

Course Outcomes (COs) : Home Science

BA Part III Home Science (Introduced in the year (2020-21))	
Semester V	
Nutrition for the Family DSE 1023E1	
CO No.	On completion of the course, student will be able to:
CO 1	Acquaint with the concept of RDA, nutritional guidelines, nutritional importance and healthy food choices.
CO 2	Understand the concept and application of food exchange list and nutrition in daily meal planning
CO3	Apply knowledge of meal planning in day-to-day life.
CO4	Calculate nutritive value
Fundamentals of Textile Science and Apparel Construction - II DSE 1023E2	
CO No.	On completion of the course, student will be able to:
CO 1	Understand the concept of textile printing and painting
CO 2	Apply the knowledge of elements and principles of design in apparel construction
CO3	Describe basic concepts of croqui.
CO4	Demonstrate the elements of apparel construction.
Life Span Development DSE 1023E3	
CO No.	On completion of the course, student will be able to:
CO1	Understand the changes in the physical, motor, cognitive and moral development during late childhood and adolescence
CO 2	Know about the effects and problems faced during adolescence.
CO 3	Understand the changes in socialization during late childhood and adolescence, it's impact on the relationship
CO 4	Understand the development of morality.
Space Planning and Design DSE 1023E4	



CO No.	On completion of the course, student will be able to:
CO 1	Prepare floor plan according to various income group.
CO 2	Utilize the skills of kitchen gardening and landscaping.
CO 3	Appreciate the need space planning and design
CO 4	Optimize space using knowledge of interior environment
Research Methodology in Home Science DSE 1023E5	
CO No.	On completion of the course, student will be able to:
CO 1	Understand the concept and importance of research
CO 2	Know tools and methods of research
CO3	Apply research tools in Home Science.
CO 4	Inculcate the research culture
Semester VI	
Therapeutic Nutrition DSE 1023F1	
CO No.	On completion of the course, student will be able to:
CO 1	Understand the etiology, clinical features of various diseases.
CO 2	Appraise various types of diseases
CO 3	Modify normal diet according changing needs of various therapeutic conditions.
CO 4	Analyse nutritive value
Traditional Indian Textiles And Embroideries DSE 1023F2	
CO No.	On completion of the course, student will be able to:
CO 1	Understand the concept of Traditional Indian textile.
CO 2	Demonstrate skills in Traditional Indian Embroideries
CO3	Acquaint skill of basic and traditional embroidery
CO4	Develop entrepreneurship skills in traditional embroidery and stitches
Introduction To Guidance And Counseling DSE 1023F3	




CO No.	On completion of the course, student will be able to:
CO 1	Understand the basic concepts of guidance and counseling and its importance
CO 2	Student would know the qualities and skills of a good counselor
CO3	Aware of the ethical and professional issues.
CO4	Understand the process of counseling
Entrepreneurship Development DSE 1023 F4	
CO No.	On completion of the course, student will be able to:
CO 1	Understand the concept of entrepreneurship
CO 2	Prepare project proposal for new enterprise
CO3	Understand the policies and schemes of Go's and NGO's regarding startup of enterprise
CO4	Acquire entrepreneurship skills
Extension For Development DSE 1023F5	
CO No.	On completion of the course, student will be able to:
CO1	Understand the concept of extension for development
CO2	Apply the principles and use of extension teaching methods
CO3	. Utilise the means of communication for extension development
CO4	Apply the knowledge in day-to-day life
SEC Sem.V Home Based Catering – I	
CO No.	On completion of the course, student will be able to:
CO 1	Describe the kinds of food service establishments
CO 2	Appraise the food production process
CO3	Analyse the importance of hygiene and sanitization
CO4	Recognize state wise Indian food and their history
SEC Sem. VI: Home Based Catering – II	



CO No.	On completion of the course, student will be able to:
CO1	Describe the types of food service systems
CO2	Appraise the resources required for food service systems
CO3	Prepare a good project proposal
CO4	Analyse marketing and selling strategies




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