

Matoshree Vimalabai Deshmukh Mahavidyalaya, Amravati

Department of Food and Nutrition

Programme: Undergraduate B.Sc. (Bachelor of Science)

Academic Session 2017-2018

Attainment of Programme Outcome and Course Outcome

Programme: B.Sc. Home Science

Year	2017-2018
No. of Students Enrolled	143

Program Outcomes (POs) of UG Programmes - B.Sc.

Students of all undergraduate degree Programmes at the time of graduation will be able to-

PO 1: Concept of nutrition, nutrition and diet during stages of life and scientific methods of quality cooking with improvement in nutritional quality of food.

PO 2: Importance of food selection and menu planning.

PO 3: Knowledge of nutrients, cereal, pulses, various preparations.

PO 4: Types of natural sweetness and their use as preservatives.

PO 5: Assessment of nutritional status, direct nutritional assessment of various age groups.

PO 6: Diet survey.

PO 7: Importing knowledge about health education and malnutrition.

Attainment of Programme Outcome:

(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester-VI
No. of Students Enrolled for Examination	20
No. of Students Passed in Examination	18
No. of Students attained Level "O"	15
No. of Students attained Level "A"	02
No. of Students attained Level "B"	01
No. of Students attained Level "C"	00
No. of Students attained Level "D"	02

Level “O”: Students secured 75 % & above marks

Level “A”: Students secured 60-74% marks

Level “B”: Students secured 46 to 59 % Marks

Level “C”: Students secured 40 to 45 % Marks

Level “D”: Students secured less than 40% Marks

Attainment of Course Outcome:

Course: Food and Nutrition

Course Code: - 1062

CO (Course Outcomes)

B.Sc. I, B.Sc. II, B.Sc. III (Food and Nutrition)

COs of B.Sc. “Food and Nutrition ”

After the completion of the course the students will be able:

CO 1: To apply cooking in scientific way.

Co 2: To understand the concept of adequate diet and menu planning for normal and therapeutic diet.

CO 3: To develop skill of preparing nutrient rich recipes.

CO 4: To Creole nutrition awareness in the family and society.

CO 5: To step forward for graduation in sports nutrition, food science and Quality control, clinical nutrition & Dietetics, Dietetics, nutrition & food processing, nutrition Management, clinical nutrition and community nutrition, Institutional food service along with 5 cores.

CO 6: To get job opportunities in food subject industry, as food analysis, food scientist, cook/chef, food preservation Industry, Hospital, Hotels, cafeterias.

Co 7: On their own to start with a food unit “Mess” or “food park”

CO 8: To supply their products to commercial units.

Attainment of Course Outcome:

(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester -VI
No. of Students Enrolled for Examination	20
No. of Students Passed in Examination	20
No. of Students attained Level "O"	16
No. of Students attained Level "A"	04
No. of Students attained Level "B"	00
No. of Students attained Level "C"	00
No. of Students attained Level "D"	00

Level "O": Students secured 75 % & above marks

Level "A": Students secured 60-74% marks

Level "B": Students secured 46 to 59 % Marks

Level "C": Students secured 40 to 45 % Marks

Level "D": Students secured less than 40% Marks

**Head
Department of Food and Nutrition**

**Principal
Matoshree Vimalabai Deshmukh
Mahavidyalaya, Amravati**

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Department of Food and Nutrition

Programme: Undergraduate B.Sc. (Bachelor of Science)

Academic Session 2018-2019

Attainment of Programme Outcome and Course Outcome

Programme: B.Sc. Home Science

Year	2018-2019
No. of Students Enrolled	131

Program Outcomes (POs) of UG Programmes - B.Sc.

Students of all undergraduate degree Programmes at the time of graduation will be able to-

PO 1: Concept of nutrition, nutrition and diet during stages of life and scientific methods of quality cooking with improvement in nutritional quality of food.

PO 2: Importance of food selection and menu planning.

PO 3: Knowledge of nutrients, cereal, pulses, various preparations.

PO 4: Types of natural sweetness and their use as preservatives.

PO 5: Assessment of nutritional status, direct nutritional assessment of various age groups.

PO 6: Diet survey.

PO 7: Importing knowledge about health education and malnutrition.

Attainment of Programme Outcome:

(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester-VI
No. of Students Enrolled for Examination	29
No. of Students Passed in Examination	24
No. of Students attained Level "O"	10
No. of Students attained Level "A"	05
No. of Students attained Level "B"	09
No. of Students attained Level "C"	00
No. of Students attained Level "D"	05

Level “O”: Students secured 75 % & above marks

Level “A”: Students secured 60-74% marks

Level “B”: Students secured 46 to 59 % Marks

Level “C”: Students secured 40 to 45 % Marks

Level “D”: Students secured less than 40% Marks

Attainment of Course Outcome:

Course: Food and Nutrition

Course Code: - 1062

CO (Course Outcomes)

B.Sc. I, B.Sc. II, B.Sc. III (Food and Nutrition)

COs of B.Sc. “Food and Nutrition ”

After the completion of the course the students will be able:

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Co 7: On their own to start with a food unit “Mess” or “food park”

CO 8: To supply their products to commercial units.

