B.SC.,-PROGRAMME - NUTRITION AND DIETETICS

PO-No.	Upon completion of B.Sc. Nutrition And Dietetics programme, the graduates will be able to:
PO-1	Have firm foundation in fundamentals, applications of current sciences and other related subjects in nano, micro and macro levels.
PO-2	Ensure scientific temper in the minds of students.
PO-3	Attain self discipline, motivation, creativeness and critical thinking on subject as well as social issues.
PO-4	Acquire team spirit through academic projects.
PO-5	Get training and internships to serve the society.
PO-6	Have healthy knowledge of gender parity.
PO-7	Equip them enough to do higher studies and go up to research level to become professionals.
PO-8	Attain democratic, moral and social values in the minds of learners for building a healthy nation.
PO-9	Undertake a quantitative and qualitative approach to acquire, analyze and to interpret the data.
PO-10	Develop necessary aptitude and confidence to face various competitive examination to find gainful employment in government / private / industry and entrepreneurship.
PO-11	Enter multidisciplinary path for higher level of specialization.

Programme Specific Outcomes (PSO)

B.SC.,-PROGRAMME NUTRITION AND DIETETICS

PSO No.	Upon completion of B.Sc. Nutrition And Dietetics Degree programme, the graduates will be able to:	Mapping
PSO-1	Identify and explain the fundamental components and nutrients present in food products.	**PO 1, PO 5, PO 10, PO 11**
PSO-2	Understand and identify the food safety issues at micro and macro levels.	**PO 1, PO 3, PO 11**
PSO-3	Develop and evaluate quality of new food products in baking with recent techniques.	**PO 3, PO 4, PO 10**
PSO-4	Understand the basic concepts in food chemistry and analysis.	**PO 1, PO 9, PO 10, PO 11**
PSO-5	Understand the interactions of organ systems with food and nutrients .	**PO 1, PO 3, PO 10**
PSO -6	Prepare and deliver with effective presentation aids to create awareness on nutrition and hygiene to the general public.	**PO 1, PO 3, PO 4, PO 11**
PSO-7	Apply the basic knowledge of textile and interior decorations in day to day life.	**PO 3, PO 11**
PSO-8	Understand the key components of various stages of human development.	**PO 3, PO 6, PO 7**
PSO-9	Experiment with the various methods of on household arts.	**PO 10, PO 5**
PSO 10	Organize educational trips to reputed hospitals and food industries.	**PO 5, PO 10, PO 11**
PSO 11	Develop skills in processing techniques.	**PO 11, PO 7**
PSO 12	Apply the knowledge of physiological aspects on the functioning grounds.	**PO 1, PO 7,PO 10, PO 11**
PSO 13	Develop a position on public policy affecting nutrition and food issues .	**PO 9, PO 11**
PSO 14	Utilize outcomes based research and statistics to interpret various nutrition issues.	**PO 3, PO 9,PO 10**
PSO 15	Demonstrate how to locate, interpret, evaluate and use professional literature to make ethical evidence-based practice decisions.	**PO 1, PO 9, PO 11**
PSO 16	Apply knowledge of biochemistry and physiology to human nutrient metabolism.	**PO 1, PO 7, PO 9, PO 11**
PSO 17	Illustrate techniques that can be used to monitor quality of raw ingredients and final products.	**PO 3, PO 9, PO 10**
PSO 18	Identify specific culinary trends including the cultural and regional cuisines.	**PO 1, PO 3, PO 11**
PSO 19	Plan diet for normal and diseased condition for a healthy living.	**PO 1, PO 5, PO 10, PO 11**
PSO 20	Understand the effects of influential factors to determine developmental strategies.	**PO 11, PO 10**
PSO 21	Construct their own food and baking units.	**PO 4, PO10**

I SEMESTER		
DSC 1	**FOOD SCIENCE**	**18UCND11**
Hrs / week : 4	**Hrs / sem :60 Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Explain the basics of food science and its classification.	**PSO 1, PSO 11, PSO 17**	**Understanding**
CO 2	Define the basic principles and processing techniques of cereals and pulses.	**PSO 1, PSO 11, PSO 17**	**Knowledge**
CO 3	Discuss on the changes in pigments and nutrients loss during cooking of vegetables and fruits .	**PSO 1, PSO 11, PSO 17**	**Understanding**
CO 4	Discuss the current trends in the importance of production of milk products and animal foods.	**PSO 1, PSO 11, PSO 17**	**Creative**
CO 5	Illustrate the role of vital ingredients and their uses in food industry.	**PSO 1, PSO 11, PSO 17**	**Understanding**

