



**SNDT College of Home Science, Karve Road,  
Pune, 411038**

**Criterion- II**

**2.6.2 Attainment of CO's and PO's**

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### Mapping of POs with Courses

The program outcomes are achieved through curriculum that offers a number of mandatory courses. Each course has defined course outcomes that are mapped to the program outcome and a set of performance criteria that are used to provide quantitative measurement of how well course outcomes are achieved.

The course outcomes are mapped to the program outcomes with three levels of attainment, viz.

- a. Strongly related, having a weightage of 3
- b. Moderately related having a weightage of 2
- c. Related having a weightage of 1

Course No.	Course Name	PO 1 Learn various aspects of Food	PO 2 Develop skills in Food Analysis and assessment of Food Quality	PO 3 Have knowledge of various manufacturing and packaging equipment	PO 4 Comprehend the basic principles of industrial management	PO 5 Develop innovative Food Products
C 1	English					1
C 2	Applied Science	2	1			2
C 3	Food Hygiene and Sanitation	3	2	1	1	
C 4	Human Ecology and Family Science I	1				
C 5	Environment Studies				1	
C 6	English II					1
C 7	Human Physiology					1
C 8	Physical and Analytical Chemistry		3			2
C 9	Fundamentals of Food Science and Nutrition	3	1			2
C 10	Human Ecology and Family Science II	2				
C 11	Nutrition for Life Span	1				2
C 12	Entrepreneurship Development			2	3	3
C 13	Food Science and Sensory Evaluation	3	2	1		3
C 14	Organic and Inorganic Chemistry	1	2			2
C 15	Post Harvest Technology – I	3		3	2	3
C 16	Advanced Chemistry	3	1			
C 17	Food Microbiology	2	3	2	3	3
C 18	Food Analysis	3	3		2	3
C 19	Post Harvest Technology – II	3		3	2	3

C 20	Food Commodities	3		1		3
C 21	Biochemistry	1	1			1
C 22	Food Standards and Quality Control	3	2	3	3	3
C 23	Quality Control in Foods	3	3	1	2	3
C 24	Diet Therapy	1				3
C 25	Recent Advances in Food Science and Quality Control and Women's Issues		1	2	2	3
C 26	Food Processing and Applications			2	2	3
C 27	Food Toxicology and industrial Waste Water Management		3		2	1
C 28	Food Equipment and Packaging	2		3	2	1
C 29	Professional Applications in Food Science and Quality Control	3	3	3	3	3

# Mapping of Cos with Los

## Department of Food Science and Nutrition

### Program: B.Sc. Home Science ( Nutrition and Dietetics)

#### Course Name: Medical Nutrition Therapy II Theory((0253)

#### **Course Outcomes (COs):**

1. Understand the etiology, physiological and metabolic changes in diseases.
2. Learn the impact of various diseases on nutritional status and nutrient needs.
3. Recommend diets for prevention and treatment of diseases.

#### **Learning Outcomes(LOs):**

1. To understand the importance of modified diets in Cardio Vascular Diseases.
2. To understand the principles in dietary modification.
3. To understand the importance of modified diets in Renal Disease.
4. To understand the principles in dietary modification.
5. To understand the importance of modified diets in Endocrine Disorders.
6. To understand the principles in dietary modification.
7. To understand the importance of modified diets in Metabolic stress.

The learning outcomes are mapped to the course outcomes with three levels of attainment, viz.

