

**KAKCHING KHUNOU COLLEGE,
KAKCHING KHUNOU, UMATHEL
KAKCHING DISTRICT, MANIPUR – 795103**



**PROGRAMME OUTCOME AND COURSE OUTCOME
DEPARTMENT OF HOME SCIENCE**

PROGRAMME OUTCOME

B.SC. / B.A. HOME SCIENCE (HONORS) – NEP 2020

After a Bachelor of Home Science (Honors) degree offers diverse career opportunities in various fields related in various fields to Home Management Nutrition, textiles, family welfare.

After graduation, they can pursue the following outcomes:

1. Higher Education and specialization:

- a) Master's in Home Science (specialization in Food and Nutrition, Human Development, Textiles and clothing etc).
- b) MBA (For Managerial roles in industries like fashion, food, or Hospitality).
- c) Diploma/certificate courses (Fashion Designing, Interior Designing, Dietetics etc)
- d) B. Ed (for teaching careers).

2. Career Opportunities.

- a) Nutritionist/Dietitian (Hospitals, Wellness centers schools, corporate firms).
- b) Interior Designer (home decor, architecture firms)
- c) Child development expert, NGOs, early education
- d) Social worker/NGO/Professional (community development, women's empowerment).
- e) Event planner (wedding planning, corporate events Home management)
- f) Research & Teaching (college lecturer. in food Sc, textiles etc)

3. Entrepreneurship and freelancing

- a) starting a Boutique or Fashion Label
- b) opening a Home Bakery or catering Business
- c) Becoming a Home Decor consultant
- d) Starting a coaching or training institute. for skill development,
- e) You tube & Blogging (Nutrition, Fashion Home Decor Tips etc)

COURSE OUTCOME

B.Sc./B.A. (Honors) in Home Science

SEMESTER - I

CORE COURSE 1-HS 501-FOOD AND NUTRITION

Course	Outcome
Unit I - Introduction to Foods	<p>CO1- After studying this lesson, students able to understand the concept of foods.</p> <p>CO2 - Provides fundamental knowledge about Food science, Nutrition and food preparation techniques.</p> <p>CO3 - Understanding food and its components.</p> <p>CO4 - Nutritional Aspects of foods, Relationship between food and Human health.</p>
Unit II - Role of Nutrients	<p>CO1 - Students are able to understand the functions, sources and impact of nutrients on human health</p> <p>CO2 - Understanding the types & functions of Nutrients. Learn about macronutrients (carbohydrates, proteins, fats) and their roles in energy production</p> <p>CO3 - Studied the micronutrients (vitamins and minerals) and their importance in body functions</p> <p>CO4 - To understand the role of water and fiber in digestion and over-all health.</p> <p>CO5 - To understand sources and absorption of Nutrients</p> <p>CO6 - Nutritional requirements across the Life span stages. To understand how infants nutrients needs vary for infants, children, adults the elderly women and the elderly</p> <p>Learned about special dietary needs (eg. for athletes, vegetarians, people with medical conditions)</p> <p>CO7 - Learned about Nutrient Deficiencies and disorders.</p> <p>CO8 - Role of Nutrients in disease Prevention. and Management</p>

<p>Unit III -Food groups, food Preparation and Balanced deits.</p>	<p>CO1- To understand the Basics of food groups.</p> <p>CO2 - To understand the effects of cooking on food for improving nutritional quality of foods like combination of foods, germination, Fermentation and supplimentation.</p> <p>C03- To understand the importance of balanced deits.</p>
<p>Unit IV - Nutrition through different stages of life span cycle.</p>	<p>CO1- Learn about the Nutrient requirement and diet during pre-school during infancy school children, adults and ", adolescents - elderly</p> <p>CO2 - Learned about Nutrition Durung Pregnancy and Lactation</p> <p>CO3 - Learned about fore older Adults and Aging population.</p> <p>C04 - To understand Role of Nutrition in Disease Prevention</p>
<p>Unit V -Nutrition and Nutrition programmes</p>	<p>CO 1- To understand Malnutrition Nutritional deficiency diseases Assessment of Nutritional assessment</p> <p>CO2 - Learned about Nutrition programmes and policies.</p> <p>CO3 - To understand the Role of public. Health and community Nutrition</p> <p>CO4 – Strategy for preventing and managing malnutrition</p>

SEMESTER-I

CORE COURSE II-HS-502-FAMILY RESOURCE MANAGEMENT

COURSE	OUTCOMES
Unit I - Introduction to Resource Management.	CO1 - To understand meaning & definition about Home Management. CO2 - To understand factors af how to use all resources. CO3 - To understand time is the most important resource available to everyone. CO4 - To learn the qualities of an efficient Home maker
Unit II - Resources	CO1 - To understand types of Resources CO2 – To understand principles of Resource Management CO3- To learn Time and Energy Management CO4 - To learn Financial Management and budgetting. CO5 - To learn Home & Interior Resource development CO 6 - To learn Human Resource development
Unit III - Functions of Management	CO1 - To understand the functions of Management in Home Science involve planning, Organising, controlling and evaluating resources to achieve efficient home and Family management CO2 - To understand Decision Making (supports All functions).
Unit IV – Management and Motivation Theory	CO1 - To understand about Values, philosophy, goals in life and standards. CO2 - To understand how to take decisions according to the Situation
Unit V – Equipment for the Home	CO1 - To learn about the selecting the most effective equipment for the Home. CO2 - To understand how to use take care of Household equipments.

SEMESTER I

SKILL ENHANCEMENT COURSES-HS-521-BAKERY AND QUANTITY COOKERY

COURSE	OUTCOME
Unit I - An Overview	CO1- To understand an overview of bakery and baking techniques, types of Baked products, commercial Baking Equipments, overview quantity cookery CO2- To understand food safety and Hygiene in Mass cooking
Unit II - Organisation of Bakery Unit	CO1 - To understand Efficient Bakery Layout and workflow. CO2 - Standardization of recipes and quality control as well as effective Equipment and Resource Management CO3- To understand proper staffing and Labor Management, Adherence to food safety and Hygiene standards CO4-To understand Effective Inventory and supply chain Management, Financial planning and profitability CO5- Marketing and customer satisfaction, Legal compliances and Business Expansion. CO6-To understand high efficiency better quality products, cost savings, increased customer Satisfaction and business growth.
Unit III - The baking Process.	CO1- To understand physical and Chemical changes in Ingredients CO2- To understand Texture and structure development CO3- To Learned Flavor Enhancement and crust and colour formation. CO4 - To understand Moisture Retention, and shelf life and Nutritional, and dietary consideration CO5- To understand production efficiency and waste Reduction.
Unit IV - Quality characteristics and Evaluation.	CO1 - To understand Appearance & Aesthetic qualities Mouth feel • Texture and Flavour & Aroma Nutritional Evaluation shelf Life & storage quality, sensory Evaluation, consistency & reliability.
Unit V - Quantity food production	CO1 - To understand consistency and uniformity, Efficient resource utilization couristeneity, food safety & Hygine Scalability & flexibility, Nutritional Balance and Menu planning, cost effective Production, Timeliness and Service Efficiency, customer satisfaction and quality.

COURSE OUTCOME

B.Sc./B.A. (Honors) in Home Science

SEMESTER-II

CORE COURSES: 3-HS-503-HUMAN DEVELOPMENT

Course	Outcome
Unit I Introduction to Human development	CO1- To understand the need for and importance of studying human growth and development across life span. CO2- To understand the biological and environmental factors affecting human development CO3- To understand the characteristics, needs and developmental tasks of different strages in the human life cycle
Unit II-Infancy and pre-school years	CO1- To understand attachment with caregivers, leading to trust and emotional Security, Heathy physical growth and skill development, early Language development, including babbling and first words. CO2-To understand social skills, sharing aund co-operation, development of early literacy and numeracy skills CO3-
Unit III – Childhood year in the lifespan	CO I – To underatsnd different stages of childhood, need of early stimulation and interventions for optimal growth CO2 – To understand the behavioural patterns of childhood period
Unit IV - Late Childhood and children with special needs	CO1 - To understand improved Literary skills, Cognitive development, social and emotional growth, academic success. and increased confidence CO-2- To understand role of disciplines in moral sex role typings and its effects C0-3 To understand educational provision for exceptional children
Unit V-Scope of Human development	CO-1- To understand about Interdisciplinary relationship with other subject like Biology, psychology, sociology, anthropology education, Medicine etc