I SEMESTER		
DSC 2	**HUMAN DEVELOPMENT**	**18UCND12**
Hrs / week :4	**Hrs / sem :60 Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Understand of the biological, psychological, social and cultural influences of lifespan human development.	**PSO 8, PSO 12, PSO 20**	**Understanding**
CO 2	Define the process of growth and maturation during the period of infancy.	**PSO 8, PSO12, PSO 20**	**Knowledge**
CO 3	Understand the growth development and need of the child during the period 1-12 years.	**PSO 8, PSO12, PSO 20**	**Understanding**
CO 4	Analyze the various developmental changes during the period of adolescence.	**PSO 8, PSO12, PSO 20**	**Analyze**
CO 5	Determine the psychological stress concerned with geriatric care.	**PSO 8, PSO12, PSO 20**	**Knowledge**

I SEMESTER			
AI-1	**HUMAN PHYSIOLOGY- I**		**18UAND11**
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :3**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Explain the physiology of cells and tissues in human anatomy.	**PSO 5, PSO 12**	**Understanding**
CO 2	Interpret the various components involved in blood and circulatory system.	**PSO 5, PSO 12**	**Evaluating**
CO 3	List out the functions and role of digestion in man.	**PSO 5, PSO 12**	**Remembering**
CO 4	Understand the functioning of the execratory system.	**PSO 5, PSO 12**	**Understanding**
CO 5	Recall the mechanism of respiration.	**PSO 5, PSO 12**	**Remembering**

I SEMESTER		
DSCP I	**FOOD SCIENCE PRACTICALS**	**18UCND1P1**
Hrs / week : 2	**Hrs / Sem :30**	**Credits :1**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Formulate different types of cereal preparation.	**PSO 1, PSO 10, PSO 11**	**Remembering**
CO 2	Show the different techniques involved in pulse dishes.	**PSO 1, PSO 10, PSO 11**	**Understanding**
CO 3	Examine the different stages of sugar cookery.	**PSO 1, PSO 10, PSO 11**	**Analyzing**
CO 4	Assess the various methods of preparing milk products.	**PSO 1, PSO 10, PSO 11**	**Evaluating**
CO 5	Judge the quality of selection of fish and meat for preparing snacks.	**PSO 1, PSO 10, PSO 11**	**Evaluating**
CO 6	Plan a visit to food industry and milk plant.	**PSO 1, PSO 10, PSO 11**	**Creating**

I SEMESTER		
AI-P1	**HUMAN PHYSIOLOGY-I PRACTICALS**	**18UAND1P1**
Hrs / week : 2	**Hrs / sem :30**	**Credits :1**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Determine the ABO blood groups by themselves.	**PSO 5, PSO 12, PSO 15**	**Evaluating**
CO 2	Identify various histological studies by using spotters.	**PSO 5,PSO 12, PSO 15**	**Applying**
CO 3	Create models related to various internal organs.	**PSO 5,PSO 12, PSO 15**	**Creating**
CO 4	Demonstrate the blood pressure during rest and exercise.	**PSO 5,PSO 12, PSO 15**	**Understanding**
CO 5	Understand different microscopic slides.	**PSO 5,PSO 12, PSO 15**	**Understanding**

II SEMESTER		
DSC 3	**PRINCIPLES OF NUTRITION**	**18UCND21**
Hrs / week : 4	**Hrs / sem :60 Hrs / unit : 12**	**Credits :4**

CO . No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Discuss the various methods of energy determination.	**PSO1,PSO14, PSO 15,PSO 16**	**Creative**
CO 2	Summarize the types and role of macro nutrients.	**PSO1,PSO14, PSO 15, PSO 16**	**Understanding**
CO 3	Inspect the functions, sources and requirements of vitamins.	**PSO1,PO14, PSO 15, PSO 16**	**Analyzing**
CO 4	Conclude the importance of minerals and trace elements.	**PSO1,PSO14, PSO 15, PSO 16**	**Evaluating**
CO 5	Utilize the need for the essential role of fiber and water.	**PSO1,PSO14, PSO 15, PSO 16**	**Applying**

