

C.S.I Karnataka Central Diocese #19,3rd Cross, C.S.I Compound, Mission Road, Bengaluru – 560027 Affiliated to Bengaluru City University

Contact No: 080 – 22212933/22129880 Email: principal@bcwcc.edu.in Website: www.bcwcc.edu.in

DEPARTMENT OF HOME SCIENCE

PROGRAM OUTCOMES

At the end of the program the student should be able to: (Refer to literature on outcome-based education (OBE) for details on Program Outcomes)

PO1. Deliver quality tertiary education through learning while doing.

PO2. Reflect universal and domain-specific values in Home Science.

PO3. Involve, communicate, and engage key stakeholders.

PO4. Preach and practice change as a continuum.

PO5. Develop the ability to address the complexities and interface among of self, societal and national priorities.

PO6. Generate multi-skilled leaders with a holistic perspective that cuts across disciplines.

PO7. Instill both generic and subject-specific skills to succeed in the employment market.

PO8. Foster a genre of responsible students with a passion for lifelong learning and entrepreneurship.

PO9. Develop sensitivity, resourcefulness, and competence to render service to families, communities, and the nation at large.

PO10. Promote research, innovation, and design (product) development favouring all the disciplines in Home Science.

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,

PO13.Textiles and Clothing, Human Development and Family Studies and Extension and Communication



C.S.I Karnataka Central Diocese #19,3rd Cross, C.S.I Compound, Mission Road, Bengaluru – 560027 Affiliated to Bengaluru City University

Contact No: 080 – 22212933/22129880 Email: principal@bcwcc.edu.in Website: www.bcwcc.edu.in

DEPARTMENT OF HOME SCIENCE

COURSE OUTCOMES

I SEM: PRINCIPLES OF FOOD AND NUTRITION

At the end of the course the student should be able to:

- Understand the role and functions of nutrients, their requirements and the effect of deficiency andexcess.
- Understand the concept of an adequate diet and the importance of meal planning for all age group

I SEM: FOOD PRESERVATION

At the end of the course the student should be able to:

- 1. Know the principles of preservation behind the methods of preservation
- Understand the stages of sugar cookery, quality of pectin and acidity in the development of preserved foodproducts
- 3. Acquire skills to formulate food basedproducts
- 4. Explore the principles of preservation in fruits and vegetables basedproducts
- 5. Skills to prepare cereals and pulse based preserved products and develop new products with

retention of qualitycourse

II SEM: FUNDAMENTALS OF HUMAN DEVELOPMENT

At the end of the course the student should be able to:

- Explain the need and the importance of studying human growth and development across lifespan.
- 2. Identify the biological and environmental factors affecting humandevelopment.
- Describe the characteristics, needs and developmental tasks of different stages in the human lifecycle
- 4. Discuss the special features characteristic of each stage and its impact on the next stage
- 5. Explain the broad theoretical perspectives of differentresearchers.



C.S.I Karnataka Central Diocese #19,3rd Cross, C.S.I Compound, Mission Road, Bengaluru – 560027 Affiliated to Bengaluru City University

Contact No: 080 – 22212933/22129880 Email: principal@bcwcc.edu.in Website: www.bcwcc.edu.in

II SEM: TEACHING MATERIALS FOR EARLY CHILDHOOD EDUCATION

- 1. Understand the importance of teaching learningmaterials.
- 2. Understand the different teaching methods & materials for earlyyears
- 3. Understand the different teaching methods & materials developmentally

III SEM: EARLY CHILDHOOD CARE AND EDUCATION

At the end of the course the student should be able to:

1. Explain the importance of early childhood years and significance of intervention programs for early childhood development.

2. Describe the historical developments – global and Indian including the current programs and policies in ECCE

3. Identify various indigenous (Indian) models of Early Childhood Education and apply it to understand the current early childhood research, theoretical trends, and issues.