SEMESTER-II

CORE IV-HS-504-TEXTILE, CLOTHING AND EXTENSION EDUCATION

Course	Outcome
Unit-1-Introduction to Textile Fibres	CO-1- To understand about classification of textile fibres and yarns. CO2-To understand process of yarn spinning (Mechanical Spinning). CO3- To Learn manufacture of vegetable, animal and synthetic fibres.
Unit II – Techniques of fabric construction	CO1- To understand about different types of loom and its parts, operations and methods of loom. CO2-To understand different types of weaves CO3- To acquire knowledge of knitting, crocheting, weaving, Basic embroidery stitches, decorative fabric construction about braiding, lacing, knotting and melting,
Unit III-Introduction to Extension Education	CO1-To understand principles and objectives of Extension education. CO2- To understand the difference between extension education and formal education CO3-To know the qualities of Home Science extension worker CO4-To understand the meaning and importance of motivation in Extension CO5- To Learn about the meaning and importance of motivation in Extension work.
Unit IV- Extension Teaching Method and Aids	CO1- To learn the selection of effective teaching methods. CO2- To understand planning lessons, classification of extension teaching methods, CO3-To understand the knowledge of teaching aids.
Unit V-Other teaching aids	CO1- To understand the projected and non-projected aids in teaching aids. CO2- To understand Display aids and Audio aids

SEMESTER II

SEC II-HS-524-TECHNIQUES OF FOOD PRESERVATION.

Course	Outcome
Unit I-Concept of Food preservation	CO-1-To know the principles of preservation behind the methods of preservation CO2- To know use of salt, Acid, sugar, natural food preservatives and artificial preservatives. CO3- To know product promotion, strategies and marketing skills
Unit II -Preparation of dehydrated products	CO1-To know the Methods of drying and dehydration of food products like peas, potato, carrot, french beans, etc CO2 -
Unit III - Preservation by Using Sugar	CO1 - To understand the stages of sugar cookery, quality of pectin and acidity in the development of preserved food products CO2-To learn the preparation of Jam, Jelly, Marmalades, Source and squash, preserves candid, glazed, Glazed, crystallized Fruits, Toffee.
Unit IV - Preservation by using chemicals and salts and fermentation	CO1- To learn about preparation of pickles, RTS, using chemical preservatives CO2- To understand benefits of fermented foods.
Unit V- Preservation by Advanced preservation Technology	CO1 - To understand all types of preservations Technology (Freezing foods, smoking foods, pasteurisation, sterilization, food irradiation CO2: They know how to do Blanching of fruits & Vegetables CO3- To know for self-employment as small, medium or large scale entrepreneurs

COURSE OUTCOME

B.Sc./B.A. (Honors) in Home Science

SEMESTER-III

CORE COURSE-V-HS-601- DYNAMICS OF COMMUNICATION AND EXTENSION

Course	Outcome
Unit I - Communication.	CO1- To understand technology related to development, some developmental schemes, importance, functions and Models of Communication, communication process
Unit II - Communication process.	CO1- To understand skills of communication in the field of Education, training, Advertising and public recitations.
Unit III - Organisation, public & mass communication	CO-1-To understand Efficient Resource utilization, better co-ordination Sustainability, empowered stakeholders. CO2- They can able to give Awareness about educating in public on new agricultural techniques, health practices, environmental conservation, Behavioural change, enhanced participation, Trust and credibility CO3- They can wider reach, messages through radio, TV, social media and newspapers reach large and diverse audiences including remote areas, Rapid information. con Dissemination, cost-effective Education, Influence on pdicy.
Unit IV - Leadership in Extension and Extension prog. planning	CO1- To understand importance in leadership in Extension. They know clear vision and goals, Efficient Resource Management, Improved Decision Making, sustainable prog. Enriched Collaboration CO2- To understand High productivity, Well-ed Programs improve Farming techniques to better yields and income
Unit V - Social survey and social Organization	CO-I To understand knowledge of data collection, importance, types and steps involved in social survey CO-2-They know how to make questionnaire, Interview, Schedule and observation CO3- they krow the knowledge of developmental programme

SEMESTER-III

CORE COURSES-VI- HS-602-BASICS OF FOOD SCIENCE.

