

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Principles of food processing (SEMESTER-111) 2022 batch

COURSE CODE: FS22302

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyse complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the principles involved in processing of various food grains.	II (Understanding)
CO2	Students will be able to evaluate various steps to eliminate anti nutritional components in nuts and oilseeds.	IV(Applying)
CO3	Students will be able to understand the identify various dairy processing method.	II (Understanding)
CO4	Students will be to able to create an understanding on changes occurring in fruits and vegetables during maturation.	VI (Understanding)
CO5	Students will be able to appraise the role of sugar in food preparation.	III(Applying)

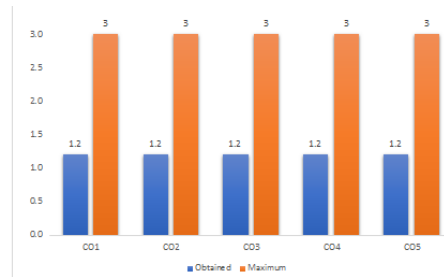


DEPARTMENT: BSC FOOD SCIENCE NUTRITION AND DIETETICS

SUBJECT: Principles of Food Processing

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H		H	H		H		H	H	H	H	
C02				H	H		H					
C03		H		H		H				H	H	
C04	H			H			H					
C05		H		H		H			H	H	H	H

H: Highly Significant



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	93.8	3.0			100.0	3.0	89.6	3.0	100.0	3.0	100.0	3.0	3.0	52.1	0.0	0.0	1.2
CO2	93.8	3.0			100.0	3.0			100.0	3.0	100.0	3.0	3.0	52.1	0.0	0.0	1.2
CO3	93.8	3.0	100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	52.1	0.0	0.0	1.2
CO4			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	52.1	0.0	0.0	1.2
CO5			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	52.1	0.0	0.0	1.2

AVERAGE	AVERAGE
0	1.2



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 1.2		H 1.2	H 1.2		H 1.2		H 1.2
CO2				H 1.2	H 1.2		H 1.2	
CO3		H 1.2		H 1.2		H 1.2		
CO4	H 1.2			H 1.2			H 1.2	
CO5		H 1.2		H 1.2		H 1.2		
AVERAGE OF COS FOR POS	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2
AVERAGE OF POS	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2
AVERAGE	1.2							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Food Preservation (SEMESTER-4) 2022 batch

COURSE CODE: FS22402

CREDITS: 3

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

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PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the importance of food preservation	II (Understanding)
CO2	Students will be able to prepare various food products.	VI (Applying)
CO3	Students will be able to distinguish between low and high temperature preservation.	II I(Understanding)
CO4	Students will be to able to identify the latest development in food preservation.	IV(Understanding)
CO5	Students will be able to appraise the role of packaging in food preparation.	II(Applying)

DEPARTMENT:

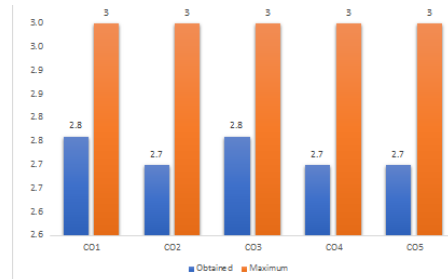
BSC FOOD SCIENCE NUTRITION AND DIETETICS

SUBJECT:

Food Preservation

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H		H	S			S	S		S		H
C02			H	H				S				H
C03	H				H		H	S		H		H
C04			H		S		H	S				S
C05	H		H	H	S		S	H		H		H

H: Highly Supportive
S: Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam			co wise total average	
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level		co wise external average
CO1	97.9	3.0			100.0	3.0	100.0	3.0	100.0	3.0	62.5	0.0	2.4	87.5	3.0	3.0	2.8
CO2	97.9	3.0			100.0	3.0			100.0	3.0	62.5	0.0	2.3	87.5	3.0	3.0	2.7
CO3	97.9	3.0	100.0	3.0	100.0	3.0			100.0	3.0	62.5	0.0	2.4	87.5	3.0	3.0	2.8
CO4			100.0	3.0	100.0	3.0			100.0	3.0	62.5	0.0	2.3	87.5	3.0	3.0	2.7
CO5			100.0	3.0	100.0	3.0			100.0	3.0	62.5	0.0	2.3	87.5	3.0	3.0	2.7

AVERAGE	AVERAGE
3	2.724



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 2.76		H 2.76					
CO2			H 2.7	H 2.7				
CO3	H 2.76				H 2.76		H 2.76	
CO4			H 2.7				H 2.7	
CO5	H 2.7		H 2.7	H 2.7				H 2.7
AVERAGE OF COS FOR POS	2.74		2.715	2.7	2.76		2.73	2.7
AVERAGE OF POS	2.733333		2.70375	2.7	2.76		2.73	2.7
AVERAGE	2.721180556							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Food hygiene and sanitation (SEMESTER-5) 2023 batch

COURSE CODE: FS23503

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

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PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

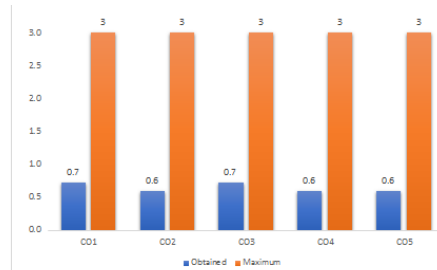
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to gain knowledge about food spoilage and foodborne diseases.	II (Understanding)
CO2	Students will be able to differentiate food safety regulation and international standard.	IV (Applying)
CO3	Students will be able to understand the faults in food preparation..	II (Understanding)
CO4	Students will be to able to understand the purification of water.	II (Understanding)
CO5	Students will be able to identify different types of disposal of wastes.	III(Applying)

DEPARTMENT: BSC FOOD SCIENCE NUTRITION

SUBJECT: FOOD HYGIENE AND SANITATION

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H		H	S			S	S		S		H
C02	H							S				H
C03		H	H	H						H		H
C04	H		H		S		H	S				S
C05	H			H	S		S	H				H

H: Highly Supportive
S: Suuportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	89.4	3.0			80.9	2.0	97.9	3.0	70.2	1.0	0.0	0.0	1.8	61.7	0.0	0.0	0.7
CO2	89.4	3.0			80.9	2.0			70.2	1.0	0.0	0.0	1.5	61.7	0.0	0.0	0.6
CO3	89.4	3.0	97.9	3.0	80.9	2.0			70.2	1.0	0.0	0.0	1.8	61.7	0.0	0.0	0.7
CO4			97.9	3.0	80.9	2.0			70.2	1.0	0.0	0.0	1.5	61.7	0.0	0.0	0.6
CO5			97.9	3.0	80.9	2.0			70.2	1.0	0.0	0.0	1.5	61.7	0.0	0.0	0.6

AVERAGE	AVERAGE
0	0.648



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 0.72		H 0.72					
CO2	H 0.6							
CO3		H 0.72	H 0.72	H 0.72				
CO4	H 0.6		H 0.6				H 0.6	
CO5	H 0.6			H 0.6				H 0.6
AVERAGE OF COS FOR POS	0.63	0.72	0.68	0.66			0.6	0.6
AVERAGE OF POS	0.6075	0.72	0.666667	0.66			0.6	0.6
AVERAGE	0.642361111							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Food product development and Entrepreneurship (SEMESTER-5) 2023 batch

COURSE CODE: FS23505(B)

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

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PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

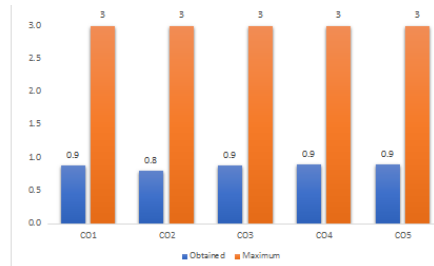
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to develop a new food product.	VI(Understanding)
CO2	Students will be identify the actions which are important in new product development.	III (Applying)
CO3	Students will be able to understand the labelling information.	II (Understanding)
CO4	Students will be to able to understand the marketing and promoting strategies.	II (Understanding)
CO5	Students will be able to implement new ideas in the form of small business.	VI(Applying)



DEPARTMENT: BSC FOOD SCIENCE NUTRITION AND DIETETICS

SUBJECT: FOOD PRODUCT DEVELOPMENT AND ENTREPREURSHIP

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01	H		H	S			S	S		S	
C02	H							S		H	
C03				H	H						
C04	H		H		S		H				
C05	H		H	H	S		S	H		H	



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	82.6	2.0			100.0	3.0	100.0	3.0	100.0	3.0	39.1	0.0	2.2	60.9	0.0	0.0	0.9
CO2	82.6	2.0			100.0	3.0			100.0	3.0	39.1	0.0	2.0	60.9	0.0	0.0	0.8
CO3	82.6	2.0	95.7	3.0	100.0	3.0			100.0	3.0	39.1	0.0	2.2	60.9	0.0	0.0	0.9
CO4			95.7	3.0	100.0	3.0			100.0	3.0	39.1	0.0	2.3	60.9	0.0	0.0	0.9
CO5			95.7	3.0	100.0	3.0			100.0	3.0	39.1	0.0	2.3	60.9	0.0	0.0	0.9

