

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

<p>COURSE TITLE: PUBLIC HEALTH NUTRITION</p> <p>COURSE CODE: MFSN20206</p> <p>CREDITS: 4</p>
<p>DEPARTMENT: M.Sc. FOOD SCIENCE AND NUTRITION</p>
<p>PROGRAMME OUTCOMES Or POS(MDS):</p> <p>PROGRAM OBJECTIVES (POs)</p> <p>PO 1 : Understanding and ability to apply these novel technologies and the underpinning science to preserve and control the nutritional, microbiological and functional properties of foods.</p> <p>PO2 : Understanding of novel and innovative food sciences and emerging technologies to acquire skills in diet counselling and feeding of patients.</p> <p>PO 3 : Describe a healthy diet and food choices, and explain why such choices will help prevent health problems</p> <p>PO 4 : To enable the students to develop skills in planning, calculating, modifying the nutrient requirements and in preparation of therapeutic diets</p>
<p>PROGRAMME SPECIFIC OUTCOME:</p> <p>PROGRAM SPECIFIC OUTCOMES (PSOs)</p> <p>PSO1: Understand the concept of food science, nutrition and dietetics.</p> <p>PSO2: Analyse the relationships between various nutrients and physiological disorders and various diet therapies.</p> <p>PSO3: Apply the knowledge of processing and preservation techniques in increasing the shelf life of food products.</p> <p>PSO4: Combine the knowledge of food science, nutrition and dietetics to overcome food wastage, malnutrition and lifestyle disorders .</p>

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Public Health Nutrition and Health Care System	II (UNDERSTAND)
CO2	Population Dynamics	II (UNDERSTAND)
CO3	Public Health Aspects of under nutrition	IV (ANALYZE)
CO4	Approaches/ Strategies for Improving nutrition status and health status of the community	III (APPLY)
CO5	Food and Nutrition Security	IV (ANALYZE)

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PSO MAPPING

Course outcomes	Programme Outcomes				Program Specific outcomes				
	PO1	PO2	PO3	PO4	PSO1	PSO2	PSO3	PSO4	PSO5
1	H	S	H	H	S		H	H	H
2	H	H	S	H		H	H	H	S
3	S	H			S	H	S	S	
4	H		H	S	H		H		H
5	H	S	H		H	S	S	H	

**H:
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S: Supportive

Table 2: COURSE OUTCOME ATTAINMENT

Co	INTERNAL ASSESSMENT (40%)											EXTERNAL ASSESSMENT (60%)			
	WEEKLY		MIDSEMESTER		PRE-FINAL		ASSIGNMENT		VIVA		Co-Wise Internal Average (Avg of A,B,C, D,E) (F)	EXTERNAL EXAMS		Co-Wise External Average (G)	CO-WISE TOTAL AVERAGE (F)X 0.4+ (G) X 0.6 (K)
PASS %	ATTAINMENT LEVEL >85%=3 85-75%=2 75-65%=1 <65%=0 (A)	PASS %	ATTAINMENT LEVEL >85%=3 85-75%=2 75-65%=1 <65%=0 (B)	PASS %	ATTAINMENT LEVEL >85%=3 85-75%=2 75-65%=1 <65%=0 (C)	PASS %	ATTAINMENT LEVEL >85%=3 85-75%=2 75-65%=1 <65%=0 (D)	PASS %	ATTAINMENT LEVEL >85%=3 85-75%=2 75-65%=1 <65%=0 (E)			PASS %	ATTAINMENT LEVEL >85%=3 85-75%=2 75-65%=1 <65%=0		
C01	77.14	2	97.14	3	97.14	3	100	3	100	3	2.8	100	3	3	2.92
C02	–		97.14	3	97.14	3			100	3		100	3	3	2.92
C03	–		97.14	3	97.14	3			100	3		100	3	3	2.92
C04	–		–		97.14	3			100	3		100	3	3	2.92
C05	–		–		97.14	3			100	3		100	3	3	2.92

TOTAL INTERNAL AVERAGE [Avg of all (F)]:2.8		Total External Average (Avg of G): 3	Total CO attainment For Entire Course (Avg of K): 2.92
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RESULT ANALYSIS: The Total CO attainment of the course is good.