Course	Outcomes
Unit I - Physio chemical	<p>CO1-They can understand the physiochemical properties of food, durability as texture, colour, flavour, such as solubility and stability, influence is quality, safety and functionally.</p> <p>CO2-To understand Nutritional value (Heat and PH can degrade vitamins, e.g. Vit. C. loss in boiling). processing methods of affect bio availability of Nutrients</p> <p>CO3- To understand chemical reactions (browning) affects taste & texture Lipid oxidation causesrancidity in als. PH. impacts microbial growth Ce.g. acidic foods prevent spoilage).</p>
Unit II - Enzymes	<p>CO1-They can understand their roles in biological and industrial processes, leading to applications medicine food production, biotechnology and environmental Science</p> <p>CO-2- To understand Metabolism and disease Applications in the food industry Industrial and pharmaceutical Applications.</p>
Unit III - Polyphenols	<p>CO1- To understand plant-based compounds with antioxidant, anti-inflammatory and antimicrobial, properties.</p> <p>CO2. To understand impact on Human Health eg. Disease prevention, gut health etc</p> <p>CO3-To understand Role in food sc. and preservation eg. Natural food preservatives, flavour and color Enhancement, food fortification.</p> <p>CO4-To understand Application in Textiles and cosmetics eg:- Natural dyes, Skin care etc</p> <p>CO5-To understand waste utilization and sustainability eg. Valorization of food waste, eco-friendly cleaning Agents etc</p>
Unit IV - Sensory Science	<p>CO1-To understand how food and other products are perceived through the Senses - taste, smell, sight, touch and hearing</p> <p>CO2- To understand food quality and consumer preference, Enhancing and Healthy Eating, food preservation and shelf life,</p>

	Application in Product development, Improving meal planning presentation.
Unit V - Food Fortification	<p>CO1-To understand process of adding essential nutrients (vitamins, minerals or proteins) to foods to improve their nutritional Value.</p> <p>CO2-They know how to improve nutritional status (eg. Malnutrition and nutrient deficiency, anemia, adding fortified flour, iodized salt etc)</p> <p>CO3-They know how to support special dietary needs:- Pregnant women, children and elderly individuals, weaning foods and for infants, food security and public Health impact</p>

SEMESTER-III

CORE COURSE -VII- HS-603-PERSONAL FINANCE AND CONSUMER STUDIES.

Course	Outcome
Unit I - Management of money.	CO1 - To understand family income, types and source of income CO2 - To learn method of handling money CO3 - To gain the knowledge of financial literacy
Unit II - Savings and Investment.	CO1 - To understand savings and investment are essential practices that lead to financial security, economic growth, and wealth creation CO2 - To understand Inflation Protection, Better standard of Living, Economic development retirement planning eg. pension funds, mutual funds, and other investment
Unit III - Application of Management principles.	CO1 - To understand Efficient Resource utilization eg. Helps in budgeting and Financial planning for households and materials in daily activities. CO2 - To understand Household management, Better Decision Making, productivity in Home based Enterprises. Enhanced Family Relationships and well being.
Unit IV - Consumer Education/studies	CO1 - To enable the students to develop good buymanship skills in the selection of goods and services in the market CO2 - To help the students to realize their rights and responsibilities as informed customers CO3 - To impart knowledge regarding the role of consumer guides and agencies
UNIT V - Application of Management Principles – Experimental House	CO1 - To understand human values CO2 - To develop skills attitude and leadership qualities CO3 - To gain knowledge perception into managerial problems faced by families such as limited resources and money

SEMESTER-III

GENERIC ELECTIVE COURSES- HS-631-CURRENT CONCERNS IN PUBLIC HEALTH NUTRITION

Course	Outcome
Unit I - Meaning and scope of public Nutrition.	CO1 - To understand concept, scope, Roles and Responsibilities of public Health Nutritionist. CO2 - To understand Improved Nutritional Status, Reduced disease burden, Enhanced public Awareness and Behavior change, stronger food systems and policies, Better Maternal and child Health, Economic and social Benefits
Unit II - Nutritional problems Affecting the community.	CO1 - To understand how to control malnutrition (e.g. PEM), Micro/macro nutrient deficiencies, Higher disease burden, Maternal and infant health issues, social and cognitive (eg. Impaired child growth & development)
Unit III - Assessment Of Nutritional status: Methods and Application	CO1 - To understand Nutritional status assessment of all ages. Methods of assesment & comparision of indices. (Direct and indirect assesment).
Unit IV - Strategies for Improving Nutrition and Health status of the community	CO1 - To understand Nutrition Education and awareness programme eg. promote breastfeeding and proper infant and your child feeding practices.. CO2 - To understand Improve food security & Accessibility. eg. strengthen food fortification initiatives (eg. iodized salt, fourtified flour). CO3 - To understand Prevention and Manage Malnutrition, Promote physical Activity and healthy life-styles, community engagement and partnership.
Unit V - Organizations working towards Meeting global Nutrition Targets.	CO1 - To understand National Organisation (eg. ICAR, CSWB), International Organisation (World Bank, WHO, UNICEF)

COURSE OUTCOME

B.Sc./B.A. (Honors) in Home Science

SEMESTER-IV

CORE COURSE-VIII-HS-604. HUMAN DEVELOPMENT IN ADOLESCENCE AND ADULTHOOD

Course	Outcome
Unit I - Introduction to Adolescence	CO 1 – To understand the meaning of adolescence and various physical changes taking place in an adolescent’s body, most importantly – sexual maturity CO 2 – To understand psychological changes an adolescent goes through CO 3 – To understand the needs and ways to practice personal hygiene CO 4 – To understand family relationship and sex education
Unit II - Adolescent Relationship - Family and society	CO 1 - To understand family relationship with Adolescents in the family, parents, life partners, peers and community members. CO 2- To understand causes of family frictions during adolescence.
Unit III - Early Adulthood	CO1- To understand early adulthood stages of life CO2 - To learn changes, interest, sex role adjustments, personel and social hazards and success of adjustments. CO3 - To understand problem faced by early aduthood.
Unit IV-Middle adulthood/ Middle age	CO 1 - To understand physiological changes during Middle adulthood and middle age CO2-To understand, diversity in Roles and Relationship with the family and society. CO3- To understand Parenting to growing children, cultural perspectives.
Unit V – Late Adulthood/ old age	CO 1- To understand characteristics of Late adulthood ood / old age.as as well as physical and physiological changes. CO 2- To Learned how to take care of elderly person at home and outside CO 3 - To understand physical, social, financial and recreation needs of the elderly.

SEMESTER-IV

CORE COURSE-IX-HS-605-NUTRITION - A LIFE SPAN APPROACH

Course	Outcome
Unit I - Introduction to life Span Nutrition	CO 1 - To understand nutrition life span approach focusing on providing appropriate nutrition at different stages of Life, from conception through old age; to optimize health and prevent diseases CO 2 - To understand Economic & social Benefits, Lifelong Health benefits, strengthen food systems and public health, prevention of chronic diseases.
Unit II - Pregnancy	CO 1-To understand physiological changes, physiological demands, nutritional requirements in pregnancy. CO 2- To understand complication symptoms faced during pregnancy.
Unit III -Lactation and Infant Feeding	CO 1- To understand diet during lactating mothers. CO 2- To understand benefits of Breast feeding. CO 3 - To understand disadvantages of Alternative feeding to the infant
Unit IV – Nutrition in Childhood and adolescence	CO 1 - To understand diet plan from Infancy to adolescence CO 2 - To understand meetrional requirent during physical development and psychological development of children.
Unit V – Nutrition in the Adult years Ageing and elderly	CO 1 - To understand proper nutrition duing adult years Aging and elderly. CO2- To understand physical and mental well-being (eg. stronger bones and muscles, better cognitive function)

SEMESTER-IV

CORE COURSE-X HS-606-TEXTILE FINISHING PROCESS.

