

Course Outcomes (COs) based on the syllabus provided:

Advanced Nutrition

Unit I: Energy Metabolism

1. **CO1:** Explain the methods for determining the energy value of food, including the use of a bomb calorimeter.
2. **CO2:** Analyze the factors affecting Basal Metabolic Rate (BMR) and describe how BMR is measured.
3. **CO3:** Compare the energy requirements of individuals with a focus on gender differences between men and women.

Unit II: Proteins

4. **CO4:** Classify proteins and amino acids and describe their structures, properties, and functions.
5. **CO5:** Explain the metabolism and synthesis of proteins and assess protein quality.
6. **CO6:** Discuss the structure and functions of DNA and RNA, and their relationship with protein synthesis.
7. **CO7:** Analyze the role of plasma proteins in various physiological processes.

Unit III: Lipids

8. **CO8:** Classify lipids and describe their structures, properties, and functions.
9. **CO9:** Explain the metabolism and nutritional significance of lipids, along with the biosynthesis of cholesterol and its functions.

Unit IV: Carbohydrates

10. **CO10:** Classify carbohydrates and describe their structures, properties, and functions.
11. **CO11:** Discuss carbohydrate metabolism and explain the alterations in carbohydrate metabolism in diabetic individuals.
12. **CO12:** Explain the glycemic index and the role of hormones such as insulin, thyroid, and adrenal cortex in carbohydrate metabolism.

Unit V: Micronutrients and their Role in Metabolism

13. **CO13:** Discuss the role of key micronutrients (Vitamin A, Calcium, Iron, and Iodine) in energy metabolism and overall health.

Child Development: Prenatal to Preadolescence

Unit I: Introduction to Development

1. **CO1:** Explain the stages and principles of growth and development, and their importance in understanding human development.
2. **CO2:** Analyze developmental tasks and individual differences in various stages of development.
3. **CO3:** Evaluate the comparative roles of heredity and environment in influencing human development.
4. **CO4:** Identify the key aspects of development, including physical, cognitive, social, and emotional dimensions.

Unit II: Prenatal Development

5. **CO5:** Describe the process of conception and the stages of prenatal development.
6. **CO6:** Assess factors that affect prenatal development and the common disorders that may occur during pregnancy.
7. **CO7:** Explain the types and stages of the birth process and their implications for infant health.

Unit III: Infancy (0-2 years)

8. **CO8:** Identify the characteristics and behavioral patterns of neonates and describe methods for evaluating and examining neonatal health.
9. **CO9:** Discuss the formation of healthy habits in infants and the importance of early health interventions for long-term development.

Unit IV: Early Childhood (2-6 years)

10. **CO10:** Analyze the physical and motor development of children in early childhood, including the acquisition of common motor skills.
11. **CO11:** Explain the social and emotional development of young children, focusing on common emotions and their characteristics.
12. **CO12:** Describe cognitive development during early childhood, highlighting key milestones and their significance.

Unit V: Late Childhood (6-12 years)

13. **CO13:** Examine the physical and motor development of children during late childhood.
14. **CO14:** Discuss personality development, including characteristics and influencing factors, during late childhood.
15. **CO15:** Analyze the development of imagination, cognitive skills, and social relationships with peers, siblings, and parents during late childhood.

Concept of Home Management

Unit I: Management as a System

1. **CO1:** Define management as a system, identifying its elements and various types.
2. **CO2:** Explain the application of management principles in family resource management.

Unit II: Management Process

3. **CO3:** Analyze the management process, including planning objectives, principles, strategies, and policies.
4. **CO4:** Discuss the organizing function, including the process, delegation, authority, responsibility, and accountability.
5. **CO5:** Evaluate staffing functions such as recruitment, appraisal, and performance management.
6. **CO6:** Explain the role of directing, including leadership, motivation, and communication in achieving organizational goals.
7. **CO7:** Assess the control function, its tools, and the process of appraisal and evaluation within a management system.

Unit III: Ergonomics

8. **CO8:** Define ergonomics and explain its scope and nature in domestic and occupational settings.

Unit IV: Time and Energy Management in Study of Ergonomics

9. **CO9:** Analyze the principles of time and energy management in the context of ergonomics and their practical application in various environments.

