LALIT NARAYAN MITHILA UNIVERSITY KAMESHWARANAGAR, DARBHANGA

Masters of Arts (Home Science)

Course Outcome

SI. No.	Course Code	Course Name	Learning Outcomes
			SEMESTER-I
1.	CC 1	Advanced Nutrition	 CO1. The course explain energy metabolism, energy requirement for individual (working or non working man and woman), measurement and affecting factor, use, need and importance of energy. Get an insight into various metabolic pathways. CO2. The course describes the concept of protein structure, function, use, explain the structure and function of DNA, RNA, Plasma Protein. CO3. The course describes the Lipids classification function & its nutritional significance of lipids, Biosynthesis of cholesterol. CO4. The course explains the structure, function of saccharides, use and equipments of carbohydrates, and know the role of hormones in growth, maintenance and regulation of body processes. CO5. The course describes the classification, role of vitamins and minerals. Effect and use of micronutrients. Importance of micro minerals.
2.	CC 2	Advanced Study of Human Development	CO1. The course describes the overview of development from prenatal stage to pre-adolescence stage stages and principles of growth and development, role of environment and heredity.



SI. No.	Course Code	Course Name	Learning Outcomes
3.	CC 3	Concept of Home Management	CO2. The course describes the prenatal Development of every stages, common disorder during pregnancy and birth process. CO3. The course explains the 0-2 year infant behavior, health and evaluation. CO4. The course explains the all types of Development in early childhood (2-6 year). Develop an awareness of important aspects of all development stages during this phase. CO5. The course describe the late childhood (6-12 year) develop an awareness of important aspects of all development stages during this phase. CO1. The course explains the concept related to family resource management. It highlights the significance of management process in efficient use of resources. CO2. It imparts the skills of efficient management of available resources. It prepares the students for organizing events. CO3. It focuses on management of human energy as a family resource. It imparts knowledge regarding good work practices to perform the work effectively and reduce
		Management	practices to perform the work effectively and reduce discomforts while performing domestic and other occupations. CO4. Understanding the importance of time and energy and ways to manage them effectively for performing the work effectively.



SI. No.	Course Code	Course Name	Learning Outcomes
			CO5. It focuses on identifying the difficulty level of particular work and suggests the ways for simplifying the work.
4.	CC 4	Research Methodology & Statistics	 CO1. i. Develop a scientific approach and know the processes of research. ii. The competence for selecting method and tools appropriate for research topics. iii. Understand concepts of statistical methods. CO2. Understand a scientific approach and know the different steps of research. CO3. Understand concepts of different types of sampling techniques. CO4. Understand concepts of different types of Research Tools. CO5. Understand concepts of different types of statistical methods.
5.	AECC I	Environmental Sustainability and Swachha Bharat Abhiyaan Activities	 CO1. Students will get the knowledge about the environment and its components in which one survives. CO2. Students will learn how to take care of the surroundings in general. The field work during the completion of the course will make student responsible for their ecosystem. CO3. During the course, students will get to know about so many elements of general studies that can really help them in competitive examinations as well as in day to day activities.



SI. No.	Course Code	Course Name	Learning Outcomes		
	SEMESTER-II				
6.	CC 5	Therapeutic Nutrition	 CO1. Creates awareness related to nutrition & its importance in various body condition. CO2. Helps in understanding the disease condition and effective management of infectious diseases. i. Helps in understanding the nutrition related diseases. ii. Helps in understanding the effect of food on internal body organs. CO3. It generates knowledge related to metabolic disorders and suggests ways for preventing its occurrence. i. It practically makes the learner to understand the concept of dietary counseling. ii. It prepares the students to perform dietary counseling for various health conditions. 		
7.	CC 6	Maternal and Infant Nutrition	 CO1. The course explains Understand physiological changes during pregnancy, nutritional effect on mother – child health, nutrition requirement during pregnancy, stage of fetal growth. CO2. The course explains Understand physiological changes during lactation. Role of Hormones, Milk composition, Importance of Breast feeding. CO3. The course describe get acquainted with: growth and developmental changes from conception till birth. CO4. The course explains after pregnancy nutritional requirement and sign and symptoms of menopause. 		



ourse Name	Learning Outcomes
CAT I	CO5. The course explain I Understand the intei"-relationship between nutrition and growth and development during a life cycle, p policies and programmes for mother and child health.
lanagement of extile Crafts and pparel Industry	 ii. Analyze traditional textiles based on the process of making it. iii. Differentiates traditional textiles from different parts of the country. iv. Appreciates the traditional Textiles and Costumes. v. Understands the techniques of traditional embroidery. CO2. Imparts the basic knowledge of textile designing. i. Develops entrepreneurial skills for effective marketing of developed products. ii. Learners will be able to know about different kinds of marketing and merchandising techniques. iii. Learners will be able to understand various selling techniques. CO3. Students understand working relationship between fashion and social media both locally and globally. CO4. Learners will develop understanding about ancient and contemporary costumes and textiles of India.
	lanagement of xtile Crafts and