Course	Outcome
Unit I-Preparatory process for Dyeing	CO 1- To understand determination of Starch content of cotton Fabrics, Bleaching of scoured fabrics with hydrogen peroxide and mercurizing of cotton fabric. CO 2 - To understand the finishing process of silk fabric. CO 3 -To understand different types of dyeing on different fabrics.
Unit II - Printing of woven and knitted fabric using the different Techniques	CO 1 - To understand printing styles, printing by Hand, stencil, screen, Block, Batik, Eco, Tie and Dye, stamp, etc CO 2 - To understand printing by Machine, Roller, discharge, Resist, Duplex. CO3 - To understand difference between dyeing and printing.
Unit III - Finishing	CO 1 - To understand finishing process on fabric CO 2 - To understand chemical finishes and mechanical finishes.
Unit IV - Stain Removal	CO 1 - To understand meaning, definition of Stain removal CO 2 - To understand principles of stain removal, its needs and importance. CO 3 - To understand rules and ways of stain removal, methods and techniques of stain removal.
Unit V - Laundering of different fabrics	CO 1 - To understand principles of laundering, materials and equipments used. CO 2 - To understand properties of soap and effects of soap and detergents on cleaning of different fabrics CO 3 - To understand laundering process of cotton, wool, silk and synthetic garments

SEMESTER IV

GENERIC ELECTIVE COURSES.

GEC-HS-632-CARE AND WELL-BEING IN HUMAN DEVELOPMENT

Course	Outcome
Unit -I Introduction to care.	CO 1 - To understand concept, importance, principle and components of care. CO 2- To understand vulnerable groups requiring care
Unit II - Understanding well-being and Human development	CO 1- To understand meaning of well being and dimensions of good health CO 2- To understand aspects of good health and human development.
Unit III - Care and Well being - Different stages of life	CO 1 - To understand all stages of Life. (Infant, childhood, Adolescence, middle age, old age (60 to till Death)
Unit IV-National services and programme.	CO 1 - To understand supplementary Nutrition programs, Mid day meal programme CO 2 - To understand programme for youths, Menstrual Hygiene Scheme (MHS), Rastriya Kishor Sevasthya Karyakram (RKSK). CO-3- To understand service programme for Aged people (NPOP), (NOAP)
Unit V - Counselling and yoga	CO 1 - To understand importance of Health counselling for one's wellness. CO 2 - To understand the role of yoga in reducing stres, physical exercise, and importance of exercise for Weight loss.

COURSE OUTCOME

B.Sc./B.A. (Honors) in Home Science

SEMESTER-V

CORE COURSE-XI-HS-701- LIFE SCIENCES

Course	Outcome
Unit 1 - Botany	CO1 - To understand basics of botany, definition, History & Branches of Botany. CO2 - To understand exportance of Botany, Medicinal plant and aromatic plants. CO3 - To understand history of Medicinal plants in India & plants found in Manipur and their uses
Unit II - Microbiology.	CO1 - To understand basics of microiology, scope, and branches CO2 - To understand food spoilage and its causes. Kinds of organisms in Air and water, Air-born and water-born deresses CO3 - To understand economic importance Bacteria, yeast, fungi, and Algae
Unit III - Ecology	CO1 - To understand ecology, Ecosystem, environment, physical environment, biological environment CO2 - To understand objectives, scope types of ecology. CO3 - To understand the practical application and importance of ecology in veryday life.
Unit IV - Genetics	CO1 - To understand Genetic Diseases and sex linked Inheritance. CO2- To understand importance of Genetic counselling.
Unit V - Biochemistry	CO1 - To understand difference between Biochemistry and Biological Science. CO2 - To understand classification and structure of carbohydrate, protein and fats. CO3 - To understand digestion, absorption of carbohydrate, proteins, fats.

SEMESTER-V**CORE COURSE-XII-HS-702-PHYSICAL SCIENCES.**

Course	Outcome
Section A - Chemistry. Unit I - Carbohydrates	CO-1- To understand about carbohydrates, classification, Oxidation of sugars, reduction of sugars, reducing properties of sugars, Formation of disaccharides, reducing and non-reducing disaccharides
Unit II - Proteins and Lipids	CO1 - To understand proteins structure -Levels of organisation. Primary, Secondary, Tertiary and Quaternary CO2 - To understand how Enzymes works in human body CO3 - To understand lipids classification.
Sec-B-Physics. Unit III - House-hold equipment and awareness.	CO1 - To understand how to use household motorized appliances equipments, Heating appliances and cooling appliances CO2 - To understand guarantee and warranty of all household equipments, precautions while using equipments and servicing.
Unit IV - Electricity, sound and light	CO1 - To understand household electric wiring, Lighting fixtures in the home. CO2 - To understand electromagnetism, Electrical circuits, Electronics, power generation. CO3 - To understand Acoustics, ultra-sound technology and speech, Hearing Science, Music and communication.
Unit V - Modern Physio, Electronics and Biophysical Techniques.	CO1 - To understand transmission and reception of TV CO2 - To understand Geo-stationary satellites, Radioactivity and application of Nuclear energy CO 3 - To understand electro-magnetic radiation, Energy, wave length and frequency.

SEMESTER-V

DISCIPLINE SPECIFIC ELECTIVES: (DSE)-HS-712-NON-FORMED, ADULT AND LIFE-LONG EDUCATION.

Course	Outcome
Unit I - Non-Formal Education	<p>CO1 - To understand meaning, importance, objectives, types, characteristics, Advantages and disadvantages of non-Formal Education</p> <p>CO2 - To understand difference of formal and non-formal education and its key elements</p> <p>CO3 - To understand the scope of NFE in communities and Techniques of community study</p>
Unit II - Adult education	<p>CO1 - To understand Adult education, meaning, concept, scope and objectives</p> <p>CO2 - To understand teaching & Evaluation method of adult education. Characteristics of Adult learners and difference between Adult and child learning.</p> <p>CO3 - To understand history of Adult education - Pre-Independence and post Independence, structure for Adult education Programme.</p>
Unit III - Life Long Education	<p>CO1 - To understand life Long education and skill development, Historical background of Life Long Learning.</p> <p>CO2 - To understand Role of government, Universities and Materials for Adult Learning.</p>
Unit IV - Methods and Materials for Non-Formal/Adult/Life Long education	<p>CO1 - To understand Methods and approaches for organising NFE programs for different target groups</p> <p>CO2 - To understand scope of communication methods and materials for Adult learning.</p>
Unit V – Programme of Non-Formal, Adult and life Long education	<p>CO1 - To understand National and International programmes.</p> <p>CO2 - To understand Local, State, National and International Agencies, policy and programmes</p> <p>CO3 - To understand monitoring and evaluation of NFE/Adult/Life long education</p>

SEMESTER-V

GENERIC ELECTIVE COURSES-HS-731-ADOLESCENT RELATIONSHIP.

Course	Outcome
Unit I - Understanding Adolescence.	CO1 - To understand Adolescence-Definition, General characteristics, stages of identity searching, emotional tional turmoil, idealism, sociability. CO2 - To understand Needs, to understand Adolescence
Unit II - Adolescence: Individual differene	CO1 - To understand meaning of Individual difference, factors Affecting individual difference - Hereditary and environment CO2 - To understand the developmental task of adolescence and preparing for career and achieving emotional Independance,
Unit III Adolescence in the family – Building Relationships	CO1 - To understand about meaning of Family, importance of family interaction family, family interaction among family members. CO2 - To understand how to Interact with siblings among adolescence. CO3 - To understand grandparents are very important during their life.
Unit IV – Adolescent peer-relationship	CO1 - To understand types of peer groups, importance of peer group, in the life of Adolescents CO2 - To understand peer relationships - identity formation and social-emotional development.
Unit V – Adolescent Well being	CO1 - To understand benefits of exercise during adolescence period. Types of exercise, importance of exercise of one's well being, factors affecting exercise during adolescence CO2 – To understand requirements of entertainments in adolescence period