Unit V: Work Simplification Process and Time-Motion Economy

10. **CO10:** Explain the work simplification process and the concept of time-motion economy to improve efficiency and productivity.

Research Methodology and Statistics

Unit I: Foundation of Scientific Research

1. **CO1:** Define research and explain its meaning and importance in the context of Home Science.
2. **CO2:** Identify the need for research in Home Science and describe the necessary considerations for selecting a research problem.
3. **CO3:** Explain the sources for locating a research problem and how to approach problem identification in scientific research.

Unit II: Stages/Steps Involved in the Research Process

4. **CO4:** Describe the stages and steps involved in the research process, including defining the research problem, conducting a literature review, and forming a hypothesis.
5. **CO5:** Analyze the concept of variables and explain the significance of methodology in research, including sampling techniques, tools, and statistical devices.
6. **CO6:** Conduct a pilot study, collect data through test administration, and apply scientific generalization to research findings.
7. **CO7:** Prepare a comprehensive research report based on collected data and analyzed results.

Unit III: Sample and Sampling Techniques

8. **CO8:** Define a sample and describe the characteristics of a good scientific sample.
9. **CO9:** Differentiate between probability and non-probability sampling techniques, explaining their meanings and types.

Unit IV: Research Tools

10. **CO10:** Explain the use of various research tools such as observation, questionnaires, interviews, and case studies in the collection and analysis of data.

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A –Environmental Sustainability

B - Swachh Bharat Abhiyan Activities

Unit I: Environmental Ethics and Ecosystem

1. **CO1:** Explain the concept of sustainable development with reference to human values from both Western and Indian perspectives.
2. **CO2:** Analyze the relationship between sustainable development and the conservation of natural resources, including nature, structure, factors, and the role of people in conservation.
3. **CO3:** Describe the concept of an ecosystem and its significance in rural and urban environmental development.

Unit II: Development and its Effect on Environment

4. **CO4:** Evaluate the effects of development on environmental pollution, including water, air, and noise pollution due to urbanization and industrialization.
5. **CO5:** Discuss global environmental issues such as global warming, climate change, the greenhouse effect, acid rain, and ozone layer depletion.
6. **CO6:** Analyze the impact of exotic plant encroachment, particularly parthenium, on indigenous flora and fauna and the habitat in which they thrive.

Unit III: Concept of Biodiversity and its Conservation

7. **CO7:** Examine environmental degradation and the importance of conservation, along with the role of government policies and social reforms in environmental protection.
8. **CO8:** Discuss the role of science in environmental conservation, emphasizing the three Rs (reduce, reuse, recycle), and the need for environmental education and awareness programs.
9. **CO9:** Understand the concept of ecological economics and its relevance to biodiversity conservation and sustainable development.

Unit IV: Swachh Bharat Abhiyan

10. **CO10:** Explain the concept of Swachhta (cleanliness) in personal and social contexts, focusing on Gandhian moral values and its relation to societal moral upgradation and the freedom struggle.
11. **CO11:** Evaluate the importance of sanitation and hygiene, and how sanitation impacts human rights, community health, and the prevention of infectious and vector-borne diseases.
12. **CO12:** Assess the role of Swachh Bharat Abhiyan, including the contribution of Swachhagrahis, community participation, and state agencies in sanitation and environmental cleanliness.

Unit V: Assignments/Practical/Fieldwork

13. **CO13:** Conduct practical assignments or fieldwork related to the Swachh Bharat Abhiyan, focusing on real-world applications of sanitation, hygiene, and community engagement for improved environmental health.

Therapeutic Nutrition

Unit I: Importance of Nutrition in Health and Disease

1. **CO1:** Explain the role of nutrition in maintaining health and managing disease.

2. **CO2:** Understand the principles of meal planning and identify key factors to consider while planning meals.
3. **CO3:** Analyze the dietary management of weight imbalances, including obesity and underweight conditions.

Unit II: Nutritional Management of Infectious Diseases

4. **CO4:** Discuss the prevalence, etiology, biochemical, and clinical manifestations of infectious diseases such as typhoid fever, tuberculosis, and HIV/AIDS.
5. **CO5:** Describe therapeutic nutrition interventions for managing these diseases.