II SEMESTER			
DSC 4	**FOOD CHEMISTRY**		**18UCND22**
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Determine the structure and properties of carbohydrates in food components.	**PSO 1, PSO 4, PSO 17**	**Evaluating**
CO 2	Examine the structure and classification of protein in food chemistry.	**PSO 1, PSO 4, PSO 17**	**Analyzing**
CO 3	Inspect the functional role of lipids in food.	**PSO 1, PSO 4, PSO 17**	**Analyzing**
CO 4	Summarize the types and importance of vitamins and minerals in human functioning.	**PSO 1, PSO 4, PSO 17**	**Understanding**
CO 5	Estimate the mechanism of colloidal chemistry in food components.	**PSO 1, PSO 4, PSO 17**	**Evaluating**

II SEMESTER			
AII-2	**HUMAN PHYSIOLOGY - II**		**18UAND21**
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :3**

CO No.	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Explain the various components involved in reproductive system.	**PSO 5, PSO 12, PSO 16**	**Understanding**
CO 2	Distinguish the role and functions of endocrine system.	**PSO 5, PSO 12, PSO 16**	**Analyzing**
CO 3	Emphasize the vital importance of the nervous functioning system in human body.	**PSO 5, PSO 12, PSO 16**	**Understanding**
CO 4	List out the various modules of autonomic nervous system.	**PSO 5, PSO 12, PSO 16**	**Analyzing**
CO 5	Understand the interactions of organ systems with external stimuli.	**PSO 5, PSO 12, PSO 16**	**Understanding**

II SEMESTER			
DSCP 2	**PRINCIPLES OF NUTRITION PRACTICALS**		**18UCND2P1**
Hrs / week : 2	**Hrs / sem :30**		**Credits :1**

CO No.	**Expected course outcomes** By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Evaluate the qualitative test for deducting glucose and protein for nutrient analysis.	**PSO 1, PSO 4, PSO 15**	**Evaluating**
CO 2	Estimate the amount of reducing sugars in fruit juices.	**PSO 1, PSO 4, PSO 15**	**Evaluating**
CO 3	Deduct the quantity of vitamin c present in orange, green chilies, drumstick leaves to prevent deficiencies.	**PSO 1, PSO 4, PSO 15**	**Evaluating**
CO 4	Interpret the quality testing of water.	**PSO 1, PSO 4, PSO 15**	**Remembering**
CO 5	Estimate the quantity of pentose starch and fructose.	**PSO 1, PSO 4, PSO 15**	**Evaluating**

II SEMESTER			
AI-P 2	**HUMAN PHYSIOLOGY-II PRACTICALS**		**18UAND2P1**
Hrs / week : 2	**Hrs / sem :30**		**Credits :1**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Identify the level of hemoglobin to assess the various types of anemia.	**PSO 5, PSO 12, PSO 15**	**Applying**
CO 2	Interpret various pathological studies.	**PSO 5, PSO 12, PSO 15**	**Understanding**
CO 3	Create models related to various body functioning System.	**PSO 5, PSO 12, PSO 15**	**Creating**
CO 4	Examine the different ph activity of salivary amylase.	**PSO 5, PSO 12, PSO 15**	**Analyzing**
CO 5	Identify different experiments used for hematological studies.	**PSO 5, PSO 12, PSO 15**	**Applying**

SEMESTER III			
DSC 5	**NUTRITION THROUGH LIFE CYCLE**		**18UCND31**
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :4**

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CO .No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Outline on the basis of menu planning.	**PSO 1, PSO 8, PSO 16, PSO 19**	**Understanding**
CO 2	Analyze the nutritional requirements of the pregnant and lactating mother.	**PSO 1, PSO 8, PSO 16, PSO 19**	**Analyzing**
CO 3	Demonstrate the ability to plan and manage the dietary needs of infants and preschool children.	**PSO 1, PSO 8, PSO 16, PSO 19**	**Understanding**
CO 4	Evaluate the ability to educate and inform about nutrient needs for school going children and adolescence.	**PSO 1, PSO 8, PSO 16, PSO 19**	**Evaluating**
CO 5	Estimate the nutritional and food requirements for adult and old age.	**PSO 1, PSO 8, PSO 16, PSO 19**	**Evaluating**

SEMESTER III			
DSE 1A	**FUNCTIONAL FOODS AND NUTRACEUTICALS**		**18UEND3A**
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :4**

CO. No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Summarize the history, classification and major functions of functional foods and nutraceuticals.	**PSO 1, PSO 4, PSO 12**	**Understanding**
CO 2	Infer the functional components from plant sources.	**PSO 1, PSO 4, PSO 12**	**Understanding**
CO 3	Outline the functional components from animal sources.	**PSO 1, PSO 4, PSO 12**	**Understanding**
CO 4	Determine the role of microbes as functional foods.	**PSO 1, PSO 4, PSO 12**	**Evaluating**
CO 5	Discover the clinical application of functional foods.	**PSO 1, PSO 4, PSO 12**	**Analyzing**

SEMESTER III			
DSE 1B	**ENTREPRENEURSHIP DEVELOPMENT**		**18UEND3B**
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :4**

CO . No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Outline the need and scope of entrepreneurship development.	**PSO15,PSO17**	**Understanding**
CO 2	Determine the employment opportunities.	**PSO 13,PSO 14**	**Evaluating**
CO 3	Discover the major steps involved in project formulation.	**PSO 17**	**Analyzing**
CO 4	Outline the innovation in problem solving and marketing techniques.	**PSO15,PSO14**	**Understanding**
CO 5	Assess legislation and legal issues in entrepreneurship development.	**PSO15,PSO14**	**Evaluating**

III SEMESTER			
AII-1	**FUNDAMENDALS OF BAKING**		**18UAND31**
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :3**

CO No.	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Assess the role of basic ingredients like flour, water , salt in baking	**PSO 1,PSO3, PSO 18**	**Evaluating**
CO 2	Determine the importance of leaving agents and sugars in baking.	**PSO 1, PSO 3, PSO 18**	**Evaluating**
CO 3	Examine the types and roles of fats, milk and milk products, eggs in baking.	**PSO 1, PSO 3, PSO 18**	**Analyzing**
CO 4	Make use of dried fruits nuts, flavorings and enzymes in the production of bakery items.	**PSO 1, PSO 3, PSO 18**	**Applying**
CO 5	Interpret the usage of various types of equipments in the preparation of bakery products.	**PSO 1, PSO 3, PSO 18**	**Evaluating**

III SEMESTER			
NME 1	**INTRODUCTION TO FOOD AND NUTRTION**		**18UNND31**
Hrs / week : 2	**Hrs / sem :30**	**Hrs / unit : 6**	**Credits :2**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Understand the science of food nutrition in cooking methods.	**PSO 4, PSO 5, PSO 14**	**Understanding**
CO 2	Categories the functions and role of carbohydrate and protein.	**PSO 4, PSO 5, PSO 14**	**Analyzing**
CO 3	Outline the importance of lipids and water in preventing diseases.	**PSO 4, PSO 5, PSO 14**	**Understanding**
CO 4	Examine the effects of vitamin deficiency.	**PSO 4, PSO 5, PSO 14**	**Analyzing**
CO 5	Inspect the role of minerals and trace elements and their deficiency in human health.	**PSO 4, PSO 5, PSO 14**	**Analyzing**

III SEMESTER			
DSCP 3	**NUTRITION THROUGH LIFECYCLE PRACTICALS**		**18UCND3P1**
Hrs / week : 2	**Hrs / sem :30**		**Credits :1**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Formulate diet plan for anemic pregnant women and lactating mothers.	**PSO 8, PSO 10, PSO 19**	**Creating**
CO 2	Designing meal plan for school going children.	**PSO 8, PSO 10, PSO 19**	**Creating**
CO 3	Construct food guidelines for adolescence.	**PSO 8, PSO 10, PSO 19**	**Creating**
CO 4	Discover diets during old age.	**PSO 8, PSO 10, PSO 19**	**Analyzing**
CO 5	Plan a visit to dietary department in a hospital and other health centers.	**PSO 8, PSO 10, PSO 19**	**Applying**

III SEMESTER			
AII-P I FUNDAMENTALS OF BAKING PRACTICALS 18UAND3P1			
Hrs / week : 2	**Hrs / sem :30**		**Credits :1**
CO No	**Expected course outcomes By the end of this course students will be able to:**	**PSO Addressed**	**Blooms taxonomy classification**
CO 1	Experiment with the preparation of bread making to become an entrepreneur.	**PSO 3, PSO 10, PSO 18**	**Applying**
CO 2	Illustrate the bakery equipments for their proper utilization in preparation.	**PSO 3, PSO 10, PSO 18**	**Understanding**
CO 3	Formulate the different methods in preparing biscuits and cookies to develop small scale industries.	**PSO 3, PSO 10, PSO 18**	**Creating**
CO 4	Plan a visit to a bakery unit.	**PSO 3, PSO 10, PSO 18**	**Applying**
CO 5	Formulate biscuits using multigrain.	**PSO 3, PSO 10, PSO 18**	**Creating**