Table 3: PROGRAMME OUTCOME MAPPING

Course outcomes	Programme Outcomes			
	PO1	PO2	PO3	PO4
1	H(3)		H(3)	H(3)
2	H(3)	H(3)		H(3)
3		H(3)		
4	H(3)		H(3)	
5	H(3)		H(3)	
Column (a)	Average of Cos for PO1 3	Average of Cos for PO2 3	Average of Cos for PO3 3	Average of Cos for PO4 3
Column (b)	Average of PO1: [(Column a) / 3 X Total CO attainment For Entire	Average of PO2: [(Column a) / 3 X Total CO attainment For Entire	Average of PO3: [(Column a) / 3 X Total CO attainment For Entire	Average of PO4: [(Column a) / 3 X Total CO attainment

	Course value in table 2 3	Course value in table 2 3	Course value in table 2 3	For Entire Course value in table 2 3
TOTAL PO ATTAINMENT	(Average of all values in Column (b): 3			

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

<p>COURSE TITLE: FOOD MICRO BIOLOGY & FOOD SAFETY</p> <p>COURSE CODE: MFSN20204</p> <p>CREDITS: 4</p>
<p>DEPARTMENT: M.Sc. FOOD SCIENCE AND NUTRITION</p>
<p>PROGRAMME OUTCOMES Or POS(MDS):</p> <p>PROGRAM OBJECTIVES (POs)</p> <p>PO 1 : Understanding and ability to apply these novel technologies and the underpinning science to preserve and control the nutritional, microbiological and functional properties of foods.</p> <p>PO2 : Understanding of novel and innovative food sciences and emerging technologies to acquire skills in diet counselling and feeding of patients.</p> <p>PO 3 : Describe a healthy diet and food choices, and explain why such choices will help prevent health problems</p> <p>PO 4 : To enable the students to develop skills in planning, calculating, modifying the nutrient requirements and in preparation of therapeutic diets</p>
<p>PROGRAMME SPECIFIC OUTCOME:</p> <p>PROGRAM SPECIFIC OUTCOMES (PSOs)</p> <p>PSO1: Understand the concept of food science, nutrition and dietetics.</p> <p>PSO2: Analyse the relationships between various nutrients and physiological disorders and various diet therapies.</p> <p>PSO3: Apply the knowledge of processing and preservation techniques in increasing the shelf life of food products.</p> <p>PSO4: Combine the knowledge of food science, nutrition and dietetics to overcome food wastage, malnutrition and lifestyle disorders .</p>

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Overview of Basic Microbiology	II (UNDERSTAND)
CO2	Food Spoilage and Preservation	II (UNDERSTAND)
CO3	Microorganisms in Human Welfare	IV (ANALYZE)
CO4	Food Hygiene	III (APPLY)
CO5	Food safety and Quality Control	IV (ANALYZE)

TABLE 1: CO

PO, PSO MAPPING

Course outcomes	Programme Outcomes				Program Specific outcomes				
	PO1	PO2	PO3	PO4	PSO1	PSO2	PSO3	PSO4	PSO5
1		H		S	S		H	H	S
2	H	S	S	H	H	S	S		
3	S	H		H	S			H	H
4	H		H		H	H	H		H
5	S	H		S	S			S	S

