

DEPARTMENT OF FOODS AND NUTRITION
PROGRAMME OUTCOMES AND COURSE OUTCOMES OF UNDER GRADUATE &
POST GRADUATE PROGRAMME (2024 ONWARDS)

NAME OF THE PROGRAMME: BACHELOR OF NUTRITION FOODS SERVICE MANAGEMENT AND DIETETICS – PROGRAMME OUTCOME	
PO1	Disciplinary knowledge: Demonstrates theoretical and practical knowledge and understanding of Subjects related to Food Science, Nutrition and Food Service Management / Interior Design and Decoration
PO2	Effective Communicator Capable of effective communication of subject specific scientific information Through oral and written formats using ICT wherever necessary. Explores communication skillset to engage key stake holders such as the Family, food service institutions and community.
PO3	Critical thinking, Analytical reasoning and problem solving Applies disciplinary knowledge, understanding and transferable skills to the Given context. Capable of identifying and analyzing problems and issues and Seek solution stromal -life problems;
PO4	Research and Scientific Reasoning Demonstrates skills in research through collection of relevant qualitative and Quantitative data, analysis and interpretation of data using appropriate Methodologies for formulating evidence-based solutions and arguments
PO5	Co-operation/Team Work Capable of contributing significantly and working enthusiastically both independently and in a group
PO6	Digital Literacy Demonstrates competency in accessing relevant and authentic information And data from electronic media with a motive to learn and synthesize Information for academic and extension work presentation; prepare Computer aided designs and use specifics of ware to plan and calculate Nutrient content of diets; for academic presentations
PO7	Multicultural competence Recognizes and assesses societal, environmental and cultural issues related To area of study within the local and global context
PO8	Moral and Ethical awareness/reasoning: Displays moral responsibility and values; Hasa professional approach, is objective, unbiased and truthful in all aspects of work and refrains from unethical practices such as plagiarism, fabrication, falsification, misinterpretation of the data and breaching intellectual property rights
PO9	Leadership readiness/qualities Develops leadership skills, takes initiative, mobilizes resources has the Capacity to lead community-based projects and initiatives successfully
PO10	Lifelong learning Capable of staying motivated to be updated consistently with content, concepts, theories, specializations, fields, technologies, books and avenues to meet professional and personal needs at any given instant.

NAME OF THE PROGRAMME: B.Sc NUTRITION FOOD SERVICE MANAGEMENT AND DIETETICS – COURSE OUTCOMES	
SEMESTER I	
BASICS IN FOOD MICROBIOLOGY	<ol style="list-style-type: none"> 1. To understand the structure and functions of microbes (Bacteria, Molds, Yeast) 2. To Gain knowledge on Microbial Growth, Destruction of Bacteria 3. To gain knowledge on the microbes related to food spoilage 4. To study the importance of fermented foods and methods of manufacture 5. To gain Knowledge on food Borne illness
BASICS IN FOOD MICROBIOLOGY PRACTICAL	<ol style="list-style-type: none"> 1. To Understand the Knowledge About Safety Precautions and Lab Instruments 2. To Gain Knowledge About the Preparation of Culture Media – Microbes 3. To Examine the Microbes Characteristics and Evaluating with Microscope 4. To Gain Knowledge about the Different Kinds of Chemical Preservation Methods 5. C To Analyses Various Staining Methods
ALLIED CHEMISTRY	<ol style="list-style-type: none"> 1. Gain in-depth knowledge about the theories of chemical bonding, nuclear reactions and its applications. 2. Evaluate the efficiencies and uses of various fuels and fertilizers. 3. Explain the type of hybridization, electronic effect and mechanism involved in the organic reactions. 4. Apply various thermodynamic principles, systems and phase rule. 5. Explain various methods to identify an appropriate method for the separation of chemical components.
ALLIED CHEMISTRY PRACTICAL	<ol style="list-style-type: none"> 1. Gain an understanding of the use of standard flask and volumetric pipettes, burette. 2. Design, carry out, record and interpret the results of volumetric titration. 3. Apply their skill in the analysis of water/hardness. 4. Analyze the chemical constituents in allied chemical products. 5. Describe the measurable skills, abilities, knowledge in qualitative analysis.

