

Course Outcomes (COs) : Home Science

BA Part I Home Science (Introduced in the year (2024-25))	
Semester I	
Fundamentals of Food Science and Nutrition 2DSC01HOM 11	
CO No.	On completion of the course, student will be able to:
CO 1	Describe the relationship between food, nutrition and health
CO 2	Articulate the food groups, nutritional contribution and physical changes during cooking
CO 3	Define nutrients and understand their functions, dietary sources and deficiencies
CO 4	Analyse methods of cooking to prevent nutrient losses in the cook
Indian Traditional Cuisine 2IKS01HOM 11	
CO 1	Rich food culture of India.
CO 2	Know state wise Indian cuisine and their history.
CO 3	Food cuisine and cooking style of various states of India .
CO 4	Internationally famous food recipes of India.



Semester II	
RESOURCE MANAGEMENT 2DSC01HOM 21	
CO No.	On completion of the course, student will be able to:
CO 1	Describe the concept and process of resource management
CO 2	Classify resources and identify the development of self of as a resource with SWOC analysis
CO 3	Adapt of money management and time management for self and family.
CO 4	Apply managerial process in event planning management and evaluation.
Bakery Science 2VSC01HOM 21	
CO 1	Understand the knowledge of bakery science.
CO 2	Know the bakery skills and decoration skills.
CO 3	Know the techniques of cake, pastry and cookies.
CO 4	Start their own start up in bakery industry.




HEAD
DEPARTMENT OF HOME SCIENCE
VIVEKANAND COLLEGE, KOLHAPUR
(EMPOWERED AUTONOMOUS)