Attainment of Course Outcome:

(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester -VI
No. of Students Enrolled for Examination	29
No. of Students Passed in Examination	28
No. of Students attained Level "O"	13
No. of Students attained Level "A"	12
No. of Students attained Level "B"	03
No. of Students attained Level "C"	00
No. of Students attained Level "D"	01

Level "O": Students secured 75 % & above marks

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Department of Food and Nutrition

Programme: Undergraduate B.Sc. (Bachelor of Science)

Academic Session 2019-2020

Attainment of Programme Outcome and Course Outcome

Programme B.Sc. Home Science

Year	2019-2020
No. of Students Enrolled	111

Program Outcomes (POs) of UG Programmes - B.Sc.

Students of all undergraduate degree Programmes at the time of graduation will be able to-

PO 1: Concept of nutrition, nutrition and diet during stages of life and scientific methods of quality cooking with improvement in nutritional quality of food.

PO 2: Importance of food selection and menu planning.

PO 3: Knowledge of nutrients, cereal, pulses, various preparations.

PO 4: Types of natural sweetness and their use as preservatives.

PO 5: Assessment of nutritional status, direct nutritional assessment of various age groups.

PO 6: Diet survey.

PO 7: Importing knowledge about health education and malnutrition.

Attainment of Programme Outcome:

(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester-VI
No. of Students Enrolled for Examination	41
No. of Students Passed in Examination	41
No. of Students attained Level "O"	41
No. of Students attained Level "A"	00
No. of Students attained Level "B"	00
No. of Students attained Level "C"	00
No. of Students attained Level "D"	00

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Level “A”: Students secured 60-74% marks

Level “B”: Students secured 46 to 59 % Marks

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Level “D”: Students secured less than 40% Marks

Attainment of Course Outcome:

Course: Food and Nutrition

Course Code: - 1062

CO (Course Outcomes)

B.Sc. I, B.Sc. II, B.Sc. III (Food and Nutrition)

COs of B.Sc. “Food and Nutrition ”

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CO 8: To supply their products to commercial units.

Attainment of Course Outcome:

(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester -VI
No. of Students Enrolled for Examination	42
No. of Students Passed in Examination	42
No. of Students attained Level "O"	42
No. of Students attained Level "A"	00
No. of Students attained Level "B"	00
No. of Students attained Level "C"	00
No. of Students attained Level "D"	00

Level "O": Students secured 75 % & above marks

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Department of Food and Nutrition

Programme: Undergraduate B.Sc. (Bachelor of Science)

Academic Session 2020-2021

Attainment of Programme Outcome and Course Outcome

Programme: B.Sc. Home Science

Year	2020-2021
No. of Students Enrolled	79

Program Outcomes (POs) of UG Programmes - B.Sc.

Students of all undergraduate degree Programmes at the time of graduation will be able to-

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PO 6: Diet survey.

PO 7: Importing knowledge about health education and malnutrition.

Attainment of Programme Outcome:

(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester-VI
No. of Students Enrolled for Examination	27
No. of Students Passed in Examination	25
No. of Students attained Level "O"	24
No. of Students attained Level "A"	01
No. of Students attained Level "B"	00
No. of Students attained Level "C"	00
No. of Students attained Level "D"	02

Level “O”: Students secured 75 % & above marks

Level “A”: Students secured 60-74% marks

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Course: Food and Nutrition

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CO 8: To supply their products to commercial units.

Attainment of Course Outcome:

(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester -VI
No. of Students Enrolled for Examination	27
No. of Students Passed in Examination	26
No. of Students attained Level "O"	16
No. of Students attained Level "A"	06
No. of Students attained Level "B"	04
No. of Students attained Level "C"	00
No. of Students attained Level "D"	01

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Department of Food and Nutrition

Programme: Undergraduate B.Sc. (Bachelor of Science)

Academic Session 2021-2022

Attainment of Programme Outcome and Course Outcome

Programme: B.Sc. Home Science

Year	2021-2022
No. of Students Enrolled	69

Program Outcomes (POs) of UG Programmes - B.Sc.

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Attainment of Programme Outcome:

(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester-VI
No. of Students Enrolled for Examination	26
No. of Students Passed in Examination	20
No. of Students attained Level "O"	10
No. of Students attained Level "A"	07
No. of Students attained Level "B"	03
No. of Students attained Level "C"	00
No. of Students attained Level "D"	06

Level “O”: Students secured 75 % & above marks

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(Including Assessment through Internal Assessment, Viva, Seminar, Project Work)

Year	Semester -VI
No. of Students Enrolled for Examination	26
No. of Students Passed in Examination	22
No. of Students attained Level "O"	06
No. of Students attained Level "A"	03
No. of Students attained Level "B"	09
No. of Students attained Level "C"	00
No. of Students attained Level "D"	04

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