AVERAGE	AVERAGE
0	0.872



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 0.88		H 0.88					
CO2	H 0.8							
CO3				H 0.88	H 0.88			
CO4	H 0.9		H 0.9				H 0.9	
CO5	H 0.9		H 0.9	H 0.9				H 0.9
AVERAGE OF COS FOR PCS	0.87		0.8933333333	0.89	0.88		0.9	0.9
AVERAGE OF POS	0.8675		0.897778	0.89	0.88		0.9	0.9
AVERAGE	0.889212963							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Public health nutrition (SEMESTER-4) 2023 batch

COURSE CODE: FS23602(B)

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

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PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

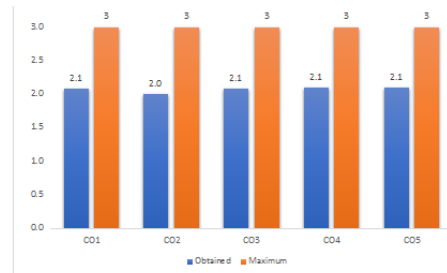
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand in detail about public health and ecology of health.	II (Understanding)
CO2	Students will gain knowledge in various vector borne diseases like malaria, filariasis and dengue.	I(Applying)
CO3	Students will be familiarized with the concept of epidemiology of zonal diseases.	II (Understanding)
CO4	Students will be to able to get information about various types of fevers and types of vaccinations.	II (Understanding)
CO5	Students will know in detail about the epidemiology of food borne diseases and food poisoning.	II(Applying)

DEPARTMENT: B.Sc(Food science,nutrition and Dietetics)

SUBJECT: public health nutrition

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H		H	S			S	S		S		H
C02	H		H	H			H	S		H		H
C03	H		H	H	H		H	S		H		H
C04	H		H	H	S		H	S		H		S
C05	H		H	H	S		S	H		H		H

H: Highly Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	83.3	2.0			100.0	3.0	100.0	3.0	100.0	3.0	45.8	0.0	2.2	79.2	2.0	2.0	2.1
CO2	83.3	2.0			100.0	3.0			100.0	3.0	45.8	0.0	2.0	79.2	2.0	2.0	2.0
CO3	83.3	2.0	100.0	3.0	100.0	3.0			100.0	3.0	45.8	0.0	2.2	79.2	2.0	2.0	2.1
CO4			100.0	3.0	100.0	3.0			100.0	3.0	45.8	0.0	2.3	79.2	2.0	2.0	2.1
CO5			100.0	3.0	100.0	3.0			100.0	3.0	45.8	0.0	2.3	79.2	2.0	2.0	2.1

AVERAGE	AVERAGE
2	2.072



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 2.08		H 2.08					
CO2	H 2		H 2	H 2			H 2	
CO3	H 2.08		H 2.08	H 2.08	H 2.08		H 2.08	
CO4	H 2.1		H 2.1	H 2.1			H 2.1	
CO5	H 2.1		H 2.1	H 2.1				H 2.1
AVERAGE OF COS FOR POS	2.072		2.072	2.07	2.08		2.06	2.1
AVERAGE OF POS	2.0704		2.0704	2.07	2.08		2.06	2.1
AVERAGE	2.075133333							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Functional foods and Nutraceuticals. (SEMESTER-4) 2022 batch

COURSE CODE: FS22405

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

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PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand basics of functional foods and nutraceuticals.	II (Understanding)
CO2	Students will be able to apply the knowledge of functions of nutraceuticals.	III (Applying)
CO3	Students will be able to understand the sources and metabolism of prebiotics and probiotics.	II (Understanding)
CO4	Students will be able to assess phytochemicals and nutraceuticals.	II (Understanding)
CO5	Students will be able to gain knowledge on sources and role of antioxidants as nutraceuticals	II(Applying)

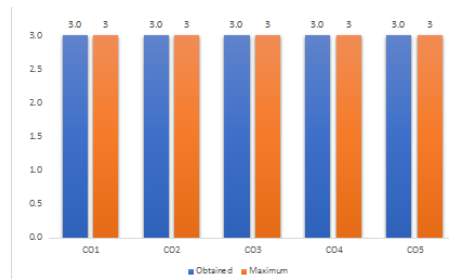


DEPARTMENT: Bsc(Food science,nutrition and Dietetics)

SUBJECT: Functional foods and nutraceuticals

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H		H	S			S	S		S		H
C02	H		H	H			H	S		H		H
C03	H		H	H	H		H	S		H		H
C04	H		H	H	S		H	S		H		S
C05	H		H	H	S		S	H		H		H

H: Highly Supportive
S: Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		co wise internal average	External Exam		co wise external average	co wise total average
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level		pass%	Attainment level		
CO1	91.7	3.0			100.0	3.0	100.0	3.0	100.0	3.0	100.0	3.0	3.0	89.6	3.0	3.0	3.0
CO2	91.7	3.0			100.0	3.0	100.0	3.0	100.0	3.0	100.0	3.0	3.0	89.6	3.0	3.0	3.0
CO3	91.7	3.0	100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	89.6	3.0	3.0	3.0
CO4			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	89.6	3.0	3.0	3.0
CO5			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	89.6	3.0	3.0	3.0

AVERAGE	AVERAGE
3	3



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 3		H 3					
CO2	H 3		H 3	H 3			H 3	
CO3	H 3		H 3	H 3	H 3		H 3	
CO4	H 3		H 3	H 3			H 3	
CO5	H 3		H 3	H 3				H 3
AVERAGE OF COS FOR POS	3		3	3	3		3	3
AVERAGE OF POS	3		3	3	3		3	3
AVERAGE	3							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Nutrition communication and counselling (SEMESTER-4) 2021 batch

COURSE CODE: FS23604(B)

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

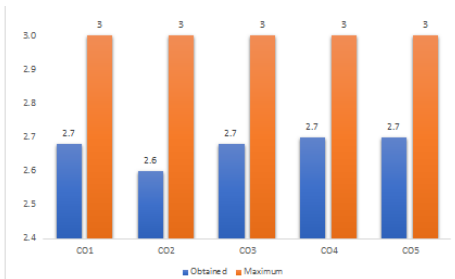
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the basics of communication.	II (Understanding)
CO2	Students will be able to design messages for communication.	III (Applying)
CO3	Students will be able to understand the different modes of communication.	II (Understanding)
CO4	Students will be to able to understand different techniques and tools required for nutrition counselling.	II (Understanding)
CO5	Students will be able to get proper knowledge about patient care in hospital and community level.	III(Applying)



DEPARTMENT: B.Sc(Food science,Nutrition and Dietetics)

SUBJECT: Nutrition communication and counselling

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H		H	S			S	S		S		H
C02	H		H	H			H	S		H		H
C03	H		H	H	H		H	S		H		H
C04	H		H	H	S		H	S		H		S
C05	H		H	H	S		S	H		H		H



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	79.2	2.0			100.0	3.0	100.0	3.0	100.0	3.0	50.0	0.0	2.2	87.5	3.0	3.0	2.7
CO2	79.2	2.0			100.0	3.0			100.0	3.0	50.0	0.0	2.0	87.5	3.0	3.0	2.6
CO3	79.2	2.0	100.0	3.0	100.0	3.0			100.0	3.0	50.0	0.0	2.2	87.5	3.0	3.0	2.7
CO4			100.0	3.0	100.0	3.0			100.0	3.0	50.0	0.0	2.3	87.5	3.0	3.0	2.7
CO5			100.0	3.0	100.0	3.0			100.0	3.0	50.0	0.0	2.3	87.5	3.0	3.0	2.7

AVERAGE	AVERAGE
3	2.672



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 2.68		H 2.68					
CO2	H 2.6		H 2.6	H 2.6			H 2.6	
CO3	H 2.68		H 2.68	H 2.68	H 2.68		H 2.68	
CO4	H 2.7		H 2.7	H 2.7			H 2.7	
CO5	H 2.7		H 2.7	H 2.7				H 2.7
AVERAGE OF COS FOR POS	2.672		2.672	2.67	2.68		2.66	2.7
AVERAGE OF POS	2.6704		2.6704	2.67	2.68		2.66	2.7
AVERAGE	2.675133333							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Principles of food science (SEMESTER-11) 2023 batch

COURSE CODE: FS21204

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to gain knowledge on the functional properties of nutrients in food.	II (Understanding)
CO2	Students will understand properties of water.	II (Applying)
CO3	Students will be able to understand the occurrence of enzymes in various foods.	II (Understanding)
CO4	Students will be able to understand properties of pigments.	II (Understanding)
CO5	Students will be able to evaluate the toxicology of additives in food.	V(Applying)

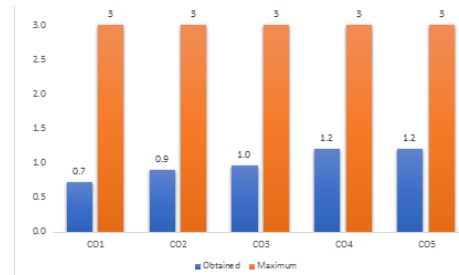


DEPARTMENT: B.Sc(Food science,Nutrition and Dietetics)

SUBJECT: principles of food processing

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H		H	S			S	S		S		H
C02	H		H	H			H	S		H		H
C03	H		H	H	H		H	S		H		H
C04	H		H	H	S		H	S		H		S
C05	H		H	H	S		S	H		H		H

H: Highly Supportive
S: Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	62.7	0.0			100.0	3.0	60.8	0.0	100.0	3.0	100.0	3.0	1.5	54.9	0.0	0.0	0.7
CO2	62.7	0.0			100.0	3.0			100.0	3.0	100.0	3.0	2.3	54.9	0.0	0.0	0.9
CO3	62.7	0.0	100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	2.4	54.9	0.0	0.0	1.0
CO4			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	54.9	0.0	0.0	1.2
CO5			100.0	3.0	100.0	3.0			100.0	3.0	100.0	3.0	3.0	54.9	0.0	0.0	1.2

AVERAGE	AVERAGE
0	0.996



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 0.72		H 0.72					
CO2	H 0.9		H 0.9	H 0.9			H 0.9	
CO3	H 0.96		H 0.96	H 0.96	H 0.96		H 0.96	
CO4	H 1.2		H 1.2	H 1.2			H 1.2	
CO5	H 1.2		H 1.2	H 1.2				H 1.2
AVERAGE OF COS FOR POS	0.996		0.996	1.065	0.96		1.02	1.2
AVERAGE OF POS	1.0512		1.0512	1.065	0.96		1.02	1.2
AVERAGE	1.0579							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Fundamentals of Nutrition (SEMESTER-1) 2023 batch

COURSE CODE: FS21103

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

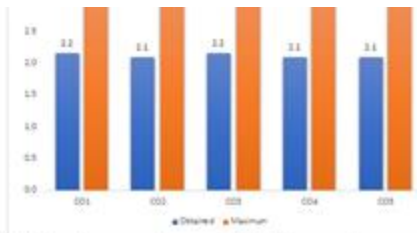
PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Students will understand nutrient interrelationships and functions of food.	II (Understand)
CO2	Students will learn concepts of RDA by ICMR.	VI (Create)
CO3	Students will evaluate metabolism of energy.	V(Evaluate)
CO4	Students will classify and understand knowledge of Macro-nutrients.	II (Understand)
CO5	Students will classify and understand knowledge of and micro-nutrients.	II (Understand)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H	H							H	S	S	H
C02	H	H				S				H		H
C03	H	S				S			H	S		S
C04	H	H				S		S	H	H		S
C05	H	H				S		S	H	H		S



H: Highly Supportive
S: Supportive



ID	Mid exam 1		Mid exam 2		Group discussion		Assignment		Viva		Attendance		External Exam				
	Pass/N	Attainment level	Pass/N	Attainment level	Pass/N	Attainment level	Pass/N	Attainment level	Pass/N	Attainment level	Pass/N	Attainment level	Co wise internal average	Pass/N	Attainment level	Co wise external average	Co wise total average
001	94.1	3.0			100.0	3.0	100.0	3.0	100.0	3.0	62.7	0.0	2.4	76.5	2.0	2.0	2.2
002	94.1	3.0			100.0	3.0			100.0	3.0	62.7	0.0	2.3	76.5	2.0	2.0	2.1
003	94.1	3.0	94.1	3.0	100.0	3.0			100.0	3.0	62.7	0.0	2.4	76.5	2.0	2.0	2.2
004			94.1	3.0	100.0	3.0			100.0	3.0	62.7	0.0	2.3	76.5	2.0	2.0	2.1
005			94.1	3.0	100.0	3.0			100.0	3.0	62.7	0.0	2.3	76.5	2.0	2.0	2.1



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
0	H	H	S	O	S	H	O	O
0	H	H			H	COS	O	O
0	O	O	O	O	O	O	O	O
0	O	O	O	O	O	O	O	O
0	O	O	O	O	O	O	O	O
AVERAGE	H						O	O
CO-WISE	H					H		O
AVERAGE	H							



COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Geriatric Nutrition (SEMESTER-1) 2021 batch

COURSE CODE: FS23506B

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

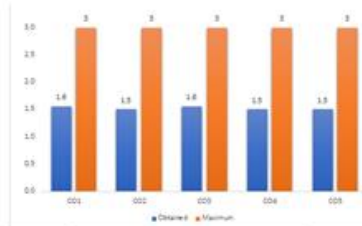
PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Students get to understand the life pattern of a geriatric.	II (Understand)
CO2	Students get to prepare diets by understanding the requirement of the aged person.	V (Evaluate)
CO3	Students will understand about the challenges faced by geriatric.	VI (Create)
CO4	Students will be able to help/ volunteer in geriatric care services.	V(Evaluate)
CO5	Students will understand a lot more about geriatrics and their activities.	III(Apply)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H	H		S	S	S		S	H	H		H
C02	S	S	S			S			H	H		H
C03	S	H				S			H	H		H
C04	S	H		H		S	S	S	H	H		H
C05	S	S				S			H	H		H

H: Highly Supportive
S: Supportive





co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	95.7	3.0			100.0	3.0	95.7	3.0	95.7	3.0	30.4	0.0	2.4	65.2	1.0	1.0	1.6
CO2	95.7	3.0			100.0	3.0			95.7	3.0	30.4	0.0	2.3	65.2	1.0	1.0	1.5
CO3	95.7	3.0	95.7	3.0	100.0	3.0			95.7	3.0	30.4	0.0	2.4	65.2	1.0	1.0	1.6
CO4			95.7	3.0	100.0	3.0			95.7	3.0	30.4	0.0	2.3	65.2	1.0	1.0	1.5
CO5			95.7	3.0	100.0	3.0			95.7	3.0	30.4	0.0	2.3	65.2	1.0	1.0	1.5

n

AVERAGE	AVERAGE
3	1.524



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
0	H	H	S	O	S	H	O	O
H	H	H	O	O	H	O	O	O
O	O	O	O	O	O	O	O	O
O	O	O	O	O	O	O	O	O
O	O	O	O	O	O	O	O	O
AVERAGE	H	H	H	H	H	H	H	H
OR COE								
OR POE								
AVERAGE	H							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Therapeutic Diets (SEMESTER-1) 2022 batch

COURSE CODE: FS22304

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

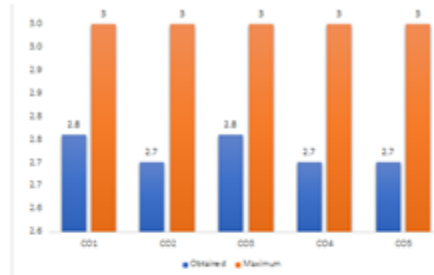
PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand diet for weight management.	II (Understand)
CO2	Students will be identify various causes of diabetic mellitus and its diet.	V (Evaluate)
CO3	Students will be able to create knowledge on various renal diseases and their diets.	VI (Create)
CO4	Students will be to able to identify various GI diseases and their causes and types.	V(Evaluate)
CO5	Students will be able to construct various diet plant for liver and bilary disorders.	III(Apply)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
CO1	S	H							H	H		S
CO2	H	H			S	S	S		H	H		S
CO3	H	S						S	H	H		S
CO4	H	S				S	H	S	H	H		S
CO5	H	S				S		S	H	H		S

H: Highly Supportive
S: Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	95.8	3.0			100.0	3.0	100.0	3.0	100.0	3.0	52.1	0.0	2.4	95.8	3.0	3.0	2.8
CO2	95.8	3.0			100.0	3.0			100.0	3.0	52.1	0.0	2.3	95.8	3.0	3.0	2.7
CO3	95.8	3.0	100.0	3.0	100.0	3.0			100.0	3.0	52.1	0.0	2.4	95.8	3.0	3.0	2.8
CO4			100.0	3.0	100.0	3.0			100.0	3.0	52.1	0.0	2.3	95.8	3.0	3.0	2.7
CO5			100.0	3.0	100.0	3.0			100.0	3.0	52.1	0.0	2.3	95.8	3.0	3.0	2.7

AVERAGE	AVERAGE
3	2.724



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
0	H H	S 0	S H	0 0	0 0	0 0	0 0	0 0
0	H H		H	05	0 0	0 0	0 0	0 0
0	0 0	0 0	0 0	0 0	0 0	0 0	0 0	0 0
0	0 0	0 0	0 0	0 0	0 0	0 0	0 0	0 0
0	0 0	0 0	0 0	0 0	0 0	0 0	0 0	0 0
AVERAGE	H						0	0
LOW	H	H			H		0	0
AVERAGE	H							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Basic Dietetics (SEMESTER-2) 2023 batch

COURSE CODE: FS21202

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental

contexts and for sustainable development.

PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

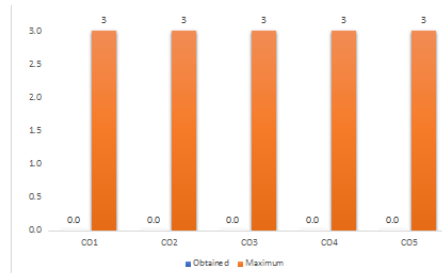
PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Students will learn practical aspects of meal planning.	VI (Create)
CO2	Students will understand concepts of diet and dietary modifications.	II (Understand)
CO3	Students will evaluate strategies for menu planning.	V (Evaluate)
CO4	Students will understand the importance of intermittent fasting.	II (Understand)
CO5	Students will classify and understand various deficiency disorders.	II (Understand)

DEPARTMENT:

SUBJECT:

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01		H	H		S		S		H	H		H
C02	H			S			S		S	H		H
C03	H	H		H			S		H	H		H
C04	S	S		S			H		H	H		S
C05	H	S	S	S	S		S		H	H		H



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	0.0	0.0			0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	37.5	0.0	0.0	0.0
CO2	0.0	0.0			0.0	0.0			0.0	0.0	0.0	0.0	0.0	37.5	0.0	0.0	0.0
CO3	0.0	0.0	0.0	0.0	0.0	0.0			0.0	0.0	0.0	0.0	0.0	37.5	0.0	0.0	0.0
CO4			0.0	0.0	0.0	0.0			0.0	0.0	0.0	0.0	0.0	37.5	0.0	0.0	0.0
CO5			0.0	0.0	0.0	0.0			0.0	0.0	0.0	0.0	0.0	37.5	0.0	0.0	0.0

AVERAGE	AVERAGE
0	0



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 0		H 0					
CO2	H 0		H 0	H 0			H 0	
CO3	H 0		H 0	H 0	H 0		H 0	
CO4	H 0		H 0	H 0			H 0	
CO5	H 0		H 0	H 0				H 0
AVERAGE OF COS FOR POS	0		0	0	0		0	0
AVERAGE OF POS	0		0	0	0		0	0
AVERAGE	0							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Basics of Research (SEMESTER-1I) 2022
batch

COURSE CODE: FS22406

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

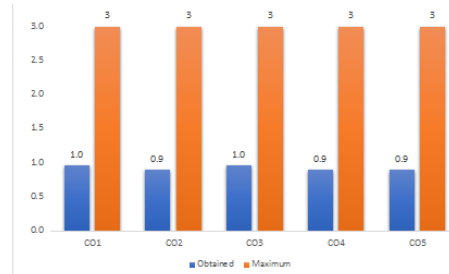
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Students will be to understand the significance of research methodology in home science research.	II (Understanding)
CO2	Students will be able to understand the types of sampling and sampling designs.	II (Understanding)
CO3	Students will be to learn the knowledge of principles and purpose of research design.	I(Remembering)
CO4	Students will be able to know various research tools and methods of data collection.	II (Understanding)
CO5	Students will be able to provide knowledge on coding and classification of data.	III(Applying)

DEPARTMENT: B.Sc Food Science, Nutrition and Dietetics

SUBJECT: Basics of Research

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H		H	S			S	S		S		H
C02	H		H	H			H	S		H		H
C03	H		H	H	H		H	S		H		H
C04	H		H	H	S		H	S		H		S
C05	H		H	H	S		S	H		H		H

H: Highly Supportive
S: Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	100.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	62.5	0.0	2.4	37.5	0.0	0.0	1.0
CO2	100.0	3.0			100.0	3.0			100.0	3.0	62.5	0.0	2.3	37.5	0.0	0.0	0.9
CO3	100.0	3.0	100.0	3.0	100.0	3.0			100.0	3.0	62.5	0.0	2.4	37.5	0.0	0.0	1.0
CO4			100.0	3.0	100.0	3.0			100.0	3.0	62.5	0.0	2.3	37.5	0.0	0.0	0.9
CO5			100.0	3.0	100.0	3.0			100.0	3.0	62.5	0.0	2.3	37.5	0.0	0.0	0.9

AVERAGE	AVERAGE
0	0.924



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 0.96		H 0.96					
CO2	H 0.9		H 0.9	H 0.9			H 0.9	
CO3	H 0.96		H 0.96	H 0.96	H 0.96		H 0.96	
CO4	H 0.9		H 0.9	H 0.9			H 0.9	
CO5	H 0.9		H 0.9	H 0.9				H 0.9
AVERAGE OF COS FOR POS	0.924		0.924	0.915	0.96		0.92	0.9
AVERAGE OF POS	0.9168		0.9168	0.915	0.96		0.92	0.9
AVERAGE	0.921433333							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Diet counselling and Patient care (DSE—4) (SEMESTER-VI)

2021batch

COURSE CODE: FS22406

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

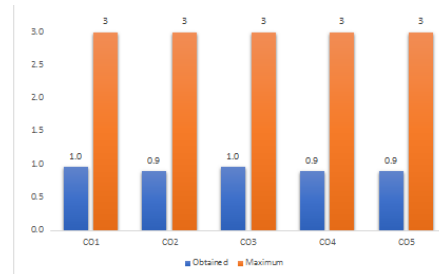
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Students will understand counselling skills.	II (Understanding)
CO2	Students will be able to understand the types counselling for different conditions.	II (Understanding)
CO3	Students will be to learn about organizing health campus.	I(Remembering)
CO4	Students will be able to know various techniques and tools for counselling	II (Understanding)
CO5	Students can apply knowledge in patient care in hospital and community level.	III(Applying)

DEPARTMENT: FOOD SCIENCE, NUTRITION AND DIETETICS

SUBJECT: Diet counseling and patient care

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H	S	S	S		S	H		H	H		
C02	H	S	S			S	H	S	S	H		
C03	S	S	S	S		S	H		S	S		
C04	S	S	S	S		S	H	S	S	S		
C05	S	H	S			S	H		H	H		

H: Highly Supportive
S: Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	100.0	3.0			100.0	3.0	95.7	3.0	100.0	3.0	52.2	0.0	2.4	47.8	0.0	0.0	1.0
CO2	100.0	3.0			100.0	3.0			100.0	3.0	52.2	0.0	2.3	47.8	0.0	0.0	0.9
CO3	100.0	3.0	91.3	3.0	100.0	3.0			100.0	3.0	52.2	0.0	2.4	47.8	0.0	0.0	1.0
CO4			91.3	3.0	100.0	3.0			100.0	3.0	52.2	0.0	2.3	47.8	0.0	0.0	0.9
CO5			91.3	3.0	100.0	3.0			100.0	3.0	52.2	0.0	2.3	47.8	0.0	0.0	0.9

AVERAGE	AVERAGE
0	0.924



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 0.96						H 0.96	
CO2	H 0.9						H 0.9	
CO3							H 0.96	
CO4							H 0.9	
CO5		H 0.9					H 0.9	
AVERAGE OF COS FOR POS	0.93	0.9					0.924	
AVERAGE OF POS	0.915	0.9					0.9168	
AVERAGE	0.9106							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Basic food science (SEMESTER-1)

2023batch

COURSE CODE: FS21102

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

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PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

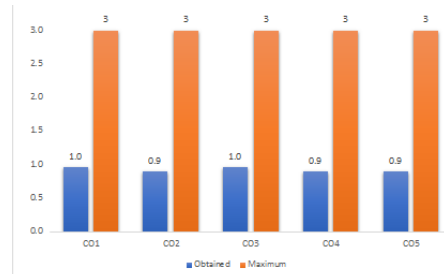
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Students will understand various methods of food processing.	II (Understanding)
CO2	Students will be able to understand about sugars and sweeteners.	II (Understanding)
CO3	Students will be to learn to evaluate the role of cereals and fats in food	V(Remembering)
CO4	Students will be able to differentiate various chemical reactions in proteins and enzymes.	IV(Understanding)
CO5	Students will be able to explain the role of meat products in health	III(Applying)

DEPARTMENT: FOOD SCIENCE NUTRITION AND DIETETICS

SUBJECT: BASIC FOOD SCIENCE

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	S		S		S		S		H	S	H	H
C02			H					S	S		S	H
C03			S						H	S	S	H
C04	H	S			S		S	S		S	H	S
C05	H	S			S		S			H	S	H

H: Highly Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	86.3	3.0			100.0	3.0	94.1	3.0	100.0	3.0	64.7	0.0	2.4	33.3	0.0	0.0	1.0
CO2	86.3	3.0			100.0	3.0			100.0	3.0	64.7	0.0	2.3	33.3	0.0	0.0	0.9
CO3	86.3	3.0	100.0	3.0	100.0	3.0			100.0	3.0	64.7	0.0	2.4	33.3	0.0	0.0	1.0
CO4			100.0	3.0	100.0	3.0			100.0	3.0	64.7	0.0	2.3	33.3	0.0	0.0	0.9
CO5			100.0	3.0	100.0	3.0			100.0	3.0	64.7	0.0	2.3	33.3	0.0	0.0	0.9

AVERAGE	AVERAGE
0	0.924



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1								
CO2			H 0.9					
CO3								
CO4	H 0.9							
CO5	H 0.9							
AVERAGE OF COS FOR POS	0.9		0.9					
AVERAGE OF POS	0.9		0.9					
AVERAGE	0.9							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Clinical nutrition (SEMESTER-3)

2022batch

COURSE CODE: FS22303

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

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PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

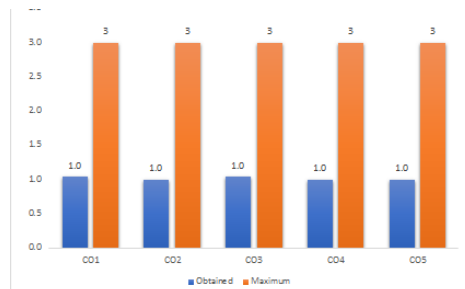
PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Students will understand the principles of nutrition in clinical setup	II (Understanding)
CO2	Students will be able to understand the diet and nutritional counselling..	VI (Understanding)
CO3	Students will be to create knowledge on clinical deficiency diseases	I(Remembering)
CO4	Students will be able to identify various lifestyle diseases.	III(applying)

CO5	Students can understand various drugs and their interactions.	II(understanding)
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co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	100.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	70.8	1.0	2.6	47.9	0.0	0.0	1.0
CO2	100.0	3.0			100.0	3.0			100.0	3.0	70.8	1.0	2.5	47.9	0.0	0.0	1.0
CO3	100.0	3.0	100.0	3.0	100.0	3.0			100.0	3.0	70.8	1.0	2.6	47.9	0.0	0.0	1.0
CO4			100.0	3.0	100.0	3.0			100.0	3.0	70.8	1.0	2.5	47.9	0.0	0.0	1.0
CO5			100.0	3.0	100.0	3.0			100.0	3.0	70.8	1.0	2.5	47.9	0.0	0.0	1.0

AVERAGE	AVERAGE
0	1.016



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1								
CO2			H 1					
CO3								
CO4	H 1							
CO5	H 1							
AVERAGE OF COS FOR POS	1		1					
AVERAGE OF POS	1		1					
AVERAGE	1							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Quantity food production and service (SEMESTER-V)

2021batch

COURSE CODE: FS23505(A)

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

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PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

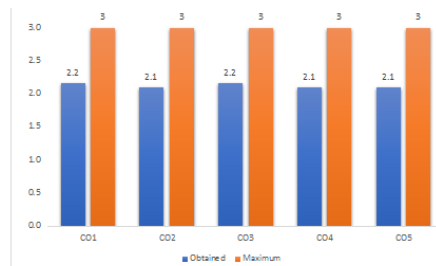
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	Students will be able to identify different equipment and types of industries.	III (Understanding)
CO2	Students will be able to learn selection of menus and production management..	II (Understanding)
CO3	Students will be to understand the principles in purchasing, storage and marketing.	I(Remembering)
CO4	Students will be able to identify storage methods and food service system.	III (Understanding)

CO5	Students will be able to manage financial resources	III(Applying)
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DEPARTMENT:

SUBJECT:

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	S		S		S		S		H	S	H	H
C02			H					S	S		S	H
C03			S						H	S	S	H
C04	H	S			S		S	S		S	H	S
C05	H	S			S		S			H	S	H



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise Internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	91.7	3.0			100.0	3.0	100.0	3.0	83.3	2.0	70.8	1.0	2.4	79.2	2.0	2.0	2.2
CO2	91.7	3.0			100.0	3.0			83.3	2.0	70.8	1.0	2.3	79.2	2.0	2.0	2.1
CO3	91.7	3.0	91.7	3.0	100.0	3.0			83.3	2.0	70.8	1.0	2.4	79.2	2.0	2.0	2.2
CO4			91.7	3.0	100.0	3.0			83.3	2.0	70.8	1.0	2.3	79.2	2.0	2.0	2.1
CO5			91.7	3.0	100.0	3.0			83.3	2.0	70.8	1.0	2.3	79.2	2.0	2.0	2.1

AVERAGE	AVERAGE
2	2.124



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1								
CO2			H 2.1					
CO3								
CO4	H 2.1							
CO5	H 2.1							
AVERAGE OF COS FOR POS	2.1		2.1					
AVERAGE OF POS	2.1		2.1					
AVERAGE	2.1							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Human physiology and Anatomy (SEMESTER-1) 2023 batch

COURSE CODE: FS21101

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand the concept of food science,nutrition and dietetics..

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to describe basic aspects of anatomy and physiology.	I (Remembering)
CO2	The students will be classifying the different functions of the digestive and respiratory system.	IV (Analysing)
CO3	The students will be able to identify different blood groups and endocrine glands.	II (Understanding)
CO4	The students will be able to appraise the functions of reproductive and excretory system.	II (Understanding)
CO5	The students will be able describe the functions of reproductive and excretory system..	III(Applying)



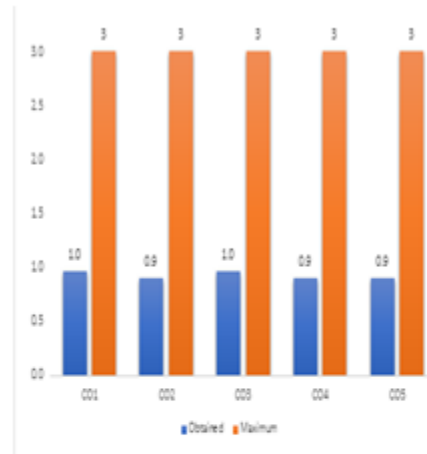
DEPARTMENT:

FOOD SCIENCE,NUTRITION AND DIETETICS

SUBJECT:

HUMAN ANATOMY AND PHYSIOLOGY

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	S		H	S	H		S	S	S	S		H
C02	S		H	H			H	S		S	S	H
C03	H	H	H	H	H	S	H	S		H		H
C04	S		H	H	S		H	S	S	H	H	S
C05	S		H	H	S		S	H		H		H



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	92.2	3.0			100.0	3.0	100.0	3.0	100.0	3.0	49.0	0.0	2.4	17.6	0.0	0.0	1.0
CO2	92.2	3.0			100.0	3.0			100.0	3.0	49.0	0.0	2.3	17.6	0.0	0.0	0.9
CO3	92.2	3.0	100.0	3.0	100.0	3.0			100.0	3.0	49.0	0.0	2.4	17.6	0.0	0.0	1.0
CO4			100.0	3.0	100.0	3.0			100.0	3.0	49.0	0.0	2.3	17.6	0.0	0.0	0.9
CO5			100.0	3.0	100.0	3.0			100.0	3.0	49.0	0.0	2.3	17.6	0.0	0.0	0.9

AVERAGE	AVERAGE
0	0.924



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1			H 0.96		H 0.96			
CO2			H 0.9	H 0.9			H 0.9	
CO3	H 0.96	H 0.96	H 0.96	H 0.96	H 0.96		H 0.96	
CO4			H 0.9	H 0.9			H 0.9	
CO5			H 0.9	H 0.9				H 0.9
AVERAGE OF COS FOR POS	0.96	0.96	0.924	0.915	0.96		0.92	0.9
AVERAGE OF POS	0.96	0.96	0.9168	0.915	0.96		0.92	0.9
AVERAGE	0.933114286							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Food safety ,Quality control and sensory evaluation (SEMESTER-111) 2022 batch

COURSE CODE: FS22301

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

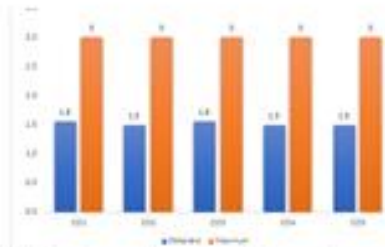
PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the basic principles of food safety.	II (Understanding)
CO2	Students will be able to apply them the knowledge of food laws for safe food production.	III (Applying)
CO3	Students will be able to explain various toxicants associated with food.	II (Understanding)
CO4	Students will be to able to identify the chemical toxicants in foods at various levels.	II (Understanding)
CO5	Students will be able to appraise microbial toxin associated with food, their occurrence, symptoms and preventive measures.	III(Applying)

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
CO1	S		II	S	II		S	S	S	S		II
CO2	S		II	II			II	S		S	S	II
CO3	II	II	II	II	II	S	II	S		II		II
CO4	S		II	II	S		II	S	S	II	II	S
CO5	S		II	II	S		S	II		II		II



ID	Mid-Exam 1		Mid-Exam 2		Grand Mid-Exam		Assignment		VIVA		Attendance		Semester Exam						
	marks	Percentage	marks	Percentage	marks	Percentage	marks	Percentage	marks	Percentage	marks	Percentage	marks	Percentage	marks	Percentage	marks	Percentage	
1719	0.0				100.0	100.0	100.0	100.0	100.0	100.0	75.0	75.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0
1719	0.0		100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	75.0	75.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0
1719	0.0		100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	75.0	75.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0
			100.0	100.0	100.0	100.0	100.0	100.0	100.0	100.0	75.0	75.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0