H: Highly Supportive

Supportive

S: Supportive

Table 2: COURSE OUTCOME ATTAINMENT

Co	INTERNAL ASSESSMENT (40%)											EXTERNAL ASSESSMENT (60%)			
	WEEKLY		MIDSEMESTER		PRE-FINAL		ASSIGNMENT		VIVA		Co-Wise Internal Average (Avg of A,B,C, D,E)	EXTERNAL EXAMS		Co-Wise External Average (G)	CO-WISE TOTAL AVERAGE (F)X 0.4+ (G) X 0.6 (K)
PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %		ATTAINMENT LEVEL	PASS %		
	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	(choose the unit/CO from which assignment was given)	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0		>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0		
C01	100	3	100	3	100	3			100	3	3	100	3	3	3
C02	-		100	3	100	3			100	3	3	100	3	3	3
C03	-		100	3	100	3			100	3	3	100	3	3	3
C04	-		-		100	3	100	3	100	3	3	100	3	3	3
C05	-		-		100	3			100	3	3	100	3	3	3
													Total	Total CO	

TOTAL INTERNAL AVERAGE [Avg of all (F)]: 3		External Average (Avg of G): 3	attainment For Entire Course (Avg of K): 3
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RESULT ANALYSIS: The Total CO attainment of the course is good.

Table 3: PROGRAMME OUTCOME MAPPING

Course outcomes	Programme Outcomes			
	PO1	PO2	PO3	PO4
1		H(3)		
2	H(3)			H(3)
3		H(3)		H(3)
4	H(3)		H(3)	
5		H(3)		
Column (a)	Average of Cos for PO1 3	Average of Cos for PO2 3	Average of Cos for PO3 3	Average of Cos for PO4 3
Column (b)	Average of PO1: [(Column a) / 3 X Total CO attainment For Entire Course	Average of PO2: [(Column a) / 3 X Total CO attainment For Entire Course	Average of PO3: [(Column a) / 3 X Total CO attainment For Entire Course	Average of PO4: [(Column a) / 3 X Total CO attainment For Entire Course

	value in table 2 3	value in table 2 3	value in table 2 3	Course value in table 2 3
TOTAL PO ATTAINMENT	(Average of all values in Column (b): 3			

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

<p>COURSE TITLE: RESEARCH METHODS</p> <p>COURSE CODE: MFSN20202</p> <p>CREDITS: 4</p>
<p>DEPARTMENT: M.Sc. FOOD SCIENCE AND NUTRITION</p>
<p>PROGRAMME OUTCOMES Or POS(MDS):</p> <p>PROGRAM OBJECTIVES (POs)</p> <p>PO 1 : Understanding and ability to apply these novel technologies and the underpinning science to preserve and control the nutritional, microbiological and functional properties of foods.</p> <p>PO2 : Understanding of novel and innovative food sciences and emerging technologies to acquire skills in diet counselling and feeding of patients.</p> <p>PO 3 : Describe a healthy diet and food choices, and explain why such choices will help prevent health problems</p> <p>PO 4 : To enable the students to develop skills in planning, calculating, modifying the nutrient requirements and in preparation of therapeutic diets</p>
<p>PROGRAMME SPECIFIC OUTCOME:</p> <p>PROGRAM SPECIFIC OUTCOMES (PSOs)</p> <p>PSO1: Understand the concept of food science, nutrition and dietetics.</p> <p>PSO2: Analyse the relationships between various nutrients and physiological disorders and various diet therapies.</p> <p>PSO3: Apply the knowledge of processing and preservation techniques in increasing the shelf life of food products.</p> <p>PSO4: Combine the knowledge of food science, nutrition and dietetics to overcome food wastage, malnutrition and lifestyle disorders .</p>

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Implement basic concepts of data mining system	II (UNDERSTAND)
CO2	To apply the knowledge of data warehouse concepts for real world problems	II (UNDERSTAND)
CO3	To develop business strategies	IV (ANALYZE)
CO4	To compare various supervised learning	III (APPLY)
CO5	To compare various unsupervised learning.	IV (ANALYZE)

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PSO MAPPING

Course outcomes	Programme Outcomes				Program Specific outcomes				
	PO1	PO2	PO3	PO4	PSO1	PSO2	PSO3	PSO4	PSO5
1	S				H	H	H	H	H
2	H	H	H	H	S				S
3	H				H		S	S	
4	S		H	S	S	S	H	H	H
5	H	S	H	H	H				S

