

2022-2023

DEPARTMENT OF HOME SCIENCE  
XXV BOARD OF STUDIES (UG) MEETING

Programme: B.Sc. HOME SCIENCE (Nutrition, Food Service Management and Dietetics)

Programme Code: UHSE 1

A meeting of the Board of Studies in Home Science (UG) of Sri Meenakshi Government Arts College for Women (A), Madurai-2, was held on 09.08.2023 at 1.00 PM. 10.00 AM.

The following members were present.

CHAIRPERSON

Dr. J.B.SHARMILA  
Associate Professor  
Head, Dept. of Home Science  
Sri Meenakshi Govt. Arts College for Women (A)  
Madurai-625002.

J.B.Sharmila  
09/08/2023

UNIVERSITY NOMINEE

Dr.S.PRAVEEN KUMAR  
Assistant Professor  
Centre for Tourism and Hotel Management  
Madurai Kamaraj University  
Madurai-625021

S.Praveen  
9/8/23

SUBJECT EXPERTS

1) Dr. U. KAVITHA DEVI  
Assistant Professor  
Dept. of Home Science  
Government Arts College for Women  
Sivagangai

U.Kanthadevi  
9/8/23

2) Dr. S.SELVARANI  
Assistant Professor  
Dept. of Home Science  
Government Arts College for Women  
Nilakottai

S.Selvarani  
9/8/2023

MEMBERS

1) Dr.R.SARADHA  
Associate Professor  
Dept. of Home Science  
Sri Meenakshi Govt. Arts College for Women (A)  
Madurai-625002.

R.Saradha  
9/8/2023

2022-2023

DEPARTMENT OF HOME SCIENCE  
XXV BOARD OF STUDIES (UG) MEETING

Programme: B.Sc. HOME SCIENCE (Nutrition, Food Service Management and Dietetics)

Programme Code: UHSE 1

A meeting of the Board of Studies in Home Science (UG) of Sri Meenakshi Government Arts College for Women (A), Madurai-2, was held on 09.08.2023 at 1.00 PM. 10.00 AM.

The following members were present.

CHAIRPERSON

Dr. J.B.SHARMILA

Associate Professor  
Head, Dept. of Home Science  
Sri Meenakshi Govt. Arts College for Women (A)  
Madurai-625002.

*J. Sharmila*  
09/08/2023

UNIVERSITY NOMINEE

Dr.S.PRAVEEN KUMAR

Assistant Professor  
Centre for Tourism and Hotel Management  
Madurai Kamaraj University  
Madurai-625021

*S. Praveen*  
9/8/23

SUBJECT EXPERTS

1) Dr. U. KAVITHA DEVI

Assistant Professor  
Dept. of Home Science  
Government Arts College for Women  
Sivagangai

*U. Kavitha Devi*  
9/8/23

2) Dr. S.SELVARANI

Assistant Professor  
Dept. of Home Science  
Government Arts College for Women  
Nilakottai

*S. Selvarani*  
9/8/2023

MEMBERS

1) Dr.R.SARADHA

Associate Professor  
Dept. of Home Science  
Sri Meenakshi Govt. Arts College for Women (A)  
Madurai-625002.

*R. Saradha*  
9/8/2023

2) **Dr. N. SHANTHI**  
Associate Professor  
Dept. of Home Science  
Sri Meenakshi Govt. Arts College for Women (A)  
Madurai-625002.

*N. Shanthi*  
9.8.2023

3) **Dr. B. BHUVANESWARI**  
Assistant Professor  
Dept. of Home Science  
Sri Meenakshi Govt. Arts College for Women (A)  
Madurai-625002.

*Bhuvaneshwari*  
9/8/2023

**ALUMNA**

**Mrs. P. DEVI KAMATCHI**  
Assistant Professor  
Department of Nutrition and Dietetics  
Sourashtra College for Women  
Madurai

*P. Devikamatchi*  
9/8/23

**INDUSTRY REPRESENTATIVE: SHRI. R. RAJASEKARAN**  
Managing Director  
AR Dairy Food Pvt Ltd.  
10/5C, Madurai Road, Dindigul  
Tamil Nadu.

**Agenda:**

The following agenda was kept for discussion.

- Ratification for Naan Mudhalvan Courses for the Academic Year 2022-2023
- Implementation of new TANSICHE syllabus for the Academic Year 2023-2024

**UG PROGRAMME:**

**B.Sc. HOME SCIENCE (Nutrition, Food Service Management and Dietetics)**

**Minutes of the UG BOS meeting:**

I The Board resolved to pass the following ratification for the Naan Mudhalvan Courses for the Academic Year 2022-2023

- 1) Naan Mudhalvan course **Language Skills for Employability** for 2 hours, 2 credits offered in Semester II can be accommodated in English Department's workload by reducing Part II English hours from 6 to 4.
- 2) Naan Mudhalvan course **Digital Skills for Employability** for 2 hours, 2 credits offered in Semester IV can be accommodated in the respective Department workload:

One hour, One credit each from Core Course N41 Food Preservation and Skill based Elective SN43 Bakery in Semester IV for second year students.

3) Naan Mudhalvan course **Employability Readiness** was offered in Semester VI without credits.

Accommodating Naan Mudhalvan Course Hours and Credits in the Core and Elective courses in the respective Semesters

| Semester | Part           | Course Code | Course Title      | Change in Hours | Change in Credits | Naan Mudhalvan Course                                    |                |         |
|----------|----------------|-------------|-------------------|-----------------|-------------------|--|----------------|---------|
|          |                |             |                   |                 |                   | Course Title   | Hours          | Credits |
| IV       | III            | N41         | Food Preservation | 4 to 3          | 4 to 3            | Digital Skills for Employability<br>Microsoft Essentials | 2              | 2       |
|          | IV             | SN43        | Bakery            | 2 to 1          | 2 to 1            |  |                |         |
| VI       | Not Applicable |             |                   |                 |                   | Employability Readiness                                  | Not Applicable |         |

**II** The Board resolved to follow the new TANSICHE syllabus prescribed for B.Sc. Home Science (NESMD) for those who join in 2023-2024 with the following modifications:

- Total credits for the Undergraduate programme is 140. Total no. of courses is 46 with a maximum of 4600 marks. **Annexure 1: Curriculum Template.**
  - Basic Cookery practical given in TANSICHE Syllabus is split into two core practical courses namely CC2 (P) **Basic Cookery Practical** and CC4 (P) **Food Preparation Practical** in Semesters I & II respectively.
  - The new Core Course CC6(P) **Food Preservation Practical** is introduced in Semester III.
  - The new Core course CC8(P) **Nutrition Through Life Cycle Practical** is introduced in Semester IV.
  - The new GEC2(P) **Nutritional Biochemistry Practical** is introduced in Semesters I & II.
  - The new SEC5( P) **Bakery Practical** is introduced in Semester III.
  - The new DSEC IV-A **Food Packaging** is introduced in Semester VI.
  - The new course **Introduction to Home Science** is introduced as Foundation Course in Semester I.
- Core Practical Courses shall have examinations semester-wise and Generic Elective Practical Courses shall have year-end examinations.
- Mandatory Summer Internship / Industrial training for a minimum of 30 hours in Semester IV summer vacation.
- Student Group Project is to be offered instead of Core Practical in Semester VI.
- Extension activities are to be carried out after the class hours for a minimum of 15 hours.
- All Part IV and Part V courses will have Internal question setting and evaluation.
- The following question pattern with uniform distribution of marks from all 5 units is to be followed:

**PART A**

MCQs  $10 \times 1 = 10$  or  $5 \times 2 = 10$

**PART B (Internal choice – either/or)**  $5 \times 5 = 25$

**PART C (Internal choice – either/or)**  $5 \times 8 = 40$ .

8. Evaluation pattern for Internship shall be as follows:

|                            |   |          |
|----------------------------|---|----------|
| Attendance (mandatory)     | - | 40 marks |
| Field work and performance | - | 40 marks |
| Report writing             | - | 20 marks |

9. Evaluation pattern for Extension Activity shall be as follows :

|               |   |          |
|---------------|---|----------|
| Attendance    | - | 50 marks |
| Participation | - | 25 marks |
| Report        | - | 25 marks |

10. Skill Enhancement Courses shall be replaced with Naan Mudhalvan courses, whenever offered by the government, for the <sup>2nd</sup> second and third year students in the respective semesters. If there are no Skill Based papers, 2 hours can be compensated from core and elective papers offered by the respective departments and the same shall be ratified in the forthcoming BOS meeting.