IV SEMESTER			
DSC 6	**FAMILY RESOURCE MANAGEMENT**		**18UCND41**
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Assess the best elements and principles of design for a good house planning.	**PSO 7, PSO 9**	**Evaluating**
CO 2	Outline the various methods in house keeping maintenance of house.	**PSO 7, PSO 9**	**Understanding**
CO 3	Determine the basic elements of design and principles of design.	**PSO 7, PSO 9**	**Evaluating**
CO 4	Discover the application of prangs color scheme in housing.	**PSO 7, PSO 9**	**Analyzing**
CO 5	Demonstrate the different styles of flower arrangement and the uses of accessories in interior decoration.	**PSO 7, PSO 9**	**Understanding**

IV SEMESTER			
DSE 2- A FOOD SAFTEY AND QUALITY CONTROL 18UEND4A			
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Infer the principles and methods of quality control and food safety.	**PSO 1, PSO2, PSO 6, PSO11**	**Understanding**
CO 2	Determine the sensory evaluation of a newly developed product.	**PSO 1, PSO2, PSO 4, PSO 6, PSO 11**	**Evaluating**
CO 3	Summarize the principles of HACCP in different food processing.	**PSO 1, PSO2, PSO 4, PSO 6, PSO 11**	**Understanding**
CO 4	Apply hygiene and sanitation methods in food safety.	**PSO 1, PSO2, PSO 4, PSO 6, PSO 11**	**Applying**
CO 5	Deduct different types of adulterants present in various food items.	**PSO 1, PSO2, PSO 4, PSO 6, PSO 11**	**Evaluating**

IV SEMESTER		
DSE 2 B MEDICAL LABORATORY TECHNIQUES		**18UEND4B**
Hrs / week : 4	**Hrs / sem :60 Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Summarize the role of medical laboratory technician and safety measures in clinical lab.	**PSO2,PSO16**	**Understanding**
CO 2	Asses the role of different equipments and techniques followed in clinical lab.	**PSO2,PSO16**	**Evaluating**
CO 3	Discover the application of glassware for measuring samples.	**PSO2,PSO16**	**Analyzing**
CO 4	Show the different techniques involved in sample collection and preservation in clinical lab.	**PSO2,PSO16**	**Understanding**
CO 5	Discover the methods of analyzing specimens and safe disposal methods.	**PSO2,PSO16**	**Analyzing**

IV SEMESTER			
AII - 2	**ADVANCED BAKING**		**18UAND41**
Hrs / week : 4	**Hrs / sem :60**	**Hrs / unit : 12**	**Credits :3**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	List out the basic process in the preparation of dough mixes.	**PSO 3, PSO 11, PSO 18**	**Analyzing**
CO 2	Examine the various defects in bread making.	**PSO 4, PSO 11, PSO 16**	**Analyzing**
CO 3	Demonstrate the different types of preparing cake and icings.	**PSO 3, PSO 11, PSO 18**	**Understanding**
CO 4	Discuss on the preparation of various types of biscuits and cookies.	**PSO 3, PSO 11, PSO 18**	**Creating**
CO 5	Illustrate the different methods of preparing pastries.	**PSO 3, PSO 11, PSO 18**	**Understanding**

IV SEMESTER			
NME 2	**HEALTH AND FITNESS**		**18UNND41**
Hrs / week : 2	**Hrs / sem :30**	**Hrs / unit : 6**	**Credits :2**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Prioritize the importance of health and hygiene for human well being.	**PSO 6, PSO 13, PSO 14**	**Evaluating**
CO 2	Infer the sources and ill effects of water borne illness.	**PSO 6, PSO 13, PSO 14**	**Understanding**
CO 3	List out the health issues and preventive measures in PHC's.	**PSO 6, PSO 13, PSO 14**	**Analyzing**
CO 4	Elaborate on the balanced diet and principles in menu planning.	**PSO 6, PSO 13, PSO 14**	**Creating**
CO 5	Compare and contrast on weight management programs and famous diets.	**PSO 6, PSO 13, PSO 14**	**Understanding**