**H:
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S: Supportive

Table 2: COURSE OUTCOME ATTAINMENT

Co	INTERNAL ASSESSMENT (40%)											EXTERNAL ASSESSMENT (60%)			
	WEEKLY		MIDSEMESTER		PRE-FINAL		ASSIGNMENT		VIVA		Co-Wise Internal Average (Avg of A,B,C, D,E)	EXTERNAL EXAMS		Co-Wise External Average (G)	CO-WISE TOTAL AVERAGE (F)X 0.4+ (G) X 0.6 (K)
PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %		ATTAINMENT LEVEL	PASS %		
	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	(choose the unit/CO from which assignment was given)	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0		>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0		
C01	88.57	3	97.14	3	97.14	3	100	3	100	3	3	100	3	3	3
C02	–		97.14	3	97.14	3			100	3		100	3	3	3
C03	–		97.14	3	97.14	3			100	3		100	3	3	3
C04	–		–		97.14	3			100	3		100	3	3	3
C05	–		–		97.14	3			100	3		100	3	3	3

TOTAL INTERNAL AVERAGE [Avg of all (F)]: 3		Total External Average (Avg of G): 3	Total CO attainment For Entire Course (Avg of K): 3
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RESULT ANALYSIS: The Total CO attainment of the course is good.

Table 3: PROGRAMME OUTCOME MAPPING

Course outcomes	Programme Outcomes			
	PO1	PO2	PO3	PO4
1				
2	H(3)	H(3)	H(3)	H(3)
3	H(3)			
4			H(3)	
5	H(3)		H(3)	H(3)
Column (a)	Average of Cos for PO1 3	Average of Cos for PO2 3	Average of Cos for PO3 3	Average of Cos for PO4 3
Column (b)	Average of PO1: [(Column a) / 3 X Total CO attainment For Entire	Average of PO2: [(Column a) / 3 X Total CO attainment For Entire	Average of PO3: [(Column a) / 3 X Total CO attainment For Entire	Average of PO4: [(Column a) / 3 X Total CO attainment

	Course value in table 2 3	Course value in table 2 3	Course value in table 2 3	For Entire Course value in table 2 3
TOTAL PO ATTAINMENT	(Average of all values in Column (b): 3			

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

<p>COURSE TITLE: THERAPEUTIC NUTRITION</p> <p>COURSE CODE: MFSN20205</p> <p>CREDITS: 4</p>
<p>DEPARTMENT: M.Sc. FOOD SCIENCE AND NUTRITION</p>
<p>PROGRAMME OUTCOMES Or POS(MDS):</p> <p>PROGRAM OBJECTIVES (POs)</p> <p>PO 1 : Understanding and ability to apply these novel technologies and the underpinning science to preserve and control the nutritional, microbiological and functional properties of foods.</p> <p>PO2 : Understanding of novel and innovative food sciences and emerging technologies to acquire skills in diet counselling and feeding of patients.</p> <p>PO 3 : Describe a healthy diet and food choices, and explain why such choices will help prevent health problems</p> <p>PO 4 : To enable the students to develop skills in planning, calculating, modifying the nutrient requirements and in preparation of therapeutic diets</p>
<p>PROGRAMME SPECIFIC OUTCOME:</p> <p>PROGRAM SPECIFIC OUTCOMES (PSOs)</p> <p>PSO1: Understand the concept of food science, nutrition and dietetics.</p> <p>PSO2: Analyse the relationships between various nutrients and physiological disorders and various diet therapies.</p> <p>PSO3: Apply the knowledge of processing and preservation techniques in increasing the shelf life of food products.</p> <p>PSO4: Combine the knowledge of food science, nutrition and dietetics to overcome food wastage, malnutrition and lifestyle disorders .</p>

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Nutritional Assessment & Care of Patients .	II (UNDERSTAND)
CO2	Weight Management & Diabetes Management.	II (UNDERSTAND)
CO3	Cardiovascular Disorders & GI Tract Disorders.	IV (ANALYZE)
CO4	Liver and Gall Bladder Disorders & Renal Disorders.	III (APPLY)
CO5	Overview of Some Degenerative Disorders.	IV (ANALYZE)