*J.B. Sharmila*  
09/08/2023  
(J.B. SHARMILA)

CHAIRPERSON

SUBJECT EXPERTS

- 1) *V. Kanthadurai* 9/8/23
- 2) *Dr. Anandaprasad* 9/8/2023

MEMBERS

- 1) *R. Saradh* 9/8/2023
- 2) *Mr. The* 9/8/2023
- 3) *Bhramaswari* 9/8/2023

STUDENT ALUMNA

- 1) *P. Dainkamat* 9/8/23

INDUSTRY REPRESENTATIVE

- 1)

*S. Praveen Kumar*  
(S. PRAVEEN KUMAR)

UNIVERSITY NOMINEE

**Dr. S. PRAVEEN KUMAR**  
Assistant Professor  
Centre For Tourism and Hotel Management  
Madurai Kamaraj University  
MADURAI - 625 021

# ANNEXURE I

## CURRICULUM TEMPLATE

**SRI MEENAKSHI GOVT. ARTS COLLEGE FOR WOMEN (AUTONOMOUS), MADURAI-2**

**CURRICULAR FRAMEWORK FOR UNDERGRADUATE PROGRAMME 2023- 2024**

**B.Sc. HOME SCIENCE (NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS)**

| SEMESTER I   |             |             |                                    |           |           |                        |       |     |            |
|--------------|-------------|-------------|------------------------------------|-----------|-----------|------------------------|-------|-----|------------|
| PART         | COURSE TYPE | COURSE CODE | TITLE OF THE COURSE                | HRS/ WK   | CREDITS   | DURATION OF EXAM (HRS) | MARKS |     |            |
|              |             |             |                                    |           |           |                        | INT   | EXT | TOTAL      |
| I            | LC          |             | Tamil                              | 6         | 3         | 3                      | 25    | 75  | 100        |
| II           | ELC         |             | English                            | 6         | 3         | 3                      | 25    | 75  | 100        |
| III          | CC 1        |             | Food Science                       | 5         | 5         | 3                      | 25    | 75  | 100        |
| III          | CC 2 (P)    |             | Basic Cookery Practical            | 3         | 3         | 3                      | 25    | 75  | 100        |
| III          | GEC 1       |             | Nutritional Biochemistry           | 4         | 4         | 3                      | 25    | 75  | 100        |
| III          | GEC 2 (P)   |             | Nutritional Biochemistry Practical | 2         | --        | --                     | --    | --  | --         |
| IV           | SEC 1       |             | Fundamentals of Art and Design     | 2         | 2         | 3                      | 25    | 75  | 100        |
| IV           | FC          |             | Introduction to Home Science       | 2         | 2         | 3                      | 25    | 75  | 100        |
| <b>TOTAL</b> |             |             |                                    | <b>30</b> | <b>22</b> |                        |       |     | <b>700</b> |

| SEMESTER II  |             |             |                                    |           |           |                        |       |     |            |
|--------------|-------------|-------------|------------------------------------|-----------|-----------|------------------------|-------|-----|------------|
| PART         | COURSE TYPE | COURSE CODE | TITLE OF THE COURSE                | HRS/ WK   | CREDITS   | DURATION OF EXAM (HRS) | MARKS |     |            |
|              |             |             |                                    |           |           |                        | INT   | EXT | TOTAL      |
| I            | LC          |             | Tamil                              | 6         | 3         | 3                      | 25    | 75  | 100        |
| II           | ELC         |             | English                            | 6         | 3         | 3                      | 25    | 75  | 100        |
| III          | CC 3        |             | Human Nutrition                    | 5         | 5         | 3                      | 25    | 75  | 100        |
| III          | CC 4 (P)    |             | Food Preparation Practical         | 3         | 3         | 3                      | 25    | 75  | 100        |
| III          | GEC 2 (P)   |             | Nutritional Biochemistry Practical | 2         | 2         | 3                      | 25    | 75  | 100        |
| III          | GEC 3       |             | Food Microbiology                  | 4         | 4         | 3                      | 25    | 75  | 100        |
| IV           | SEC 2       |             | Housekeeping                       | 2         | 2         | 3                      | 25    | 75  | 100        |
| IV           | SEC 3/NM    |             | Front Office Management            | 2         | 2         | 3                      | 25    | 75  | 100        |
| <b>TOTAL</b> |             |             |                                    | <b>30</b> | <b>24</b> |                        |       |     | <b>800</b> |

| SEMESTER III |              |             |                              |           |           |                        |       |     |            |
|--------------|--------------|-------------|------------------------------|-----------|-----------|------------------------|-------|-----|------------|
| PART         | COURSE TYPE  | COURSE CODE | TITLE OF THE COURSE          | HRS/ WK   | CREDITS   | DURATION OF EXAM (HRS) | MARKS |     |            |
|              |              |             |                              |           |           |                        | INT   | EXT | TOTAL      |
| I            | LC           |             | Tamil                        | 6         | 3         | 3                      | 25    | 75  | 100        |
| II           | ELC          |             | English                      | 6         | 3         | 3                      | 25    | 75  | 100        |
| III          | CC 5         |             | Food Production and Service  | 5         | 4         | 3                      | 25    | 75  | 100        |
| III          | CC 6 (P)     |             | Food Preservation Practical  | 3         | 3         | 3                      | 25    | 75  | 100        |
| III          | GEC 4        |             | Chemistry I                  | 4         | 4         | 3                      | 25    | 75  | 100        |
| III          | GEC 5 (P)    |             | Chemistry Practical          | 2         | --        | --                     | --    | --  | --         |
| IV           | SEC 4        |             | Entrepreneurship Development | 1         | 1         | 3                      | 25    | 75  | 100        |
| IV           | SEC5 (P) /NM |             | Bakery Practical             | 2         | 2         | 3                      | 25    | 75  | 100        |
| IV           | EVS          |             | Environmental Studies        | 1         | --        | --                     | --    | --  | --         |
| <b>TOTAL</b> |              |             |                              | <b>30</b> | <b>20</b> |                        |       |     | <b>700</b> |

| SEMESTER IV  |             |             |  |           |           |                        |       |     |            |
|--------------|-------------|-------------|--|-----------|-----------|------------------------|-------|-----|------------|
| PART         | COURSE TYPE | COURSE CODE | TITLE OF THE COURSE                    | HRS/ WK   | CREDITS   | DURATION OF EXAM (HRS) | MARKS |     |            |
|              |             |             |  |           |           |                        | INT   | EXT | TOTAL      |
| I            | LC          |             | Tamil                                  | 6         | 3         | 3                      | 25    | 75  | 100        |
| II           | ELC         |             | English                                | 6         | 3         | 3                      | 25    | 75  | 100        |
| III          | CC 7        |             | Nutrition Through Life Cycle           | 4         | 4         | 3                      | 25    | 75  | 100        |
| III          | CC 8 (P)    |             | Nutrition Through Life Cycle Practical | 3         | 3         | 3                      | 25    | 75  | 100        |
| III          | GEC 5 (P)   |             | Chemistry Practical                    | 2         | 2         | 3                      | 25    | 75  | 100        |
| III          | GEC 6       |             | Chemistry II                           | 4         | 4         | 3                      | 25    | 75  | 100        |
| IV           | SEC 6       |             | Interior Decoration                    | 2         | 2         | 3                      | 25    | 75  | 100        |
| IV           | SEC7/NM     |             | Women's Health and Wellness            | 2         | 2         | 3                      | 25    | 75  | 100        |
| IV           | EVS         |             | Environmental Studies                  | 1         | 2         | 3                      | 25    | 75  | 100        |
| <b>TOTAL</b> |             |             |  | <b>30</b> | <b>25</b> |                        |       |     | <b>900</b> |