- a. Strongly related, having a weightage of 3
- b. Moderately related having a weightage of 2
- c. Related having a weightage of 1

	<b>Medical Nutrition Therapy II</b>	<b>CO I Understand the etiology, physiological and metabolic changes in diseases</b>	<b>CO II Learn the impact of various diseases on nutritional status and nutrient needs</b>	<b>CO III Recommend diets for prevention and treatment of diseases</b>
LO 1	Understand the importance of modified diets in Cardio Vascular Diseases	3	2	1
LO 2	Understand the principles in dietary modification	2	3	3
LO 3	Understand the importance of modified diets in Renal Disease	3	2	1
LO 4	Understand the principles in dietary modification	2	3	3
LO 5	Understand the importance of modified diets in Endocrine Disorders	3	2	1
LO 6	Understand the principles in dietary modification	2	3	3
LO 7	Understand the importance of modified diets in Metabolic stress	3	3	2

# Mapping of COs with LOs

## Department of Textile Science and Apparel Design

### Program: B.Sc. Home Science ( Textile Science and Apparel Design)

#### Course Name: Textile Garment and Quality Control( 552)

#### Course Outcomes (COs):

1. Acquire knowledge of different physical properties of fiber, yarn and fabric.
2. Analyse the utility of different physical testing equipment
3. Analyse and interpret the results obtained by carrying out various tests.

#### Learning Outcomes(LOs):

1. Importance of standards and quality control, specifications.
2. Selection of Samples for testing
3. Importance environmental conditions for Testing
4. Acquire Knowledge of different physical properties of fibers
5. Develop an understanding of utility of different physical testing equipment's
6. Enable students to analyze and interpret the results obtained by carrying out various tests.
7. Acquire Knowledge of different physical properties of fabrics
8. Develop an understanding of utility of different physical testing equipment's
9. Enable students to analyze and interpret the results obtained by carrying out various tests
10. Inspection with reference to quality
11. Control in Apparel Industry
12. Develop an understanding of utility of different materials testing.
13. Develop an understanding of different testing methods for testing textile materials
14. Acquire skill of operating testing equipment's.
15. Learn to interpret and compare the results obtained by testing various fabrics.
16. To inspect, measure and evaluate characteristics and properties of textile materials
17. Evaluate fabric performance, to determine its end use
18. Assess textile product performance & to use test result to make predictions about product performance

The course outcomes are mapped to the program outcomes with three levels of attainment, viz.

- a. Strongly related, having a weightage of 3
- b. Moderately related having a weightage of 2
- c. Related having a weightage of 1

		<b>CO1 Acquire knowledge of different physical properties of fiber, yarn and fabric.</b>	<b>CO2 Analyze the utility of different physical testing equipment's.</b>	<b>CO3 Analyze and interpret the results obtained by carrying out various tests.</b>
LO 1	Importance of standards and quality control, specifications.	1	1	1
LO 2	Selection of Samples for testing.	1	1	1
LO 3	Importance environmental conditions for Testing	2	2	2
LO 4	Acquire Knowledge of different physical properties of fibers	3	3	2
LO 5	Develop an understanding of utility of different physical testing equipment's	1	3	1
LO 6	Enable students to analyze and interpret the results obtained by carrying out various tests.	1	1	3
LO 7	Acquire Knowledge of different physical properties of fabrics	3	3	3
LO 8	Develop an understanding of utility of different physical testing equipment's	1	3	1
LO 9	Enable students to analyze and interpret the results obtained by carrying out various tests.	1	1	3
LO 10	Inspection with reference to quality	2	2	3
LO 11	Control in Apparel Industry	2	2	2
LO 12	Develop an understanding of utility of different materials testing.	2	2	3
LO 13	Develop an understanding of different testing methods for testing textile materials.	2	3	1
LO 14	Acquire skill of operating testing equipment's.	1	3	2
LO 15	Learn to interpret and compare the results obtained by testing various fabrics.	2	2	3
LO 16	To inspect, measure and evaluate characteristics and properties of textile materials.	3	3	2
LO 17	Evaluate fabric performance, to determine its end use.	2	2	3
LO 18	Assess textile product performance & to use test result to make predictions about product performance	3	3	3



## Attainment of LOs

### Result Analysis for Textile Garment and Quality Control ( 552)

#### Result Analysis for Attainment of Learning Outcomes:

