

2022-2023

DEPARTMENT OF HOME SCIENCE  
V BOARD OF STUDIES (PG) MEETING

Programme: M.Sc. HOME SCIENCE (PHSE1)

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

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 Kumar*  
9/8/23

SUBJECT EXPERTS

1) Dr. S.SIVAGAMI SUNDARI

Assistant Professor & Head

Dept. of Home Science

Government Arts College for Women

Sivagangai

*S. Sivagami Sundari*  
9/8/23

2) Dr.S. GEETHANJALI

Assistant Professor

Department of Home Science

Mother Teresa Women's University

Keelakuyilkudi, Nagamalai

Madurai

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*  
9/8/23

ALUMNA

**Dr.C.HELEN**

Assistant Professor

The Research Dept. of Home Science, Fatima College, Madurai

*C.H.*  
9/8/23

**INDUSTRY REPRESENTATIVE: Shri. GANESH PRABHU**

Pandian Pickles, No. 3/346 - D, Alanganallur Main Road,  
Sikkander Chavadi, Madurai - 625 018.

**Agenda:**

The following agenda was kept for discussion.

- Implementation of new TANSCHÉ syllabus for PG PROGRAMME: M.Sc. HOME SCIENCE

**Minutes of the PG BOS meeting:**

The Board resolved to follow the new TANSCHÉ syllabus of M.Sc. Food Science and Nutrition and Dietetics for those who join in 2023-2024 with the following modifications:

1. Total no. of credits for the Postgraduate programme is 91. Total no. of courses is 24 with a maximum of 2400 marks. **Annexure 1: Curriculum Template.**
  - (i) Core Course 3 - Advanced Food Science Practical is replaced with **Food Science and Quality Control Practical** in Semester I.
  - (ii) Seven new Discipline Specific Elective Courses are introduced:  
Semester I: DSEC-1 B **Food Safety and Quality Control**; DSEC-2A **Family Resource Management Concepts and Context**  
Semester II: DSEC4-A **Trends and Issues in Human Development**, DSEC4-B **Developmental Disabilities**  
Semester III: DSEC5-A **Home Science Extension Education and Communication**  
Semester IV: DSEC6-A **Textiles and Clothing** and DSEC6-B **Technical Textiles.**
  - (iii) Two new SECs are introduced, namely SEC1 **Early Childhood Care and Education** in Semester II and SEC3 **Home Science for Competitive Examinations** in Semester IV.
2. The following question pattern with uniform distribution of marks from all 5 units to be followed:  
**Part A (Internal choice - either/or) 5 × 5 = 25; Part B (Internal choice - either/or) 5 × 10 = 50**
3. Evaluation pattern for Internship shall be as follows:  
Attendance - 40 marks; Field work and performance - 40 marks; Report writing - 20 marks.
4. Evaluation pattern for Extension Activity is: Attendance-50 marks; Participation -25marks; Report-25 marks.
5. Evaluation Pattern for Project shall be as follows: 60 marks for Internals and 40 marks for External for PG Project. The criteria for internal marks (60) is distributed as follows:-

Review – I

Problem selection / Choice of the Topic	Methodology / Technology used	Effective content delivery	Interaction/ Answering questions	Total
5	5	5	5	20

Review - II

Work Progress	Development of ideas	Effective content delivery	Interaction / Answering questions	Total
5	5	5	5	20

Review – III

Final outcome of the project	Implementation & execution	Effective content delivery	Interaction / Answering questions	Total
5	5	5	5	20

Evaluation criteria for external (40 marks) :

Organization of ideas	Effective content delivery	Report	Total
10	10	20	40

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

CHAIRPERSON

*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

SUBJECT EXPERTS

1) *S. Jagan*  
9/8/23

2)

MEMBERS

1) *R. Sarath*  
9/8/2023

2) *M. Arun*  
9.8.2023

3) *B. Anand*  
09/08/2023

STUDENT ALUMNA

1) *CPD*  
9/8/23

INDUSTRY REPRESENTATIVE

1)

