

PROGRAMME OUTCOME (PO), COURSE OUTCOME (CO) AND PROGRAMME SPECIFIC OUTCOME (PSO) FOR ALL SEMESTER STUDENTS : UNDERGRADUATE COURSE

Programme Name :B.Sc General (NUTRITION)

PROGRAMME OUTCOMES :

PO1	Interdisciplinary Knowledge	Apply the knowledge of nutrition, dietetics, food sciences, nutritional physiology, nutritional biochemistry, nutritional biophysics, research methodology, statistics, epidemiology, demography, immunology, molecular biology, metabolic and to the solution of health problems.
PO2	Problem Analysis	Identify, formulate, research literature, and analyze complex health problems and searching out the solutions by applying the modified foods and nutrients to mitigate the problems.
PO3	Conduct Investigations of Complex Problems	Use research-based knowledge and research methods including design of experiments, analysis and interpretation of data, and synthesis of the information to provide valid conclusions regarding nutrition solving diseases.
PO4	Modern Tool usage	Food is first line medicine, the nutritional sciences have long benefited from the intellectual and pragmatic input of ideas and techniques from other medicinal and pharmaceuticals disciplines.
PO5	The Nutritionist and Society	Apply reasoning informed by the contextual knowledge to assess societal, health, safety, legal and cultural issues and the consequent responsibilities relevant to the professional dietitian practice.
PO6	Ethical Values	Students will be able to discuss the ethical implications of our understanding of nutrition and nutritional discoveries and to develop the culture of value-based thinking, understand the pros and cons while taking decisions, and lead a sound value based ethical life.
PO7	Research & Life-long Learning	Students will be able to demonstrate a depth of knowledge within their area of study and a breadth of knowledge across the field of nutrition. Students will be able to design and complete a research study and/or scientific experiments.
PO8	Familiarity with Recent Developments	Students will be able to gathered recent knowledge in different practical techniques.
PO9	Ability in Creative Skills	Students will be able to discuss and practice professional standards of scientific inquiry and responsible conduct of scientists that are essential for the pursuit of new knowledge. Students will be able to process and analyze data to make sound interpretations.
PO10	Environmental Awareness & Sustainability	Students will be able to understand and aware the importance of environment in our life. Students will be able to understand and aware the community regarding the environmental pollution and their management. A beautiful forest-like campus that provides gorgeous scenery, and a quiet and comfortable learning environment.

PROGRAMME SPECIFIC OUTCOME (PSO):

PSO 1: To make students learn nutrition and apply nutritional knowledge to important public health issues and distributes such knowledge to population.

PSO 2: Students acquire practical knowledge on diet counseling and diet planning.

PSO 3: Students of nutrition will get an idea of various aspects of entrepreneurship, various food service outlets and their staff organization, menu planning, service style, beverages.

PSO 4: Nutrition graduates have ample scope in academics, higher research institutes, hospital industry, NGO services, food industry, government services and many others.

COURSE OUTCOME (CO)

CO 1. DSC-1A Nutritional aspect of food items (Theory)

Co1.1	Learn about the different function of food
Co 1.2	Identify the nutrients present in food.
Co 1.3	Understood nutritive value of all food items.
CO1.4	Obtain a Knowledge of the various kind of cereals and millets and their product.
CO1.5	The importance and method of making healthy foods.

DSC-1A Nutritional aspect of food items (Practical)

CO 1.1	Gain practical Knowledge about nutritive value of food as per portion size.
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CO 2 Nutrition and its physiological role (Theory)

Co2.1	Different types of nutrients and their association with the disease condition
Co 2.2	Explain about physiological role of various nutrients in our body
Co2.3	Know about planning and energy balance in our body.

Co2.1	Gain practical knowledge about plotting and interpretation in accordance with ICMR and WHO chart.
Co 2.2	Know about the skills in collecting data of different disease.

CO 2 Nutrition and its physiological role (Practical)

Co3.1	To understand the nutritional needs and requirements during different stages
Co 3.2	Learn the nutritional problem and management of different age groups

CO 3 Nutrition during infancy to old age (Theory)]

Co3.1	Gain practical knowledge about preparation of normal diet for different condition.
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CO 3 Nutrition during infancy to old age(Practical)

CO 4 Nutritional surveillance and programme (Theory)]

CO 4 :1	Have a thorough review and understanding of the national and international organization and the importance of different laws in food establishment.
CO 4:2	Understand the concept of immunization and aware about immunity.

CO 4 Nutritional surveillance and programme (Practical)

CO 4 :1	Know about the process and apply of the nutritional anthropometry.
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Co5.1	To know the relation of microorganism to sanitation and the importance of personal hygiene of food handlers
Co5.2	Brief idea of food adulteration
Co 5.3	Detail study of food additives food safety food security
CO5.4	Demonstrate advanced knowledge and skills of food preservation
CO5.5	Brief idea of food law.

CO5 Food standard and food safety guideline (Theory)

CO5 Food standard and food safety guideline (Practical)

CO 5 :1	Gain practical knowledge on detection of food adulterants in food.
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Co6.1	Brief idea in population community and nutritional problem in community
Co6.2	Understand the principals of epidemiology
Co 6.3	Gain the knowledge of communicable and non communicable disease
CO6.4	Acquire the nutrition education and national and international agencies
CO6.5	Acquire skills of nutritional status assessment

CO 6 Community nutrition and epidemiology (Theory)

CO 6 Community nutrition and epidemiology(Practical)

CO 6 :1	Acquire skills in collecting and prepare a report on nutritional status and health concern in old age home, ICDS
CO 6:2	Gain practical knowledge in preparation of ORS, weaning food, School Tiffin.