SEC 1 NM WOMEN'S HEALTH AND WELLNESS	<ol style="list-style-type: none"> 1. Define terms related to nutrition, physical, reproductive, mental and social health 2. Discuss the need of Right Nutrition, Exercise and Skills needed for the overall wellbeing of women 3. Explaining the Significance of Maintaining Physical, Reproductive, Mental and social for overall wellbeing of an women 4. Devise Strategies to Improve Women's Health in a Holistic Manner 5. Recommends Pleasure for a Healthy Life style
FC – FOUNDATION COURSE IN HOME SCIENCE	<ol style="list-style-type: none"> 1. Describe basic concepts in Food Science, Nutrition, Dietetics and Food Service Management 2. Identify the relationship between food, nutrition, diet and health 3. Explain the concept of Food Services and Food Service Management 4. Analyze the importance of the study of Food Service Management, Human development, Interior Decoration and Textiles 5. Summarize the career opportunities available in-Home Science, Dietetics and Food Service Management

NAME OF THE PROGRAMME: MASTER OF FOODS &NUTRITION– PROGRAMME OUTCOME	
PO1	Problem Solving Skill Apply knowledge of Management theories and Human Resource practices to solve business problems through research in Global context.
PO2	Decision Making Skill Foster analytical and critical thinking abilities for data-based decision-making. Ethical Value Ability to incorporate quality, ethical and legal value-based perspectives to all organizational activities.
PO3	Ethical Value Ability to incorporate quality, ethical and legal value-based perspectives to all organizational activities.
PO4	Communication Skill Ability to develop communication, managerial and interpersonal skills.
PO5	Individual and Team Leadership Skill Capability to lead themselves and the team to achieve organizational goals.
PO6	Employability Skill Inculcate contemporary business practices to enhance employability skills in the competitive environment.
PO7	Entrepreneurial Skill Equip with skills and competencies to become an entrepreneur.

PO8	Contribution to Society Succeed in career endeavors and contribute significantly to society.
PO9	Multi-cultural competence Possess knowledge of the values and beliefs of multiple cultures and a global perspective
PO10	Moral and ethical awareness/reasoning Ability to embrace moral/ethical values in conducting one's life.

NAME OF THE PROGRAMME: MASTERS IN CHEMISTRY – COURSE OUTCOMES	
SEMESTER –I	
ADVANCED FOOD SCIENCE	<ol style="list-style-type: none"> 1. Over view the relationship between the chemical structure and the properties of the main components in food like starch, protein and lipids. 2. Understand the Composition and characteristics of various food commodities. 3. Explain the cooking quality of foods and apply food science knowledge in food industries 4. Identify and understand the nutrients and functions of foods in maintaining health 5. Analyze the proper use of food colors and food additives in safe food preparation.
ADVANCED HUMAN PHYSIOLOGY	<ol style="list-style-type: none"> 1. Develop in sight of normal function in go fall the organ system so the body and their interaction. Understand the current state of knowledge about the functional organization of Human cell and histology 2. Understand the structural and functional organization of Blood and Cardiac System 3. Understand the structural and functional organization of respiration Immunity and endocrine system. 4. Comprehend the structural and functional organization of GIT, Digestive System and Reproductive System 5. Understand the structural and functional organization of Skin, Nervous and Excretory system
ADVANCED FOOD SCIENCE PRACTICAL	<ol style="list-style-type: none"> 1. Gain knowledge on sensory analysis and cereal cookery concept 2. Understand the properties of various foods. 3. Analyze the cooking quality of foods and apply knowledge in food industries. 4. Identify and understand the physical characteristics of food. 5. Revise appropriate food preparation and processing methods to ensure standards in food industry

MACRO NUTRIENTS	<ol style="list-style-type: none"> 1. Understand the essentials of nutrients in growth and development of humans 2. Appreciate the importance of major nutrients in maintaining human health and leading active life style 3. Plan for enhancement of nutritional quality of the diet. 4. Identify the various types & sources of food borne illness and methods of prevention. 5. Evaluate the role of nutrients in health and diseases.
FOOD PROCESSING AND TECHNOLOGY	<ol style="list-style-type: none"> 1. Understand the concepts and principles of food processing. 2. Identify the various processed food products from plant and animal sources. 3. Plan the by-products utilization from food processing. 4. Make use of the systematic knowledge of basic and applied aspects in food processing and technology. 5. Apply the various post-harvest technologies for different food products
HOME SCALE PRESERVATION OF FRUITS AND VEGETABLES	<ol style="list-style-type: none"> 1. Knowledge on the principles of food preservation, importance and methods of food preservation and food spoilage. 2. gain expertise to preserve fruit using sugars 3. Gain expertise to prepare and preserve dehydrated foods at home scale level 4. Expertise to preserve fruits and vegetables using chemicals and salts. 5. Acquire skill to excel in the field of food preservation by applying fermentation techniques.
HUMAN RIGHTS	<ol style="list-style-type: none"> 1. The student will be able to know the nature of human rights its origin, the theories, the movements in the march of human rights and the facets of future of human rights. 2. The student will be able to know the international dimension of human rights, the role of UN and the global effort in formulating conventions and declarations 3. The student will be able to Perceive the regional developments of human Rights in Europe, Africa and Asia and the enforceable value of human rights in international arena. 4. The student will be able to have knowledge on the human rights perspectives In India, more developed by its constitution and special legislations 5. The student will be able to know there Dressel mechanism made available in Case of human rights violation confined to India.