Unit III: Nutritional Management of Chronic Diseases

6. **CO6:** Evaluate the prevalence, causes, and symptoms of nutritional anemias, liver disorders (jaundice, hepatitis), cardiovascular diseases, and kidney diseases.
7. **CO7:** Design therapeutic dietary plans to manage these chronic diseases based on clinical and biochemical data.

Unit IV: Nutritional Management of Metabolic Disorders

8. **CO8:** Explain the types, causes, symptoms, and dietary management strategies for metabolic disorders such as diabetes mellitus, gout, and cancer.
9. **CO9:** Develop appropriate dietary interventions for managing metabolic disorders and their complications.

Unit V: Dietary Counseling and Practical Applications

10. **CO10:** Understand the need, objectives, and techniques of dietary counseling for therapeutic nutrition.
11. **CO11:** Demonstrate the ability to prepare therapeutic diets, including clear liquid, full fluid, soft, and normal diets, for patients with specific diseases.
12. **CO12:** Plan and calculate daily nutrient intake for conditions such as weight imbalance, fever, liver disease, cardiovascular disease (500 mg and 1000 mg sodium-restricted diets), renal disorders, and metabolic disorders.

Maternal and Infant Nutrition

Unit I: Maternal Nutrition and Pregnancy

- CO1: Explain the importance of maternal nutrition before and during pregnancy and its impact on mother and child health, particularly with respect to undernutrition.
- CO2: Describe the physiological and endocrinological changes during pregnancy and their influence on embryonic and fetal development.
- CO3: Identify the nutritional requirements during pregnancy and analyze the complications that arise from inadequate nutrition.
- CO4: Evaluate antenatal care practices for managing pregnancy complications, especially in at-risk mothers, and understand conditions like congenital malformations, fetal alcohol syndrome, and gestational diabetes mellitus.

Unit II: Lactation

- CO1: Analyze the development of mammary tissue and the hormonal roles in lactation.
- CO2: Identify the composition of human milk and factors influencing breastfeeding success and challenges.

- CO3: Evaluate the management of lactation, including breastfeeding techniques and dealing with common lactation issues like sore nipples, engorged breasts, and inverted nipples.

Unit III: Care and Management of Preterm and LBW Infants

- CO1: Discuss the specific care and nutritional management needed for preterm and low birth weight (LBW) infants.
- CO2: Analyze the implications of preterm birth on feeding and overall management strategies.

Unit IV: Menopause

- CO1: Identify the signs, symptoms, and challenges associated with menopause.
- CO2: Design strategies to manage dietary needs and health concerns during menopause.

Unit V: Policies and Programs for Maternal and Child Nutrition and Health

- CO1: Assess and critique various policies and programs aimed at promoting maternal and child nutrition and health.
- CO2: Develop an understanding of the national and global frameworks supporting maternal and child well-being.

Communication Technology

Unit I: Concept of Communication

- **CO1:** Define and explain the concept, meaning, and nature of communication.
- **CO2:** Illustrate the process and elements of communication, including various communication models.
- **CO3:** Analyze the barriers that hinder effective communication and propose ways to overcome them.

Unit II: Forms of Communication

- **CO1:** Differentiate between verbal and non-verbal communication and assess their roles in effective communication.
- **CO2:** Compare and contrast intra, interpersonal, group, and mass communication, and explain their distinct characteristics and applications.

Unit III: Mass Media

- **CO1:** Identify and describe the various types, roles, and characteristics of mass media.
- **CO2:** Evaluate the uses of electronic and traditional media in disseminating information and their impact on society.

Unit IV: Adoption and Diffusion

- **CO1:** Explain the concepts of adoption, innovation, and diffusion in communication.
- **CO2:** Describe the adoption process and the innovation-decision process in the spread of new ideas or technologies.
- **CO3:** Classify adopter categories and their characteristics in the context of communication and innovation.

Unit V: Introduction to Information Communication Technology (ICT)

- **CO1:** Explain the role of satellite broadcasting, electronic media, and computer technology in modern communication systems.
 - **CO2:** Analyze the role of Information Communication Technology (ICT) in extension work and development, and its impact on communication processes.
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Women's Studies

Unit I: Women in Indian Civilization

- **CO1:** Analyze the status and roles of women across various historical periods in Indian civilization, including the Vedic, Pauranic, Mauryan, Gupta, Medieval, Feudal, Buddhist, British, and post-Independence periods.
- **CO2:** Compare and contrast the evolving status of women in India from ancient times to the post-Independence era.

Unit II: Relevance of Women's Studies

- **CO1:** Evaluate the significance and necessity of Women's Studies in contemporary society.
- **CO2:** Trace the sources and historical growth of Women's Studies as an academic discipline.

Unit III: Issues Related to Crimes Against Women in India

- **CO1:** Identify and analyze key issues related to crimes against women in India, including child marriage, female feticide, dowry, sati, honor killings, rape, sex abuse, trafficking, and domestic violence.
- **CO2:** Critically assess the social, cultural, and legal aspects contributing to these crimes and propose ways to mitigate them.

Unit IV: Personal and Civil Laws Related to Women

- **CO1:** Explain the legal framework and important acts related to women's rights, such as the Dowry Prohibition Act, Divorce and Maintenance Law, Marriage Registration Act, and Domestic Violence Act of 2005.
- **CO2:** Discuss the legal provisions in place for the protection of women, including the Pre-Natal Diagnostic Act, Medical Termination of Pregnancy Act (1971), Immoral Traffic Prevention Act, and laws against sexual harassment at the workplace.
- **CO3:** Analyze the effectiveness and challenges in the implementation of these laws for the protection of women's rights in India.

Management of Textile Crafts and Apparel industry

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Unit V: Cultural and Economic Empowerment through Textile Crafts

- **CO1:** Analyze the role of textile crafts in the national economy and their contributions to cultural and economic empowerment.
- **CO2:** Explain the evolution and socio-economic significance of the Khadi, Handloom, and Handicraft sectors in India.
- **CO3:** Evaluate the factors contributing to the sustenance of traditional textile crafts and their relevance in contemporary times.
- **CO4:** Assess the interventions made by various organizations to preserve and promote textile crafts and their impact on the livelihood of artisans.

Food Processing Unit I: Food Spoilage and Microorganisms

- **CO1:** Identify the causes of food spoilage and analyze the role of microorganisms in food degradation.
- **CO2:** Evaluate the food-borne hazards of microbial origin and their impact on food safety and human health.

Unit II: Food Preservation and Processing

- **CO1:** Explain the principles and methods of food preservation and their application in extending the shelf life of food products.
- **CO2:** Describe the physical principles involved in food processing operations, including thermal processing, ionizing radiation, refrigeration, freezing, dehydration, and mineral processing.

Unit III: Food Product Development

- **CO1:** Understand the basic principles of food product development, including the need and types of food innovations.
- **CO2:** Evaluate the merits and demerits of extruded foods, and explore the use and application of extrusion technology in food processing.
- **CO3:** Explain the processing, packaging, and certification of organic foods, and assess programs for their production.
- **CO4:** Apply product evaluation techniques such as sensory evaluation and product testing to ensure food quality.
- **CO5:** Discuss the principles of fermentation technology and its role in food enrichment and fortification.

Unit IV: Packaging Techniques and Food Labeling

- **CO1:**Analyze different packaging materials and types, and evaluate their effects on the nutritive value of foods.
- **CO2:** Explore the latest trends in food packaging and their influence on food preservation.
- **CO3:** Explain the principles of food labeling, including the importance of nutrition labeling, and assess its impact through research and testing.

Unit V: Food Standards and Laws

- **CO1:** Understand the various food standards and laws that govern food safety and quality.
- **CO2:** Identify and explain the functions of food additives, including food colorants, flavoring agents, preservatives, antioxidants, emulsifying agents, and stabilizing agents, in the food industry.

Food Science and Experimental Food

Unit I: Introduction to Food Science

- **CO1:** Define the aims and objectives of studying food science and understand its importance in daily life.
- **CO2:** Evaluate food acceptability based on variations in color, flavor, and texture, and their influence on consumer preferences.
- **CO3:**Analyze the physicochemical properties of different foods and their impact on food quality and processing.