4. Analyse curriculum models and pedagogical approaches in early childhood education.

5. Create developmentally appropriate programs for young children.

III SEM: FUNDAMENTALS OF INTERIOR DECORATION

At the end of the course the student should be able to:

- 1. Appreciate growth and development of interior design and decoration in India
- 2. Enabling students distinguish between Interior decoration and Interior design
- 3. Analyse place of elements and principles in interior designing
- 4. Use of Accessories in interiors

IV SEM: INTRODUCTION TO TEXTILES

At the end of the course the student should be able to:

1. Understand the structure and production techniques of various natural and manmade fibres and their physical properties.



C.S.I Karnataka Central Diocese #19,3rd Cross, C.S.I Compound, Mission Road, Bengaluru – 560027 Affiliated to Bengaluru City University

Contact No: 080 – 22212933/22129880 Email: principal@bcwcc.edu.in Website: www.bcwcc.edu.in

- 2. Understand the various conventional and non-conventional techniques of yarnspinning.
- 3. Demonstrate an understanding of various types of fabric forming methods.
- 4. Gain understanding of quality parameters for fiber, yarn and fabrics.
- 5. To introduce the basic scientific concepts related to processing and production of textiles.

IV SEM: FASHION DESIGNING

- 1. To obtain basic knowledge on Fashion and Fashionterminology
- 2. To acquire conceptual knowledge of elements and principles ofdesign.
- 3. To enable students to gain knowledge of design, textile design andfashion.
- 4. To understand the fashion design concept andprocess.
- 5. To obtain knowledge on fashiondesigners

V SEM: HUMAN DEVELOPMENT AND FAMILY DYNAMICS

- 1. Understand the period of Adolescence and its developmental changes.
- 2. Study the need of counselling for adolescents.
- Understand the physical, Physiological cognitive and socio-emotional development during adulthood stages.
- Sensitized about interpersonal relationships, Marriage, functions of marriage, changing trends in marriage and Family and family dynamics.
- 5. Prepare for outreach activities with varied groups of adults and elderly.

V SEM: INTERIOR DECORATION

- To Learn about housing and its principles
- · To understand about color and its application in interiors
- · To apply elements and principles of design in interior decoration
- · To know about furniture, window treatment and accessories in interiors



C.S.I Karnataka Central Diocese #19,3rd Cross, C.S.I Compound, Mission Road, Bengaluru – 560027 Affiliated to Bengaluru City University

Contact No: 080 – 22212933/22129880 Email: principal@bcwcc.edu.in Website: www.bcwcc.edu.in

VI SEM: TRADITIONAL TEXTILES AND COSTUMES OF INDIA

- Acquaint with Indian Textile and Clothing culture
- Analyse traditional textiles based on the process of making it.
- Understand the physical, geographical, cultural influence on costumes and textiles.
- Differentiates traditional textiles from different parts of the country.
- · Appreciates the traditional Textiles and Costumes
- Utilize traditional costume and textiles in contemporary context.
- · Understands the techniques of traditional embroidery

VI SEM: RESOURCE MANAGEMENT

- Understand the available resources and develop the ability to evaluate the managerial efficiency and
 effectiveness in the family and other organization.
- Acquire an understanding of real-world challenges in HRM and identify measures to ensure a stable work environment efficiently through proper coordination, employee empowerment and training practices
- Critical thinking skills by developing a data-driven approach to improve business productivity and performance.
- Understand International Human Resource Management

BSC NUTRITION AND DIETETICS

COURSE OUTCOMES

I SEM: FUNDAMENTAL OF NUTRITION

- Gain knowledge in basic terminology, aspects of nutrition & functions of food in healthy lifesustenance
- 2. Understand function of nutrients, dietary sources, consequences of deficiency and excess
- 3. Understand the food composition and concept of energybalance
- 4. Equip with knowledge and understanding on importance ofwater

I SEM: FUNDAMENTALS OF FOOD AND HEALTH



C.S.I Karnataka Central Diocese #19,3rd Cross, C.S.I Compound, Mission Road, Bengaluru – 560027 Affiliated to Bengaluru City University

Contact No: 080 – 22212933/22129880 Email: principal@bcwcc.edu.in Website: www.bcwcc.edu.in