TABLE 1: COURSE OUTCOMES

PO, PSO MAPPING

Course outcomes	Programme Outcomes				Program Specific outcomes				
	PO1	PO2	PO3	PO4	PSO1	PSO2	PSO3	PSO4	PSO5
1	H	H		H	S	H	H	H	H
2	S		H	S	H	S	S		
3		H		H	H	H			H
4	H	S	H	H	S	S	S	H	S
5	S	S	H		H			S	H

H: Highly Supportive

Supportive

S: Supportive

Table 2: COURSE OUTCOME ATTAINMENT

Co	INTERNAL ASSESSMENT (40%)											EXTERNAL ASSESSMENT (60%)			
	WEEKLY		MIDSEMESTER		PRE-FINAL		ASSIGNMENT		VIVA		Co-Wise Internal Average (Avg of A,B,C, D,E)	EXTERNAL EXAMS		Co-Wise External Average (G)	CO-WISE TOTAL AVERAGE (F)X 0.4+ (G) X 0.6 (K)
PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %		ATTAINMENT LEVEL	PASS %		
	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	(choose the unit/CO from which assignment was given)	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0		>85%=3 85-75%=2 75-65%=1 <65%=0	>85%=3 85-75%=2 75-65%=1 <65%=0		
C01	71.4	1	100	3	97.1	3			100	3	3	100	3	3	3
C02	-		100	3	97.1	3			100	3	3	100	3	3	3
C03	-		100	3	97.1	3			100	3	3	100	3	3	3
C04	-		-		97.1	3			100	3	3	100	3	3	3
C05	-		-		97.1	3	100	3	100	3	3	100	3	3	3
													Total	Total CO	

TOTAL INTERNAL AVERAGE [Avg of all (F)]: 3		External Average (Avg of G): 3	attainment For Entire Course (Avg of K): 3
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RESULT ANALYSIS: The Total CO attainment of the course is good.

Table 3: PROGRAMME OUTCOME MAPPING

Course outcomes	Programme Outcomes			
	PO1	PO2	PO3	PO4
1	H(3)	H(3)		H(3)
2			H(3)	
3		H(3)		H(3)
4	H(3)		H(3)	H(3)
5			H(3)	
Column (a)	Average of Cos for PO1 3	Average of Cos for PO2 3	Average of Cos for PO3 3	Average of Cos for PO4 3
Column (b)	Average of PO1: [(Column a) / 3 X Total CO attainment For Entire Course	Average of PO2: [(Column a) / 3 X Total CO attainment For Entire Course	Average of PO3: [(Column a) / 3 X Total CO attainment For Entire Course	Average of PO4: [(Column a) / 3 X Total CO attainment For Entire Course

	value in table 2 3	value in table 2 3	value in table 2 3	Course value in table 2 3
TOTAL PO ATTAINMENT	(Average of all values in Column (b): 3			

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

<p>COURSE TITLE: HUMAN VALUES & PROFESSIONAL ETHICS</p> <p>COURSE CODE: MFSN20201</p> <p>CREDITS: 2</p>
<p>DEPARTMENT: M.Sc. FOOD SCIENCE AND NUTRITION</p>
<p>PROGRAMME OUTCOMES Or POS(MDS):</p> <p>PROGRAM OBJECTIVES (POs)</p> <p>PO 1 : Understanding and ability to apply these novel technologies and the underpinning science to preserve and control the nutritional, microbiological and functional properties of foods.</p> <p>PO2 : Understanding of novel and innovative food sciences and emerging technologies to acquire skills in diet counselling and feeding of patients.</p> <p>PO 3 : Describe a healthy diet and food choices, and explain why such choices will help prevent health problems</p> <p>PO 4 : To enable the students to develop skills in planning, calculating, modifying the nutrient requirements and in preparation of therapeutic diets</p>
<p>PROGRAMME SPECIFIC OUTCOME:</p> <p>PROGRAM SPECIFIC OUTCOMES (PSOs)</p> <p>PSO1: Understand the concept of food science, nutrition and dietetics.</p> <p>PSO2: Analyse the relationships between various nutrients and physiological disorders and various diet therapies.</p> <p>PSO3: Apply the knowledge of processing and preservation techniques in increasing the shelf life of food products.</p> <p>PSO4: Combine the knowledge of food science, nutrition and dietetics to overcome food wastage, malnutrition and lifestyle disorders .</p>