Unit II: Carbohydrates in Foods

- **CO1:** Identify sources, properties, and uses of sugar in cooking, and explain the stages of sugar cookery.
- **CO2:** Describe the sources, properties, and uses of starch, and examine processed cereal products and their applications in food preparation.

Unit III: Protein Cookery

- **CO1:**Analyze the composition and cooking methods of pulses, and evaluate the effects of germination and fermentation on their nutritional value.
- **CO2:** Understand the structure and types of meat, fish, and eggs, and assess the changes that occur during their cooking and preservation.
- **CO3:** Explore the composition of milk and examine the effects of heat on milk in cooking, as well as its uses in various food preparations.

Unit IV: Vegetables and Fruits

- **CO1:** Classify vegetables and fruits based on their composition, and analyze the effects of cooking on their texture, color, and nutritional content.
- **CO2:** Evaluate the methods of preserving fruits and vegetables, and understand the changes they undergo during heat treatment.

Unit V: Nuts, Oilseeds, and Beverages

- **CO1:** Explain the composition and culinary uses of nuts and oilseeds in various food preparations.
- **CO2:** Classify and describe different types of beverages, including coffee, tea, fruit-based, milk-based, carbonated, non-alcoholic, and alcoholic beverages, and evaluate their role in food science and consumer preferences.

Institutional Food Management

Unit I: Food Service Systems and Their Development

- **CO1:** Explain the development of food service systems and the various sectors within the food service industry.
- **CO2:** Analyze the structure, operations, and significance of the food service industry in modern society.

Unit II: Food Service System Planning and Management

- **CO1:** Develop effective planning strategies for food service systems, including kitchen layout planning, product pricing, and organizational management.
- **CO2:** Apply principles of personnel management and cost control in food service operations.
- **CO3:** Evaluate the importance of sanitation and safety practices in food service establishments to ensure food quality and public health.

Unit III: Food Service Operations

- **CO1:** Explain the principles of food management, including menu planning, food purchasing, and kitchen production.
- **CO2:** Demonstrate an understanding of quantity food production techniques and food cost control methods.
- **CO3:** Evaluate the delivery and service of food in different food service systems, ensuring efficiency and customer satisfaction.

Unit IV: Management of Social Institutions

- **CO1:** Assess the management of social institutions such as families, childcare centers, and geriatric institutions, focusing on the unique needs of each group.
- **CO2:** Analyze the role of these institutions in providing adequate food, care, and nutrition to their members.

Unit V: Community Health and Nutrition Programs in India

- **CO1:** Identify and evaluate the major community health and nutrition programs in India.

- **CO2:**Analyze the impact of these programs on improving public health and nutritional outcomes in various communities.

Community Nutrition

Unit I: Concept of Public Nutrition and Health

- **CO1:** Explain the concept of public nutrition and analyze the relationship between nutrition and health.
- **CO2:** Identify the prevalent nutritional problems in India and evaluate the measures to combat these issues, including dietary management of bone health problems.

Unit II: Assessment of Nutritional Status

- **CO1:** Apply various methods for the assessment of nutritional status, including direct methods like anthropometry, clinical, and biochemical assessments.
- **CO2:** Evaluate indirect methods such as vital statistics and diet surveys to assess community nutritional status.

Unit III: Nutrition Education

- **CO1:** Explain the objectives, planning, and evaluation processes involved in nutrition education programs.
- **CO2:** Select and apply effective nutrition education methods for different target groups to improve health outcomes.

Unit IV: National and International Agencies in Women and Child Welfare

- **CO1:**Analyze the role of national agencies such as ICDS, ICMR, ICAR, and NIPCCD in promoting women and child welfare.
- **CO2:** Evaluate the contributions of international agencies like WHO, FAO, and UNICEF in improving health and nutrition at a global level.

Unit V: Primary Health Care and National Health System

- **CO1:** Understand the structure and functioning of the national health care delivery system in India.
- **CO2:** Identify and interpret key health indicators used to assess the health status of communities.

Food Processing Unit I: Physical Principles in Freezing and Dehydration Processing

- **CO1:** Understand and apply the physical principles involved in freezing and dehydration processes used in food preservation.
- **CO2:**Analyze the impact of these processes on food quality, shelf life, and safety.