SI. No.	Course Code	Course Name	Learning Outcomes
			CO1. i. Develop understanding regarding various aspects of communication.
			ii. Develop understanding regarding various audio- visual aids used for various groups: individual, group, mass.
	1		iii. Develop abi1ity to prepare, operate use of various audio-visual aids.
9.	CC 8	Communication Technology	CO2. Develop understanding regarding various types of communication.
1	A		CO3. Develop understanding regarding various audiovisual aids used for various groups: individual, group, mass.
I	10/		CO4. Develop understanding regarding Concept of adoption & diffusion process.
1	31		CO5. Develop understanding regarding various types of communication & Role of ICT in development.
١	3	M	CO1. The course explains women in India civilization in every edges and period.
	10		CO2. The course explains the woman education, sources and growth.
10.	CC 9	Women's Studies	CO3. The course describes the crime against woman, women exploitation in India & difficulty related to female child.
			CO4. The course explains the personal and civil laws related to Women Exploitation Act and IPC.
			CO5. The course explains women empowerment programmes.



SI. No.	Course Code	Course Name	Learning Outcomes
	SEC 1	Skill Enhancement Course: Yogic Science	CO1. Students will learn the theoretical foundations of Yoga philosophy.
11.			CO2. Students will equip themselves with a fair number of yogic practices including meditative techniques.
	1		CO3. Yogic knowledge and practices will help the students to revitalise themselves and work with more attention.
		S	SEMESTER-III
1	M	1	CO1. The course describe related to food spoilage, role of micro-organisms, use and importance of food preservation.
1	CC 10	Food Processing	CO2. The course explains food processing, methods and importance of food preservation. Gain basic knowledge about food processing and technology.
12.			CO3. The course explains the basic principal of food product development. Importance of food packaging, evaluation of food testing, techniques of packaging, fermentation technology.
1		The	CO4. The course explains the steps of packaging technique, nutritional value of food, principle and importance of labeling.
		REPU	CO5. The course explains the Understand food standard and related laws, flavoring agents, antioxidants, emulsifying agents.
			CO1. The course explain the acquire knowledge regarding food
4.5	•	Food Science and	groups/science and properties.
13.	CC 11	Experimental Food	CO2. The course describes carbohydrates processed food product use in cooking.



SI. No.	Course Code	Course Name	Learning Outcomes
			CO3. The course explain gain knowledge regarding cooking methods applied for specific food items protein food product, effect of heat on available protein food item and it's nutritional value.
			CO4. The course explains cooking and nutritional value of vegetables and fruits, preservation and effect of heat on vegetables and fruits.
	1		CO5. The course explains Uses of oilseeds, nuts in cookery, gain knowledge different types of alcoholic and non-alcoholic beverages.
14.	CC 12	Institutional Food Management	 CO1. i. Provide practical field level experience in food administration ii. Equip the students to have knowledge about various food service systems Impart. iii. Knowledge of quantity cookery and quality control in food administration. CO2. Provide practical field level experience in food administration i. Equip the students to have knowledge about various food service systems Impart ii. Knowledge of quantity cookery and quality control in food administration. CO3. Develop understanding regarding Management of Social Institute. CO4. Develop understanding regarding Food Hygiene and Sanitation.
15.	CC 13	Community Nutrition	CO1. Define the concept of public health nutrition. Discuss the challenges and scope of public health nutrition in India, it also suggests the ways to manage nutrition related problems.



SI. No.	Course Code	Course Name	Learning Outcomes
		STICE I	 CO2. Assess nutritional status of community and develop necessary intervention. CO3. Select and use appropriate modes of communication to obtain and share evidence based public health nutrition knowledge. CO4. Generates awareness about national and international agencies providing nutrition programmes. CO5. Improvements in the health of individual and community by knowing the levels of health care delivery system at different levels of community.
16.	CC 14	VIA	July 1 1 1 1
17.	AECC 2	Human values and professional ethics and gender sensitisation	 CO1. Students will get the knowledge about values regarding humanity, gender equality and professionalism. CO2. Students will learn how to work together in an empathetic and unbiased way. The field work during the completion about the dignity of a human being. CO3. During the course, students will acquaint themselves with such notions of morality that they will find it easier to work together in a group in a co-operative and productive way.



SI. No.	Course Code	Course Name	Learning Outcomes		
	SEMESTER-IV				
18.	EC-1	Practical approach to Writing Research Activities	 CO1. Learners would be capable of writing and presenting the research proposals for getting projects of national and international levels. CO2. Learners would be capable of writing research related articles and reports of any form. CO3. Imparts skill and confidence of presenting article/topics. 		
19.	EC-2	Internship/Disser tation/Project/S eminar	i. Learners apply their acquired skills in practical situation for better learning.ii. The course explains the Steps of research writing/dissertation.		
20.	GE	Generic Electives: Human Rights	CO1. Students will get themselves familiar with the various aspects of human rights, their importance and the contribution of various thinkers in the conceptual development of the Human Rights. CO2. Students are expected to emulate whatever they have learned in the course in their daily lives. CO3. This course of human rights is almost inevitable to appear in the question paper of any competitive exams and interviews.		