- 1. Gain knowledge on key nutrients and their implications onhealth
- 2. Familiarize with the concept of health and issues of public healthconcern
- Understand the effect of novel and processed foods on general health and wellbeing

II SEM: PRINCIPLES OF FOOD SCIENE & PRESERVATION

- Apply basic nutrition knowledge in making foods choices and obtaining an adequatediet
- 2. Learn to distinguish and relate the characteristics and properties offoods
- Apply the knowledge gained on characteristics and properties of foods during cooking
- Develop appropriate food preparation and processing methods to ensurequality standards

II SEM: FOOD SAFETY AND HYGIENE

- 1. Gain knowledge on food safety and their implications onhealth
- 2. Familiarize with the concept of food safety issues on publichealth
- 3. Understand the standards, laws and regulations regarding foodsafety

III SEM: NUTRITION THROUGH LIFE SPAN

- 1. Gains knowledge and learn to apply the latest in research-based nutrient needs of different lifestages.
- Relate nutrient needs to developmental stages and plan diets which will adequately meet nutritional requirements.
- Relate the role of changing metabolism, risk of chronic diseases and impact of functional foods in effectively planning diets foradults.
- Gains competence on meeting nutrition needs and establishing dietary patterns to promote optimum health and reducing the impact of chronic diseases.



C.S.I Karnataka Central Diocese #19,3rd Cross, C.S.I Compound, Mission Road, Bengaluru – 560027 Affiliated to Bengaluru City University

Contact No: 080 – 22212933/22129880 Email: principal@bcwcc.edu.in Website: www.bcwcc.edu.in

III SEM: TRADITIONAL FOODS & HEALTH

- 1. Developing a sound knowledge on diversities of foods in India with focus on traditionalfoods.
- 2. Develop an understanding of historical and traditional perspective of foods and foodhabits

IV SEM: HUMAN PHYSIOLOGY

CO1: Gain knowledge about the cellular components, the role of blood and its components

CO2: Learn about the functions and components of the lymphatic and immune system

CO3: Gather in-depth the physiology of the cardiovascular, nervous, musculoskeletal, respiratory, digestive, reproductive, and endocrine systems

CO4: Understand the concepts involved in pathogenesis of diseases - inflammation

IV SEM: NUTRITION IN WEIGHT MANAGEMENT

- 1. Gain knowledge about issues regarding body weight and their implication onhealth.
- 2. Familiarize with popular fad diets and related health concerns.
- 3. Understand the macronutrient and micronutrient guidelines for weightmanagement.
- 4. Comprehend the dietary requirements to support exercise for weightmanagement.

V SEM: CLINICAL NUTRITION AND DIETETICS -1

- 1. Know the role of dietetics in preventive, promotive and curative health care
- 2. Understand the clinical condition with relevant data (laboratory, anthropometry, pharmacology)
- 3. Develop skills to make appropriate dietary modifications in clinical conditions.



C.S.I Karnataka Central Diocese #19,3rd Cross, C.S.I Compound, Mission Road, Bengaluru – 560027 Affiliated to Bengaluru City University

Contact No: 080 – 22212933/22129880 Email: principal@bcwcc.edu.in Website: www.bcwcc.edu.in

V SEM: FOOD MICROBIOLOGY

- 1. Understand about the origin of microbiology and characteristics of microorga
- 2. Gain knowledge on factors affecting growth and death of microorganisms
- 3. Learn about microbial food spoilage and food-borne illnesses
- 4. Acquire knowledge on the role of food microbiology in biotechnology

VI SEM: CLINICAL NUTRITION AND DIETETICS -11

- 1. Integrate dietetics and counselling in preventive, promotive and curative health care
- 2. Understand the clinical condition with relevant data (laboratory, anthropometry, pharmacology)
- 3. Utilize and demonstrate skills to make appropriate dietary modifications in clinical conditions

VI SEM: PRINCIPLES AND PRACTICE IN PUBLIC HEALTH NUTRITION

- 1. Understand the definition, utility and applications of epidemiology in nutritional sciences.
- 2. Understand the multi-faceted nature of problems in public nutrition.
- 3. Gain understanding about the food and nutrition security in India