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Implement basic concepts of data mining system	II (UNDERSTAND)
CO2	To apply the knowledge of data warehouse concepts for real world problems	II (UNDERSTAND)
CO3	To develop business strategies	IV (ANALYZE)
CO4	To compare various supervised learning	III (APPLY)
CO5	To compare various unsupervised learning.	IV (ANALYZE)

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PSO MAPPING

Course outcomes	Programme Outcomes				Program Specific outcomes				
	PO1	PO2	PO3	PO4	PSO1	PSO2	PSO3	PSO4	PSO5
1	H	H		H	S	H	H	S	H
2	H				H				
3	S			S	S		H	H	S
4	H	S		H	H	S		H	
5	S			S	H		S		H

**H:
Hig
hly
Sup**

portive

S: Supportive

Table 2: COURSE OUTCOME ATTAINMENT

Co	INTERNAL ASSESSMENT (40%)											EXTERNAL ASSESSMENT (60%)			
	WEEKLY		MIDSEMESTER		PRE-FINAL		ASSIGNMENT		VIVA		Co-Wise Internal Average (Avg of A,B,C, D,E)	EXTERNAL EXAMS		Co-Wise External Average (G)	CO-WISE TOTAL AVERAGE (F)X 0.4+ (G) X 0.6 (K)
PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %	ATTAINMENT LEVEL	PASS %		ATTAINMENT LEVEL	PASS %		
	>85%=3 85-75%=2 75-65%=1 <65%=0 (A)	>85%=3 85-75%=2 75-65%=1 <65%=0 (B)	>85%=3 85-75%=2 75-65%=1 <65%=0 (C)	(choose the unit/CO from which assignment was given) (D)	>85%=3 85-75%=2 75-65%=1 <65%=0 (E)	(F)	>85%=3 85-75%=2 75-65%=1 <65%=0 (G)	(K)							
C01	100	3	48.57	0	100	3	100	3	100	3	2.4	100	3	3	2.76
C02	–		48.57	0	100	3			100	3		100	3	3	2.76
C03	–		48.57	0	100	3			100	3		100	3	3	2.76
C04	–		–		100	3			100	3		100	3	3	2.76
C05	–		–		100	3			100	3		100	3	3	2.76

TOTAL INTERNAL AVERAGE [Avg of all (F)]: 2.88		Total External Average (Avg of G): 3	Total CO attainment For Entire Course (Avg of K): 2.76
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RESULT ANALYSIS: The Total CO attainment of the course is good.

Table 3: PROGRAMME OUTCOME MAPPING

Course outcomes	Programme Outcomes			
	PO1	PO2	PO3	PO4
1	H(3)	H(3)		H(3)
2		H(3)	H(3)	
3		H(3)		
4		H(3)	H(3)	
5		H(3)	H(3)	
Column (a)	Average of Cos for PO1 3	Average of Cos for PO2 3	Average of Cos for PO3 3	Average of Cos for PO4 3
Column (b)	Average of PO1: [(Column a) / 3 X Total CO attainment For Entire	Average of PO2: [(Column a) / 3 X Total CO attainment For Entire	Average of PO3: [(Column a) / 3 X Total CO attainment For Entire	Average of PO4: [(Column a) / 3 X Total CO attainment

	Course value in table 2 3	Course value in table 2 3	Course value in table 2 3	For Entire Course value in table 2 3
TOTAL PO ATTAINMENT	(Average of all values in Column (b): 3			