IV SEMESTER			
DSCP 4	**FAMILY RESOURCE MANAGEMENT PRACTICALS**		**18UCND4P1**
Hrs / week : 2	**Hrs / sem :30**		**Credits :1**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Construct different house plans.	**PSO 7, PSO 9, PSO 10**	**Creating**
CO 2	Demonstrate various types of flower arrangements.	**PSO 7, PSO 9, PSO 10**	**Understanding**
CO 3	Experiment with color chart.	**PSO 7, PSO 9, PSO 10**	**Applying**
CO 4	Plan a visit to star hotels for observing the interior design.	**PSO 7, PSO 9, PSO 10**	**Creating**
CO 5	Discover various preparation of menu cards, invitations and posters.	**PSO 7, PSO 9, PSO 10**	**Analyzing**

IV SEMESTER		
AII-P 2	**ADVANCED BAKING PRACTICALS**	**18UAND4P1**
Hrs / week : 2	**Hrs / sem :30**	**Credits :1**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Plan a visit to a well established confectionery unit.	**PSO 3, PSO 10, PSO 11,PSO 18**	**Creating**
CO 2	Make use of the various techniques in the preparation of breads and buns.	**PSO 3, PSO 10, PSO 11,PSO 18**	**Applying**
CO 3	Propose various methods in the preparation of cakes to earn a job.	**PSO 3, PSO 10, PSO 11, PSO 18**	**Creating**
CO 4	Design various icing techniques towards marketing.	**PSO 3, PSO 10, PSO 11, PSO 18**	**Creating**
CO 5	Make use of equipments to prepare pastries.	**PSO 3, PSO 10, PSO 11,PSO 18**	**Applying**

V SEMESTER		
DSC 7	**INTRODUCTION TO TEXTILES**	**18UCND51**
Hrs / week : 6	**Hrs / sem :90 Hrs / unit : 18**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Explain the basics of fiber and its classification.	**PSO7, PSO9**	**Understanding**
CO 2	Summarize the different types of yarn weaves.	**PSO7, PSO9**	**Understanding**
CO 3	Utilize the different fabric printing and finishes.	**PSO7, PSO9**	**Applying**
CO 4	Design various hand decorative stitches.	**PSO7, PSO9, PSO15**	**Creative**
CO 5	Demonstrate the clothing construction methods and seams.	**PSO7, PSO9**	**Understanding**

V SEMESTER		
DSC 8	**CLINICAL BIOCHEMISTRY**	**18UCND52**
Hrs / week : 5	**Hrs / sem :75 Hrs / unit : 15**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Understand the level of blood sugar and inborn errors of carbohydrate metabolism.	**PSO15 , PSO16**	**Understanding**
CO 2	List out the types and levels of lipids in blood.	**PSO15 , PSO14, PSO16**	**Analyzing**
CO 3	Determine plasma proteins and inborn errors of amino acid metabolism.	**PSO15 PSO16**	**Evaluating**
CO 4	List the various functions of bile acids and liver function test.	**PSO15 , PSO16**	**Analyzing**
CO 5	Determine the various tests for kidney function.	**PSO15, PSO16**	**Knowledge**

V SEMESTER		
DSC9	**FOOD SERVICE MANAGEMENT**	**18UCND53**
Hrs / week : 5	**Hrs / sem :75 Hrs / unit : 15**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Explain the location and layout of kitchen, storage and service areas.	**PSO 7, PSO 11**	**Understanding**
CO 2	Discuss the different tools and equipments in food service management.	**PSO 7**	**Creating**
CO 3	Discover the different styles of services and purchasing procedures.	**PSO 7, PSO 9**	**Analyzing**
CO 4	Understand the recruitment and training process.	**PSO 2, PSO 3 PSO 7**	**Understanding**
CO 5	Identify different book keeping methods and food cost control.	**PSO7 , PSO17**	**Applying**

V SEMESTER		
DSE 3A	**FOOD PRESERVATION**	**18UEND5A**
Hrs / week : 4	**Hrs / sem :60 Hrs / unit : 12**	**Credits :4**

CO No.	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Prioritize the importance and principles of food preservation.	**PSO11, PSO14, PSO 15**	**Evaluating**
CO 2	Formulate the preservation of foods using salt, sugar and chemicals.	**PSO17, PSO 18,**	**Creating**
CO 3	Understand the method of food preservation using high temperature.	**PSO11, PSO 15, PSO 16**	**Understanding**
CO 4	Interpret the refrigeration and canning techniques.	**PSO17, PSO 18**	**Understanding**
CO 5	Discover the permitted doses of irradiation in foods.	**PSO11, PSO 20**	**Analyzing**