AVERAGE	PERCENT
0	0.00%



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
C01	H 1.5	H 1.5						
C02	H 1.5	H 1.5	H 1.5	H 1.5				
C03	H 1.5	H 1.5			H 1.5		H 1.5	
C04			H 1.5					
C05			H 1.5	H 1.5				H 1.5
AVERAGE OF C01 FOR PO1	1.5	1.5	1.5	1.5	1.5		1.5	1.5
AVERAGE OF PO1	1.50000	1.50000	1.5	1.5	1.5	1.5	1.5	1.5
AVERAGE	1.5000000							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Medical Nutrition Therapy (SEMESTER-V) 2021 batch

COURSE CODE: FS23504

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

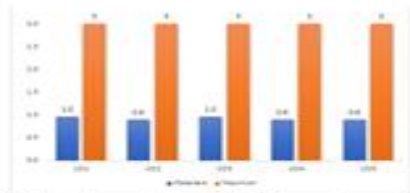
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the concept of diet therapy.	II (Understanding)
CO2	Students will be identify various metabolic disorders	III (Applying)
CO3	Students will be able to understand the dietary requirements for hypertension and CVD.	II (Understanding)
CO4	Students will be to able to understand dietary modifications in liver disorders.	II (Understanding)
CO5	Students will be able to construct various diet plans for renal disorders.	III(Applying)



DEPARTMENT:

SUBJECT:

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
CO1	H	H		S			S	S	H	S	H	H
CO2	H	H	H	H	S		S	S	H	S	H	H
CO3	H	H	S	S	H	S	H	S	H	H	H	S
CO4		S	H	S	S	S	S	S	H	S	H	S
CO5	H	S	H	H	S		S	H		H	H	H



Sl. No.	2016		2017		2018		2019		2020		2021		2022	
	Pass	Fail	Pass	Fail	Pass	Fail	Pass	Fail	Pass	Fail	Pass	Fail	Pass	Fail
1	40	60	35	65	40	60	35	65	35	65	35	65	35	65
2	40	60	35	65	40	60	35	65	35	65	35	65	35	65
3	40	60	35	65	40	60	35	65	35	65	35	65	35	65
4	40	60	35	65	40	60	35	65	35	65	35	65	35	65
5	40	60	35	65	40	60	35	65	35	65	35	65	35	65

Passage: 35%
 Failure: 65%



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 0.96	H 0.96						
CO2	H 0.9	H 0.9	H 0.9	H 0.9				
CO3	H 0.96	H 0.96			H 0.96		H 0.96	
CO4			H 0.9					
CO5	H 0.9		H 0.9	H 0.9				H 0.9
AVERAGE OF CO1 PO1 PO2	0.93	0.94	0.9	0.9	0.96		0.96	0.9
AVERAGE OF PO1	0.9225	0.933333	0.9	0.9	0.96		0.96	0.9
AVERAGE	0.92119048							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Maternal and child nutrition (SEMESTER-V) 2021 batch

COURSE CODE: FS23506A

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

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PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

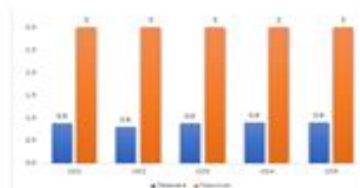
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the concept of diet therapy.	II (Understanding)
CO2	Students will be identify various metabolic disorders	III (Applying)
CO3	Students will be able to understand the dietary requirements for hypertension and CVD.	II (Understanding)
CO4	Students will be to able to understand dietary modifications in liver disorders.	II (Understanding)
CO5	Students will be able to construct various diet plans for renal disorders.	III(Applying)



DEPARTMENT:

SUBJECT:

SEMESTER	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CS1	S		M	S	M			S	S	S		M
CS2	S	S	M	M	M			M	S	M	S	M
CS3	M	M	M	M	M	S		M	S	M	S	M
CS4	S		M	M	S			M	S	S	M	M
CS5	S	S	M	M	S			M	S	M	M	M



SEMESTER	CS1		CS2		CS3		CS4		CS5	
	NO. OF STUDENTS	PERCENTAGE	NO. OF STUDENTS	PERCENTAGE	NO. OF STUDENTS	PERCENTAGE	NO. OF STUDENTS	PERCENTAGE	NO. OF STUDENTS	PERCENTAGE
CS1	10	4.5	10	4.5	10	5.5	10	5.5	10	5.5
CS2	10	4.5	10	4.5	10	5.5	10	5.5	10	5.5
CS3	10	5.5	10	5.5	10	5.5	10	5.5	10	5.5
CS4	10	5.5	10	5.5	10	5.5	10	5.5	10	5.5
CS5	10	5.5	10	5.5	10	5.5	10	5.5	10	5.5

UNIVERSITY OF KERALA
FOOD SCIENCE SERVICE



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1			H 0.88		H 0.88			
CO2			H 0.8	H 0.8			H 0.8	
CO3	H 0.88	H 0.88	H 0.88	H 0.88	H 0.88		H 0.88	
CO4			H 0.9	H 0.9			H 0.9	
CO5			H 0.9	H 0.9		H 0.9		H 0.9
AVERAGE OF CO5 FOR PO5	0.88	0.88	0.872	0.87	0.88	0.9	0.86	0.9
AVERAGE OF PO5	0.88	0.88	0.8704	0.87	0.88	0.9	0.86	0.9
AVERAGE	0.88005							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: DIET THERAPY (SEMESTER-V) 2022 batch

COURSE CODE: FS22403

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental

contexts and for sustainable development.

PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

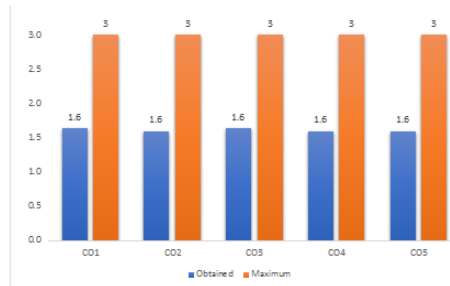
PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the concept of diet therapy.	II (Understanding)
CO2	Students will be identify various metabolic disorders	III (Applying)
CO3	Students will be able to understand the dietary requirements for hypertension and CVD.	II (Understanding)
CO4	Students will be to able to understand dietary modifications in liver disorders.	II (Understanding)
CO5	Students will be able to construct various diet plans for renal disorders.	III(Applying)

DEPARTMENT: B.SFOODSIENENUTRITIONANDDIETETIS

SUBJECT: DIETTHERAPY

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H	S	S	S		S	H	S	H	S		S
C02	H			S	S		H	S	H	H		S
C03	H		H	H	H	S	H	S	H	H		H
C04	H	S	H	H	S		H	S	H	H		
C05	H	S	H	H	S		S	H	H	H		H



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
C01	97.9	3.0			100.0	3.0	100.0	3.0	100.0	3.0	68.8	1.0	2.6	70.8	1.0	1.0	1.6
C02	97.9	3.0			100.0	3.0			100.0	3.0	68.8	1.0	2.5	70.8	1.0	1.0	1.6
C03	97.9	3.0	100.0	3.0	100.0	3.0			100.0	3.0	68.8	1.0	2.6	70.8	1.0	1.0	1.6
C04			100.0	3.0	100.0	3.0			100.0	3.0	68.8	1.0	2.5	70.8	1.0	1.0	1.6
C05			100.0	3.0	100.0	3.0			100.0	3.0	68.8	1.0	2.5	70.8	1.0	1.0	1.6

AVERAGE	AVERAGE
1	1.616



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 1.64						H 1.64	
CO2	H 1.6						H 1.6	
CO3	H 1.64		H 1.64	H 1.64	H 1.64		H 1.64	
CO4	H 1.6		H 1.6	H 1.6			H 1.6	
CO5	H 1.6		H 1.6	H 1.6				H 1.6
AVERAGE OF COS FOR POS	1.616		1.613333333	1.613333333	1.64		1.62	1.6
AVERAGE OF POS	1.6112		1.613333	1.613333	1.64		1.615	1.6
AVERAGE	1.615477778							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Food Microbiology (SEMESTER-2) 2023 batch

COURSE CODE: FS21201

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

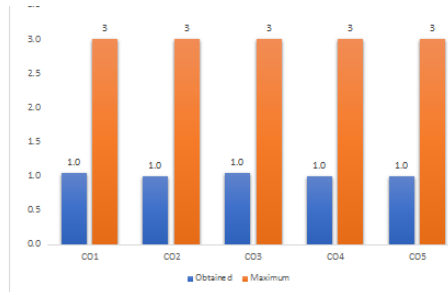
PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to identify different microorganisms associated with food.	II (Understanding)
CO2	Students will be appraise the microbial estimation of food.	III (Applying)
CO3	Students will be able to classify microorganism associated with food and water.	II (Understanding)
CO4	Students will be to able to compare different food preservation techniques.	II (Understanding)
CO5	Students will be able to explain food borne illness caused by microorganisms.	III(Applying)

DEPARTMENT: BSc(FOOD SCIENCE,NUTRITION ANDDIETETICS

SUBJECT: FOOD MIROBIOLOGY

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H			S	H	S	S	H	S	H	S	H
C02	H	S	S	H	H	S	H	H	S	H	S	H
C03	H	S		H		S	H	H			S	H
C04	H	S				S	H	S	S	H	S	S
C05	H	S				S	S	H	S	H	S	H