**ANNEXURE I**  
**CURRICULUM TEMPLATE**

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

**CURRICULUM FRAMEWORK FOR POSTGRADUATE PROGRAMME 2023- 2024**

**M.Sc. HOME SCIENCE**

**SEMESTER-I**

Course Type	Course Code	Title of the Course	Hrs/Week	Credits	Exam Hrs	Marks		
						Int	Ext	Total
CC1		APPLIED HUMAN PHYSIOLOGY	6	6	3	25	75	100
CC 2		ADVANCED FOOD SCIENCE	6	6	3	25	75	100
CC 3 (P)		FOOD SCIENCE AND QUALITY CONTROL PRACTICAL	6	4	3	25	75	100
DSEC 1 A		FOOD PROCESSING AND TECHNOLOGY	6	3	3	25	75	100
DSEC 1 B		FOOD SAFETY AND QUALITY CONTROL						
DSEC 2 A		FAMILY RESOURCE MANAGEMENT CONCEPTS AND CONTEXT	6	3	3	25	75	100
DSEC 2 B		PERSPECTIVES OF HOME SCIENCE						
<b>Total</b>			<b>30</b>	<b>22</b>				<b>500</b>

**SEMESTER-II**

Course Type	Course Code	Title of the Course	Hrs/Week	Credits	Exam Hrs	Marks		
						Int	Ext	Total
CC4		PRINCIPLES OF NUTRITION	6	5	3	25	75	100
CC5		DIET IN METABOLIC DISEASES	6	5	3	25	75	100
CC6 (P)		TECHNIQUES IN FOOD ANALYSIS	6	4	3	25	75	100
DSEC 3 A		FUNCTIONAL FOODS AND HEALTH	5	3	3	25	75	100
DSEC 3 B		NUTRITIONAL BIOCHEMISTRY						
DSEC 4 A		TRENDS AND ISSUES IN HUMAN DEVELOPMENT	5	3	3	25	75	100
DSEC 4 B		DEVELOPMENTAL DISABILITIES						
SEC1		EARLY CHILDHOOD CARE AND EDUCATION	2	2	3	25	75	100
<b>Total</b>			<b>30</b>	<b>22</b>				<b>600</b>

**SUMMER INTERNSHIP / INDUSTRIAL TRAINING**

SEMESTER-III								
Course Type	Course Code	Title of the Course	Hrs/Week	Credits	Exam Hrs	Marks		
						Int	Ext	Total
CC7		RESEARCH METHODS IN NUTRITION	6	5	3	25	75	100
CC8		CLINICAL NUTRITION AND DIETETICS	6	5	3	25	75	100
CC9 (P)		CLINICAL NUTRITION AND DIETETICS PRACTICAL	6	4	3	25	75	100
CC10		PERFORMANCE NUTRITION	5	3	3	25	75	100
DSEC 5 A		HOME SCIENCE EXTENSION EDUCATION AND COMMUNICATION	5	3	3	25	75	100
DSEC5 B		PUBLIC HEALTH NUTRITION						
SEC2		DIET AND NUTRITION COUNSELLING	2	2	3	25	75	100
		INTERNSHIP/INDUSTRIAL ACTIVITY	-	2		--	100	100
Total			30	24				700
SEMESTER-IV								
Course Type	Course Code	Title of the Course	Hrs/Week	Credits	Exam Hrs	Marks		
						Int	Ext	Total
CC11		INSTITUTIONAL FOOD ADMINISTRATION	6	5	3	25	75	100
CC12		FOOD PRODUCT DEVELOPMENT	6	5	3	25	75	100
CC13		PROJECT WITH VIVA VOCE	10	7	-	60	40	100
DSEC 6 A		TEXTILES AND CLOTHING	5	3	3	25	75	100
DSEC 6 B		TECHNICAL TEXTILES						
SEC3 Professional Competency		HOME SCIENCE FOR COMPETITIVE EXAMINATIONS	3	2	3	25	75	100
		EXTENSION ACTIVITY	-	1	-	--	100	100
Total			30	23				600
GRAND TOTAL			120	91				2400

**ABSTRACT OF COURSE STRUCTURE FOR M.Sc. HOME SCIENCE**

<b>COURSES</b>	<b>TOTAL NO. OF COURSES</b>	<b>HOURS</b>	<b>CREDITS</b>	<b>MARKS</b>
Core Courses	12	71	57	1200
Core Project with Viva voce	1	10	7	100
Discipline Specific Elective Courses	6	32	18	600
Skill Enhancement Courses	3	7	6	300
Internship/Industrial Activity	1	--	2	100
Extension Activity	1	--	1	100
<b>Total</b>	<b>24</b>	<b>120</b>	<b>91</b>	<b>2400</b>

Signature of Hod