

POs of B.Sc. H.Sc.

PO1: To recognize learner's own strength and weakness and work on them to achieve their maximum potential so that the quality of their personal and professional life can improve.

PO2: To develop lifelong ability to absorb knowledge and apply it effectively to meet the needs of the family and society.

PO3: To develop in the learner an ability to take care of the nutritional needs of the family members and ensure good food handling practice.

PO4: To impart in the learners the basic knowledge related to textiles used in home and develop skills for the optimum utilization.

PO5: To foster in learners understanding of human developmental processes and use it to strengthen interpersonal relationship, the upliftment of community and to contribute towards the challenges to ever changing life.

PO6: To enhance knowledge about different system, their functioning, metabolic processes and disorders related to these metabolic cycles taking place in human body.

PO7: To enable students to understand the functioning of microorganisms in food, use of various food groups and their preservation. It also helps to develop managerial skills to enable them to start catering service food outlets canteen etc.

PO8: To make students understand about the bio-availability of nutrients and different techniques to measure body composition.

PSOs of B.Sc. H.Sc.

PSO1: To impart basic knowledge about English language, Communication and Instructional Technology, the processes of Human Development, Human Physiology, Computer Basics and Environmental Science for the upliftment of community in present scenario.

PSO2: To enhance the skills in learners about textiles and handling of fabric for optimum utilization, to manage the family resources and their use to achieve the goals of family, the working and functioning of simple machines used at home, basic chemistry of daily life, the importance of sanitation and hygiene, to take care of nutritional needs of the family members and maintain their nutritional status.

PSO3: To develop in learner the understanding of family life so as to achieve harmony in relationships, to learn about different development stages of childhood, about family income, budget, consumer behavior rights and responsibilities as citizen, the basic component of food- lipids, carbohydrates and proteins, laundry equipments, different techniques of stain removal and fabric finishing and the elementary knowledge about the plants and insects in students.

PSO4: To develop sewing skills and garment construction in students, cleaning of different household articles and market survey, awareness about different micro-organisms and methods to control them, the elementary knowledge of students about Poultry keeping, Apiculture, Sericulture, Fish culture and insect pests, knowledge of physical and social development in Adolescence and its problems and the food related problems prevailing in community and role of nutritional developments aids.

PSO5: To enable students to learn about Diet plans for different diseases like Kwashiorkor, marasmus, peptic ulcer, obesity etc. , development and characteristics of young adulthood, middle adulthood, late adulthood and old age, the elementary knowledge of community goals, purposes,

problems, functions and different programs running in India, the family size, income, residential planning, building material, advantages and disadvantages of house, Government housing scheme and financial institutions, principles of garment making, garment fitting problems and fashion needs of the society and the need of nursery schools , different methods, philosophies and role of government and other agencies in providing nursery school education.

PSO6: To develop different techniques of printing & dyeing and all traditional embroideries, the elementary knowledge of students about different flower arrangement, lighting arrangement, floor decoration and placement of accessories for interior enrichment, the importance of food preservation, food laws, food adulteration and use of preservatives, entrepreneurial skill development to motivate them to start their own start-ups and about extension training concept, methods and management.

POs of M.Sc. H.Sc. (Food & Nutrition)

PO1: To enable students to understand human physiology, functioning and inter-relationship between several systems of human body, and nutrition in old age and methods to assess nutritional status of elderly

PO2: To impart knowledge about carbohydrates, proteins, lipids and hormones etc., microorganisms, spoilage of food, food born diseases, food science and food additives.

PO3: To give students knowledge about methods of assessment for body mass, fat mass and fat free mass, different methods to achieve physical & mental fitness like yoga, meditation etc.

PO4: To foster research attitude in students and to make them enable to apply statistics on data. To impart awareness about food processing methods and technology used these days, deficiency diseases prevailing in community and remedial actions for the same,

PO5: To foster skills of diet planning in students and enable them to take up the responsibilities of dietician and entrepreneurial skill in students related to managing cafeteria in institutes and organizations.

PSOs of M.Sc. H.Sc. (Food & Nutrition)

PSO1: To impart knowledge about anatomy and physiology of cell, cell organelles and different systems, about ageing, nutritional requirements for elders, physical & physiological changes in food, cereal products, and sensory evaluation and the elementary knowledge of microbes in fermented and genetically modified foods probiotics.

PSO2: To enhance knowledge of students about body composition, energy contents of foods, proteins and amino acids, definition and identification of research problem and techniques of data collection, the elementary knowledge of mechanism of action of hormones insulin: glucagon, epinephrine, thyroid and steroid and communicable diseases, surveillance & treatment control of communicable diseases.

PSO3: To enable students to learn about dietary management & counseling of surgery & burns, trauma and Gastro – intestinal, the introduction of food service systems, menu planning, functions of catering management, processing technology of food, classification and standardization, pasteurization and components of specific fitness and nutrition and mobilization of fat stores during exercise.