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam			co wise total average	
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level		co wise external average
CO1	98.1	3.0			100.0	3.0	100.0	3.0	100.0	3.0	69.2	1.0	2.6	30.8	0.0	0.0	1.0
CO2	98.1	3.0			100.0	3.0			100.0	3.0	69.2	1.0	2.5	30.8	0.0	0.0	1.0
CO3	98.1	3.0	98.1	3.0	100.0	3.0			100.0	3.0	69.2	1.0	2.6	30.8	0.0	0.0	1.0
CO4			98.1	3.0	100.0	3.0			100.0	3.0	69.2	1.0	2.5	30.8	0.0	0.0	1.0
CO5			98.1	3.0	100.0	3.0			100.0	3.0	69.2	1.0	2.5	30.8	0.0	0.0	1.0

AVERAGE	AVERAGE
0	1.016



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 1.04				H 1.04			H 1.04
CO2	H 1			H 1	H 1		H 1	H 1
CO3	H 1.04			H 1.04			H 1.04	H 1.04
CO4	H 1						H 1	
CO5	H 1							H 1
AVERAGE OF COS FOR POS	1.016			1.02	1.02		1.01333333	1.02
AVERAGE OF POS	1.0112			1.02	1.01		1.013333	1.015
AVERAGE	1.013906667							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: COMMUNITY NUTRITION (SEMESTER-VI) 2021 batch

COURSE CODE: FS23601(A)

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

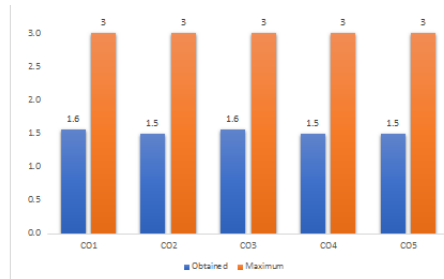
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the concept of community nutrition	II (Understanding)
CO2	Students will be acquire knowledge regarding the assessment of nutritional status.	III (Applying)
CO3	Students will be able to understand about nutrition education and health administration.	II (Understanding)
CO4	Students will be to able to understand the health intervention.	II (Understanding)
CO5	Students will be able to learn the difference between national and international organization	IV(Analyzing)

DEPARTMENT: Bsc(foodsciene,nutrition and dietetics)

SUBJECT: community nutrition

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	H	S	H	H	H		H	H	S	S		H
C02	H		H	H			H	H	S	H		H
C03	H	H	H	H		S	H	S		H		H
C04	H	H	H	H	S		H	S		H		S
C05	H	H	H	H	S		S	H	S	H		H

H: Highly Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	95.7	3.0			100.0	3.0	100.0	3.0	100.0	3.0	60.9	0.0	2.4	69.6	1.0	1.0	1.6
CO2	95.7	3.0			100.0	3.0			100.0	3.0	60.9	0.0	2.3	69.6	1.0	1.0	1.5
CO3	95.7	3.0	100.0	3.0	100.0	3.0			100.0	3.0	60.9	0.0	2.4	69.6	1.0	1.0	1.6
CO4			100.0	3.0	100.0	3.0			100.0	3.0	60.9	0.0	2.3	69.6	1.0	1.0	1.5
CO5			100.0	3.0	100.0	3.0			100.0	3.0	60.9	0.0	2.3	69.6	1.0	1.0	1.5

AVERAGE	AVERAGE
1	1.524



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1	H 1.56		H 1.56	H 1.56	H 1.56		H 1.56	H 1.56
CO2	H 1.5		H 1.5	H 1.5			H 1.5	H 1.5
CO3	H 1.56	H 1.56	H 1.56	H 1.56			H 1.56	
CO4	H 1.5	H 1.5	H 1.5	H 1.5			H 1.5	
CO5	H 1.5	H 1.5	H 1.5	H 1.5				H 1.5
AVERAGE OF COS FOR POS	1.524	1.52	1.524	1.524	1.56		1.53	1.52
AVERAGE OF POS	1.5168	1.52	1.5168	1.5168	1.56		1.5225	1.506667
AVERAGE	1.522795238							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: **Advanced nutrition** **(SEMESTER-IV)** **2022 batch**

COURSE CODE: **FS22404**

CREDITS: **4**

DEPARTMENT: **Food Science Nutrition and Dietetics**

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

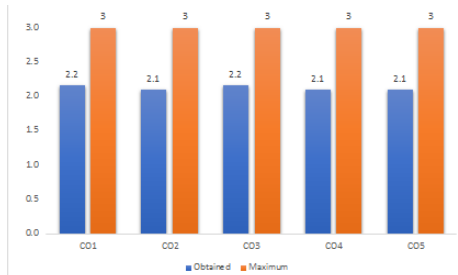
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the human energy requirements.	II (Understanding)
CO2	Students will be able to apply the knowledge to assess protein quality	III (Applying)
CO3	Students will be able to understand the nutrition for gene expression	II (Understanding)
CO4	Students will be to able to understand the antioxidants.	II (Understanding)
CO5	Students will be able to learn the sports nutrition.	IV(Analyzing)

DEPARTMENT: FOOD SCIENCE NUTRITION AND DIETETICS

SUBJECT: ADVANCED NUTRITION

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01	S		S		S		S		H	S	H
C02			H					S	S		S
C03			S						H	S	S
C04	H	S			S		S	S		S	H
C05	H	S			S		S			H	S

H: Highly Supp



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
C01	100.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	47.9	0.0	2.4	77.1	2.0	2.0	2.2
C02	100.0	3.0			100.0	3.0			100.0	3.0	47.9	0.0	2.3	77.1	2.0	2.0	2.1
C03	100.0	3.0	100.0	3.0	100.0	3.0			100.0	3.0	47.9	0.0	2.4	77.1	2.0	2.0	2.2
C04	100.0	3.0	100.0	3.0	100.0	3.0			100.0	3.0	47.9	0.0	2.3	77.1	2.0	2.0	2.1
C05			100.0	3.0	100.0	3.0			100.0	3.0	47.9	0.0	2.3	77.1	2.0	2.0	2.1

AVERAGE	AVERAGE
2	2.124



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1								
CO2			H 2.1					
CO3								
CO4	H 2.1							
CO5	H 2.1							
AVERAGE OF COS FOR POS	2.1		2.1					
AVERAGE OF POS	2.1		2.1					
AVERAGE	2.1							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Family meal management (SEMESTER-II) 2023 batch

COURSE CODE: FS21203

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

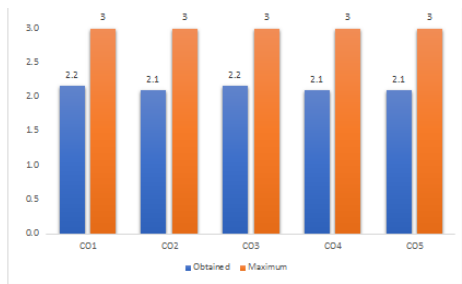
PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the concept of community nutrition	II (Understanding)
CO2	Students will be acquire knowledge regarding the assessment of nutritional status.	III (Applying)
CO3	Students will be able to understand about nutrition education and health administration.	II (Understanding)
CO4	Students will be to able to understand the health intervention.	II (Understanding)
CO5	Students will be able to learn the difference between national and international organization	IV(Analyzing)

DEPARTMENT: **FOOD SCIENCE NUTRITION AND DIETETICS**

SUBJECT: **FAMILY MEAL MANAGEMENT**

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	S		S		S		S		H	S	H	H
C02			H					S	S		S	H
C03			S						H	S	S	H
C04	H	S			S		S	S		S	H	S



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam			co wise total average	
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level		co wise external average
C01	100.0	3.0			100.0	3.0	100.0	3.0	100.0	3.0	51.0	0.0	2.4	82.4	2.0	2.0	2.2
C02	100.0	3.0			100.0	3.0			100.0	3.0	51.0	0.0	2.3	82.4	2.0	2.0	2.1
C03	100.0	3.0	98.0	3.0	100.0	3.0			100.0	3.0	51.0	0.0	2.4	82.4	2.0	2.0	2.2
C04			98.0	3.0	100.0	3.0			100.0	3.0	51.0	0.0	2.3	82.4	2.0	2.0	2.1
C05			98.0	3.0	100.0	3.0			100.0	3.0	51.0	0.0	2.3	82.4	2.0	2.0	2.1

AVERAGE	AVERAGE
2	2.124



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1								
CO2			H 2.1					
CO3								
CO4	H 2.1							
CO5	H 2.1							
AVERAGE OF COS FOR POS	2.1		2.1					
AVERAGE OF POS	2.1		2.1					
AVERAGE	2.1							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Food service management (SEMESTER-V) 2021 batch

COURSE CODE: FS23501

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

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PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to identifying different types of menu,food service institutes.	II (Understanding)
CO2	Students will be acquire knowledge about tools of management,catering principles.	III (Applying)
CO3	Students will be able to understand the importance,kitchen design,types of storage and equipment selection	II (Understanding)
CO4	Students will be able to evaluate the characteristic and quality of food	II (Understanding)
CO5	Students will be able to learn the difference between formal and standardization of recipes	IV(Analyzing)

