## Home Science

### Learning outcomes of the syllabus

## B.A. (Home Science) and B.Sc. (Home Science)

### Paper: Food and nutrition

- 1. Understand the concept of food and nutrition.
- 2. Understand the effect of cooking on food.
- 3. To create awareness about food preservation, meal planning and nutritional requirement.
- 4. To understand various process involve within the body.
- 5. Role of food for health, growth & therapeutic modifications related with diseased conditions.

### Paper: Human development

- 1. Developing awareness of important aspects of development during the life span of an individual.
- 2. Become acquainted with developmental stages from birth to old age.
- 3. Perceive importance of family and the community in the development of children with special needs.
- 4. Child Psychology, Principles & schemes related with Preschool & school children (Kindergarten Montessori ICDS).

### Paper: Clothing and textile

- 1. Gain knowledge on the characteristics of fabrics and their use.
- 2. Understand the methods of maintaining different fabrics, their finishing and storage.
- 3. Learn the basic stitching skills and acquiring knowledge about embroidery.
- 4. Know the basics of tailoring drafting and designing.
- 5. Principles of purchasing & equipments related with Textile & clothing.

#### Paper: Resource management

- 1. To understand the fundaments of resource management in a changing scenario.
- 2. To inculcate skills in identifying creating selecting and using of available resources judiciously with emphasis on maximization and conservation.
- 3. To understand the scientific of the process of management in the judicious use of resources.
- 4. Household equipments work simplification, health relations with housing.

### Paper: Extension and communication

- 1. To understand the concept of communication and extension and its relevance for self and national development.
- 2. To appreciate the role of home science extension in community development.
- 3. To sensitize students towards identifying methods and prepare suitable material for effective communication.
- 4. How can make good relations and uses of govt. plans & schemes

# M.Sc (Home Science) Food and Nutrition

### Learning outcomes of the syllabus

### Paper: Applied Physiology

- 1. To understand the integrated functions of all systems in the science of physiology.
- 2. To understand the structure and functions in various organs and systems in relation to the diseased conditions.
- 3. To understand the advance issues to the relevant topics of human physiology.
- 4. New technologies, equipments & medicine
- 5. Role of Yoga etc.

## Paper: Advanced Nutritional Biochemistry

- 1. Understand the mechanism adopted by the human body for regulation of metabolic pathways.
- 2. Get on insight into interrelationship between various metabolic pathways.
- 3. Become proficient for specialization in nutrition.
- 4. Understand integration of cellular level metabolic events to nutrition disorder and imbalance.

## Paper: Public Nutrition

- 1. Develop a holistic knowledge base and understanding of public nutrition concept.
- 2. Understand the health economic food situation and determinations of nutritional status.
- 3. Be familiar with approaches to nutrition and health intervention programs and policies.
- 4. Epidemiological situation & management (health nutritional problem)

# Paper: Research Methods and statistics

- 1. To understand the significance of statistics and research methodology in home science research
- 2. To understand the types, tools, methods of research and develop the ability to construct data gathering instrument appropriate to the research design.
- 3. To understand and apply the appropriate statistical technique for the measurement and design.

### Paper: Advance in food microbiology

- 1. To gain deeper knowledge of micro organisms in human environment and to understand the importance of micro organisms in food technology.
- 2. Bakery industries products, fermented & non fermented food additives.
- 3. To understand legal aspects in these areas.
- 4. To develop skills in handling food safety.
- 5. To know the food borne diseases and how to prevent it.

## Paper: Nutrition and health Problems

- 1. Understand the nature of important nutrition problems and their prevention and control.
- 2. Study and understand the epidemiology of communicable diseases and nutrition related problems prevalent among the affluent and the less privileged groups.
- 3. Study the biochemical and clinical manifestations ,preventive and therapeutic measure of common nutrition and health problems