**SUMMER INTERNSHIP / INDUSTRIAL TRAINING**

| SEMESTER V   |             |             |                                       |           |           |                        |       |     |            |
|--------------|-------------|-------------|---------------------------------------|-----------|-----------|------------------------|-------|-----|------------|
| PART         | COURSE TYPE | COURSE CODE | TITLE OF THE COURSE                   | HRS/WK    | CREDITS   | DURATION OF EXAM (HRS) | MARKS |     |            |
|              |             |             |                                       |           |           |                        | INT   | EXT | TOTAL      |
| III          | CC 9        |             | Food Service Management               | 5         | 5         | 3                      | 25    | 75  | 100        |
| III          | CC 10       |             | Dietetics                             | 5         | 5         | 3                      | 25    | 75  | 100        |
| III          | CC 11 (P)   |             | Dietetics Practical                   | 6         | 3         | 3                      | 25    | 75  | 100        |
| III          | CC 12       |             | Home Science Extension Education      | 4         | 4         | 3                      | 25    | 75  | 100        |
| III          | DSE I A     |             | Human Physiology                      | 4         | 3         | 3                      | 25    | 75  | 100        |
|              | DSE I B     |             | Sports Nutrition                      |           |           |                        |       |     |            |
| III          | DSE II A    |             | Public Health Nutrition               | 4         | 3         | 3                      | 25    | 75  | 100        |
|              | DSE II B    |             | Functional Foods for Chronic Diseases |           |           |                        |       |     |            |
| V            | VE          |             | Value Education                       | 2         | 2         | 3                      | 25    | 75  | 100        |
| IV           |             |             | SUMMER INTERNSHIP                     |           | 2         |                        | --    | 100 | 100        |
| <b>TOTAL</b> |             |             |                                       | <b>30</b> | <b>27</b> |                        |       |     | <b>800</b> |

| SEMESTER VI        |                         |             |                                      |            |            |                        |       |     |             |
|--------------------|-------------------------|-------------|--------------------------------------|------------|------------|------------------------|-------|-----|-------------|
| PART               | COURSE TYPE             | COURSE CODE | TITLE OF THE COURSE                  | HRS/WK     | CREDITS    | DURATION OF EXAM (HRS) | MARKS |     |             |
|                    |                         |             |                                      |            |            |                        | INT   | EXT | TOTAL       |
| III                | CC 13                   |             | Human Development                    | 6          | 5          | 3                      | 25    | 75  | 100         |
| III                | CC 14                   |             | Fibre to Fabric                      | 6          | 5          | 3                      | 25    | 75  | 100         |
| III                | CC 15 (Pr)              |             | Project with viva voce               | 6          | 3          | 3                      | 25    | 75  | 100         |
| III                | DSE III A               |             | Principles of Resource Management    | 5          | 3          | 3                      | 25    | 75  | 100         |
|                    | DSE III B               |             | Family Dynamics                      |            |            |                        |       |     |             |
| III                | DSE IV A                |             | Food Packaging                       | 5          | 3          | 3                      | 25    | 75  | 100         |
|                    | DSE IV B                |             | Food Safety and Quality Control      |            |            |                        |       |     |             |
| IV                 |                         |             | Extension Activity                   | --         | 1          | --                     | --    | 100 | 100         |
| IV                 | Professional Competency |             | Life Skill Strategies and Techniques | 2          | 2          | 3                      | 25    | 75  | 100         |
| <b>TOTAL</b>       |                         |             |                                      | <b>30</b>  | <b>22</b>  |                        |       |     | <b>700</b>  |
| <b>GRAND TOTAL</b> |                         |             |                                      | <b>180</b> | <b>140</b> |                        |       |     | <b>4600</b> |



**ABSTRACT OF COURSE STRUCTURE FOR  
B.Sc. HOME SCIENCE (NUTRITION, FOOD SERVICE MANAGEMENT AND DIETETICS)**

| PART         | COURSES                              | TOTAL NO OF COURSES | HRS        | CREDITS    | MARKS       |
|--------------|--------------------------------------|---------------------|------------|------------|-------------|
| I            | Tamil                                | 4                   | 24         | 12         | 400         |
| II           | English                              | 4                   | 24         | 12         | 400         |
| III          | Core Courses                         | 15                  | 69         | 60         | 1500        |
| III          | GEC Courses (Allied)                 | 6                   | 24         | 20         | 600         |
| III          | Discipline Specific Elective Courses | 4                   | 18         | 12         | 400         |
| IV           | Summer Internship                    | 1                   | --         | 2          | 100         |
| IV           | Skill Enhancement Courses            | 7                   | 13         | 13         | 700         |
| IV           | Foundation Course                    | 1                   | 2          | 2          | 100         |
| IV           | E.V.S                                | 1                   | 2          | 2          | 100         |
| IV           | Extension Activity/NSS/NCC/Sports    | 1                   | --         | 1          | 100         |
| IV           | Professional Competency Skill        | 1                   | 2          | 2          | 100         |
| V            | Value Education                      | 1                   | 2          | 2          | 100         |
| <b>Total</b> |                                      | <b>46</b>           | <b>180</b> | <b>140</b> | <b>4600</b> |

Signature of Hod