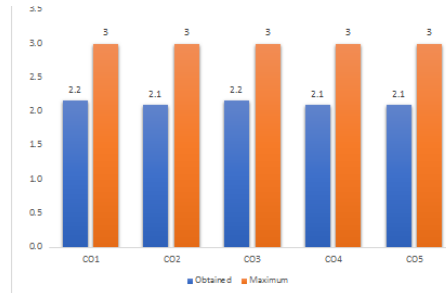
DEPARTMENT:

FOOD SCIENCE NUTRITION AND DIETETICS

SUBJECT:

FOOD SERVICE MANAGEMENT

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03
C01	S		S		S		S		H	S	H
C02			H					S	S		S
C03			S						H	S	S
C04	H	S			S		S	S		S	H
C05	H	S			S		S			H	S



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		co wise internal average	External Exam			co wise total average
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level		pass%	Attainment level	co wise external average	
CO1	97.9	3.0			100.0	3.0	100.0	3.0	100.0	3.0	27.7	0.0	2.4	80.9	2.0	2.0	2.2
CO2	97.9	3.0			100.0	3.0			100.0	3.0	27.7	0.0	2.3	80.9	2.0	2.0	2.1
CO3	97.9	3.0	97.9	3.0	100.0	3.0			100.0	3.0	27.7	0.0	2.4	80.9	2.0	2.0	2.2
CO4			97.9	3.0	100.0	3.0			100.0	3.0	27.7	0.0	2.3	80.9	2.0	2.0	2.1
CO5			97.9	3.0	100.0	3.0			100.0	3.0	27.7	0.0	2.3	80.9	2.0	2.0	2.1

AVERAGE	AVERAGE
2	2.124



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1								
CO2			H 2.1					
CO3								
CO4	H 2.1							
CO5	H 2.1							
AVERAGE OF COS FOR POS	2.1		2.1					
AVERAGE OF POS	2.1		2.1					
AVERAGE	2.1							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Nutritional biochemistry (SEMESTER-I) 2023 batch

COURSE CODE: FS21104

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

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PO6.Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3.Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4.Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to identify the importance of nutrient utilization.	II (Understanding)
CO2	Students will be able to explain the carbohydrates chemistry.	III (Applying)
CO3	Students will be able to understand the lipid chemistry and its metabolism	II (Understanding)
CO4	Students will be to able to understand protein chemistry and its metabolism.	II (Understanding)
CO5	Students will be able to identify the importance of bioenergetics and biological oxidation.	IV(Analyzing)

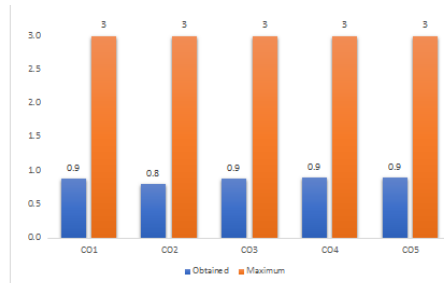
DEPARTMENT:

FOOD SCIENCE NUTRITION AND DIETETICS

SUBJECT:

NUTRITIONAL BIOCHEMISTRY

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	S		S		S		S		H	S	H	H
C02			H					S	S		S	H
C03			S						H	S	S	H
C04	H	S			S		S	S		S	H	S



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
CO1	78.4	2.0			100.0	3.0	100.0	3.0	100.0	3.0	54.9	0.0	2.2	47.1	0.0	0.0	0.9
CO2	78.4	2.0			100.0	3.0			100.0	3.0	54.9	0.0	2.0	47.1	0.0	0.0	0.8
CO3	78.4	2.0	96.1	3.0	100.0	3.0			100.0	3.0	54.9	0.0	2.2	47.1	0.0	0.0	0.9
CO4			96.1	3.0	100.0	3.0			100.0	3.0	54.9	0.0	2.3	47.1	0.0	0.0	0.9
CO5			96.1	3.0	100.0	3.0			100.0	3.0	54.9	0.0	2.3	47.1	0.0	0.0	0.9

AVERAGE	AVERAGE
0	0.872



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1								
CO2			H 0.8					
CO3								
CO4	H 0.9							
CO5	H 0.9							
AVERAGE OF COS FOR POS	0.9		0.8					
AVERAGE OF POS	0.9		0.8					
AVERAGE	0.85							

COURSE OUTCOME MAPPING

MAPPING COURSE OUTCOMES LEADING TO THE ATTAINMENT OF PROGRAM OUTCOMES:

COURSE TITLE: Sports Nutrition (SEMESTER-V) 2021 batch

COURSE CODE: FS23502

CREDITS: 4

DEPARTMENT: Food Science Nutrition and Dietetics

PROGRAMME OUTCOMES(BA/BSC/BCOM and BBA)Or POs :

PO1. Scientific Knowledge: Apply the knowledge of Science, Mathematics, Engineering & Technology fundamentals to solve the complex problems.

PO2. Design/development of solutions: Design solutions for complex engineering problems and design system components or processes that meet the specified needs with appropriate consideration for the public health and safety, and the cultural, societal, and environmental considerations.

PO3.Problem analysis: Identify, formulate, research literature, and analyze complex scientific problems reaching substantiated conclusions using first principles of mathematics, natural sciences, and engineering sciences.

PO4. Modern tool usage: Create, select and apply appropriate techniques, resources, modern technology and IT tools to complex science and technological activities.

PO5. Environment and sustainability: Understand the impact of professional science and technological solutions in societal and environmental contexts and for sustainable development.

PO6. Individual and team work: Function objectively as an individual and as a member in diverse teams.

PO7. Communication: Communicate effectively on complex science & technology activities with society at large and able to write effective reports and documentation.

PO8. Life-long learning: Recognise the need and ability to engage in independent and lifelong learning in the context of technological change.

PROGRAMME SPECIFIC OUTCOME (DEPARTMENT WISE):

PSO1. Understand Concept of food science nutrition and dietetics.

PSO2. Analyse the relationship between various nutrients and physiological disorders and various diet therapies.

PSO3. Apply the knowledge of processing and preservation techniques in increasing the shelf life of food projects.

PSO4. Combine the knowledge of food science nutrition and dietetics to overcome food wastage, malnutrition and life style disorders.

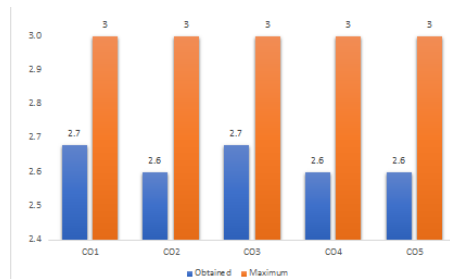
	COURSE OUTCOMES	BLOOM'S TAXONOMY LEVEL
CO1	The students will be able to understand the concept of physical activity exercise and sports	II (Understanding)
CO2	Students will be able to understand the sports physiology,types of exercises and its impact	III (Applying)
CO3	Students will be able to identify the nutritional requirement. Of sports nutrition.	II (Understanding)
CO4	Students will be to able to acquire knowledge about special nutrition for female atheletes.	II (Understanding)
CO5	Students will be able to learn about chronic diseases and alcohol effects on atheletes.	IV(Analyzing)

DEPARTMENT: FOOD SCIENCE NUTRITION AND DIETETICS

SUBJECT: SPORTS NUTRITION

outcomes	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PS01	PS02	PS03	PS04
C01	S		S		S		S		H	S	H	H
C02			H					S	S		S	H
C03			S						H	S	S	H
C04	H	S			S		S	S		S	H	S
C05	H	S			S		S			H	S	H

H: Highly Supportive



co	mid exam 1		mid exam 2		group discussion		assignment		viva		Attendance		External Exam				
	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	pass%	Attainment level	co wise internal average	pass%	Attainment level	co wise external average	co wise total average
C01	97.9	3.0			83.0	2.0	100.0	3.0	100.0	3.0	63.8	0.0	2.2	89.4	3.0	3.0	2.7
C02	97.9	3.0			83.0	2.0			100.0	3.0	63.8	0.0	2.0	89.4	3.0	3.0	2.6
C03	97.9	3.0	97.9	3.0	83.0	2.0			100.0	3.0	63.8	0.0	2.2	89.4	3.0	3.0	2.7
C04	97.9	3.0	97.9	3.0	83.0	2.0			100.0	3.0	63.8	0.0	2.0	89.4	3.0	3.0	2.6
C05	97.9	3.0	97.9	3.0	83.0	2.0			100.0	3.0	63.8	0.0	2.0	89.4	3.0	3.0	2.6

AVERAGE	AVERAGE
3	2.632



OUTCOME	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8
CO1								
CO2			H 2.6					
CO3								
CO4	H 2.6							
CO5	H 2.6							
AVERAGE OF COS FOR POS	2.6		2.6					
AVERAGE OF POS	2.6		2.6					
AVERAGE	2.6							