- fresh foods, cooked foods, packaged foods	Evaluate	Part of Food Analysis practical
CO6	Develop shelf stable food products	Create	-

Class: TY BSc.(Home Science), Branch-1: Foods, Nutrition & Dietetics
Subject: Human Nutrition-micronutrients & Functional Foods
Course outcome

CO	After completing the course, the student should be able to	Bloom's Taxonomy level	Units Covered
CO-1	Explain the functions, causes, symptoms of deficiency and toxicity of micronutrients, and health benefits of various functional foods.	Understand	3
CO-2	Differentiate between the requirements of various micronutrients for different age groups	Analyze, Evaluate and create	3

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	and physiological conditions (Pregnancy & Lactation)		
CO-3	Justify the need for meeting the Recommended Dietary Allowances (RDA) by population on a daily basis to facilitate utilization of macronutrients in order to maintain health and fitness.	Evaluate	3
CO-4	Design appropriate food and drug consumption strategies for patients on regular medications so as to facilitate the utilization of nutrients and expected outcome of pharmacotherapy.	Create	1 (unit 3)
CO-5	Identify the specific role of micronutrients, phytochemicals and functional foods in health and disease, and apply the knowledge to develop effective online awareness programs	Analyze & Apply	3
CO-6	To modify the commonly consumed community specific recipes incorporating nutritious foods in order to meet the requirements of micronutrients with highly bioavailable micronutrients and phytochemicals.	Apply	3

Class: TY BSc.(Home Science), Branch-1: Foods, Nutrition & Dietetics
Subject: Community Nutrition – Sem 5
Course outcome

CO	**After completing the course, the students should be able to**	**Blooms Taxonomy Level**	**Units Covered**
CO1	Understand the health indicators and interpret the health indicators to get better insight in the health problems.	Analyze	1
CO2	Understand the special needs and nutritional requirements of the vulnerable groups.		1

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CO3	Understand the functioning of the health care system in India		1
CO4	Assess the various nutritional problems and identify the causative factors	Apply	1
CO5	Understand the various background problems that affect food and nutrition security in the community	Remember	2
CO6	Develop strategies and education programme to combat nutritional problems	Create	2
CO7	Understand the nature of communicable diseases, modes of transmission and its prevention	Understand	3
CO8	Understand the food and water borne infections and to develop health education programmes for the same	Apply, Create	3
CO9	Understand the causative factors such as water and land pollution anddevelop community	Create	3

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	education programmes		

Class: TY BSc.(Home Science), Branch-1: Foods, Nutrition & Dietetics
Subject: Nutritional Surveillance – Sem 6

CO	After completing the course, the students should be able to	Blooms Taxonomy Level	Units Covered
CO1	Understand the importance of nutritional surveillance and its application in field situations.	Understand	1
CO2	Understand the ABCD approach of nutritional assessment and to use it in field situations	Apply	2
CO3	Decide the appropriate tools to be used in data collection	Appply	2
CO4	Create nutritional and diet surveys to elicit information from the community	Create	2
CO5	Understand the and correlate the clinical signs and symptom with the deficiency	Remember	2
CO6	Develop interventional and education	Create	2

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	programme to combat PEM, SAM and MAM		
CO7	To assess the impact of the interventional or health education programmes	Evaluate	3
CO8	Understand the food and water borne infections and to develop health education programmes for the same	Apply, Create	3
CO9	Understand the functioning of various national and international agencies so that they can be approached for collaborations	Remember	3

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Class: MSc 2 Sem 3.(Home Science), Branch-1 A: Foods, Nutrition & Dietetics
Subject: Nutritional Epidemology
Course outcome

CO	After completing the course, the students should be able to	Blooms Taxonomy Level	Units Covered
CO1	Understand the concepts of Epidemiology and the various terms and definitons used in Epidemiology	Analyze	1
CO2	Understand the different research methods that can be used in conducting research studies.	Apply	1
CO3	Apply the suitable sampling technique for their research studies	Apply	1
CO4	Understand the causes on nutritional problems	Remember	1
CO5	Understand the vicious cycle of infection and malnutrition	Remember	2
CO6	Understand the various markers and their interpretation and use the knowledge in field situations	Analyse	2
CO7	Understand the statistical concept of	Apply	3

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	validity , reliability and sources of errors so that they can be applied in the statistical analysis		
CO8	Understand the Millenium Devbelopment goals and design research projects considering the MDGs	Remember	3
CO9	To design various interventional programmes Understand the functioning of various International and National agencies	Create	3

Class: MSc 2 Sem 4 .(Home Science), Branch-1 A: Foods, Nutrition & Dietetics
Subject: Public Health Nutrition Sem 4
Course outcome

CO	**After completing the course, the students should be able to**	**Blooms Taxonomy Level**	**Units Covered**
CO1	Understand what is public health and with special references to Indian scenario.	Remember	1
CO2	Understand the various factors affecting the ecological level and planning	Apply	1

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	interventional strategies based on ecological level.		
CO3	Create interventional strategies at individual level and implement them in the community	Apply	1
CO4	Plan and devise dietary goals and dietary guidelines	Create	1
CO5	Understand the various factors affecting food choices of people.	Remember	2
CO6	Assess the nutritional status of people using the ABCD approach	Apply	2
CO7	Understand the child feeding practices, PEM, SAM and MAM problems in India and develop interventionals education programmes	Analyze	2
CO8	Understand the various problems associated with reproductive health, maternal nutrition, IUGR and Geriatric problems.	Apply, Create	2
CO9	Analyse the causes of micro nutrients deficiencies and	Create	3

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	develop combating strategies		
CO10	Understand the special nutritional requirements in HIV infections	Remember	3
CO11	Understand the growing problem of NCDs at national and global leveland to develop effective interventional strtegies	Apply, Create	3

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Class: MSc 2.(Home Science), Branch-III: Texile and Fashion Technology
Subject: Garment Production Technology

CO1	To explain and discuss the production, management, planning and control of the line development in the garment industry	2
CO2	To understand, remember and evaluate the factors for total quality management, industrial efficiency, industrial sickness and plant layouts of the apparel industry	5
CO3	To enlist the various draft layouts, layering and consumption of the fabric in the garment industry	1
CO4	To list and apply the knowledge of different types of the industrial sewing machines, needles, irons and other equipment's	3
CO5	To identify and comprehend the different formats, worksheets and cost sheets used in various departments of the garment industry	4
CO6	To build on the knowledge gained and to apply it to various computer aided designing and manufacturing technologies used in the garment manufacturing set ups	6

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