V SEMESTER		
DSC 3B	**POST HARVEST TECHNOLOGY**	**18UEND5B**
Hrs / week : 4	**Hrs / sem :60 Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Understand the need and scope of post harvest management.	**PSO 2, PSO 4,**	**Understanding**
CO 2	Interpret the various causes for post harvest losses.	**PSO 2, PSO 12, PSO13**	**Understanding**
CO 3	Summarize the principles and methods of food preservation.	**PSO 11, PSO 15,**	**Understanding**
CO 4	Examine the techniques to reduce post harvest loss.	**PSO 2, PSO 4, PSO 17**	**Understanding**
CO 5	Outline the food processing sector in India.	**PSO 2, PSO 11, PSO 15**	**Understanding**

V SEMESTER		
SEC1	**SPORTS NUTRITION**	**18USND51**
Hrs / week : 2	**Hrs / sem :30** **Hrs / unit :6**	**Credits :2**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Infer the objectives and importance of sports nutrition and health education.	**PSO 6, PSO 8**	**Understanding**
CO 2	Demonstrate aerobic exercises and yoga.	**PSO 6, PSO 14**	**Applying**
CO 3	Outline dietary supplements and doping.	**PSO 16, PSO 20**	**Understanding**
CO 4	List out the role of diet in sports performances.	**PSO 19, PSO 20**	**Analyzing**
CO 5	Outline the importance of fluids and antioxidants for athletes.	**PSO 12, PSO 14**	**Understanding**

V SEMESTER		
DSCP5	**CLINICAL BIOCHEMISTRY PRACTICALS**	**18UCND5P1**
Hrs / week : 4	**Hrs / sem :60**	**Credits :2**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Estimate urine for abnormal sugar.	**PSO2, PSO16**	**Evaluating**
CO 2	Analyze urine for protein and ketone bodies.	**PSO2, PSO16**	**Analyzing**
CO 3	Estimate blood glucose and urea.	**PSO2, PSO16**	**Evaluating**
CO 4	Determine serum cholesterol.	**PSO2 ,PSO16**	**Evaluating**
CO 5	Develop a report on blood analysis.	**PSO2 ,PSO16**	**Applying**

V SEMESTER		
DSCP VI	**FOOD PRESERVATION PRACTICALS**	**18UCND5P2**
Hrs / week : 3	**Hrs / sem :45**	**Credits :2**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Make use of various seasonal fruits for making jams.	**PSO11, PSO17, PSO18**	**Applying**
CO 2	Construct various methods of preparing fruit jellies.	**PSO11, PSO17, PSO18**	**Creating**
CO 3	Develop methods of preparing natural beverages.	**PSO11, PSO17,PSO18**	**Applying**
CO 4	Show the techniques of making pickles.	**PSO11, PSO17**	**Analyzing**
CO 5	Formulate fruit preserves, sauces and ketchups.	**PSO11,PSO17,PSO18**	**Creating**

VI SEMESTER		
DSC 10	**MEDICAL NUTRITION THERAPY**	**18UCND61**
Hrs / week : 4	**Hrs / sem :60 Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Explain the routine hospital diets.	**PSO10,PSO13**	**Understanding**
CO 2	Determine nutritional requirements for diabetes and febrile conditions.	**PSO10,PSO13 PSO19**	**Evaluating**
CO 3	Summarize the dietary modification for CVD and GI tract infections.	**PSO10,PSO13 PSO19**	**Understanding**
CO 4	Analyze the nutritional and food requirements for kidney and liver diseases.	**PSO10,PSO13 PSO19**	**Analyzing**
CO 5	Infer the lifestyle modifications for cancer, obesity and underweight.	**PSO10,PSO13 PSO19**	**Understanding**

VI SEMESTER		
DSC11	**FOOD MICROBIOLOGY**	**18UCND62**
Hrs / week : 4	**Hrs / sem :60 Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Understand aim, objectives of food microbiology and general classification of micro organisms.	**PSO2, PSO4**	**Understanding**
CO 2	Examine morphology of micro organisms.	**PSO2, PSO16**	**Analyzing**
CO 3	Determine the various stages of food spoilages and contamination in cereals and vegetables.	**PSO 2, PSO4, PSO16**	**Evaluating**
CO 4	Determine the various stages of food spoilages and contamination in meat, fish, eggs and poultry.	**PSO 2, PSO4, PSO16**	**Evaluating**
CO 5	Analyze the microbes present in food products and diseases related to it.	**PSO 2, PSO4, PSO16**	**Analyzing**