Unit II: Chemical Principles in Food Processing

- **CO1:** Explain the chemical changes in food that affect texture, flavor, and overall quality during processing.
- **CO2:** Evaluate the importance of chemical principles in ensuring sanitation and effective waste disposal in food processing.

Unit III: Packaging

- **CO1:** Describe the latest trends in packaging technology and their impact on food safety and quality.
- **CO2:** Analyze the functions and management aspects of food packaging, including materials, design, and environmental considerations.

Unit IV: Food Labeling

- **CO1:** Define food labeling and understand its principles, including the requirements for nutritional labeling.
- **CO2:** Evaluate food standards and laws related to food labeling, and their role in ensuring consumer protection and transparency.

Unit V: Quality Control

- **CO1:** Understand the principles of risk analysis in food quality control and apply the Hazard Analysis Critical Control Point System (HACCP) to manage and prevent food safety hazards.
- **CO2:** Implement quality control measures to ensure compliance with safety standards and regulations in food processing.

Food Science and Experimental Food

1. **Crystallization of Sugar & Sugar Cookery**
 - Understand and apply the principles of sugar crystallization in various confections.
 - Demonstrate the ability to prepare and analyze the stages of sugar cookery.
 - Prepare and evaluate peanut brittles and gulabjamun, understanding their textural and flavor profiles.
2. **Cooking of Meat, Fish, and Eggs**
 - Identify and explain the chemical and physical changes that occur during the cooking of meat, fish, and eggs.
 - Prepare a variety of meat dishes, including roasts and minced meat, and demonstrate techniques for cooking fish and eggs.
 - Evaluate the quality and texture of poached eggs, omelets, and various preparations of mayonnaise.
3. **Soaking and Germination of Grains**
 - Analyze the effects of soaking and germination on nutrient content and texture of grains.
 - Prepare dishes using soaked and germinated grains, such as sattu, litti, and kheer, understanding their nutritional and sensory properties.
4. **Vegetable Cooking Methods**
 - Explore various cooking methods for vegetables and their impact on nutrient retention.
 - Implement steps to minimize nutrient loss during vegetable cooking and assess the effectiveness of different techniques.
5. **Gelatin and Frozen Desserts**
 - Understand the factors influencing ice crystal formation in frozen desserts.

- Prepare and assess the quality of gelatin-based and frozen desserts, applying knowledge of factors affecting texture and consistency.
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Institutional Food Management

1. **Running and Managing a Food Service Institution Cafeteria**
 - Develop and implement effective management strategies for operating a food service institution or cafeteria.
 - Demonstrate proficiency in coordinating daily operations, including staff management, inventory control, and customer service.
 - Evaluate and improve operational efficiency and customer satisfaction through practical management practices.
2. **Quantity Cookery & Standardized Portions**
 - Apply principles of quantity cookery to prepare and serve standardized portions in a large-scale food service environment.
 - Utilize techniques for ensuring consistency in portion sizes, quality, and cost control.
 - Develop and implement standardized recipes and portion control measures to meet nutritional and budgetary requirements.
3. **Visit to Various Food Service Institutions**
 - Observe and analyze the operations, management practices, and service delivery methods of various food service institutions.
 - Identify best practices and innovations in the food service industry through practical exposure and case studies.
 - Synthesize insights gained from site visits to propose improvements and enhancements for food service operations in institutional settings.

Community Nutrition

1. **Development of Low-Cost Recipes**
 - Design and create nutritionally balanced and cost-effective recipes for different age groups, including infants, preschoolers, elementary school children, adolescents, and pregnant or lactating mothers.
 - Assess and modify recipes to meet the specific dietary needs and preferences of each target group while maintaining affordability.
2. **Planning Cyclic Menus**
 - Develop and plan cyclic menus for various institutional settings such as balwadi/nursery schools and mid-day snack/school lunch programs.
 - Implement menu planning strategies that ensure nutritional adequacy, variety, and cost-effectiveness.
3. **Dietary Surveys and Nutritional Assessment**
 - Conduct dietary surveys to gather data on eating habits and nutritional intake of different populations.
 - Assess and analyze nutritional status through various evaluation methods and interpret findings to inform dietary recommendations.
4. **Visits to Public Health Nutrition Programs**
 - Observe and evaluate ongoing public health nutrition programs to understand their implementation and impact.
 - Analyze program strategies and outcomes to gain insights into effective practices and potential areas for improvement in public health nutrition initiatives.

