

Government Degree College, Kanda, Bageshwar (Uttarakhand)

Department of Home Science

Home Science as a subject in Bachelor of Art's

Programme and Course Outcomes

Home science is a discipline that combines elements of science, social science, and technology to make learning easier and improve quality of life. Food and nutrition, human development, clothing and textiles, family resource management, and extension and communication are some of the key areas covered by home science courses. The three main focuses of home science are the individual, the family, and the community. To learn about the sciences and technologies which enhance the quality of life of the people. The course focuses on skill development, innovation and capacity building. - Courses aim at making the students self-reliant with necessary proficiencies for a wide variety of career with entrepreneurial skills and placement. As a discipline Home Science integrates the components of science, social science and technology to facilitate the study and to enhance the quality of life.

Programme outcome for BA (Home Science) are as follow:

1. Programme Outcomes (POs)

- To acquire professional and entrepreneurial skills for economic empowerment of student and to develop professional skills in the fields of food and nutrition, clothing and textiles, housing and interior decoration, human development, extension and communication
- To provides education through integrated approach of combining theory, practical and field work emphasizing upon enhancing knowledge and developing skills among the students.
- To prepare students for studies, research and extension work by inculcating scientific thinking to undertake research projects of national and international recognition and publish multidisciplinary papers.
- To apply the learned skills in planning, designing, implementing, monitoring and evaluating programmes effectively for individuals, family, community and for vulnerable groups of society.
- To enables the students to take various professional roles in industries, Govt./non-govt. organizations, institutes, as educators, entrepreneurs, counsellors, social workers, consultants, designers, researchers and provides them with various opportunities to exhibit their competencies and skills.
- To develop abilities to reason out, learn and improve oneself in the changing dynamic scenario by strengthening the strengths and weakening of weaknesses for sustainable developmental needs, technological changes, career requirements and new avenues.

- The program has been framed in such a manner that students receive real feel of quality education by touching all aspects of human lifecycle.
- Designed to enhance the capacity of students to understand universal and domain-specific values in Home Science and develop the ability to address the complexities and interface among of self, social and national priorities.
- Inculcate both generic and subject-specific skills to succeed in the employment market and standards of life. Thereby, promoting research and innovation and design (product) development favoring all the disciplines in Home Science.
- Develop scientific and practical approach among the students which helps in their day-to-day life.

2. Course Outcome

At UG level, total eight theory and six practical courses of Home Science are offered to students. After completion of the course, students are able to achieve following outcomes:

Semester I

Theory

Course code: HSC/UG001

Course Name: Fundamentals of Nutrition and Human Development

Course Outcome:

- Prepare the students to understand human physiology, nutrients, their functions and sources.
- Understand the importance of studying human growth and development across life span
- Identify the biological and environmental factors affecting human development
- Learn about the characteristics, needs and developmental tasks of infancy & early childhood years

Practical

Course code: HSC/UG002

Course Name: Cooking skills and Healthy Recipe Development

Course Outcome:

- Students will get familiar with different methods of cooking
- Acquaint students with practical knowledge of nutrient rich foods

Semester II

Theory

Course code: HSC/UG003

Course Name: Introduction to Clothing and Textile and Family Resource Management

Course Outcome:

- Develop understanding of different types of fiber, yarns, fabrics and their manufacturing, basic concepts of clothing and garment construction

- Understand the decision making and use of resources (Time, Money & Energy) throughout the family life cycle
- Know about ways and techniques of work simplification

Practical

Course code: HSC/UG004

Course Name: Clothing and Textile

Course Outcome:

- Learn ability to identify various types of fibers and fabrics
- Learn basic sewing skills like
- Learn stitching of garments like frock, petticoat, blouse, ladies suit

Semester III

Theory

Course code: HSC/UG005

Course Name: Housing, Interior Decoration and Extension Education

Course Outcome:

- Grasp knowledge of housing, need & selection of site in real life situations.
- Comprehending housing plans for residential purpose.
- Appreciate principles of design and the contributing factors to refine personal aesthetic senses.
- Learn the widening concepts of Extension Education.
- Develop understanding for Effective teaching and learning.
- Comprehend the various effective communication methods.
- Gain skills to use technologically advanced Audio- visual aids.

Practical

Course code: HSC/UG006

Course Name: Interior Decoration and Development of Extension Teaching Aids

Course Outcome:

- Developing skills for making time plan for effective balance of work & leisure.
- Plan & prepare budget for the family.
- Incorporate appropriate work simplification in using household equipment.
- Develop understanding for house planning & decoration

Semester IV

Theory

Course code: HSC/UG007

Course Name: Nutrition through Life Span and Human Development

Course Outcome:

- Create an awareness about importance of healthy meal at various stages of life cycle
- Inculcate healthy eating practices among students

- Develop skill of meal planning for different physiological groups
- Explain the physical & physiological changes during middle childhood, adolescent and adulthood stage
- Identify the biological and environment factors affecting personality.
- Learn about the characteristics, needs and developmental tasks of middle childhood years, adolescent & adulthood stage

Practical

Course code: HSC/UG008

Course Name: Meal Planning and Human Development

Course Outcome:

- Learn to cope up with adolescent and adulthood problem
- Understand and handle development related issues more efficiently.
- Able to know human behaviour.
- Understand individual differences.

Semester V

Theory

Course code: HSC/UG009

Course Name: Surface Ornamentation of Fabrics

Course Outcome:

- Knowing why fabrics look differently
- Identify the different techniques of fabric from surface
- Learn about finishes done on fabric
- Knowing about dyeing fabrics
- Learn how printing on fabrics is carried
- Knowing the traditional embroideries in India
- Identifying traditional textiles of different states
- Knowing the importance of appropriate laundry method

Theory

Course code: HSC/UG010

Course Name: Community Development & Programme Planning

Course Outcome:

- Understand the community development dynamics and create awareness about the various community development programs
- Know about various skills to implement, monitor & evaluate extension programs and identify leadership pattern in the community.

Practical

Course code: HSC/UG011

Course Name: Techniques of Surface Ornamentation of Fabrics

Course Outcome:

- Learn to perform printing on fabrics and traditional embroideries of India.
- Able to identifying traditional textiles of different states.
- Learn to perform appropriate laundry methods for various fabrics.

Semester VI

Theory

Course code: HSC/UG012

Course Name: Dietetics & Therapeutic Nutrition

Course Outcome:

- Acquire knowledge about principles of diet therapy
- Develop and understand modification of the normal diet for therapeutic purposes
- Practical knowledge of dietary management in some common disorders.

Theory

Course code: HSC/UG013

Course Name: Family Welfare and Community Education

Course Outcome:

- Gain knowledge of various family welfare organization
- Understanding of parent-child relationship
- Create awareness of community education program and extension services

Practical

Course code: HSC/UG014

Course Name: Therapeutic Diet Preparation & Nutrient Evaluation

Course Outcome:

- Learn to make diet plan for different diseased condition for therapeutic purposes
- Develop and understand modification of the normal diet for therapeutic purposes
- Practical knowledge of dietary management in some common disorders.

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