VI SEMESTER		
DSC12	**PROJECT**	**18UCND63**
Hrs / week : 6	**Hrs / sem :90**	**Credits :6**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Understand the basic information for carrying the research projects individually.	**PSO 6, PSO12**	**Understanding**
CO 2	Formulate new products and applying it for research experiments for diseases.	**PSO 6, PSO14**	**Creating**
CO 3	Interpret collected data from the previous research articles.	**PSO 6, PSO15**	**Understanding**
CO 4	Analyze and interpret the collected datas.	**PSO 14, PSO15**	**Analyzing**

CO 5	Develop reports by analyzing the datas.	**PSO 6, PSO14, PSO15**	**Applying**

VI SEMESTER	
DSE 4 PUBLIC HEALTH AND COMMUNITY NUTRITION	**18UEND6A**
Hrs / week : 4 Hrs / sem :60 Hrs / unit : 12	**Credits :4**

CO No	**Expected course outcomes By the end of this course students will be able to:**	**PSO Addressed**	**Blooms taxonomy classification**
CO 1	Understand the nuances of community nutrition.	**PSO 6, PSO12, PSO15**	**Understanding**
CO 2	List out the various hazards related to community health.	**PSO 6, PSO12, PSO15**	**Analyzing**
CO 3	Interpret communicable and non communicable diseases and its prevention.	**PSO 6, PSO12, PSO15**	**Understanding**
CO 4	Demonstrate nutritional assessment and education.	**PSO 6, PSO12, PSO13 PSO15**	**Applying**
CO 5	Summarize national and international agencies.	**PSO 6, PSO12, PSO13 PSO15**	**Understanding**

VI SEMESTER		
DSC 4B	**DEVELOPMENT OF FOOD PRODUCT**	**18UEND4B**
Hrs / week : 4	**Hrs / sem :60 Hrs / unit : 12**	**Credits :4**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Understand the need and scope of new product development.	**PSO 1**	Understanding
CO 2	Summarize the concept development of new products.	**PSO 3, PSO18,**	Understanding
CO 3	List out the different technologies of product development.	**PSO 11, PSO17**	Analyzing
CO 4	Outline scale up and trails in product development.	**PSO 17, PSO18**	Understanding
CO 5	Explain marketing and economics of launching new products.	**PSO 12, PSO15**	Understanding

VI SEMESTER		
SEC2	**EXTENSION EDUCTAION IN HOMESCIENCE**	**18USND61**
Hrs / week : 2	**Hrs / sem :30 Hrs / unit :6**	**Credits :2**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Understand the objectives and significance of extension education.	**PSO 6, PSO13,PSO15**	Understanding
CO 2	Discuss nutritional education in village level organization.	**PSO 6, PSO13,PSO15**	Creating
CO 3	Demonstrate on going programs related to different departments of rural developments.	**PSO 6, PSO13,PSO15**	Creating
CO 4	List out the atrocities against women.	**PSO 6, PSO13,PSO15**	Applying
CO 5	Formulate various teaching aids for extension education.	**PSO 6, PSO13,PSO15**	Creating

VI SEMESTER		
DSCP7	**MEDICAL NUTRITION THERAPY**	**18UCND6P1**
Hrs / week : 4	**Hrs / sem :60**	**Credits :2**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Formulate routine hospital diets.	**PSO 5, PSO10**	**Creating**
CO 2	Infer the menu plan for Diabetes, ulcer and cancer.	**PSO 16, PSO19**	**Understanding**
CO 3	Construct diet plan for CVD and kidney diseases.	**PSO 16, PSO19**	**Applying**
CO 4	Outline the diet chart for TB and hepatitis.	**PSO 16, PSO19**	**Understanding**
CO 5	Organize a visit to the dietary department of a reputed hospital.	**PSO 15, PSO16 PSO19**	**Applying**

VI SEMESTER		
DSCP VIII	**FOOD SAFETY AND QUALITY CONTROL PRACTICALS**	**18UCND6P2**
Hrs / week : 3	**Hrs / sem :45**	**Credits :2**

CO No	Expected course outcomes By the end of this course students will be able to:	PSO Addressed	Blooms taxonomy classification
CO 1	Determine the various adulterants present in food.	**PSO 4**	**Evaluating**
CO 2	Develop score cards for sensory evaluation.	**PSO15**	**Creating**
CO 3	Interpret the sensory acceptability of foods.	**PSO1,PSO2**	**Understanding**
CO 4	Asses the quality of eggs.	**PSO17,PSO20**	**Evaluating**
CO 5	Examine the quality of flour.	**PSO18,PSO20**	**Analyzing**