Human Values & Professional Ethics & Gender Sensitization

1. **Variety of Moral Issues, Principles of Ethics, and Morality**
 - Analyze and articulate various moral issues and ethical principles, including integrity, work ethic, courage, empathy, and self-confidence.
 - Understand the concept of ethics as a subset of morality and its application within organizations, including the rights and duties of employees and employers.
 - Reflect on the role of ethics in fostering harmony within society and as an extension of family values.
 2. **Holistic Approach to Corporate Ethics**
 - Examine and apply Vedantic ethics as articulated by Tagore, Vivekananda, Gandhi, and Aurobindo, and their relevance to modern corporate practices.
 - Explore and understand corporate ethics in finance, business environments, and intellectual property rights.
 - Evaluate corporate responsibility, social audits, ethical investing, and the intersection of computer technology and ethics.
 3. **Professional Ethics**
 - Develop strategies for aligning professional practices with universal human order, focusing on eco-friendly and socially responsible production methods.
 - Formulate strategies for transitioning from current practices to a more holistic approach at both individual and organizational levels.
 - Analyze case studies of holistic technologies and management patterns to understand practical applications of professional ethics.
 4. **Gender – An Overview**
 - Define and examine the nature and evolution of gender, including cultural, traditional, and historical aspects.
 - Explore gender spectrum from biological, sociological, and psychological perspectives and understand gender-based division of labor.
 5. **Gender – Contemporary Perspective**
 - Analyze gender justice and human rights from an international perspective and understand gender issues within constitutional and legal frameworks.
 - Critically evaluate the role of media in shaping gender perceptions and address emerging issues and challenges related to gender.
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1. **Practical Approach to Writing Research Activities Writing for Grants and Aid**
 - Develop and understand proposal formats for different funding agencies, both national and international.
 - Create and present comprehensive project proposals for various purposes, including seminars, conferences, and workshops.
 2. **Different Forms of Research Writing**
 - Master various forms of research writing, including dissertations, project reports, and journal articles.
 - Compile and critically review research notes, reports, articles, and books, demonstrating an ability to synthesize and evaluate scholarly materials.
 3. **PowerPoint Presentation**
 - Prepare and deliver a professional PowerPoint presentation based on a project or proposal from Units I or II, effectively communicating key findings and insights.

1. Internship Project

- **Field Experience:** Successfully complete a 4-6 week internship in a chosen area of interest or specialization, gaining practical experience and insights relevant to a professional career.
- **Project Report:** Develop and submit a comprehensive report detailing the internship project, including objectives, methodology, findings, and reflections on the experience.
- **Presentation:** Present the internship project report effectively, demonstrating clear communication of the project's purpose, processes, and outcomes.
- **Performance Evaluation:** Receive and incorporate feedback from the participating organization or institution to assess and improve professional performance and skills.

2. Dissertation

- **Research Proposal:** Formulate and present a research proposal, including research objectives, literature review, methodology, and expected outcomes, under the guidance of a research supervisor.
- **Research Execution:** Conduct research according to the approved proposal, adhering to academic and ethical standards, and make use of constructive criticism and suggestions for improving the dissertation draft.
- **Dissertation Preparation:** Complete and submit a dissertation of 60-80 pages, adhering to the specified format, including research objectives, literature review, methodology, results and analysis, conclusion, references, and appendices.
- **Abstract and Submission:** Prepare and submit an abstract of the dissertation not exceeding 300 words and three copies of the completed dissertation to the Department of Home Science.
- **Presentation and Evaluation:** Present the dissertation findings in a formal seminar and undergo a viva-voce examination before a jury of faculty members. Incorporate feedback to refine and finalize the dissertation.
- **Certification:** Ensure the dissertation includes a certificate of satisfactory completion from the internal supervisor.

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