

SNDT College of Home Science, Pune

Program outcomes, program specific outcomes and course outcomes for all programs offered by the institution

B. Sc. Textile Science and Apparel Design

Program Outcomes

- Students acquire scientific knowledge of textile technology from fiber to fabric, their manufacturing process, and quality control.
- Develop skills in basic and commercial clothing construction and apparel design.
- Gain knowledge and develop skills in wet processing, dyeing and printing.
- Students learn about the rich heritage of Indian textiles and embroideries.
- Develop entrepreneurship skills related to textiles and clothing.
- Students are trained in various professions in garment and textile industry.

Scope and Career prospects for students after graduating

- Textile Testing Institutes
- Visual Designers
- Costume Designers
- Garment Industry
- Teaching in colleges and fashion design institutes
- Employment and Entrepreneurship in areas of – Screen Printing, Block Printing, Batik, Bandhani, Bags, Home Furnishing, Boutique, Embroidery

B. Sc. Nutrition and Dietetics

Program Outcomes:

After completing the program the students will be able to

- Understand the physiological changes, special needs and health concerns of people at different stages of life.
- Recommend and provide appropriate nutrition care for the prevention of various diseases.
- Develop skills and techniques in planning and preparation of therapeutic diets for specific disease conditions.
- Develop skills in quantity food production and service.
- Acquire knowledge about the different components of physical fitness and exercises for improving physical fitness.
- Develop skills essential for nutritional counseling.
- Get hands on experience in working in hospitals.

Scope and Career prospects:

The students will be able to work as

- Dieticians in hospitals or other health care organizations.

- Health care professionals and corporate nutritionists.
- Food service manager in food service organizations.
- Nutritionists in community nutrition programs in Government and Non-Government Organizations.
- Nutrition counsellors.

B. Sc. Interior Space Design

Program Outcomes

- Students gain a good understanding of principles of Interior Design.
- Students are able to apply the knowledge of principles of anthropometry and ergonomics in residential and commercial interior design.
- The students are able to apply the knowledge of colour, materials, methods and the skills acquired, in residential and commercial interior design.
- Students acquire the knowledge of code of professional practice and management as Interior Designers.
- The students are equipped with knowledge of various software in creating designs for Residential and Commercial Interior Design.

Career Prospects:

The course enables the student to become-

- Interior Designers
- Landscape Designers
- Interior Model Making Experts
- Entrepreneurs and Administrators
- As Teaching Faculty
- Auto CAD Experts
- Consumer Guides
- Hospitality Managers

B. Sc. Human Development

Program Outcomes

- Students acquire scientific knowledge, understanding and insight in the process of Child Development and behavior.
- The students develop awareness about important aspects of development throughout the life span.
- Develop the skills to understand the importance of all round development.

- To become aware of the needs of children and how these needs can be met through various activities.
- Develops skills to prepare age appropriate and child friendly teaching aids.
- To develop Effective Communication Skills with pre school children as well as their parents.

Scope and Career prospects for students after graduating from the HD Department

- Teachers in pre-schools and primary schools.
- Teachers for Special Children.
- Supervisors, Program officers, Child Care Coordinators for family and child welfare programs.
- Working with NGO's working for children.

Self-Employment Prospects

- Starting a nursery school, day-care center or play ground.
- Conduct Summer Camps and Hobby Centre for children.
- Conducting workshops in Creative drama, music and movement, puppetry.
- Production of toys, materials for children.

B. Sc. Food Science and Quality Control

Program Outcomes:

After completing the program the students will be able to

- Understand the nature and composition of food and principles of food science.
- Learn the sensory evaluation and its applications.
- Understand the post harvest techniques for different foods.
- Develop skills in food processing.
- Develop skills in food analysis.
- Be familiar with the qualitative standards and specifications as per FSSAI.
- Acquire the ability to modify the normal diet to suit individuals suffering from specific diseases and life style disorders.
- Acquire knowledge of basic engineering principles in the field of food engineering.

Scope and Career prospects:

- Food industry and pharmaceutical industry.
- Food analytical laboratories.
- Food entrepreneurs.
- Food research laboratories

B.Sc. Human Ecology and Consumer Services

Program Outcomes:

- Students acquire scientific knowledge of Extension Education, Principles and Communication Methods.
- Develop Skills In Entrepreneurship Development, Event Management, Front Office Management, Nursery School Working.
- Gain Knowledge and develop Skill in Dyeing and Printing.
- Students learn about the rich heritage of Indian Embroidery.
- Students are trained in various professions in Social Work agencies.

Scope and Career prospects:

- NGO/ Civil Society Organizations
- Event Managers
- Employment, Self Employment and entrepreneurship in areas of Batik, Bandhani, Embroidery, Day Care Centers, catering services etc.

M. Sc. Nutrition and Food Processing

Program Outcomes:

- The students are given professional training to work in the areas of Human Nutrition, Food Science, Food Safety and Quality, Food Processing and Food Product Development
- The students work effectively and efficiently in academics, research, food industry .
- Students also develop capacities to pursue higher education and Research.
- Training in Food Product Development enables them to become entrepreneurs.

P. G. Diploma Dietetics

Program Outcomes:

- The training in Medical Nutrition Therapy makes the students capable in working in the clinical setup.
- The students start their professional practice.
- The training enables the students to handle the hospital food Service efficiently.